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

Mini Crab Cakes
lump crab, Thai chili sauce
~ 130

Roasted Corn Fritters
With sweet Thai chili sauce
~ 120

Coconut Shrimp
Chipotle Lime mayo
~ 155

Mini Quiche
Inn made, Swiss, bacon
~ 100

Vegetable Egg Rolls
Asian vegetable with soy scallion dipping sauce
~ 130

Bacon Wrapped Scallops
With barbecue sauce
~ 155

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

2021