

# Hors D'oeuvres Packages

*Minimum of 50 guests or an additional \$2.00 per person charge will be applied*

## **Bronze Level    \$15.95**

Garden Vegetable Crudit  with Herb Dip  
Fresh Fruit Display  
Savory Warm Spinach & Artichoke Dip with Grilled Flat Bread  
Swedish-Style Meatballs  
Pork & Vegetable Egg Rolls with Sweet & Sour Sauce

## **Silver Level    \$17.95**

Marinated Grilled Vegetable Display with a Garlic Aioli  
Fresh Fruit Display  
Domestic Cheese Display with Assorted Crackers and Mini Lavosh  
Glazed Beef Tenderloin Bruschetta with a Horseradish Cream Cheese  
Curried Chicken and Dried Cherry Tartlets with Marmalade  
Santa Fe Chicken Quesadilla Rolls  
Maryland Crab Cakes with a Cajun Aioli

## **Gold Level    \$21.95**

Marinated Grilled Vegetable and Antipasti Display with a Garlic Aioli  
Fresh Fruit Display  
International and Domestic Cheese Display with Assorted Crackers & Mini Lavosh  
Mojito Chipotle Shooters  
*(A Shot Glass of Chipotle Rubbed Shrimp in a Tequila Cocktail Sauce)*  
Prosciutto Caprese  
*(Fresh Mozzarella & Roasted Red Pepper Wrapped in Prosciutto)*  
Szechwan Chicken Satay with Spicy Plum Sauce  
Sausage Paella Stuffed Mushroom Caps  
Chef Carved Beef Tenderloin  
Served with Assorted Cocktail Rolls & Appropriate Condiments

## **Platinum Level    \$24.95**

Butler Passed:  
Glazed Chicken Pinwheels, Pomodoro Bruschetta & Blackened Yellow Fin Tuna Phyllo Cups  
Marinated Grilled Vegetable and Antipasti Display with a Garlic Aioli  
Fresh Fruit Display  
Phyllo Wrapped Baked Brie with Orange Marmalade & Raspberry Pur e  
Presented with Sliced Baguettes  
Jumbo Shrimp Cocktail with Zesty Cocktail Sauce and Sliced Lemon  
Szechwan Chicken Satay with Spicy Plum Sauce  
Sausage Paella Stuffed Mushroom Caps  
Chef Carved Beef Tenderloin  
Served with Assorted Cocktail Rolls & Appropriate Condiments

*All Buffets are designed to run for 90 minutes*

*Please add 20% service charge and current tax - Gratuity is at your discretion*