

CHEF'S GOURMET HORS D'OEUVRES COLLECTIONS FOR EVENING AFFAIRS

(40 person minimum – surcharge added for smaller groups)

ELEGANT FINGERS

*Assorted Cheeses w/Crackers Fresh Vegetable & Dip BBQ or Hot Wings
Spinach & Cheese Tort w/Water Crackers Shrimp Chesapeake in Phyllo Cups
Fancy Finger Sandwiches Artichoke Dip & Focaccia Mini Reubens
Chef-Carved Baked Pit Ham - Served w/Crusty Rolls & Zesty Condiments
Kahlua Cream Profiteroles Assorted Petite Brownies Petit Fours*

CELEBRATION ARRAY

*Butlered Spanakopita & Shrimp Chesapeake in Phyllo Cups
Assorted Deluxe Cheeses w/Crackers Crab Dip w/Focaccia Bread
Fresh Vegetable Crudité & Dip Smoked Salmon Cakes Fresh Fruit & Melon Tray
Smoked Salmon Fillet Mixed Ham & Cheddar and Roast Beef & Swiss Croissants
Chef-Carved Breast of Turkey – Served w/Crusty Rolls & Zesty Condiments
Mini Cream Puffs Chocolate-Dipped Strawberries Lemon Squares*

CHEF'S SHOWCASE

*Butlered Jumbo Shrimp Cocktail & Empanadas Petite Blue-Crabcakes
International Cheeses & Pâté w/Crackers & Fresh Fruits
Assorted Hummus & Tapenade Filled Vegetables
Pecan Bleu Cheese Tort w/Crackers Deluxe Fruit & Melon Tier
Chef-Carved Slow-Roasted Beef Tenderloin – w/Croissants & Zesty Condiments
Marnier Mousse Cups Grasshopper Tartlets Double Chocolate Brownies
White & Dark Chocolate Strawberries*

GALA GRAND GOURMET

*Butlered Skewers of Shrimp Cocktail & Smoked Duckling w/Chutney
Sun-Dried Tomato Pesto Cheese Tort w/International Cheeses & Fruit Array
Sliced Smoked Salmon w/Seasoned Cream Cheese Crabcake Sliders
Creole Style Baked Oysters & Crayfish Lobster Dip w/Garlic Toast Points
Chef's Seafood Sauté Station – Shrimp & Scallops w/Bow Tie Pasta
sauced Amaretto Almond or Old Bay Butter Sauce
Chef-Carved Slow-Roasted Beef Tenderloin w/Croissants & Zesty Condiments
Deluxe Petite Dessert Tier: Assorted Mousse Cups, Chocolate-Dipped
Strawberries, Double Chocolate Brownies, Petit Cheesecakes*

BEVERAGES- CHOOSE THREE (3)

*Coffee (Regular or Decaf) Hot Herbal Tea Iced Tea/Lemonade Sparkling Punch
[Add Hot Chocolate or Hot Mulled Cider for an additional cost]*