



# Appetizers




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## APPETIZERS

### **\$3.00**

- Meatballs served with choice of sweet and tangy BBQ Glaze, Sweet & Sour, or Swedish
- Roasted Vegetable Crudités-Carrots, Eggplant, Squash, Bell Peppers served w/ Seasonal
- Hummus, Pesto & Cheese Spread
- Cheese Display- Selection of Domestic & Imported Cheeses served w/ Dried Fruits, Assorted Breads & Crackers
- Raw Vegetable Tray w/Carrots, Celery, Cauliflower, Peppers and Broccoli served w/ Dip
- Traditional Mesculin Mix Salad
- Cucumber Sandwiches
- Egg Salad Sandwiches
- Tuna Sandwiches

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### **\$3.50**

- Seasonal Fresh Fruit- Fresh Cut Pineapples, Honeydew, Cantaloupe, White Grapes and Strawberries
- Chicken Sate'- marinated skewered roasted chicken serves w/Teriyaki Sauce
- Bruschetta
- Tarragon Chicken Salad Wraps w/Cranberries
- Spanakopita
- Mini Quiche
- Tomato Bisque
- Spicy Chicken Taquitos

- Hot and Creamy Spinach Dip
- Roasted Wingettes w/ BBQ Sauce or Honey Mustard
- Beef Sate' Marinated Skewered Beef served w/Dipping Sauce
- Mashed Potato Bar (served in martini glass)
- Diced bacon, sour cream, chives, cheddar cheese
- Mexican Fiesta Bar Guacamole, salsa, cheese and black bean dip, served with tortilla chips

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### **\$4.00**

- Slider Platter-Pulled Pork, Crab Cake, Tarragon Chicken Salad
- Cranberry Strawberry Salad
- Warm Chesapeake Crab Dip w/ assorted breads and crackers
- Shrimp Cocktail
- Mini Maryland Crab Balls

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### **\$5.00**

- Salmon & Lox
- Mini Crab Cakes
- Herb Salmon Bites
- Bacon Wrapped Asparagus