



Hors D' Oeuvres

<u>Stationary Display</u> (minimum of 25 people)	Price Per Person
Mediterranean Station Hummus, Sun Dried Tomato Tapenade, Pepperoncini, Feta Cheese, Assortment of Grilled Vegetables and Flatbreads	7.00
Sweet and Salty Station Federal Soft Pretzels Served with Cheese Sauce, Assorted Mustards, Chocolate Dipping Sauce and Cinnamon Sugar	5.25
Vegetable Crudite Assorted Seasonal Vegetables with a Ranch Dipping Sauce	5.50
You Wanna Piz-Za Me? Naan Flat Bread Pizza with Assorted Cheese, Meat and Vegetable Options (vegan option upon request)	5.25
International and Domestic Cheeses Served with a Selection of Crackers	7.50
Assorted Chilled Dips (<i>choose three</i>) with Assorted Flat Breads and Crackers Caramelized Onion, Basil Pesto, Roasted Peppers, Spinach, Beer Cheese, Buffalo Chicken	6.50
Warm Crab and Artichoke Dip Served with Assorted Flatbread and Pita	7.50
Antipasti Display Sliced Cured Meats, Roasted Vegetables, Olives, Fresh Mozzarella Cheese, and Grilled Breads	8.50
Farmer's Market Station * Chef Attendant Required* Grilled to order Vegetables and Fresh Raw Vegetables Roasted Garlic Hummus, Roasted Pepper Hummus, Olive Tapenade Served with Naan Bread, Focaccia Bread, and Bread Sticks	9.50
<u>Butlered Cold Hors d'oeuvres</u>	Price Per Piece
Curried Chicken Served on Potato Crisp	2.75
Deerfield's Tomato Bruschetta	2.75
Smoked Chicken Salad in Endive Leaf	2.75
Prosciutto and Melon	2.75
Ahi Tuna with Wasabi Cream and Pickled Ginger, Seaweed Cracker	2.75
Fig and Goat Cheese Canape	3.00
Fresh Mozzarella with Roasted Tomatoes, Basil on Crostini	3.00
Crab and Cucumber Salad topped with Wakami, Seaweed Cracker	3.00



Duck Confit Served Atop a Crisp Wonton with Sweet Soy Glaze	3.00
Smoked Salmon with Dill Cream Cheese, Belgium Endive	3.00
Filet of Beef au Poivre on Crostini with Creamy Horseradish	4.00
Jumbo Shrimp with a Zesty Lime Cocktail Sauce	4.00

Butlered Hot Hors d'oeuvres

Price per Piece

Sweet and Sour Meatball	2.50
Coney Island Dog	2.50
Turkey Potsticker with a Sweet and Sour Dipping Sauce	2.50
Crisp Spring Roll filled with Vegetables, Sesame Soy Sauce	2.75
Grilled Cheese with Tomato	2.75
Chicken Quesadilla Cornucopia	3.00
Assorted Flatbread Pizza	3.00
Local Mushroom Cap stuffed with Lump Crab Imperial	3.00
Local Mushroom Cap stuffed with Sausage and Broccoli Rabe	3.00
Local Mushroom Cap stuffed with Spinach, Roasted Pepper and Boursin Cheese	3.00
Pulled Pork Beggar's Purse	3.00
Buffalo Chicken Bite with Blue Cheese	3.00
Coconut Shrimp with Sriracha Mayonnaise	3.00
Spinach and Artichoke in Wonton Flower	3.00
Baked Brie and Raspberry in Phyllo Pastry	3.00
Sesame Marinated Chicken Satay	3.00
Sesame Marinated Beef Satay	3.25
Fried Duck Ravioli with Hoisin	3.25
Scallop Wrapped in Hickory Smoked Bacon	3.25
Crab and Brie in Phyllo Cup, Toasted Almonds and Brown Sugar	3.25
Honey Thyme Glaze Grilled Lamb Chop	4.75
Butter Poached Lobster Skewer	5.00

Prices are subject to change and a 22% service charge