



Hors D'oeuvres

Butler Hors D'oeuvres

\$2.50 each unless otherwise noted

- Prosciutto Wrapped Asparagus** – Grilled and served with Balsamic Glaze
- Tomato & Pesto Bruschetta** – On Toasted Crostini with Fresh Tomatoes & Asiago Cheese
- Asiago & Mushroom Toasts** – With Fresh Herbs & Truffle Essence
- Crab Salad on Cucumber** – Fresh Lump Crab Meat Salad on Cucumber Rounds
- Tenderloin Crostini** – With Horseradish Sauce, Roasted Red Pepper & Green Onion
- Fried Risotto** – Parmesan & Asiago Cheese Risotto, deep fried & served with Romesco Sauce
- Chicken Sate Caps** – Grilled Chicken Skewers in Sweet 'n Spicy or Thai Peanut Sauce
- Stuffed Mushroom Caps** – Choice of Sausage, Crab or Spinach Feta Stuffing
- Mini Salmon Cakes** – With Caper Dill Cream
- Balsamic Marinated Kabobs** – Choice of Chicken, Beef with Vegetables or All Vegetable
- Bacon Wrapped Scallops** – Fresh Sea Scallops wrapped in Apple-Wood Smoked Bacon, \$3
- Seared Ahi Tuna Toast Point** – Sesame Seed Encrusted Seared Tuna with Pineapple, Bell Pepper, Salsa & Wasabi Lime Mayo, \$4 each
- Lollipop Lamb Chop** – Seared, Marinated Chop with Whole Grain Mustard Cream Sauce, \$4
- Spanikopita** – Spinach, Feta and Garlic Wrapped in Phyllo
- Mozzarella, Tomato & Basil** – Fresh Mozzarella, Heirloom Cherry Tomatoes & Fresh Basil on a Mini Skewer with Balsamic Reduction
- BBQ Pulled Pork** – Pulled Pork in our House-Made BBQ Sauce with Aged Cheddar Cheese & Red Onion Marmalade
- Artisan Grilled Cheese** – Mini Gilled Cheese Sandwiches with Aged Cheddar & Brie Cheese with Apples & Caramelized Onions
- Seafood Gazpacho Shooter** – With a shot of Spanish Gazpacho, \$4
- Classic Shrimp Cocktail** – With Traditional Accompaniments, \$2.50
- Meatballs** – Choice of Swedish, Sweet & Sour or Marinara
- Brie & Raspberry Puffs** – Danish Brie & Raspberry Jam in Flaky Pastry

~ Prices are subject to a 20% gratuity, 3% service charge and 8% sales tax ~

