

HORS D'OEUVRES

Stationary Display (minimum of 25 guests, prepared for total guest count)

* Display pricing based on 1 Hour of service

Antipasti Display

Assortment of Italian Charcuterie, Roasted Peppers, Kalamata Olives, Grilled Breads,
Fresh Mozzarella and Provolone Cheese

Warm Crab and Artichoke Dip — Served with Grilled Naan Bread

Mediterranean Display

Hummus, House-Made Ranch, Sun Dried Tomato Tapenade, Pepperoncini, Feta, Kalamata
Olives, Assortment of Grilled Vegetables, Grilled Naan Bread and Flatbread Crackers

International and Domestic Cheeses — Served with a Selection of Crackers

Assorted Warm and Chilled Dips (choose three)

Caramelized Onion, Spinach, Beer Cheese, Buffalo Chicken, Basil Pesto, Roasted Peppers
Served with Grilled Breads

Warm Spinach and Artichoke Dip — Served with Grilled Naan Bread

Vegetable Crudit 

Assorted Seasonal Raw Vegetables with a House-Made Ranch Dipping Sauce

Assorted Flatbread Station (vegan option upon request)

Naan Flat Bread Pizza with Assorted Cheese, Meat and Vegetable Options

Butlered Hors d'Oeuvres (one piece per person required)

Cold Selections

Filet of Beef au Poivre on Crostini with Creamy Horseradish

Prosciutto and Melon

Curried Chicken Served on House-Made Potato Crisp

Jumbo Shrimp with a Zesty Lime Cocktail Sauce

Deerfield's Tomato Bruschetta

Crab and Cucumber Salad Topped with Wakame, Seaweed Cracker

Fig and Goat Cheese Canap 

Smoked Salmon with Dill Cream Cheese, Belgian Endive

Duck Confit Served Atop a Crisp Wonton with Sweet Soy Glaze

Ahi Tuna with Wasabi Cream and Pickled Ginger, Seaweed Cracker

Smoked Chicken Salad in Endive Leaf

Fresh Mozzarella with Roasted Tomatoes, Basil on Crostini

Price Per Person

\$8.50

\$8.50

\$7.00

\$7.50

\$6.50

\$6.50

\$5.00

\$5.25

Price Per Piece

\$4.00

\$3.00

\$3.00

\$4.00

\$3.00

\$4.00

\$3.00

\$4.00

\$4.00

\$4.00

\$3.00

\$3.00



Prices are subject to change and a 22% service charge



6/2022

HORS D'OEUVRES CONTINUED

Hot Selections

	Price Per Piece
Buffalo Chicken Bite with Blue Cheese	\$3.00
Chicken Quesadilla Cornucopia	\$3.00
Honey-Thyme Glazed Grilled Lamb Chop	\$5.00
Coconut Shrimp with Sriracha Mayonnaise	\$4.00
Coney Island Dog	\$3.00
Crab and Brie in Phyllo Cup, Toasted Almonds and Brown Sugar	\$4.00
Scallop Wrapped in Hickory Smoked Bacon	\$4.00
Crispy Vegetable Spring Roll, Sesame Soy Sauce	\$3.00
Sesame Marinated Beef Satay	\$4.00
Sesame Marinated Chicken Satay	\$4.00
Local Mushroom Cap Stuffed with Lump Crab Imperial	\$4.00
Local Mushroom Cap Stuffed with Sausage and Broccoli Rabe	\$3.00
Local Mushroom Cap Stuffed with Spinach, Roasted Pepper and Boursin Cheese	\$3.00
Assorted Flatbread Pizza	\$3.00
Baked Brie and Raspberry in Phyllo Pastry	\$3.00
Quinoa Zucchini Fritter with Red Pepper Coulis (V)	\$4.00
Beef Empanada	\$4.00
Edamame & Corn Quesadilla with Siracha Mayo	\$4.00
Macaroni & Cheese Bite with Smokey Spicy Ketchup	\$3.00
Roast Pork, Sharp Provolone & Broccoli Rabe Spring Roll	\$4.00

