

## BUTLER PASSED HORS D'OEUVRES

priced per 50 pieces

### Cold Hors d'oeuvres

**Duck Bacon Canapé**  
toasted black bread with  
pickled radish, goat cheese  
~ 130

**Bloody Mary  
Shrimp Spoons**  
capers, lemon,  
pepper vodka  
~ 125

**Smoked Salmon Salad**  
fresh dill, capers,  
phyllo cups  
~ 110

**Mini Open Beef**  
tenderloin, rye toast  
horseradish cream cheese,  
toasted caraway  
~ 140

**Shrimp Caesar Spoons**  
crisp romaine, Inn made  
dressing  
~ 95

**Curry Chicken Salad**  
yogurt, scallions in  
phyllo cups  
~ 125

**Stuffed Peppadews**  
locally made goat cheese  
& chive  
~ 100

**Stuffed Strawberries**  
local goat cheese and  
balsamic drizzle  
~ 85

**Deviled Eggs**  
English mustard, cayenne  
pepper, mayonnaise  
~ 50

**Open Faced Turkey Slider**  
Apple, cranberry mayo, sourdough crostini  
~ 125

### Hot Hors d'oeuvres

**Chicken Satay**  
peanut dipping sauce  
~ 125

**Stuffed Mushrooms**  
choose two, sausage,  
seafood or vegetarian  
~ 75

**Pot Stickers**  
soy scallion dipping sauce  
~ 85

**Flatbread Pizza**  
seasonal toppings  
~ 95

**Mini Crab Cakes**  
lump crab, Thai chili sauce  
~ 125

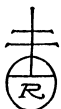
**“Gumbo” Arancini**  
Andouille sausage, okra,  
scallion aioli  
~ 115

**Mini Quiche**  
Inn made, Swiss, bacon  
~ 95

**Vegetable Egg Rolls**  
Asian vegetable with soy  
scallion dipping sauce  
~ 125

**Coconut Shrimp**  
chili lime sauce  
~ 150

**Bacon Wrapped Scallops**  
smoked chipotle butter  
~ 150



*Gratuity, service charge and taxes are additional.  
Menu and pricing are subject to change.*