Passed Hors d'Oeuvres



Buffalo Chicken Spring Rolls with Blue Cheese Sauce

Homemade Parmesan Chicken Nuggets with Garlic Parmesan Aiol

Chicken & Waffle Bites with Warm Maple Syrup

Nashville Hot Chicken Bites with Hot Honey Drizzle

Philly Cheesesteak Spring Rolls with Dijon Dipping Sauce

Petite Beef Wellington

Braised Short Rib Hand Pie

Petite Jalapeno Bacon BLT

Classic Shrimp Cocktail

Coconut Shrimp with Orange Marmalade Dipping Sauce

Smoked Salmon Cucumber Coins with Herbed Whipped Cream Cheese

Bacon Wrapped Scallops

Petite Crab Cakes with Chesapeake Aioli

Fig & Goat Cheese Flatbread

Asiago Arancini with Warm Marinara Sauce

Spanakopita

Vegetable Spring Rolls with Sweet Thai Chili Sauce

Avocado Mousse Plantain Cups

Mixed Mushroom Tart with Chive Laced Creme Fraiche

Spinach & Artichoke Poppers

*Minimum Order of 25 Pieces per Hors d'Oeuvre

Stationed Hors d'Oeuvres



Domestic Cheese and Crackers

Chef's Selection of Domestic Cheeses

Artisanal Cheese Display

Chef's Selection of Domestic and Imported Cheeses, Crackers, Breads, and Fresh Fruit Accompaniments

Chefs Board

Chef's Selection of Meats, Cheese, Vegetables, Spreads, and Accompaniments

Crudité

Vegetable Batonnets and Pita Crisps with Chef Crafted Dips

Seasonal Fruit Display

Served with Honeyed Yogurt Dip

Mezze Board

Variety of Mediterranean Offerings to include Hummus, Tzatziki, Olives, Feta Cheese, Marinated Grilled Vegetables

Burrata Board

Burrata Cheese, Crostini, Prosciutto, Roasted Peppers, Assorted Olives, Herb Marinated Tomatoes, Roasted Garlic, Olive Oil, and Fresh Herbs