



Reception Hors D'oeuvres

Reception Hors D'oeuvres can be Served Family Style at the Table

Tray Pass or Display Options: *(prices below reflect one piece per person)*

Petite Maryland Crab Cake	\$ 12 <i>per person</i>
Signature Colossal Prawns with Cocktail Sauce	\$ 10 <i>per person</i>
Petite Lamb Chop Marinade	\$ 10 <i>per person</i>
Filet Crostini (Filet Mignon, Horseradish, Caramelized Onions)	\$ 10 <i>per person</i>
Prosciutto Crostini (Prosciutto, Burrata, Balsamic Glaze)	\$ 10 <i>per person</i>
Stuffed Mushrooms with Crabmeat	\$ 9 <i>per person</i>
Salmon Poke on Watermelon Radish	\$ 9 <i>per person</i>
Chipotle Beef Skewer	\$ 9 <i>per person</i>
Seared Ahi on Toast point	\$ 8 <i>per person</i>
Grilled Herb Chicken Skewer	\$ 7 <i>per person</i>
Chicken Tuscan Bite with Cheddar Cheese and Sundried Tomato	\$ 7 <i>per person</i>
Savory Spinach and Cheese Stuffed Mushroom	\$ 6 <i>per person</i>
Italian Caprese Skewer (Mozzarella, Tomato, Basil, Balsamic)	\$ 6 <i>per person</i>
Vegetable Spring Roll with Sweet Citrus Chili Sauce	\$ 6 <i>per person</i>
Flaky Spinach & Feta Cheese in Phyllo	\$ 6 <i>per person</i>
Italian Style Bruschetta	\$ 6 <i>per person</i>

Stationary Display:

Assorted Seafood on Ice	\$ 70 <i>per person</i>
Jumbo Prawns, Oysters, Seared Ahi, Alaskan Crab Legs	
Charcuterie Chefs selection of cured meats, olives, assorted crackers	\$ 25 <i>per person</i>
Assorted Cheeses with Artesian Crackers	\$ 20 <i>per person</i>
Assorted Vegetable Crudités with Dipping Sauce Duo	\$ 15 <i>per person</i>

Prices Do Not include Current Sales Tax, 4% Administration Fee & 18% Suggested Gratuity