

Hors d'oeuvres Options

Option #1: Cold Hors d'oeuvres Station:

Presented on a decorated station for up to 1 hour prior to dinner

Fresh Crudités Basket – *A beautiful display of bite size vegetables served with a sour cream based ranch dip*

Assorted Cheese & Bologna Display – *A tower of various cut cheeses and cheese spreads mingled with our own make summer sausage & ring bolognas and presented with assorted crackers, mustards, & fresh fruits*

Fresh Fruit Display – *Mounds of fresh cut watermelon, cantaloupes, honeydew, pineapple, strawberries, etc. artfully arranged and served with creamy fruit dip.*

\$8.95 per person

Includes all 3 selections listed above, linens for table, set-up, and disposable ware

Option #2: Hot & Cold Hors d'oeuvres

Choice of 4 selections

Presented both stationed & passed butler style for up to 1 hour prior to dinner

Fresh Crudités Basket – *A beautiful display of bite size vegetables served with a sour cream based ranch dip*

Assorted Cheese & Bologna Display – *Various cut cheeses and cheese spreads mingled with our own make summer sausage & ring bolognas and presented with assorted crackers, mustards, & fresh fruits*

Fresh Fruit Display – *Mounds of fresh cut watermelon, cantaloupes, honeydew, pineapple, strawberries, etc. artfully arranged and served with creamy fruit dip.*

Shrimp Bowl – *Jumbo 16/20 Tiger Shrimp displayed on ice and accompanied by cocktail sauce (\$\$)*

Cocktail Meatballs – *Our own bite size hand made meatballs covered in a savory sauce*

Sausage Stuffed Mushrooms – *Fresh mushroom caps filled with our own sausage and baked with Parmesan cheese*

BBQ Chicken Wings – *Large size chicken wings smothered in our own blend BBQ sauce. A little messy, but good!*

Chicken Fingers – *Lightly breaded chicken tenders served with sweet-n-sour sauce and champagne mustard*

****Maryland Crab Cakes** – *Mini crab cakes made with real crabmeat and baked to a golden brown.
Served with New Orleans style dip.*

****Franks in Blankets** – *Miniature hot dogs wrapped in a flaky puff pastry – served with champagne mustard.*

****Mini Quiche Assortment** – *Bite size quiches baked in a variety of delicious flavors*

- **Cheese Puffs** – *Pockets of cheese filled in puff pastry*
- **Garlic Potato Puffs** – *Served with a sour cream herb dip*
- **Mini Cheeseburger Bites** – *Complete with ketchup, mustard, and a pickle*
- **Deep Dish Pizzas** – *Mini pizzas loaded with sauce, cheeses, and pepperoni. Always a hit!*
- **Scallops with Bacon** – *Plump sea scallops wrapped in bacon and served on skewers*
- **Beef Wellingtons** – *Puff pastry filled with a savory beef & mushroom filling*
- **Asparagus & Asiago in Phyllo** – *Fresh cut asparagus spear and asiago cheese wrapped in a crispy phyllo roll*
- **Chicken Quesadilla Wrap** – *Individually wrapped chicken and vegetables in tortilla cones. Served with salsa*
- **Pork or Vegetable Pot Stickers** – *Pan fried and served with a soy sauce mixture*
- **Spanakopita - Filo Bakes** – *Spinach wrapped in filo dough and baked to a golden brown.*
- **Black Bean & Sharp Cheddar Spring Roll** – *Vegetarian roll stuffed w/ black beans, corn, tomatoes, peppers, jalapenos, and chipotle peppers with sharp cheese & pepper jack*
- **Mini Breaded Chicken Cordon Bleu** - *Served with hollandaise sauce for dipping*
- **Flaky Reuben Bites** - *Corned Beef, Swiss, & Sauerkraut wrapped in a flaky dough*
- **Baked Brie with Raspberry** - *Brie cheese with raspberry and almonds in flakey phyllo dough*
- **Braised Short Rib Pierogi** - *Slow cooked short rib meat wrapped inside a traditional pierogi dough*
- **Sirloin and Gorgonzola** - *Bacon wrapped sirloin and gorgonzola skewers*

\$11.95 per person
Plus additional service time and staffing as required

** - Requires oven accessibility and use

Service for hors d'oeuvres is priced for 1 hour of staffed service (prior to dinner) when combined with any of our per person dinner packages or wedding packages.
Includes linens for table set-up and upscale disposable ware