

APPETIZERS MENU



WHEN ORDERING FOR YOUR EVENT, PLEASE KEEP IN MIND THE FOLLOWING INFORMATION TO ASSIST YOU IN SELECTING YOUR MENU

THINGS TO CONSIDER

THE EVENT TIME OF DAY

WHO ARE YOUR GUESTS THAT WILL ATTEND?

WILL YOU NEED SPECIAL MENU OPTIONS FOR GUESTS WITH DIETARY RESTRICTIONS?

DO YOU HAVE A WELL-ROUNDED MENU WITH BEEF, POULTRY, SEAFOOD, PORK, AND VEGETARIAN SELECTIONS?

COCKTAIL PARTIES

OUR APPETIZER SELECTIONS ARE DESIGNED TO CREATE EVENT MENUS THAT ARE OFFERED "A LA CARTE" AND SERVED BUTLERED OR "PASSED" FOR YOUR GUESTS.

WE CAN ALSO OFFER THEM AS A DISPLAYED BUFFET OR AT INTERACTIVE STATIONS!

(FOR DISPLAYED ITEMS OR STATIONS, A MINIMUM PER PIECE ORDER FOR EACH GUEST MAY BE REQUIRED).

WE SUGGEST

2 OR 3 PIECES OR SERVINGS FROM EACH MENU SELECTION, WITH 5 TO 8 SELECTIONS.

A SATISFYING NUMBER OF PIECES OR SERVINGS FOR EACH GUEST IS BETWEEN 10 AND 12 TOTAL FOR A 2 - 3 HOUR EVENT.

FOR EACH ADDITIONAL HOUR, WE ADVISE AN ADDITIONAL 1 TO 3 PIECES OR SERVINGS.

OUR EVENT CONSULTANTS WILL ALWAYS REVIEW YOUR ORDER AND GIVE RECOMMENDATIONS TO MAKE YOUR EVENT SUCCESSFUL!



SEAFOOD

SHRIMP COCKTAIL SHOTS **\$3.15**

LARGE SHRIMP, SEASONED AND SERVED W/ OUR SPICY COCKTAIL SAUCE AND LEMON

CHESAPEAKE BAY CRAB DIP **\$3.50**

BACKFIN & LUMP CRAB MEAT BLENDED WITH CREAM CHEESE AND OLD BAY SEASONING, SERVED WARM ON BITESIZE FRENCH BAGUETTES

CRAB STUFFED MUSHROOM **\$3.95**

BAKED W/ CRAB MEAT, BUTTER, AND SEASONINGS SERVED W/ A CREAMY LEMON DILL AIOLI

MARYLAND STYLE CRAB CAKE **\$ MP**

BACKFIN & LUMP CRAB, OVEN BROILED AND SERVED WITH CREOLE REMOULADE

SMOKED SALMON STACKS **\$2.95**

"LET'S NOSH!" TOASTED MINI BAGEL W/ SMOKED SALMON, RED ONION & CAPERS, AND A CREAMY DILL SPREAD

OLD BAY SEAFOOD TURNOVERS **\$2.75**

SAUTEED BAY SCALLOPS & SHRIMP BLENDED W/ CHIVE CREAM CHEESE, BAKED IN PUFF PASTRY

SPICY TUNA & CUCUMBER BITES **\$2.90**

SEARED TUNA ON CUCUMBER WITH AVOCADO, SESAME, AND OUR HOUSE MADE SWEET AND SPICY ASIAN FIRECRACKER SAUCE

BACON WRAPPED SCALLOPS **\$4.95**

TRY THESE WITH YOUR CHOICE OF TERIYAKI GLAZE OR SMOKEHOUSE BBQ

CHICKEN

TERIYAKI CHICKEN SKEWERS **\$2.50**

ENJOY OUR CLASSIC VERSION! CHICKEN THIGHS, CHAR-GRILLED AND GLAZED W/ TERIYAKI SAUCE

CASHEW CRUSTED SATAY **\$2.95**

OVEN ROASTED CHICKEN BASTED W/ PEACH MARMALADE, THEN COATED IN CASHEW NUTS

ENCHILADA BITES **\$2.35**

SOUTHWEST SEASONED CHICKEN, PEPPERS, ONIONS, TOMATOES, AND CHEESY ENCHILADA SAUCE ON FLATBREAD

CHICKEN CURRY PUFFS **\$2.70**

A DELICIOUS VERSION OF TRADITIONAL INDIAN CUISINE! THESE FLAKY CHICKEN CURRY TURNOVERS ARE BAKED IN PUFF PASTRY AND SERVED W/ A MANGO FLAVORED DIPPING SAUCE

PEGASUS WINGS **Cost per Piece \$2.75**

OUR PEGASUS STYLE WINGS (UNCUT DRUMETTE AND WING SECTIONS) SPICED WITH GREEK HERBS AND SEASONINGS. SERVED WITH TZATZIKI SAUCE.

