

PASSED HORS D'OEUVRES

We also offer a sumptuous Hors D'oeuvre and Tapas Bar station set-up for your event

Gorgonzola Dolce & Prosciutto Crostini

Soft Gorgonzola spread smeared on toasted baguette with thinly sliced imported prosciutto

Mini Lobster Rolls

Mini French rolls filled with butter poach Maine lobster salad, tossed with lemon aioli & chives

Mini Filet Mignon Sliders

Black Angus beef tenderloin on a brioche bun with caramelized onions and horseradish cream

Torchon of Foie Gras

Served on brioche with sour cherry marmalade

Pepper Seared Sirloin

Served on crostini with red wine reduction and fleur de sel

Tuna Tartar

Served in an Asian spoon with mango brunoise and wasabi

Citrus Grilled Shrimp

Served chilled with orange vinaigrette

Blue Cheese Tartlets and Roasted Sweet Pears

Melted blue cheese on puff pastry with pears.

Portobello Mushroom Bruschetta

Served on grilled baguette, drizzled with white truffle oil

Boursin Beef Steak

Herb cream cheese with thin sliced roast beef on rye canapé

Mini Pancetta BLT

Arugula and oven dried tomato jam and garlic aioli

Smoked Salmon and Cream Cheese

English cucumber chip with chives and lemon oil

Calamata Olive Tapenade & Feta Crostini

Pureed with garlic topped with feta cheese

Stuffed and Baked Crimini Mushrooms with White Truffle Oil

Prepared with breadcrumbs, herbs and chardonnay

Sun-Dried Tomato Tapenade Crostini

Topped with roasted garlic on toasted baguette

Tomato and Basil Bruschetta

Diced roma tomato, garlic, olive oil, and chiffonade of basil

Biscuits and Crab Sandwiches

Lump crabmeat salad served on mini biscuit

Duck Confit Quesadilla

With goat cheese and mango salsa

Smoked Salmon

With zest of lemon, Boursin on toasted pumpernickel bread

Seared Ahi on a Fried Won Ton

With radish sprouts, sesame oil, and wasabi orange cream

Lamb Lollipops

Served with a pinot noir wine essence

Bloody Mary Shrimp Cocktail Shots

Baby shrimp served in a shot glass with a spicy horseradish tomato broth

Chipotle-Spiced Pork Tenderloin with Peach Salsa

Served on buttermilk biscuit

Cold Cucumber and Crab Salad Canapé

Lump crab salad resting in an English cucumber cup

We can prepare many types of Hors d'oeuvre not on this list and our repertoire is only limited by seasonal availability of certain products.

Assorted Designer Sliders (served on mini brioche bun)

Filet Mignon with béarnaise sauce

Buffalo Chicken with bleu cheese dressing & “Franks Red Hot Sauce”

Citrus Grilled Shrimp with arugula

Holton Farms Angus Burger with bacon

Crab Cake with remoulade sauce

Root beer BBQ Pulled Pork with caramelized onion

Vegetarian with Portobello, roasted peppers & hearts of palm

Chipotle Grilled Chicken with pico de gallo

Grilled Pork Tenderloin with fresh plum chutney

Meatball Parmesan with provolone and marinara

Pulled Duck Confit with fig jam

Maine Lobster Salad with citrus aioli

Pepper Seared Tuna with wasabi mango mayonnaise

Coconut Shrimp with orange horseradish marmelade

Create your own Slider, limited only by your imagination