

## BUTLER PASSED HORS D'OEUVRES

*priced per 50 pieces*

### Cold Hors d'oeuvres

**Duck Bacon Canapé**  
toasted rye bread, locally  
made goat cheese  
pickled radish  
~ 130

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

**Caprese Skewers**  
heirloom tomato, fresh  
mozzarella cheese, basil,  
kalamata olive  
~ 110

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

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

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

**Ahi Tuna and Pineapple  
Canape**  
Grilled pineapple, ginger  
and chili glaze, micro  
cilantro  
~ 100

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

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

### Hot Hors d'oeuvres

**Herbed Chicken  
Skewers**  
creamy basil and parmesan  
dipping sauce  
~ 125

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

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

**Flatbread Pizza**  
seasonal toppings  
~ 95

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

**Roasted Corn Fritters**  
With sweet Thai chili sauce  
~ 115

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

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

**Coconut Shrimp**  
Chipotle Lime mayo  
~ 150

**Bacon Wrapped Scallops**  
With barbecue sauce  
~ 150

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

