

By the Dozen

2-dozen minimum per selection

Warm Mini Crab Rangoon

Served with cornichon remoulade

\$24⁰⁰ per dozen

Coconut Chicken

With mango-papaya salsa

\$24⁰⁰ per dozen

Peking Duck Rolls

Roasted Peking duck in miniature pancakes with spring onion and Hoisin sauce

\$24⁰⁰ per dozen

Satay Chicken

Choose from chicken with spicy peanut sauce or beef with ancho chili sauce

\$24⁰⁰ per dozen

Steamed Shrimp Cocktail

With traditional cocktail sauce and Creole mustard

\$26⁰⁰ per dozen

Beef Wellington

With horseradish cream sauce

\$34⁰⁰ per dozen

Coconut Shrimp

Served with garlic sauce

\$26⁰⁰ per dozen

Mediterranean Grilled Shrimp

With spicy salsa remoulade

\$26⁰⁰ per dozen

Spanikopita

Blend of spinach and feta cheese

In phyllo dough

\$17⁰⁰ per dozen

Wild Mushroom Diamonds

Creamy custard baked with wild mushrooms in a flaky crust

\$18⁰⁰ per dozen

Garden Rolls

Shrimp and oriental greens, wrapped in thin rice paper with Hoisin sauce

\$22⁰⁰ per dozen

Quesadillas

All served with sour cream, salsa, and guacamole

Choose from:

- Flour tortillas with cumin jalapeño cheese, roasted vegetables, and green onion molé sauce

\$24⁰⁰ per dozen

- Grilled chicken and roasted red pepper

\$32⁰⁰ per dozen

- Brie, mango and caramelized onion

\$34⁰⁰ per dozen

Assorted Mini Quiche

Served with cream sauce

\$21⁰⁰ per dozen

Assorted Finger Sandwiches

Chicken, smoked salmon, egg salad, tuna, cucumber cream cheese and beef

\$24⁵⁰ per dozen



Miniature Sandwiches

Smoked ham and gouda with caramelized onions on toasted brioche, chicken salad on croissant, roast beef on knot roll with horseradish cream, buffalo mozzarella and plum tomato with balsamic vinaigrette on olive roll
\$23⁰⁰ per dozen

Silver Dollar Tenderloin Mini Sandwiches

Thinly sliced aged tenderloin of beef served on sourdough rolls, accompanied with balsamic-glazed onions, sautéed mushrooms, horseradish cream, and coarse-grained mustard
\$24⁵⁰ per dozen

Crusted Chicken Tenders

Chicken tender with Thai chili and sweet sauce
\$19⁰⁰ per dozen

Assorted Empanadas

Flaky pastry crescents filled with beef or chicken and served with tomato salsa
\$16⁰⁰ per dozen

Coconut Shrimp

With Mandarin orange dipping sauce
\$22⁵⁰ per dozen

Crispy Spring Rolls

Served with plum dipping sauce
\$15⁰⁰ per dozen

Reception Platters

Herb Roasted Tenderloin of Beef

With crisp vegetable chips, mini knot rolls, and a trio of sauces: roasted red pepper aioli, grainy mustard and horseradish cream
\$105⁰⁰ small serves 10-15 guests
\$195⁰⁰ large serves 20-25 guests

Assorted Finger Sandwiches

Miniature sandwiches of may include smoked salmon, egg salad, Tarragon chicken salad, roasted turkey with cranberry, cucumber with crème fresh
\$75⁰⁰ small serves 10-15 guests
\$95⁰⁰ large serves 20-25 guests

Buffalo Wings

Plump chicken wings prepared in a zesty Buffalo style sauce, accompanied by celery and carrot sticks with blue cheese dressing
\$75⁰⁰ small serves 10-15 guests
\$95⁰⁰ large serves 20-25 guests

Shrimp Cocktail

Traditional shrimp cocktail, Mediterranean grilled shrimp, and steamed Old Bay-spiced shrimp with lemon wedges, cocktail sauce, and spicy mustard
\$98⁰⁰ small serves 10-15 guests
\$195⁰⁰ large serves 20-25 guests

Mediterranean Platter

Breast of organic chicken, stuffed with spinach and feta, rolled grape leaves, hummus, green olives and fresh pita bread
\$75⁰⁰ small serves 10-15 guests
\$95⁰⁰ large serves 20-25 guests

Mexican Fiesta

Guacamole, salsa, Monterey jack cheese, tomatoes, jalapeños, and sour cream served with organic blue and white corn tortilla chips

\$59⁹⁵ small serves 10-15 guests

\$72.00 large serves 20-25 guests

Organic Tri-Color Tortilla Chips

With roasted tomato salsa, guacamole, and sour cream

\$45⁰⁰ small serves 10-15 guests

\$65⁰⁰ large serves 20-25 guests

Maryland Crab Dip

with crisp herbed French bread toasts

\$65⁰⁰ small serves 10-15 guests

\$95⁰⁰ large serves 20-25 guests

Creamy Spinach Dip in Bread Bowl

Hollowed-out bread round with homemade spinach dip, accompanied by carrots, celery, and an assortment of flatbreads for dipping

\$55⁰⁰ small serves 10-15 guests

\$75⁰⁰ large serves 20-25 guests

Fresh Vegetable Crudité's

Selection of seasonal organic vegetables with lemon tarragon dip

\$52⁰⁰ small serves 10-15 guests

\$75⁰⁰ large serves 20-25 guests

Tuscany Platter

Display of seasonal grilled vegetables with a selection of gourmet cheeses, flatbread and french baguette

\$55⁰⁰ small serves 10-15 guests

\$85⁰⁰ large serves 20-25 guests

Artichoke and Spinach dip

Artichokes and spinach dip served with toasted pita chips and french baguette

\$55⁰⁰ small serves 10-15 guests

\$75⁰⁰ large serves 20-25 guests

Poached Wild Salmon

Chilled poached salmon cucumber salsa and sauce verte

\$98⁰⁰ small serves 10-15 guests

\$195⁰⁰ large serves 20-25 guests

Fruit and Cheese Display

Selection of international gourmet cheese and specialty cheese with roasted mixed nuts and grapes with flatbreads and French baguette

\$75⁰⁰ small serves 10-15 guests

\$95⁰⁰ large serves 20-25 guests

Smoked Fish Display

An array of smoked fish to include trout, whitefish, peppered mackerel and salmon

Smoked Salmon

Norwegian smoked salmon with capers, onions, chopped eggs and cream cheese serve with pumpernickel bread

\$98⁰⁰ small serves 10-15 guests

\$195⁰⁰ large serves 20-25 guests

Korean Beef BBQ

Seared Korean spiced beef with Moo Shu wrappers

\$105⁰⁰ small serves 10-15 guests

\$195⁰⁰ large serves 20-25 guests

