

# Hors d'oeuvres

## Premium 2.75

Chicken Waldorf Salad  
with apples and grapes in a crispy cup

Chicken Empanada  
with roasted tomato sauce

Mini Chicken Cordon Bleu  
chicken, ham and cheese wrapped in puff pastry

Goat Cheese Truffle Lollipop  
with spiced pecans and raisins

Baby Mozzarella, Cherry Tomatoes,  
and Prosciutto Brochette

Sesame Panko Breaded Chicken Bites  
dill cream sauce

Assorted Vegetable Mini Quiches  
sautéed spinach and roasted mushrooms

Spanakopita  
with cucumber yogurt tzatziki

Fire Roasted Vegetable Empanada  
with tomato sauce

Zaatar Chicken Satay  
with yogurt sauce

Beef Wellington  
beef and mushroom baked in a flaky pastry

Teriyaki Beef Satay  
seared beef with a teriyaki glaze

Thai Chicken Satay  
with peanut sauce

Vegetable Spring Rolls  
with lemon grass soy sauce

Vegetable Samosa  
with "ten spice" tomato chutney

Edamame Potsticker  
with soy dipping sauce

Zuchinni Quinoa Fritter 🌱  
with harissa crème fraîche

Cherry Blossom Tart  
cream cheese and cherry jam

Bacon Wrapped Goat Cheese Stuffed Date  
with roasted red pepper sauce

Vegan Star 🌱

Herbed Mushroom Phyllo Triangle

Falafel Bite  
with cucumber yogurt tzatziki

Glazed Chicken Satay  
with honey garlic and sriracha

Dijon Beef Satay  
with atomic horseradish sauce

Shrimp Dumplings  
lemongrass soy



zucchini quinoa fritters

chicken empanadas



falafel bite

# Hors d'oeuvres

## Chef Select 3.70

Jumbo Shrimp  
served with lemon and cocktail sauce

Roasted Eggplant Caviar Tart  
in quinoa cup with tomato confit

Butternut Squash Puree 🌱  
in quinoa cup with roasted walnuts

Avocado and Crab Salad (*Market Price*)  
in tortilla cup

Smoked Chicken Salad  
on spiced corn cake

Short Rib Hand Pie  
with Roquefort cheese

Duck, Apricot, and Brandy Beggar's Purse

Flat Iron Steak, Gorgonzola, and Bacon  
with garlic aioli on a skewer

Southwest Salmon  
with Creole mayonnaise

Smoked Salmon Canapé  
on a potato pancake with whipped cream cheese

Asparagus Spear in Phyllo

House-made Maryland Crab Cakes (*Market Price*)  
with piquant remoulade sauce

Coconut Shrimp  
with sweet and sour sauce

Asian Lobster Salad  
in a tortilla cup

Duck and Asparagus Summer Roll

Barquette of Whipped St. Andre Cheese  
with lingonberry jam on sliced toasted baguette

Jumbo Lemon Prawns  
with saffron lemon aioli

Squash & Gruyere Risotto Cakes  
with carrot and cumin Raita

Thai Braised Short Rib  
in wonton cup

Artichoke and Chickpea "No Crab Crabcake"  
with vegan remoulade

Vegan Whipped Feta  
in crispy cup with orange and olive



house made Maryland crab cakes



vegan whipped feta