



Office of Hospitality and Food Services

HORS D'OEUVRES

PLEASE CHOOSE A PACKAGE BELOW

petit

\$25.00 per person
for 1 hour
\$31.25 per person
for 1.5 hours
\$37.50 per person
for 2 hours

choose any four items

premier

\$30.00 per person
for 1 hour
\$37.50 per person
for 1.5 hours
\$45.00 per person
for 2 hours

choose any five items

grand

\$35.00 per person
for 1 hour
\$43.75 per person
for 1.5 hours
\$52.50 per person
for 2 hours

choose any six items

stations

SPANISH TAPAS TRAY ^{GF}

regional cheeses | padrone peppers | dried fruits |
marcona almonds | marinated olives | pickled vegetables

ROADSIDE FARM STAND ^{GF}

vegetable crudités | sliced & whole fruits | sweet & savory dipping sauces

TRADITIONAL MEZE TABLE ^{GF}

hummus | whipped eggplant | yogurt dip | olives | toasted lavash bread

ARTISAN CHEESE BOARD

seasonal selection of local and imported cheeses | chef's garnishes

LITTLE ITALY

two personalized pasta dishes | focaccia | pasta toppings

DIM SUM

assorted meat and vegetable-filled dumplings | dipping sauces



Office of Hospitality and Food Services

passed

TOFU YAKITORI ^V

sesame-crust ed tofu skewer | sweet and spicy ginger glaze

MARYLAND CRAB CAKE

blue crab lump meat | spicy remoulade

CHICKEN SATAY ^{GF}

skewered chicken cutlet | tamari-sweet chili sauce

CHICKEN AND WAFFLE BEIGNETS

cubes of chicken cutlets dipped in waffle batter | maple cream

SPANAKOPITA

phyllo | spinach | feta

FRANKS IN A BLANKET

all-beef hot dogs | puff pastry | spicy mustard

PULLED CHICKEN TRUMPET

spicy chicken | black bean puree | flour tortilla

MISSISSIPPI GRITS CAKES ^{GF}

aged cheddar cheese | jalapeño jam

MINI SOUTHWEST STEAK CRISPS

crispy tortilla | beef sirloin | onions | peppers | jalapeno jack cheese

HALIBUT CEVICHE CONE

whipped yuzu crème fraîche | tobiko | squid ink cone

TRADITIONAL MAKI ^V

cucumber, carrot, & sweet potato rolls | wasabi-soy dipping sauce

MANCHEGO & QUINCE CUBES ^{GF}

spanish sheep's milk cheese | quince fruit preserve | sliced almond

BEEF NEGAMAKI ^{GF}

grilled asparagus | shaved beef tenderloin | ginger glaze

VEGETABLE SAMOSA ^V

potato | peas | mango chutney

VEGETABLE SPRING ROLLS ^{V GF}

chopped vegetable | duck sauce

BARBECUE PULLED DUCK

cranberry almond relish | empanada crisp

LAMB KEBAB

herb bread crumbs | mint jelly

CLASSIC BURGER SLIDER

American cheese | pickles | ketchup

HOUSE-MADE MINI FALAFEL WRAP ^V

tomato | cucumber | spicy tahini

TURKEY BURGER SLIDER

grilled onion | crumbled bleu cheese aioli