

PASSED HORS D'OEUVRES

Pricing is based upon a One Hour Service time prior to Dinner Selection | 25 Guest Minimum
Choose One Option from Each Tier | \$15 per person
Choose Two Options from Each Tier | \$22 per person

TIER ONE

Baked Brie Bite with Raspberry Coulis
Crispy Cheese Ravioli with Marinara Dipper
Caprese Skewer with Balsamic Reduction
Italian Sausage Stuffed Mushroom Cap
Bacon Wrapped BBQ Shrimp
Tempura Green Bean with Thai Chili Sauce
Brussels, Bacon, Ricotta Toast
Mac & Cheese Bites with Blackberry Jalapeno Jam

TIER TWO

Steak Crostini, Brown Sugar & Chili Bistro Tender, Horseradish Cream
Buttermilk Chicken & Waffle with Honey Drizzle
Pretzel Crusted Chicken with Lager Cheddar
Smoked Salmon & Cucumber Round with Flat Leaf Parsley
Pear & Brie En Phyllo with Maple Drizzle
Candied Bacon Rasher, Brown Sugar, Five Spice
Pork Dumpling with Ponzu Sauce
Cheesesteak Egg Roll with Spicy Ketchup

TIER THREE

Mini Beef Wellington with Horseradish Cream Seared Sea
Scallop Crostini with Gremolata Crab Stuffed Mushroom Cap
Mini Crab Cake with Old Bay Aioli
Tempura Chicken with Piña Colada Dipper
Crab Bruschetta Crostini
Chilled Watermelon Gazpacho
Chilled Strawberry & Basil Gazpacho

Pricing is per person and subject to Venue Rental, 20% Service Charge & 6% Sales Tax