

Cocktail Hour

BUTLERED HORS D'OEUVRES

Please Select Four

Meatballs

Hand rolled meatballs of Certified Angus Beef and spices in house marinara sauce, topped with grated parmesan cheese

Beef Wellington

Bite sized filet and mushroom baked in a puff pastry served with a roasted garlic aioli.

Bacon Jalapeno Phyllo

Roasted jalapeños with bacon and cream cheese baked in a flaky pastry shell

Sundried Phyllo

Sundried tomatoes, feta cheese, fresh herbs and garnished with balsamic and baked in a flaky pastry shell

Caprese Skewers

Petite caprese mozzarella, basil marinated tomatoes and balsamic drizzle

Pot Stickers

Chicken, pork or vegetable filled dumplings, pan seared; served with a soy-ginger dipping sauce.

Jerk Chicken Skewers

Caribbean marinated tenderloins skewered and grilled, served with honey mustard and chipotle aioli

Nashville Hot Chicken

Seasoned tossed chicken served on a mini biscuit with a dill pickle and buffalo sauce

Crab Dip Phyllo

Traditional style creamy jumbo lump crab dip topped with cheese and baked in a flaky pastry shell

Mini Crab Cakes

Jumbo lump crab cakes served with homemade tartar sauce

Spiced Shrimp

Jumbo peeled shrimp steamed, tossed in Old Bay butter sauce, served with homemade cocktail sauce

Coconut Shrimp

Jumbo shrimp coated in shredded coconut and panko breadcrumbs, then fried. Served with an orange marmalade horseradish sauce

Bacon Wrapped Scallops

Jumbo sea scallops wrapped in bacon and broiled, served with maple horseradish sauce

Fiery Peach BBQ Brisket

Smoked brisket wrapped in bacon with a peach bbq sauce and topped with a jalapeño

Smoked Salmon Crostini

Crostini with lemon dill cream cheese, topped with smoked salmon and fresh dill

Soup Shooter

Maryland crab, cream of crab, lobster bisque or tomato bisque served in a mini shooter

STATIONARY HORS D'OEUVRES

Please Select Two

Fresh Fruit Display

Sliced seasonal fruit and berries; pineapple, honey dew, cantaloupe, strawberry, blueberries

Vegetable Display

Assorted fresh vegetables; broccoli, cucumbers, carrots, tomatoes, celery, tri-colored peppers, and cauliflower served with ranch dipping sauce

Antipasti Display

Imported and domestic meats and cheese, hummus, baba ghanoush, olives, artichoke hearts, served with crackers

Assorted Cheese Display

Cheddar, swiss, pepper jack and gouda cheeses served with crackers and dijon mustard

Spinach Artichoke Dip

A creamy blend of chopped spinach, tender artichoke hearts and cream cheese topped with monterey jack and served with toasted points

Maryland Crab Dip

Traditional style creamy jumbo lump crab dip topped with cheese, baked and served with toasted points