



CHOICE OF SIX (6) PASSED HORS D'OEUVRES

BUTLERED CHILLED

Smoked Blueberry and Vanilla Soup Shooter GF/VEG
Malibu Lobster Lollipop Zucchini and Quinoa Fritter GF/VEG
Charcoal Brioche, Roasted Tomato, Pesto Mozzarella
Classic Shrimp Cocktail GF
Tuna Tartare with Chili Oil and Lime and Sesame Glaze CN
Summer Roll Stuffed with Tamari Glazed Shiitake Mushroom
Green Onions and Sesame Seeds VEG
Smoked Salmon on Cucumber Lemon Dill Crème Fraiche
Chili Rubbed Beef Tenderloin, Chipotle Aioli on Crostini

BUTLERED HOT

Beef Bourguignon with Red Wine Sauce
Chicken Cordon Bleu with Smoked Ham and Swiss
Peking Duck Spring Roll Mini Cuban
Beef Tenderloin Kabob with Peppers and Red Onion
Maine Lobster Empanada with
Black Beans and Pepper Jack
Pork and Shrimp Suime
Spiced Potato and Green Peas Samosa VG
Porcini Mushroom Croquettes VEG
Brandy Peach and Brie VEG
Lobster Boule

HORS D'OEUVRE DISPLAYS

Select Three

Domestic and Imported Cheese Display with Artisanal HOTEL DU PONT
Breads and Crackers
Exotic and Seasonal Fresh Fruit Display
Seasonal, Fresh and Grilled Vegetables with Roasted Red Pepper and Garlic Pesto Dips
Assorted Housemade Hummus Dips with Pita Chips and Grilled Pita Bread CN Charcuterie
Display with Traditional Accoutrements
Artisanal Flatbread Display
Raw Bar: Raw Oysters, Blue Crab Claws

ACTION STATIONS

Select Two

Seafood Pasta Station
Marinated Turkey Breast
Porchetta Aged Balsamic Demi
Filet Tenderloin
Artisanal Flatbread Station