

HORS D'OEUVRES

Priced per 25 Pieces

AHI TUNA crispy wonton, sushi sauce and sesame seeds	\$60
MINI MARYLAND CRAB CAKE CROSTINI with tartar sauce	\$80
FILET KABOBS with teriyaki glaze.	\$85
SHRIMP COCKTAIL with cocktail sauce and lemon.	\$60
OYSTERS ON A HALF SHELL	\$60
TOMATO BRUSCHETTA with balsamic reduction.	\$40
SEARED LAMB CHOPS with rosemary, mint demi-glace	\$95
MINI CHEESEBURGERS ketchup, mustard, pickles and red onion.	\$80
ARTICHOKE-PARMESAN CRUSTINI garlic crouton, artichoke heart and parmesan granitinee	\$40
TEX MEX CHICKEN EGG ROLLS onions, black beans, corn, cheddar-jack, cajun chicken	\$75
KUNG PAO CHICKEN grilled chicken skewer with sweet and spicy sauce.	\$55

FRESH FRUIT AND CHEESE PLATTER

Assorted Cheeses with Seasonal Fruits

Serves 10-12 \$50

Serves 15-18 \$75

SEAFOOD FEAST

Shrimp cocktail, fresh shucked oysters and ahi tuna

Serves 10-12 \$125

Serves 15-18 \$175

Champagne Toast \$6 per person