A 20% service charge and 7% sales tax will be added to the total bill. Prices are subject to change should economic conditions require.

Pick Up Hors D’ Oeuvres

- Cheese Puffs - 175
- Swedish Meatballs - 150
- Maryland Crab-Stuffed Mushrooms - 200
- Greek Spanakopita, spinach & feta in phyllo - 175
- Miniature Quiche, florentine, lorraine, five cheese - 175
- Chicken Cashew Spring Roll, sweet and sour sauce - 175
- Vegetable Spring Roll, sweet and sour sauce - 150
- Breaded Mushrooms, horseradish crème - 125
- Black Bean Spring Rolls, garden salsa - 175

Grilled Asparagus, wrapped in crispy phyllo - 200
Crispy Wrapped Asian Shrimp, ginger teriyaki sauce - 200
Fried Chicken Tenderloins, honey-mustard sauce - 175
Coconut Shrimp, tangy remoulade sauce - 200
Crab Rangoon, orange-jalapeno dip - 200
Scallops, wrapped in crisp bacon - 225
served warm, in a chaffing dish or on a platter at a petite ‘pick up’ station table in event entryway or cocktail reception area

Smoked Salmon Bruschetta, seaweed salad - 200
Asparagus, wrapped in smoked salmon - 250
Shrimp Mousse, on cucumber canapés - 225
Antipasto Skewer, mozzarella, tomato, olives - 200

additional charge of +$4 per butler, per hour is assessed for passed butler service
one butler per 30 guests is recommended
all hors d’oeuvres are priced and available in quantities of 100
### Carving Station
**Choose One**
- **Pineapple Honey-Glazed Ham**, served with dijon mustard & chipotle mayo and rustic dinner rolls - 25
- **Succulent Roasted Turkey**, served with whole grain mustard & cranberry mayo and warmed yeast rolls - 25
- **Slow-Roasted Sirloin of Beef**, served with creamy dijon horseradish sauce and rustic dinner rolls - 26
- **Roasted Prime Rib of Beef**, served with creamy dijon horseradish sauce and pitty pan rolls - 29

### Hors D’ Oeuvres
**Choose Four**
- **Hot Hors D’ Oeuvres**
  - **Black Bean Spring Rolls**, garden salsa
  - **Breaded Mushrooms**, horseradish crème
  - **Cheese Puffs**, cheese stuffed pastry
  - **Chicken Cashew Spring Roll**, sweet and sour sauce
  - **Coconut Shrimp**, tangy remoulade sauce +1
  - **Crab Rangoon**, orange-jalapeno dip +1
  - **Crispy Wrapped Asian Shrimp**, ginger teriyaki sauce +1
  - **Fried Chicken Tenderloins**, honey-mustard sauce
  - **Grilled Asparagus**, wrapped in crispy phyllo
  - **Greek Spanakopita**, spinach & feta in phyllo
  - **Maryland Crab-Stuffed Mushrooms**
  - **Miniature Quiche**, florentine, lorraine, five cheese
  - **Scallops**, wrapped in crisp bacon +2
  - **Swedish Meatballs**
  - **Vegetable Spring Roll**, sweet and sour sauce

- **Cold Hors D’ Oeuvres**
  - **Antipasto Skewer**, mozzarella, tomato, olives +1
  - **Asparagus**, wrapped in smoked salmon +1
  - **Assorted Lahvosh**, ham, turkey, & cheese pinwheels
  - **Curry Chicken Salad**, in a pretzel cup
  - **Grilled Vegetables**, with balsamic drizzle
  - **Marinated Mushrooms**, in a champagne vinaigrette
  - **Prosciutto Wrapped Melon**
  - **Raspberry Almond Brie en Brioche +1f**
  - **Roast Sirloin Bruschetta**, herb cream cheese
  - **Roasted Red Pepper Hummus**, with pita chips
  - **Semi-sweet Chocolate Enrobed Strawberries**
  - **Shrimp Mousse**, on cucumber canapés +1
  - **Smoked Salmon Bruschetta**, seaweed salad
  - **Spinach-Artichoke Crostini**
  - **Tomato Mozzarella Bruschetta**, fresh basil chiffonade

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### Spreads & Dips
**Choose One**
- **Black Bean and Roasted Corn Salsa**, accompanied by sweet potato chips
- **Baked Artichoke and Crab Dip**, accompanied by sesame flat bread
- **Chilled Spinach Dip**, accompanied by sliced baguette toast points
- **Cheese Tapenade**, accompanied by toast points
- **Mediterranean Olive Tapenade**, accompanied by sesame flat bread

### Punch Station
**Choose One**
- **Sparkling Raspberry Lemonade**, with raspberries
- **Citrus Tea**, with fresh mint
- **Orange-Cranberry**, with sliced oranges
- **Tea and Water Station** +1.50

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