



BANQUET APPETIZERS and HOURS D'OEUVRES MENU

~ Appetizers ~

Sliced Seasonal Fruit Presentation for 50 people

Fresh Seasonal Fruit

175.00

Domestic & Imported Cheese Presentation for 50 people

Chef's selection to include Bleu, Hard, and Semi-Soft

225.00

Baked Brie Presentation for 25 people

75.00

Crudit  for 25 people

Served with Ranch

75.00

Roasted Garlic Hummus for 25 people

Roasted garlic, garbanzo beans, olive oil, and spices blended and served with pita bread

80.00

Chips and Salsa for 25 people

House fried Corn Tortillas with an Ancho Salsa

75.00

Antipasto Platter for 25 people

Prosciutto, capicola, genoa salami, fontina cheese,
artichoke olive tempenade, pepperoncini

100.00

Potato Skins 100 pieces

Topped with mixed cheese, scallions, sour cream, and bacon

175.00

Albondegas 100 pieces

Mexican meatballs with minced onion, tomato, cilantro, Spanish rice,
served with fire roasted tomato salsa

175.00

Grilled Chicken Quesadillas 100 pieces

Slow roasted chicken, caramelized onions, carrots and peppers,
and a blend of cheeses grilled between two flour tortillas;
served with salsa and sour cream.

200.00

Shrimp Cocktail

Large Domestic White Shrimp cooked in a blend of spices, peeled and
served chilled with a Cocktail sauce with fresh lemon wedges
market

Ceviche for 25 people

Royal Red Shrimp, snapper, tomato, cucumber, onion,
chiles, citrus juice, cilantro

125.00

~ *Hors D'oeuvres* ~

Chilled Hors D'oeuvre

Smoked Salmon Canapé (100 pieces)

Smoked Salmon, capers, cream cheese

350.00

Beef Carpaccio Canapé (100 pieces)

Shaved rare tenderloin, horseradish cream

325.00

Tuna Tartar Canapés (100 pieces)

Sashimi tuna, with sweet soy sauce

Market

Hot Hors D'oeuvre

Spicy Mini Crab Cake Canapés (100 pieces)

Fresh Chesapeake Bay blue crab, shallots, and seasonings on a fresh crisp cucumber round, topped with spicy Sriracha

350.00

Duck Rolls (100 pieces)

Delicate duck confit, cucumber, and julienne vegetables, served with sweet chili sauce

350.00

Crispy Vegetable Rolls (100 pieces)

Spring roll wrapped fresh vegetables flash fried. Served with Sweet and Sour Dipping Sauce

250.00

Grilled Marinated Bacon Wrapped Shrimp Skewers

Served with a cucumber lime dipping sauce

market

Seared Sesame Scallop Canapés

With Fresh Cilantro on a wonton crisp
market

Seared Ahi Tuna Skewers

Served with Wasabi aioli and sweet soy
market

Braised Beef Canapés (100 pieces)

With crumbled Bleu cheese on toasted Brioche
275.00

Grilled Vegetable Platter for 25 people

75.00

Smoked Salmon Platter for 25 people

115.00

Beef Tenderloin & Grilled Marinated Vegetable Kabob (100 pieces)

325.00

Grilled Chicken & Grilled Marinated Vegetable Kabob (100 pieces)

280.00

Fried Shrimp (100 pieces)

Served with Cocktail Sauce

110.00