



HOTEL DU PONT

CHOICE OF FOUR (4) PASSED HORS D'OEUVRES

BUTLERED CHILLED

Mozzarella, Basil and Tomato Skewer GF/VEG
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 VG
Smoked Chicken Salad on Cheddar Walnut Cracker CN
Chili Rubbed Beef Tenderloin
Chipotle Atoli on Crostini

BUTLERED HOT

Beef Wellington
Asparagus and Aged Gruyere Quiche VEG
Mediterranean Ratatouille Tart VEG
Pork Pot Sticker with Citrus Soy Sauce Spiced Potato and Green Peas Samosa VG
Scallops Wrapped in Bacon
Vegetable Spring Roll VG
Mushroom Caps with Crab Imperial
Chicken and Lemongrass Pot Sticker with Thai Chili
Fontina Stuffed Arancini

HORS D'OEUVRES 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 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