

## 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  
~ 135

#### **Bloody Mary Shrimp Spoons**

capers, lemon,  
pepper vodka  
~ 130

#### **Caprese Skewers**

heirloom tomato, fresh  
mozzarella cheese, basil,  
kalamata olive  
~ 115

#### **Mini Open Beef**

tenderloin, rye toast  
horseradish cream cheese,  
toasted caraway  
~ 145

#### **Stuffed Strawberries**

local goat cheese and  
balsamic drizzle  
~ 90

#### **Curry Chicken Salad**

yogurt, scallions in  
phyllo cups  
~ 130

#### **Ahi Tuna and Pineapple Canape**

Grilled pineapple, ginger  
and chili glaze, micro  
cilantro  
~ 105

#### **Open Faced Turkey Slider**

apple, cranberry mayo,  
sourdough crostini  
~ 130

#### **Deviled Eggs**

English mustard, cayenne  
pepper, mayonnaise  
~ 55

### Hot Hors d'oeuvres

#### **Herbed Chicken Skewers**

creamy basil and parmesan  
dipping sauce  
~ 130

#### **Stuffed Mushrooms**

choose two, sausage,  
seafood or vegetarian  
~ 80

#### **Pork Pot Stickers**

soy scallion dipping sauce  
~ 90

#### **Flatbread Pizza**

seasonal toppings  
~ 100

#### **Mini Crab Cakes**

lump crab, Thai chili sauce  
~ 130

#### **Roasted Corn Fritters**

With sweet Thai chili sauce  
~ 120

#### **Mini Quiche**

Inn made, Swiss, bacon  
~ 100

#### **Vegetable Egg Rolls**

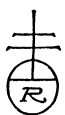
Asian vegetable with soy  
scallion dipping sauce  
~ 130

#### **Coconut Shrimp**

Chipotle Lime mayo  
~ 155

#### **Bacon Wrapped Scallops**

With barbecue sauce  
~ 155



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