

EXTRAORDINARY EVENTS

PREMIERE BUTLERED HORS D'OEUVRES

Choose Four

SHRIMP AND SCALLOP CROSTINI

A DELICATE BLEND OF SCALLOPS, GRUYERE CHEESE
CITRUS AND FRESH DILL SERVED IN A WARM PASTRY SHELL

TENDERLOIN OF BEEF ON GARLIC FRENCH BREAD SLICES

TOPPED WITH A RIBBON OF HORSERADISH CREAM

MARINATED MUSHROOM CAPS

STUFFED WITH SPINACH AND SWEET ITALIAN SAUSAGE

BAKED BRIE WITH FRESH RASPBERRY COULIS

PERFECTLY RIPENED BRIE SERVED WITH OUR PIQUANT RASPBERRY

MARYLAND CRAB BISCUITS

HOMEMADE BUTTERMILK BISCUITS TOPPED WITH
MARYLAND CRAB BLENDED WITH RED PEPPER REMOULADE SAUCE AND
MELTED GRUYERE CHEESE

CUBAN STYLE PORK SATAY

LUSCIOUS TROPICAL FRUIT AND SUCCULENT MARINATED PORK

GRILLED CHICKEN TENDERLOINS

IN A SPICY DIJONAISSSE SAUCE

SAVORY TARTLETS

WITH ROASTED TRI-COLORED
PEPPERS AND MOZZARELLA

PHYLLO TRIANGLES OF PORTABELLO MUSHROOMS

FRESH THYME AND ITALIAN FONTINA CHEESE