

*Hor’dourves*

…Seafood Appetizers…

Bacon Wrapped Scallops

Hot Crab Dip

*Made with Chesapeake Bay Lump Crab Meat served with Assorted Crackers*

Mini Crab Cakes

*Made with Chesapeake Bay Lump Crab Meat & drizzled with Remoulade Sauce*

Crab Stuffed Mushroom Caps *topped with* Parmesan Cheese

Marinated Crab Salad *served in* Mini Martini Glasses

*Cherry Tomatoes filled with Crab & Tarragon Mayonnaise*

Shrimp & Grits

*~Served in Mini Martini Glasses with Demi Spoons*

*~Displayed in Chaffing Dish with individual serving containers for self-serving*

Jumbo Shrimp Cocktail

Coconut Shrimp *with* Mango Orange Salsa

Tuna Tartar *served in* Wonton Cups

Skewered Blacken Tuna Bites

Phyllo Tarts *with* Smoked Salmon *&* Dill Sauce

Smoked Salmon Board

*Garnished with Capers, Thinly Sliced English Cucumbers & Cream Cheese*

Smoked Salmon Canapés

*Phyllo Cup with Herb Cream Cheese, topped with Smoked Salmon and Dill Weed*

*…Assorted Sushi…*

*Crunchy/California Rolls/Philadelphia Roll*

*Salmon*

*Shrimp*

*Eel*

*Tuna*

…Chicken & Turkey Appetizers…

Spicy Chicken Satay Sticks

Jerk Chicken Skewers

Tequila Lime Chicken

Chicken Pineapple Teriyaki Skewers

Phyllo Tarts *filled with* Chicken Salad

Cranberry Chicken Salad Mini Croissants

Mini Orange Muffins *with* Smoked Turkey

*&* Cranberry Sauce

…Beef, Pork & Lamb Appetizers…

Garlic Peppered Beef Tenderloin

*Sliced & Served* **with Horseradish** *Sauce & Assorted Yeast Rolls*

Soy Glazed Beef Skewers

Sweet Potato Biscuits

*with Smithfield Ham & Pineapple Cream Cheese Spread*

Bacon Wrapped Dates Stuffed with Pecans

Mini Smoked Sausage Wrapped in Puff Pastry

Meat Balls with Plum Sauce

Italian Meatballs

Moroccan Meat Balls

(made with Lamb & Fresh Mint)

*served with Tzatziki Sauce*

Stuffed Mushrooms

*Mushroom Caps Stuffed w/ Mild Sausage & Parmesan Cheese or Spinach and Goat Cheese*

Lumpia Spring Rolls

*Served with Hot Mustard & Duck Sauce*

Lollipop Lamb Chops *served with* Tzatziki

Gourmet BLT’s *served on* bread rounds

Sliders

*Tuna, Beef & Pork BBQ, Hamburger, & Chicken Salad*

…Fruits, Veggies Cheeses, & Pastas Appetizers…

Beautiful Arrangement of Fresh Seasonal Fruits

Vegetable Crudités Display

Vegetable Crudités Shots

*Veggies cut long & slender arraigned & served in shot glasses with a dollop of Homemade Buttermilk Ranch Dressing in the bottom of the glasses for a Contemporary Look*

Grilled Mixed Vegetable Platter

*A Beautifully displayed Assortment of Grilled Vegetables Served at Room Temperature*

Imported & Domestic Cheese Arrangement

*Cheddar, Gouda, Pepper Jack & Swiss served with Assorted Crackers*

Caprese Skewers

*Mozzarella, Tomatoes & Fresh Basil Skewered drizzled with Balsamic Vinaigrette*

Baked Brie

*pastry wrapped brie wheel*

*~Topped with Grapes/ Honey Glazed Walnuts & Dried Cranberries/ Figs & Glazed Walnuts*

Caramel Apple Baked Brie

*pastry wrapped brie wheel topped with chopped apples, walnuts*

*& salted caramel sauce*

Mini Brie Bites

*Puff Pastry Filled with Brie topped with Fresh Cranberry Orange relish*

Goat Cheese Crostini

*Buttery Croissants filled with goat cheese & topped with grilled garlic & roasted red peppers*

Mushroom Caps Stuffed *with* Spinach *&* Goat Cheese

Mushroom Crostini’s

*marinated chopped mushrooms served on a garlic crostini*

*& sprinkled with parmesan cheese*

Warm Artichoke Spinach Dip

S*erved with Pita Points*

Sweet Petite Peppers stuffed with Pimento Cheese

Fresh Pimento *on* Endive

**Assorted Canapés**

(served on Crackers or Panini rounds)

Brie *topped with* grape *&* honey glazed walnuts

Goat Cheese *with* Roasted Red Pepper *&* Roasted Garlic

Cucumber Cream Cheese

Cream Cheese & Salmon *with dill sprig*

Marinated Diced Mushrooms *topped with Parmesan Cheese*

Brochette with Goat Cheese *served on Panini Rounds*

Caprese Skewers

*Mozzarella, Tomatoes & Fresh Basil Skewered drizzled with Balsamic Vinaigrette*

Greek Skewers

*Cucumber, Tomato & Olive*

Italian Skewers

*Mozzarella, Marinated Mushrooms, Cherry Tomato & Black Olives*

Mediterranean Display

*A Beautiful display of Cheddar, Gouda, Swiss & Pepper Jack Cheeses, Salami, Pepperoni, Marinated Mushrooms & Artichoke Hearts, Roasted Red Peppers, Black & Green Olives, Hummus & served with Baggett Bread & Assorted Crackers*

Bacon Wrapped Dates Stuffed with Pecans

Spanakopita

Tortellini Skewers

*Marinated Cheese Tortellini with a Sweet South African Pepper drizzled with Fresh Parmesan*

Harvest Couscous

*A Wonderful Combination of Couscous, Dried Cranberries, Garden Peas, Chopped Apples, Celery & Carrots mixed w/a Poppy Seed Dressing served in individual vessels with a demi spoon*

Signature East Beach Macaroni & Cheese

Pierogis

*served with a Dollop of Sour Cream & topped with Caramelized Onions*

Guacamole Shots

*Layered Black Bean & Corn Salsa, Guacamole, crumbled Tortillas, a dollop of Sour Cream*

Quesadilla Triangles *with* Hot Pepper Cheese

Tomato Basil served with Grilled Cheese Triangles