

Hors D'oeuvres

Butler Passed



Buttery Oyster Stew Shooters with Petite Fried Oyster 'Crouton'.

Watermelon, Manchego and Prosciutto Bites.

Brown Sugar Glazed Pork Belly atop Sweet Potato Puree.

Miniature Chicken Pot Pie in Tender Pastry shell with Fall Root Veggies and fresh Herbs.

Braised short Rib served atop rich creamy cheese grits.

Miniature Meatloaf served over Garlic Mash with a rich Gravy Drizzle served on miniature square plates.

Tomato Bisque Shooters with Grilled Cheese Crouton.

Chicken and Waffle cones with Maple Syrup Drizzle.

Poke in Wonton Cups or in Individual Spoons with Wonton Garnish.

Asian Chicken Individual Lettuce Bowls.

Tomato Watermelon Gazpacho Shooters with Crème Fraiche.

Smoked Salmon with Dill Infused Crème Fraiche Served in individual cups or as a 'present' Wrapped in a Chive Bow.

Fresh Ceviche with Sweet Peppers, mild Jalapenos, and Crispy Popcorn Kernels.

Many, many more.....

Hors D'oeuvres

Stationary Displays



Miniature Stacked Thick Cut BLT with Garlic Aioli.

Petite Maryland Crab Cakes with Old Bay Aioli.

Artisan Cheeses with freshly sliced baguettes, jams and nuts.

Charcuterie assortment of Cured Meats, House Made Mustards, and Accoutrements.

Mini Street Tacos with Blackened Fish, Black Bean Salas and Cilantro Lime Sauce.

Angus Beef Sliders with Garlic Aioli or Chicken Parmesan Sliders with Arugula and Shaved Parmesan in Miniature 'to go' containers or choose a combination of both.

Tenderloin Empanadas with Caramelized Onion and Crispy Red Bliss Hash with a Port Reduction and Thyme Infused Crust.

Pork, Chicken or Beef BBQ.

Marinated Chicken or Sirloin Kabobs with Bell Peppers and Vidalia Onion.

Roasted Butternut Squash, Leek, Goat Cheese and Toasted Almond Galettes.

Individual Vegetable Dippers. Variety of Veggies and House Made Hummus in individual shot glasses.

Prosciutto Bites (sophisticated pig in blanket).

Shrimp and Grits in a bite size appetizer.

Candied Bacon Deviled Eggs.

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Hors D'oeuvres

Stationary Displays, Cont.



Gruyere and Mushroom Tartlets

Petite Beef Wellington.

Asian Chicken Individual Lettuce Bowls.

Chicken and Waffle cones with Maple Syrup Drizzle.

Poke in Wonton Cups or in Individual Spoons with Wonton Garnish.

Bourbon Molasses Glazed Tenderloin Empanadas with Caramelized Sweet Potatoes, and Goat Cheese.

Spinach-Feta Mini Quiche.

Miniature Chicken Pot Pie in Tender Pastry shell with Fall Root Veggies and fresh Herbs.

Pork Pot Stickers with Sweet and Tangy Ponzu Based dipping Sauce.

Prosciutto Wrapped Poached Pears with Blue Cheese.

Shredded Chicken Empanadas with White Cheddar and Charred Corn Salsa.

Cranberry Brie Puff Pastry Pops.

Creamy Spinach and Parmesan Dip with Fresh Pita or Tortilla Chips

Crispy Shrimp, Chicken or Beef Wonton Cups.

Maryland Crab Dip with Sliced Baguette.

Many, many more.....

Hors D'oeuvres

Action Stations



Street Taco Bar

Choose from Carne Asada, Carnitas, Mesquite Chicken or Blackened Tilapia and make to order your taco. Your guests can make their own, or have our attendant make it to order.

Grilled Cheese Bar with Soup Shooters

Choose from seven cheeses, assorted breads, and many interesting additions. Add bacon, ham, turkey, Tomato relish, jalapeno, arugula, pesto, or even pineapple for our attendant to melt on the griddle for your guests. Chase it with a soup shooter.

Pupusa Bar

Have our attendant make Pupusas to order for your guests with a plethora of additions to customize your pupusa. Go traditional with Caso Fresco and refried beans, or sophisticated with Gruyere and arugula. The possibilities are endless.

Wok-n-Rolling

Noodles, rice and all things Asian cooked to order in a wok and served to your guests in Chinese take-out containers.

Goin' Green Salad Shake up Bar

Your guests can choose from a variety of lettuce mixes in mason jars, then add from a never ending variety of dressings and accoutrements, then shake it up and enjoy.

S'mores

Small heating elements are decoratively placed at this station where guests can roast their own marshmallows and sandwich them between gram crackers with chocolate, nutella, toasted coconut, or with a variety of other interesting additions.