



HORS D'OEUVRE MENU

**PASSED OR PLATED
(5 DOZEN MINIMUM PER ITEM)**

Chesapeake Bay Crab Cakes

Tiny crab cakes seasoned with a hint of Old Bay, fresh lemon zest, & red peppers
Pan sautéed and topped with your choice of Basil Aioli, Creole Spiked Tartar or Classic Remoulade
(Requires a pantry chef)

Marinated Mussels with Tarragon Vinaigrette

Tender cooked Mussels marinated overnight in a Tarragon Vinaigrette served on the Half Shell
(Requires a pantry chef)

Jerk Pork Cocktail Sandwiches

Thinly sliced Caribbean Jerk Pork nestled in a soft Egg Roll with Tomato-Ginger Chutney
And Spicy Brown Mustard Mousse

Poblano and Toasted Corn Tamale Tarts with Rosemary

Short Tamale Tart filled with Toasted Corn, diced Peppers, Black Beans and Jalapeno Peppers in a Spicy
Cheese Custard topped with a fire roasted Tomato Salsa

Mediterranean High Rollers

Roasted Zucchini, oven-dried Tomatoes, Feta, Mesculan, reduced Balsamic rolled in Spinach & Tomato Wraps

Catalan Salmon Skewers with Citrus Dipping Sauce

Tiny squares of fresh Atlantic Salmon dipped in a mixture of freshly ground Cumin, Coriander and Fennel Seeds.
Pan-seared and finished in the oven, offered with a Citrus infused Yogurt Sauce

Caramelized Onion and Goat Cheese Tartlets

Tiny Puff Pastry Shells filled with soft mild Goat Cheese and Sweet Onions caramelized in Butter, then
Topped with sprigs of fresh Thyme

A Trio of Sliders

Mini Grilled Sirloin Burgers, Maryland Crab Cake Sandwiches and Pulled BBQ Pork Sandwiches presented
On soft miniature potato buns
(Requires a pantry chef, 150 piece minimum)

California Pizzettes

Rosemary garlic flatbread topped with California goat cheese, sweet peppers, shallots, cured olives, spicy chorizo,
White cheddar and toasted corn on cumin flatbread
(Requires a pantry chef)

Chipotle-Lime BBQ Sandwiches

Petite chicken breasts brushed with our Chipotle-Lime BBQ sauce topped with Havarti Cheese on Petite Rosemary Rolls

Baby Stuffed Red Bliss Potatoes

Red Bliss Potatoes stuffed with Goat Cheese and Sour Cream then topped with Applewood Smoked Bacon

Indonesian Orange Sesame Meatballs

Petite beef meatballs in a sauce of Orange Reduction with Sesame Oil and Roasted Garlic, with just a hint of Cumin and Soy Sauce

Korean Barbecued Beef Satays

Korean barbecued marinated Beef skewered then grilled and offered with a Puree of Apple, Mango, Lime, Chili Sauce and finished with Sesame Seeds

Dried Apricots with Goat Cheese and Pistachio Nuts

Turkish Dried Apricots tossed in Orange Juice, topped with a rosette of mild Goat Cheese and chopped Toasted Pistachio Nuts

Crispy Shrimp with Citrus Glaze

Jumbo Gulf Shrimp tossed with Lemon and Paprika, coated in Sesame Seeds sautéed and drizzled with a Glaze of Citrus Juices, seasoned with Garlic, Sugar and Hot Pepper Sauce

Roasted Onion and Smoked Chicken Purses

Tiny Pastry Purses filled with roasted Vidalia Onions, hickory smoked Chicken Breast and Smoked Gouda, Served with a sweet dried Fig and Granny Smith Apple Chutney

(Requires a pantry chef)

Wild Mushroom Tartlets

Petite Tartlet Shells filled with a sauté of Shiitake and Porcini Mushrooms with crumbled Chevre Cheese And fresh Tarragon

Lamb with Rosemary Aioli

Thin slices of Rosemary roasted New Zealand Lamb Loin set atop toasted Brioche Rounds Topped with a dollop of Rosemary Aioli and garnished with a tiny Rosemary Sprig

