



Appetizers & Hors d'oeuvres

*Trays to Serve 15 +
Or an be customize to serve any larger number*

Most Popular

Fresh Vegetable Assortment

We Start with a Red Cabbage Centerpiece for our Southwestern Dipping Sauce. Surround it with Baby Carrots, Red, Yellow & Green Bell Pepper & Celery Strips, Zucchini and Yellow Squash Medallions, Broccoli & Cauliflower Florets, Garnish with Grape Tomatoes, Fluted Mushrooms & Radish Roses.\$29.50

Fresh Seasonal Fruit

Seasonal Fruit Selection of Honeydew, Cantaloupe, Watermelon, White & Red Grapes, Hawaiian Pineapple and Strawberries. Garnished with Kiwi Slices and Served with A Honey Yogurt Sauce For Dipping.\$38.00

Cheese Ball

A Pineapple Shaped Cheese Ball Made of Sharp Cheddar, Swiss & Cream Cheese, Laced with Sweet Port Sherry and Then Layered with Sliced Pimento Stuffed Green Olives. Served with Toasted Butter & Garlic Baguette Slices \$45.00

Cheese Board

Imported and Domestic Cheeses including Baby Swiss, Bleu, Smoked Gouda, Cheddar, Pepper Jack and Muenster. Served with Assorted Crackers & Burgundy Soaked Black Olives\$36.50

Meat Balls

Italian Style Meatballs Slow Cooked in our Sweet Marinara Sauce\$36.50

Hot Wings

Medium Hot Wings Grilled & Served with Franks Hot Sauce along with our Homemade Ranch and Blue Cheese Dressings.\$36.50

Mini Crab Cakes

Broiled Homemade Mini Crab Cakes Made Using Lump Maryland Crab, Seasoned with Old Bay & Served w Cocktail and a Thai Sweet Chile Sauce.\$68.00



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Special Order **Please Place Order One Week Prior To Delivery To Insure Availability

Hot

<i>Spanikopita – Phyllo Pastry Triangles with Spinach and Feta Cheese</i>\$39.50
<i>Beef Sate – Skewered Beef Strips w Greek Spices and Grilled</i>\$45.00
<i>Chicken Sate – Boneless Chicken Breast Marinated in Peanut Sauce</i>\$45.00
<i>Mini Quiche – Assortment to include 3 Cheese, Lorraine & Spinach</i>\$39.50
<i>Mini Baked Brie & Fruit – Sautéed in Garlic Butter served with Water Wafers</i>\$39.50
<i>Stuffed Mushrooms – Sausage, Crab, Spinach or Veggie with Cheese</i>\$42.50
<i>Mini Quesadillas – Monterey Jack Cheese & Mexican Brown Sauce & Guacamole Dip</i>\$39.50
<i>Pigs in Blanket – Served with Honey Mustard Sauce for Dipping</i>\$36.50
<i>Mini Burgers – Your Favorite Sliders Made the way you want with Cheese and Condiments</i>\$39.50

Cold

<i>Bruschetta – Tomatoes, Onion, Garlic, Fresh Basil in Olive Oil & Balsamic Vinegar Served on Toasted Buttered Baguette. Available with shrimp for additional charge.</i>\$37.50 (add shrimp \$1.00 pp)
<i>Cherry Tomatoes – Stuffed with Chicken Salad, Black Olive & Caper Filling or BMT</i>\$37.50
<i>Phyllo Shells– Stuffed w Chicken Salad or Spinach, Artichokes and Feta Cheese</i>\$29.50
<i>Fresh Goat Cheese – On Cream Crackers with Grand Marnier Fresh Strawberries</i>\$39.50
<i>Tenderloin on Crustini – Seared Beef Filet Mignon w Herb Mustard</i>\$45.50
<i>Celery w Olive & Cheese Filling – Celery Boats with Green or Black Olive Cream Cheese</i>\$25.00
<i>California Sushi Rolls – Crab, Pickled Diacon, Avocado, Pickled Ginger, Wasabi & Shou</i>\$45.50
<i>Mini Brie – Sliced, Topped w a Fig or Fruit Sauce & Offered on Water Wafers</i>\$38.50
<i>Melon & Prosciutto – Honey Dew Melon wrapped in Italian Ham</i>\$42.50
<i>Smoked Salmon on Cucumbers – Thinly Sliced, Topped with Dill Cream Cheese</i>\$42.50
<i>Brushetta Skewe – Cherry tomato and Fresh Mozzarella in Pesto Oil</i>\$38.50
<i>Shrimp Cocktail – Chilled Jumbo Shrimp with Cocktail & Sweet Chili Sauces</i>\$56.50

Sweets

<i>Viennese Table – Assorted Mini Sweets Including Cheesecake, Éclairs, Greek , White & Dark Chocolate Dipped Strawberries</i>\$42.50
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*Our Pricing Also Includes The Following : Final Prep and Set Up for Buffet Service
Premium Disposable Plates & Napkins
Delivery Fee of \$25.00 Plus Maryland Sales Tax of 6% To Apply*