

Hors D'oeuvres

Priced by the Each - Two Dozen Minimum Per Item

Listed below are some of our client's favorite items! All menu's are customizable – the sky is the limit!

Stuffed Cherry Tomatoes \$2

- ∞ Petite Caprese: fresh mozzarella & basil
- ∞ Jalapeno Burst: jalapeno cream cheese
- ∞ April's Best BLT: Applewood smoked bacon, arugula & fiery aioli

Chicken Bites \$1.50

- ∞ Pistachio: with honey mustard
- ∞ Coconut: with Thai chili nam plah
- ∞ Parmesan: with honey mustard
- ∞ Garlic Herb: with parmesan basil aioli

Walnut Chicken Salad Tartlets \$1.50

Filo tart shells filled with our walnut chicken salad

Stuffed Spuds \$2-\$3

petite twice baked potatoes

- ∞ Loaded: bacon, scallions & cheddar
- ∞ Braised Beef: truffle & crispy shallots
- ∞ Classic: Cream Cheese & Chive
- ∞ Maryland: lump crab & old bay aioli

Petite Maryland Crab Cakes \$3

- ∞ Wild Rice: with caper remoulade
- ∞ Classic: with old bay aioli

Shrimp \$3

- ∞ Classic: cocktail sauce & lemon
- ∞ Jalapeno Mint: No sauce needed!
- ∞ Coconut: with Thai chili nam plah

Heirloom Boursin Tartlets \$1.50

Homemade Boursin cheese in a filo shell with heirloom tomato salad

Beef Wraptures \$3

Beef tenderloin wrapped around asparagus & green onion, then marinated in teriyaki

Prosciutto Chevre Dates \$3

Fresh Mejdool Dates stuffed with goat cheese, wrapped in Prosciutto with a truffle honey finish

Crispy Polenta Cake \$2

With pulled pork bbq, pepper jelly & sweet 'n sour slaw

Mushroom Stuffed Scallops \$3

With sherry creamed spinach

Butternut Squash Caponata \$1.50

With pine nuts, golden raisins & capers in a filo tart shell with fresh ricotta

Brie Tartlets \$2

- ∞ Pistachio: with wildflower honey
- ∞ Roasted Red Grape: with rosemary
- ∞ Pork & Fig: prosciutto & fig preserves
- ∞ Caramelized Shallot: with sage

Petite Crudités \$1.50

A Small plastic shot glass with lemon garlic hummus and fresh veggies

Pasta by the Sea \$1.50

the perfect portable pasta salad! Jumbo pasta shell cooked & cooled, stuffed with -

- ∞ Greek: sun dried tomatoes, fresh field greens, feta cheese & champagne vinegar
- ∞ Spring: baby arugula, crumbled goat cheese & lemon vinaigrette

Deviled Eggs \$1.50

- ∞ Classic: with a dash of paprika
- ∞ Loaded: with bacon & scallions
- ∞ Crispy Loaded: loaded with fried potato
- ∞ Southern: with relish & smoked paprika
- ∞ Fiery: blended with our fiery citrus aioli
- ∞ Pimento: with pimento cheese & fried jalapeno
 - ∞ Sriracha: enough said
- ∞ Truffle: wild mushrooms, truffle, microgreens
- ∞ Mexican Street Corn: Cotija cheese, cilantro

Palmiers \$1.50

Puff pastry dough folded with:

- ∞ Apricot: with homemade boursin cheese
- ∞ Mushroom Chevre: with fresh herbs
- ∞ Ham Manchego: with citrus ginger marmalade

Crostini's \$2 – *subject to seasonal availability*

Seasoned toasted baguette rounds

- ∞ Apricot: with basil, ricotta & balsamic reduction

Dried apricot substituted if fresh apricots unavailable due to season.

- ∞ Steak: with roasted garlic, swiss chard & red pepper coulis
- ∞ Spring Pea: with avocado, shallots, mint & basil

- ∞ Meyer's Fig: with whipped ricotta, Chevre, Meyer lemon & rosemary. Topped with fresh figs, chopped pistachios & wild flower honey

Blackberries substituted if fresh figs unavailable due to season.

LOCAL · CUSTOM · SEASONAL

From Our Table to Yours