

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!



| a food inspired experience |

SEAFOOD

SHRIMP COCKTAIL SHOTS **\$2.95**

LARGE SHRIMP SERVED W/ OUR SPICY COCKTAIL SAUCE AND LEMON

GRILLED SHRIMP SCAMPI SKEWERS **\$2.95**

SKEWERED SHRIMP BASTED WITH LEMON, WHITE WINE, AND BUTTER

CHESAPEAKE BAY CRAB DIP **\$3.50**

BLENDED BACKFIN & LUMP CRAB MEAT BLENDED WITH CREAM CHEESE AND OLD BAY SEASONING, SERVED WARM ON BITESIZE ROASTED GARLIC CHILI NAAN FLATBREADS

MARYLAND STYLE CRAB CAKE **\$ MP**

LUMP CRAB, OVEN BROILED AND SERVED WITH CREOLE REMOULADE

CRAB STUFFED MUSHROOM **\$ MP**

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

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 **\$3.50**

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

SPICY AHI TUNA **\$2.70**

SEARED TUNA ON CUCUMBER TOPPED WITH WAKAME (SEAWEED SALAD), SESAME AND FIRECRACKER SAUCE

BACON WRAPPED SCALLOPS **\$3.30**

WITH YOUR CHOICE OF TERIYAKI GLAZE OR SMOKEHOUSE BBQ

CHICKEN

CURRIED TURNOVERS **\$2.25**

SEASONED SHREDDED CHICKEN BAKED IN PUFF PASTRY. SERVED WITH A MANGO LASSI DIPPING SAUCE

TERIYAKI SKEWERS **\$2.50**

CHICKEN BREAST CHAR-GRILLED AND GLAZED WITH CLASSIC TERIYAKI SAUCE

CASHEW CRUSTED SATAY **\$2.95**

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

ENCHILADA BITES **\$1.95**

SOUTHWEST SEASONED CHICKEN, PEPPERS, ONIONS, TOMATOES, AND CHEESY ENCHILADA SAUCE IN CRISPY FLOUR TORTILLAS

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

OUR PEGASUS STYLE WINGS, SPICED WITH GREEK HERBS AND SEASONINGS. SERVED WITH TZATZIKI SAUCE.

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

ITALIAN STYLE PARMESAN BITES **\$1.95**

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

GRILLED MOROCCAN BROCHETTES **\$2.75**

SKEWERED CHICKEN MARINATED W/ GARLIC GREEK YOGURT, PARSLEY, RED PEPPER FLAKES, & CUMIN

MINI CHICKEN 'N WAFFLES **\$1.95**

A NUGGET OF FRIED CHICKEN BREAST ON A BELGIAN WAFFLE BITE, TOPPED WITH MAPLE SYRUP

BEEF

TENDERLOIN CROSTINI **\$4.50**

SMOKED FILET MIGNON, THIN SLICED ON A LIGHTLY TOASTED CIABATTA W/ WHIPPED HERB GOAT CHEESE AND JULIENNE VEGETABLE GARNISH

BLACKENED SIRLOIN STEAK TIPS **\$2.75**

SEASONED STEAK TIPS SERVED WITH SPICY RANCH DIPPING SAUCE

GRILLED THAI PEANUT SATAY **\$2.50**

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

COCKTAIL MEATBALLS **\$2.60**

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

MINI BEEF WELLINGTONS **\$2.95**

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

CHIMICHURRI BROCHETTES **\$2.75**

MARINATED BEEF SKEWERED W/ BELL PEPPERS, ONIONS, AND BRUSHED W/ CHIMICHURRI SAUCE

GOURMET BURGER SLIDERS **\$3.30**

FRESH GROUND BEEF ON POTATO ROLLS W/ A DRIZZLE OF CHIPOTLE BUTTERMILK RANCH

MIXED GREEN LETTUCE, SLICED RED ONION AND ROMA TOMATO, W/ A SWEET PICKLE CHIP SKEWERED TO THE TOP! VARIETY OF CHEESE SELECTIONS AVAILABLE UPON REQUEST

PORK

VIRGINIA PIT HAM BISCUITS **\$1.95**

SERVED ON HOMEMADE BUTTERMILK BISCUITS W/ HONEY MUSTARD OR SWEET POTATO BISCUITS W/ APPLE BUTTER FOR \$2.25

SWEET POTATO HAM BISCUITS **\$2.25**

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

ANTIPASTO SKEWERS **\$4.20**

MADE WITH ASSORTED GENOA & PEPPERED SOPRESSATA SALAMI, PEPPERONI, MARINATED MOZZARELLA, OLIVES, GRAPE TOMATOES, ARTICHOKE HEARTS, AND RED PEPPERS

LOADED TWICE BAKED POTATO BITES

\$2.25

BAKED RED BLISS POTATO HALVES STUFFED WITH HICKORY SMOKED BACON, CHEDDAR AND MONTEREY JACK CHEESE W/ CHIVE SOUR CREAM

SAUSAGE STUFFED MUSHROOMS **\$2.70**

BUTTON CAP MUSHROOMS STUFFED WITH ITALIAN SAUSAGE, PARMESAN CHEESE AND SPICES

FARMHOUSE FRITTATAS **\$1.95**

OUR CRUSTLESS MINI QUICHE MADE WITH FRESH EGGS, HAM, BACON, FEATHERED CHEDDAR & MONTEREY JACK CHEESE

LUMPIA **\$2.25**

A DELICIOUS & SAVORY FRIED ROLL FILLED WITH GROUND PORK, CARROTS, AND CABBAGE.

VEGETARIAN

WINE COUNTRY FRITTATAS **\$1.75**

FRESH EGGS BAKED WITH APPLE, CARAMELIZED RED ONIONS, AND CREAMY BRIE CHEESE

VEGETABLE SPRING ROLLS **\$2.25**

AN AUTHENTIC THIN AND CRISPY SPRING ROLL WRAPPER FILLED WITH GARDEN FRESH VEGETABLES SEASONINGS AND SOY SAUCE. EACH ONE HAND ROLLED TO CLOSE. SERVED WITH A TANGY DUCK SAUCE

MUSHROOM & GOAT CHEESE CROSTINI

\$1.95

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

GRECIAN FRUIT SKEWERS **\$1.95**

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

CAPRESE SKEWERS **\$2.35**

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

MEDITERRANEAN FLATBREAD **\$1.95**

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

ITALIAN BRUSCHETTA **\$1.50**

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

SPANAKOPITA **\$2.55**

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

APPETIZER DISPLAYS

BAKED SPINACH & ARTICHOKE DIP **\$1.95**

BABY SPINACH, ARTICHOKE HEARTS, PARMESAN AND CREAM CHEESE SERVED WARM W/ TOASTED PITA POINTS

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 **\$4.25**

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

CHARCUTERIE BOARD **\$5.95**

A COLORFUL DISPLAY OF CURED MEATS, FRUITS, NUTS, AGED CHEDDAR, SMOKED GOUDA, CREAMY MUENSTER & BOURSIN CHEESES, OLIVES, GHERKIN PICKLES, ACCOMPANYING SPREADS & BREADS

