



Premium Hors D'oeuvres

Hot

Savory Brisket

*Caramelized Onion, Fontina, Flatbread drizzled
w/ Truffle Oil
\$250*

Toasted Mac & Cheese Bites ♡

*Plated on a bed of Creamy Tomato Sauce
\$250*

Prosciutto Wrapped Boursin Shrimp @

*Jumbo Shrimp stuffed with Boursin Mousse & wrapped in
Prosciutto
\$375*

Oyster Rockefeller Crostini

*Oysters topped w/ a spinach, parmesan, bread crumb
on a crostini & drizzled w/ Pernod
\$310*

Spanakopita ♡

*Petite baked spinach & feta wrapped in
phyllo dough
\$310*

Petite Maryland Crab Cakes

*Jumbo lump blue crab & sweet peppers
w/ lemon aioli
\$350*

Chicken & Waffles

*Fried boneless chicken breast tossed in rosemary maple
syrup & granny smith infused waffle
\$225*

Cold

Steak & Blue Cheese Mousse

*Sliced tenderloin w/ gorgonzola mousse
a crostini
\$310*

Chili Lime Shrimp @

*Grilled shrimp glazed w/ chili lime & an avocado
cilantro sauce
\$310*

Watermelon & Feta ♡@

*Compressed watermelon, feta, basil oil & concentrated
balsamic
\$210*

Crab & Avocado Toast

*Crab & Avocado salad drizzled w/ fresh
mint & lime juice
\$400*

Gravlax Canapé

*House cured salmon, pickled red onion, capers,
crème fraîche & dill
\$310*

Duck Confit Crostini

*Served with a Cumberland Sauce
\$330*

Crudite Cup ♡@

*A variety of fresh veggie sticks w/
hummus or ranch
\$200*

Items based on 100 pieces. All food and beverage is subject to a 20% Gratuity & state/local tax 2016