



*All Menu items are priced per person*

*WARM HORS D' OEUVRES*

*Based on 100 People*

*Coconut Chicken  
Chicken and Artichoke Kabob  
Phylo Triangles filled with Spinach and Feta cheese  
Mini Beef Wellington  
Mushroom Tarts with Swiss cheese  
Sausage wrapped in Puff Pastry & Honey Mustard Sauce  
Maryland Crab Cakes with Aeoli Sauce  
Kobe Beef Sliders  
Teriyaki Sesame & Green Onion Meatballs  
Coconut Lamb Kabobs  
Beef Tenderloin Balsamic Skewers  
Fried Ravioli*

*COLD HORS D' OEUVRES*

*Based on 100 people*

*Lobster Rolls  
Mini Cucumber Sandwiches  
Garlic toasts with Salmon Cream Cheese  
Bruschetta with Basil and Crostini  
Amber Lager Elk Sausage with Assorted breads and Crackers  
Lavash Roll Ups Filled with Marinated Beef, artichokes, red pepper and cream cheese  
Asparagus wrapped with Pancetta  
Caprese Skewers: Grape Tomato, fresh Mozzarella, fresh basil leaves, drizzled with Balsamic Vinegar  
Sweet Thai Chili Shrimp  
House Smoked Trout with Dill Cream, served with crostini  
Lobster Canapés*

*Display Items*

*Minimum order of 50 people*

*Blue Cheese Dip with Crostini  
Chips and Salsa  
Guacamole with Tortilla Chips  
Pretzels and Nuts in Martini Glasses  
Spinach and Cheese Dip with Crostini  
Vegetable Display with Herbed Cheese Dip  
Traditional Cheese Board with Crackers  
Smoked Salmon with Capers, Chopped Egg, Red Onion & Tomatoes  
Fresh Carved Fruit Display  
Mini Pulled Pork Sandwiches  
Baked Brie in Puff Pastry served with Fruit  
Spinach and Cheese Dip with Crostini and Shrimp  
Baked Brie in Puff Pastry served with Fruit  
Tail on Jumbo Shrimp with Cocktail Sauce  
Imported Cheese Board*