Panko Crusted Crab Fritters with Spicy Lime Dipping Sauce

Fresh Chesapeake Bay Blue Crab Fritters dusted with toasted Japanese Bread Crumbs, pan sautéed Offered with a Sweet Lime and Chili Fish Sauce for dipping

(Requires a pantry chef)

Pecan Chicken with Honey Mustard Sauce

Ribbons of Chicken Breast coated with Stone Ground Mustard and rolled in ground Pecans spiked with Red Pepper, cooked until golden and offered with a creamy Honey Mustard Sauce for dipping

Filet of Beef on Garlic Crouton

Ficelle brushed with Olive Oil and rubbed with Garlic, toasted and topped with a thin sliver of Rare Roasted Beef Tenderloin and topped with a creamy Sauce of Roasted Onion, Capers and Tarragon

Filet of Beef Balsamico Canapés

Beef Tenderloin marinated in Balsamic Vinegar, Lemon Juice, Olive Oil and fresh Herbs, grilled over charcoal,

Sliced thin and layered on toasted Baguette Rusks with a homemade Red Onion Confit

Crispy Polenta Triangles

Topped with Shaved Angus Tenderloin, colorful Roasted Peppers and a dot of Parsley Pesto
(Requires a pantry chef)

Phyllo Pouches

Stuffed with Pears and Gorgonzola Cheese in Red Wine and Black Pepper Reduction
(Requires a pantry chef)

The Thin White Jerk

Petite wedges of Flatbread topped with Spicy Ricotta, Roasted Garlic, Jerk-spiced Chicken
And Monterey Jack Cheese
(Requires a pantry chef)

Grilled Teriyaki Beef Satay

Thin strips of Black Angus Beef Sirloin marinated in Teriyaki, threaded on Bamboo Skewers then grilled
Offered with a smooth Relish of Pineapple, Bell Peppers, Sweet Onion and Chile Peppers

Delicate Cowboys

Razor Thin Angus Roast Beef mounded on a Soft Egg Roll with a hint of Horseradish and Dijon

Reina's Petite Empanadas

Puff Pastry filled with Seasoned Vegetables and served with our fire-roasted Tomato Salsa
(Requires a pantry chef)

Lamb Brochette with Almond-Mint Pesto

A tender morsel of New Zealand Lamb marinated in Basil, Mint, Garlic and Extra Virgin Olive Oil,
Skewered then grilled and offered with a smooth Almond-Mint Pesto
(Requires a pantry chef)

Garlic Roasted Potato Skins with Onion-Spinach Dip

Red potatoes rubbed with garlic butter then roasted until golden and crisp and offered with a creamy
Cheese dip flavored with onions and baby spinach

Tequila Lime Chicken Skewers

With a Cilantro Lime Aioli

Thai Chicken Satay with Peanut Sauce

Ribbons of Chicken Breast marinated with toasted Coriander and Cumin Seed, Garlic, Ginger, Curry Powder,
Turmeric and Coconut Milk, char-grilled and offered with a Peanut Sauce for dipping

Crostini Pomodoro

Tiny Ficelle Rounds rubbed with Garlic Olive Oil then toasted and topped with a fine dice of
Roma Tomatoes, fresh Mozzarella and Basil drizzled with aged Balsamic Vinegar

House-Smoked Shrimp

With our Pineapple-Serrano Dipping Sauce

Creole Fried Chicken with Smoked Tomato Marmalade

Ribbons of Chicken Breast fried in a light Creole spiced Batter served with Smoked

Tomato-Vidalia Onion Marmalade

Petit Cubana Tortas

Cured Pork and Ham with spicy Black Bean Spread and Avocado on a soft Silver Dollar Roll
(Requires a pantry chef)

Char-Grilled Angus Flank Steak

Marinated in Balsamic and Garlic, then thinly bias sliced and garnished with Grape Tomato Compote, Red Pepper Mayonnaise and Whole Grain Mustard with Petit Hinged Cocktail Rolls

