

Hors D'oeuvres

Priced by the Each – Minimum Order is Two Dozen

*all prices are subject to change without notice and are based on the fluctuating price of seasonal ingredients
seasonal ingredients may be substituted with approval from client*

Stuffed Cherry Tomatoes -2

- ∞Jalapeno Burst: jalapeno cream cheese v
- ∞Petite Caprese: fresh mozzarella & basil v
- ∞BLT: applewood smoked bacon, arugula, fiery aioli

Petite Crudités Shot -1.50

- ∞lemon garlic hummus, fresh veggies vg

Stuffed Spuds -2/3

Petite Twice Baked Potatoes

- ∞Maryland: lump crab, old bay gf
- ∞Classic: cream cheese, chive gf, v
- ∞Braised Beef: truffle & crispy shallots
- ∞Loaded: bacon, scallions & cheddar gf

Deviled Eggs -1.50

- ∞Classic: smoked paprika v
- ∞Sriracha: chili garlic sauce v
- ∞Fiery: jalapeno citrus aioli v
- ∞Southern: relish, smoked paprika v
- ∞Loaded: with bacon & scallions
- ∞Crispy: loaded plus fried potato sticks
- ∞Pimento: pimento cheese, fried jalapeno v
- ∞Mexican Street: Cotija cheese, corn, cilantro v
- ∞Truffle: wild mushrooms, truffle, microgreens v

Elegant Tartlets -2

- ∞walnut chicken salad
- ∞brie, prosciutto, fig preserves
- ∞c brie, sage, caramelized shallot v
- ∞brie, pistachio, wildflower honey v
- ∞brie, roasted red grape, rosemary v
- ∞whipped honey chevre, fresh raspberry v
- ∞boursin cheese, heirloom tomato salad v
- ∞ricotta, roasted butternut squash, pine nuts, golden raisins, capers v

Palmiers -1.50

Stuffed & Rolled Crispy Puff Pastry

- ∞bacon & gruyere
- ∞apricot, boursin cheese v
- ∞mushroom, herb goat cheese v
- ∞ham, manchego, citrus ginger marmalade

Flatbreads -1.50

- ∞tomato, fresh mozzarella, basil v
- ∞charcuterie meat, red sauce, mozzarella
- ∞fennel, prosciutto, white truffle, parmesan, ricotta

Petite Maryland Crab Cakes -MP

- ∞classic: old bay remoulade
- ∞harvest: butternut squash, ginger

Shrimp -3

- ∞Classic: cocktail sauce & lemon
- ∞Jalapeno Mint: refreshingly spicy
- ∞Coconut: with Thai chili Nam Plah

Chicken Bites -1.50

- ∞Pistachio: apricot mustard gf
- ∞Coconut: Thai chili Nam Plah
- ∞Garlic Herb: parmesan basil aioli
- ∞Crispy Parmesan: garlic lemon aioli

Meatballs -1.50

- ∞korean: ginger, garlic, soy, sesame
- ∞traditional: marinara sauce & parmesan
- ∞turkey: apple butter glaze stuffed with brie

Crispy Cheddar Polenta Cakes -2/3

- ∞pulled pork bbq, pepper jelly, sweet 'n sour slaw
- ∞with petite shrimp in savory garlic sauce

Beef Wraptures -3

- ∞asparagus & green onion wrapped in Korean bbq sliced beef with sesame seed gf

Seared Scallops -MP

- ∞Gremolata: pistachio gremolata, gf
- ∞Stuffed: mushroom duxelles, cream, sherry, spinach

Prosciutto Chevre Dates -3

- ∞Mejdool Dates stuffed with goat cheese, wrapped in Prosciutto, roasted with truffle honey gf

Crostini -2

On Seasoned Toasted Baguette Rounds

- ∞Apricot: basil, ricotta, balsamic reduction v
- ∞Spring: pea, avocado, feta, shallot, mint & basil v
- ∞Steak: roasted garlic, swiss chard, red pepper coulis
- ∞Summer: fresh peach, ricotta, prosciutto, champagne reduction, micro arugula
- ∞Meyer's Fig: whipped ricotta, chevre, lemon, rosemary, fresh figs, wild flower honey v

Pasta by the Sea -1.50

Jumbo Pasta Shell Stuffed with Salad

- ∞Greek: sun dried tomatoes, fresh field greens, feta cheese & champagne vinegar v
- ∞Spring: baby arugula, crumbled goat cheese & lemon extra virgin olive oil v

LOCAL · CUSTOM · SEASONAL

From Our Table to Yours