



HOTEL DU PONT

CHOICE OF SIX (6) PASSED HORS D'OEUVRES

BUTLERED CHILLED

Caprese Salad Kabob VEG

Classic Shrimp Cocktail GF

Deviled Egg Mousse, Pickled Red Onion, Crisp Bacon on Grilled Pita

Tuna Tartare with Chili Oil and Lime and Sesame Glaze CN

Summer Roll stuffed with Tamari Glazed Shiitake Mushrooms

Green Onions and Sesame Seeds VG

Duck Rillettes on Brioche with Onion Marmalade

Bruschella on Toasted Baguette VG

BUTLERED HOT

Beef Wellington

Corn, Poblano Pepper, and Edamame Quesadilla VEG

Granny Smith and Brie Grilled Cheese VEG

Crab and Avocado Toast on Brioche

Bacon Wrapped Scallops

Phyllo Wrapped Fig and Mascarpone VEG

Cherry Blossom Tart

Beef Tenderloin Kabob with

Peppers and Red Onion

Artichoke and Boursin Aranchin VEG

Spiced Potato and Green Peas Somosa VEG

HORS D'OEUVRE DISPLAYS

Select Four

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 Dip and Garlic Pesto Dip

Assorted Housemade Hummus Dips with Pita Chips and Grilled Pita Bread CN

Charcuterie Display with Traditional Accoutrements CN

Late Night Milk and Cookies