OR CHOOSE UP TO 2 OF OUR AVAILABLE SPECIALTY SAUCES ~ BUFFALO, TERIYAKI, SPICY BOURBON, SRIRACHA GLAZE, OR HONEY HOT. SERVED WITH BLUE CHEESE OR HOUSE MADE BUTTERMILK RANCH.

ITALIAN STYLE PARMESAN BITES **\$2.50**

LIGHTLY FRIED CUT CHICKEN BREAST, TOPPED W/ MARINARA SAUCE AND MELTED MOZZARELLA CHEESE

GRILLED MOROCCAN BROCHETTES **\$2.95**

SKEWERED CHICKEN BREAST MARINATED IN GARLIC, GREEK YOGURT, PARSLEY, RED PEPPER FLAKES & CUMIN

CHICKEN 'N WAFFLES **\$2.25**

NUGGETS OF FRIED CHICKEN BREAST ON BELGIAN WAFFLE BITES, TOPPED WITH MAPLE SYRUP

TENDERLOIN CROSTINI **\$4.50**

BEEF TENDERLOIN, THIN SLICED ON A LIGHTLY TOASTED CIABATTA W/ WHIPPED HERB GOAT CHEESE AND JULIENNE VEGETABLE GARNISH

BLACKENED SIRLOIN STEAK TIPS **\$3.45**

SEASONED, TENDER STEAK TIPS SERVED WITH SPICY RANCH DIPPING SAUCE

GRILLED THAI PEANUT SATAY **\$2.95**

HAND CUT STEAK, MARINATED AND GLAZED W/ A SPICY THAI PEANUT SAUCE

EVERYBODY'S FAVORITE MEATBALL! **\$1.65**

ALL BEEF MEATBALL, BAKED IN YOUR CHOICE OF ITALIAN MARINARA, SMOKEHOUSE BBQ, SWEET AND SOUR, TERIYAKI, OR SWEDISH STYLE

PHILLY CHEESESTEAK EGGROLLS **\$2.25**

SHAVED BEEF, ONIONS, PEPPERS, AND CHEESE ROLLED INTO EGGROLL WRAPPERS AND LIGHTLY FRIED GOLDEN BROWN. SERVED W/ GARLIC DIJONNAISE

BEEF

BEEF WELLINGTONS **\$2.95**

HAND CUT, TENDER STEAK BAKED IN PUFF PASTRY W/ MUSHROOMS SIMMERED IN RED WINE AND BUTTER

HIBACHI BEEF SKEWERS **\$2.75**

MARINATED BEEF SKEWERED W/ BELL PEPPERS, ONIONS, BRUSHED W/ A SWEET & SPICY GINGER SOY SAUCE

GOURMET BURGER SLIDERS **\$3.95**

FRESH GROUND BEEF, MELTED AMERICAN CHEESE ON SLIDER ROLLS W/ CHIPOTLE RANCH

MIXED GREEN LETTUCE, SLICED RED ONION AND ROMA TOMATO, W/ A SWEET PICKLE CHIP SKEWERED TO THE TOP!

PORK

VIRGINIA PIT HAM BISCUITS **\$2.15**

SERVED ON FRESH BAKED GARLIC CHEDDAR BISCUITS W/ HONEY MUSTARD

SWEET POTATO HAM BISCUITS **\$2.70**

FRESH BAKED SWEET BISCUITS AND SLICED VIRGINIA PIT HAM W/ APPLE BUTTER

PULLED PORK BBQ SLIDERS **\$2.95**

CAROLINA STYLE PULLED PORK BBQ SLOW COOKED IN HOUSE, SERVED ON POTATO SLIDER ROLLS W/ FRESH COLE SLAW AND HOT SAUCES

LOADED TWICE BAKED POTATOES **\$2.25**

BAKED RED BLISS POTATO HALVES MIXED W/ HICKORY SMOKED BACON, CHEDDAR & MONTEREY JACK CHEESE W/ CHIVES AND SOUR CREAM

SAUSAGE STUFFED MUSHROOMS **\$2.85**

WHITE MUSHROOM CAPS FILLED W/ ITALIAN SAUSAGE, PARMESAN CHEESE AND SPICES IN A FLAVORFUL PANKO STUFFING

POTSTICKERS **\$2.50**

PAN FRIED ASIAN STYLE DUMPLINGS FILLED WITH PORK AND CABBAGE SERVED WITH SWEET & SPICY GINGER SOY OR THAI PEANUT DIPPING SAUCES

