

# PASSED HORS D'OEUVRES

Pricing is based upon a One Hour Service Time | 25 Guest Minimum  
Choose One Option from Each Tier | \$14 per person

## TIER ONE

Baked Brie Bite with Raspberry Coulis  
Crispy Cheese Ravioli with Marinara Dipper  
Bourbon Glazed Meatballs  
Caprese Skewer with Balsamic Reduction  
Italian Sausage Stuffed Mushroom Cap  
Fig & Bleu Cheese Tart with Honey Drizzle  
Brussels, Bacon, & Ricotta Toast  
Mac & Cheese Bite with Blackberry Jalapeno  
Mini Potato Latke with Sriracha Sour Cream  
Tomato Bisque | Grilled Cheese Crouton

## TIER TWO

Prosciutto Wrapped Melon  
Bistro Steak Crostini | Horseradish Cream, Arugula  
French Onion Bite  
Buttermilk Chicken & Waffle with Honey Drizzle  
Thai Curry Chicken Satay with Mint Yogurt  
Pretzel Crusted Chicken with Lager Cheddar  
Smoked Salmon Cucumber Round  
Mini Reuben on Rye  
Shrimp Cocktail Shooter | Cocktail Sauce, Lemon  
Vegetable Samosa with Tomato Chutney  
Candied Bacon Rasher | Brown Sugar, Five Spice  
Pork Dumpling with Ponzu Sauce

## TIER THREE

Mini Beef Wellington with Horseradish Cream  
Seared Sea Scallop with Gremolata  
Crab Stuffed Mushroom Cap  
Bacon Wrapped BBQ Shrimp  
Mini Crab Cake with Old Bay Aioli  
Tempura Chicken with Sweet Chili Thai Drizzle  
Cheesesteak Eggroll | Spicy Ketchup  
Mignonette Oyster Shooter  
Avocado & Tuna Poke Wonton Chip  
Crab Bruschetta Crostini  
Beef Satay with Peanut Sauce  
Chilled Strawberry & Basil Gazpacho  
Mini Lobster Rolls Add 4

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax