

Hors D'oeuvres:



Butler-Style Hors D'oeuvres available for one and two hour reception.

Choice of six:

Cold

- Duck confit with Polenta Crisp and Pomegranate Reduction
- Sesame Tuna Ceviche with Ginger Vinegar and Wasabi Oil
- Roasted Butternut Squash and Sun-dried Cranberry Panzella
- Tuna Tartar Ice Cream Cones with Wasabi Crème
- Smoked Salmon Ice Cream Cones with Horseradish Foam
- "SLT" Mini Shrimp, Lettuce and Tomatoes on Brioche with Tahitian Vanilla Bean Mayo
- Jerk Chicken with Grilled Pineapple
- Pesto Infused Goat Cheese filled Sundried Tomato with Toasted Pine Nuts
- Pepper Crusted Filet of Beef on Brioche Cristini with Pepper Preserve
- Caramelized Pears, Bleu Cheese and Smoked Chicken on Sweet Potato Crisp
- Tomato Buffalo Mozzarella Bruchetta
- Grilled Ancho Chile Shrimp with Roasted Corn Aioli

Hot

- Cream of Potato with Maytag Bleu Cheese and Apple Wood Smoked Bacon
- Cream of Pumpkin with Maple Crème Fraiche
- Mulled local Apple Cider with Cinnamon Apple Crisp
- Lobster with Grilled Cantaloupe and Pepper Crusted Sirloin Brochette
- Pecan Chicken with Orange Infuser
- Smoked Gouda Fondue with Cinnamon Bread Stick
- Mojo Pork on Chorizo Cheese Grit Cakes with Mango Vinaigrette
- Warm Mini Foie Gras Club Sandwiches
- Fork of Diver Scallop with Walnut Oil Citrus Confit
- Wild Mushroom Tart with Lingonberry Sauce
- Maryland Crab Cakes with Chipotle Sauce
- New Zealand Lamb Chops with Mint Chutney
- Seared Chicken Sate with Thai Peanut Sauce

