

HORS D'OEUVRES

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PUFF PASTRY FRANK

Beef Frank surrounded by tender layers of Puff Pastry

HIBACHI SKEWERS

Tender Marinated Flank Steak or Juicy Strips of Chicken rolled around a colorful array of Red, Green and Yellow Bell Peppers, Monterey Jack Cheese, and Green Onion, then lightly glazed with Soy Seasoning

VEGETARIAN EGG ROLL

Egg Noodle Wrapper delicately stuffed with Fresh Sweet Vegetables, authentic Spices, and rolled by hand

GOURMET MEATBALLS

Choose from Swedish, Barbeque, or Italian

JERK CHICKEN WITH HONEY MUSTARD

Marinated in our own Jerk Marinara Sauce, then sautéed with White Wine, served with Sesame Mandarin Dip

SWEET & TANGY CHICKEN SKEWERS

Marinated Tender Chicken ribboned on 3-inch Skewer, brushed with Sweet and Tangy Sauce

BEEF SATAY

Marinated Tender Beef ribboned on 5-inch Skewer with Thai Bistro Sauce

PINWHEEL SANDWICHES

Assortment of Roll-ups on White, Herb and Spinach Wraps filled with fresh made Chicken Caesar, Turkey and Cheddar, and Hummus and Veggie

CAPRESE SKEWERS

Skewered Sweet Grape Tomatoes and Fresh Creamy Mozzarella Balls with Fresh Basil Leaves marinated in Balsamic Vinegar and Sprinkled with Black Pepper

SPANAKOPITA

Flaky Phyllo Dough Triangles filled with Sautéed Spinach and Feta Cheeses with a touch of Garlic and baked to a Crisp Golden Brown

CHICKEN WINGS

Choice of Spicy or Honey-Glazed Barbeque Chicken Wings served with Celery Sticks, Chunky Blue Cheese, and Ranch Dip

FINGERLICIOUS CHICKEN TENDERS

Crowd pleasing Crispy Tender Chicken Fingers served with Barbeque and Honey Dijon Dipping Sauces

ASPARAGUS PURSES

Delicate Pastry wrapped around seasonal Asparagus and a blend of Cheeses

HORS D'OEUVRES continued

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COCO-LOCO SHRIMP

Coconut Encrusted Shrimp served with Sweet and Sour Island Dipping Sauce

FROM THE HARBOR

Fresh Mini Maryland Lump Crab Cake served with Tartar Sauce and house made Zesty Cocktail Sauce, garnished with Fresh Cut Lemon Wedges

CHILLED SHRIMP COCKTAIL

MARKET PRICE

Large Chilled Shrimp Cocktail served with Fresh Cut Lemon Wedges and house made Zesty Tomato Cocktail Sauce

SHRIMP SHOOTERS

Sweet Shrimp with house made Zesty Tomato Cocktail Sauce served in clear shot glasses

THE BIG SEA

Fresh Ocean Scallops wrapped in Crispy Smoked Bacon

HOT CRAB AU GRATIN

MARKET PRICE

Maryland Lump Crab Meat blended with three Cheese Dips and baked to bubbly perfection, Served with Crispy Pita Chips

CHESAPEAKE MUSHROOMS

Mushroom Caps stuffed with mini Crab Cakes and Topped with Hollandaise Sauce

HAWAIIAN KABOB

Tender Chicken Breast or Shrimp with Pineapple, and Bell Peppers on a wooden Skewer, brushed with Teriyaki Sauce

BREADED POPCORN SCALLOPS

Lightly Breaded Scallops served with homemade sauce

MINI QUICHE ASSORTMENT

A delicious assortment of quiche, including Country French Lorraine, Garden Vegetable, Mushroom and Onion, and Broccoli and Cheese

BEEF WONTONS

Crispy Sesame Seed dusted Wonton Pyramids filled with Mixed Cabbage, Carrots, Scallions, Water Chestnuts and a delicious Asian Teriyaki Sauce

QUESADILLA CORNUCOPIA

Chicken, Monterey Jack and Cheddar Cheeses, Jalapeños, Peppers, and Tomato Salsa folded in a cornucopia shaped Flour Tortilla

*Any of the above items can be butlered.

Please consult the Catering Director for recommendation.