Antipasto Skewers

Grape Tomatoes, marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives and Genoa Salami

Uptown Sliders

Miniature Angus Burgers on Soft Rosemary Rolls with Homemade Tomato-Ginger "Ketchup"
(Requires a pantry chef)

Sea Salt-Dusted Flatbread topped with Dried Figs

With Caramelized Onions and Fontina Cheese

Chicken and Apple Sausage Kabobs

With Stone-Ground Mustard Dipping Sauce

Peppered Tuna Skewers

With Spicy Lemon-Caper Mayonnaise

Savory Parmesan and Black Pepper Biscotti

Mounded with Shaved Prosciutto and Ribbons of Asiago Cheese

Dried Figs

Topped with Goat Cheese, Chives and Applewood Bacon

Greek-Style Grilled Shrimp

With Olive and Cheese, on Skewers with Yogurt Dill Dipping Sauce

Equatorial Shrimp Skewers

Basted with a glaze of Jalapenos, Brown Sugar and Soy Sauce

Hoisin Glazed Chicken Skewers

Ribbons of Chicken marinated with Ginger and Lime

Tortilla Baskets

Filled with Shredded Pork, Chipotle Chiles and Lime
(Requires a pantry chef)

Deviled Eggs

Topped with Smoked Salmon, Capers and Chives

Pecan and Goat Cheese Rounds

With Coriander and Parsley

Corn Salsa Cups

Petit Pastry Shells filled with Roasted Corn, Sweet Peppers and Fresh Mozzarella with Basil Vinaigrette

Petit Squares of Renee's Foccacia

Topped with Prosciutto, Fresh Basil and Mozzarella

Station Appetizers

Crab and Artichoke Dip

Spiced with Old Bay and Served with Crusty Breads and Crisps

\$95.00 (20 ppl)

Mesilla Valley Dip

A warm blend of Chicken, Scallions, Jalapenos and Chipotle served warm with corn Tortilla Chips

\$65.00 (20 ppl)

Chipotle Cheese Fondue

With Tortilla Chips, Baguette Slices **\$95.00 (20 ppl)**

Tuscan Terrine

Layers of Pesto, Sun-Dried Tomatoes and Boursin Cheese, sided with Grilled Flatbreads and Crisp Crackers

\$65.00 (20-25ppl)

Bleu Cheese and Bacon Dip

With Asparagus, Pepper Spears, Celery Sticks, Grape Tomatoes and Crusty Flatbreads

\$90 for a medium Display (25ppl) \$120 for a Large Display (35ppl)

Imported and Domestic Cheese Display

Aged Bleu, Montrachet, Brie, Farmhouse Cheddar, Swiss and Smoked Gouda. Garnished with crisp Grapes, Strawberries, Dried Turkish Apricots and our House- Recipe Spicy-Sweet Pecans and presented with Artisan Breads, crackers and crisps

\$49.95 Small Board (10 ppl), \$89.00 Medium Board (20ppl), \$125.00 Large Board (30 ppl)

Brie Baked in Pastry

Sided with Red Seedless Grapes, Dried Turkish Apricots and Baguette Slices

\$60.00 (20 people)

Fruit Skewer Display

Fresh sliced Pineapple, Cantaloupe, and Melon with Red Seedless Grapes and Strawberries on Bamboo Skewers

Sided with a Mango Scented Whipped Cream.

\$95.00 for a Large Display (30ppl)

Smoky Hummus with Vegetables and Flatbreads

A creamy Chickpea Dip flavored with Cumin, Garlic, Lemon and spiked with hot Paprika, and served with Seasoned grilled Flatbread, sided with an assortment of crisp Garden Vegetables

\$49.95 for a Small Display \$75.00 for a Medium Display (25ppl) \$95.00 for a Large Display (35ppl)

Zesty Roasted Garlic and White Bean Dip

With Rosemary and Lemon Zest Sided with Crudités and Pita Crisps

\$75.00 for a medium Display (25ppl) \$115.00 for a Large Display (35ppl)