

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
~ 145

**Bloody Mary
Shrimp Spoons**
capers, lemon,
pepper vodka
~ 140

Caprese Skewers
heirloom tomato, fresh
mozzarella cheese, basil,
kalamata olive
~ 125

Tenderloin Crostini
beef tenderloin, horseradish
cream cheese
~ 165

Stuffed Strawberries
local goat cheese and
balsamic drizzle
~ 95

Curry Chicken Salad
yogurt, scallions in
phyllo cups
~ 130

Ahi Tuna Canape
grilled pineapple, ginger and
chili glaze, micro cilantro
~ 110

**Open Faced
Turkey Slider**
apple, cranberry mayo,
sourdough crostini
~ 130

Deviled Eggs
English mustard, cayenne
pepper, mayonnaise
~ 65

Hot Hors d'oeuvres

**Herbed Chicken
Skewers**
creamy basil and parmesan
dipping sauce
~ 140

Stuffed Mushrooms
choose two, sausage,
seafood or vegetarian
~ 90

Pork Pot Stickers
soy scallion dipping sauce
~ 95

Flatbread Pizza
seasonal toppings
~ 110

Mini Crab Cakes
lump crab, Thai chili sauce
~ 165

**Roasted Corn
Fritters**
With sweet Thai chili sauce
~ 120

Mini Quiche
Inn made, Swiss, bacon
~ 110

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

Coconut Shrimp
Chipotle Lime mayo
~ 165

Bacon Wrapped Scallops
With barbecue sauce
~ 160