LUMPIA **\$2.95**

A DELICIOUS & SAVORY FRIED ROLL FILLED WITH GROUND PORK, CARROTS, AND CABBAGE. SERVED WITH TANGY DUCK SAUCE

VEGETARIAN / VEGAN GLUTEN FREE

ITALIAN BRUSCHETTA \$1.80

FRESH CHOPPED VINE RIPE TOMATOES, BASIL LEAVES, GARLIC, OLIVE OIL AND SEASONINGS ON PARMESAN BAGUETTES W/ BALSAMIC GLAZE

MUSHROOM & GOAT CHEESE CROSTINI \$2.20

SAUTÉED ASSORTED MUSHROOMS, SHALLOTS, AND GARLIC SERVED ON A GOAT CHEESE & BALSAMIC REDUCTION TOPPED CROSTINI

GRECIAN FRUIT SKEWERS \$2.20

FRESH SEASONAL FRUITS, DUSTED WITH CINNAMON-SUGAR, HONEY AND SESAME SEEDS

CAPRESE SKEWERS \$2.50

WITH FRESH TOMATO, MOZZARELLA, AND BASIL LEAVES DRIZZLED WITH BALSAMIC REDUCTION

BAKED SPINACH & ARTICHOKE DIP \$2.25

BABY SPINACH, ARTICHOKE HEARTS, PARMESAN AND CREAM CHEESE SERVED WARM ON SEASONED TOASTED PITA WHEELS

VEGETABLE SPRING ROLLS \$2.75

AUTHENTIC THIN AND CRISPY SPRING ROLL WRAPPER FILLED WITH GARDEN FRESH VEGETABLES SEASONINGS AND SOY SAUCE. SERVED WITH A TANGY DUCK SAUCE

MEDITERRANEAN FLATBREAD \$2.50

CHERRY TOMATOES, ARTICHOKE HEARTS, KALAMATA OLIVES, GARLIC, RED PEPPER TOSSED IN SEASONINGS AND OLIVE OIL BAKED ON NAAN BREAD W/ FETA CHEESE

SPANAKOPITA \$3.50

PHYLLO DOUGH FILLED WITH TENDER SPINACH, TANGY FETA CHEESE, AND GREEK HERBS

APPETIZER DISPLAYS

HUMMUS & GARDEN VEGETABLES W/ FLATBREADS \$2.95

ASSORTMENT OF TRADITIONAL, SUN DRIED TOMATO, AND ROASTED RED PEPPER HUMMUS AND FRESH VEGETABLES SERVED WITH TOASTED FLATBREADS

FRESH FRUIT & ASSORTED CHEESE \$4.65

A FRESH SEASONAL FRUIT, CHEDDAR, MONTEREY PEPPER JACK, AND SMOKED GOUDA CHEESE DISPLAY, SERVED W/ A SWEET YOGURT MANGO FLAVORED DIPPING SAUCE

ANTIPASTO DISPLAY \$7

THE ORIGINAL GRAZING TABLE OF ROME & GREECE! MADE W/ GENOA & PEPPERED SALAMI, SPICY SOPRESSATA, SUMMER SAUSAGE, PEPPERONI, MARINATED MOZZARELLA, HAVARTI, & MUIENSTER CHEESES, OLIVES, TOMATOES, ARTICHOKE HEARTS, RED PEPPERS, NAAN BREAD AND HERB SEASONED BAGUETTES

CHEF CURATED CHARCUTERIE BOARD \$MP

A VIBRANT DISPLAY OF CURED MEATS, DRIED & FRESH FRUITS, NUTS, AGED CHEDDAR, CREAMY TEXTURED WINE, HERB, AND FRUIT INFUSED CHEESES, OLIVES, GHERKIN PICKLES, CHOCOLATE CRISP, AND A WIDE VARIETY OF ACCOMPANYING SPREADS & BREADS

