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
passed

TOFU YAKITORI V
sesame-crusted 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
phylllo | 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