



Passed Hors d'oeuvres Selection

HOT

Maryland crab cakes, lemon caper aioli

Barbecued bacon wrapped shrimp

Maui shrimp spring roll, chili paste, coconut milk, cilantro

Shrimp and grits, andouille, green pepper, Cajun grit cake

Short rib and manchego empanada, truffle aioli

Lamb samosa, garam masala, peppers, onion, mint chutney

Pecan crusted skewers, Vermont maple glaze, and local honey

Thai chicken skewers, Thai curry sauce

Smoked pork jalapenos, bacon wrapped, Carolina bbq

Fennel and ricotta meatballs, polenta, smoked tomato glaze

VEGETARIAN HOT

Goat cheese and roasted red pepper arancini, tomato fondue

Cavatappi and fontina croquettes, romesco sauce

Blue cheese profiterole, caramelized onion, fig, gorgonzola

Caramelized red onion tart, mascarpone, blue cheese

Orchard peach and brie puff, brandied peaches, puff pastry



COLD

Gravlax crostini, coriander, mustard dill aioli

Sesame tuna skewers, wasabi mayo, pickled ginger, scallion

Lump crab shooter, watermelon, cucumber, jalapeno relish

Spicy tuna tartar, wonton cup, ponzu, spicy mayo, red onion

Crab mousse stuffed new potato, caviar, crème fraiche, and chives

Antipasti skewers, marinated olives, fresh mozzarella, salami, pepperoncini

Chicken & mango salad, tortilla cup, spicy mayo, cilantro

Prosciutto wrapped asparagus, aged balsamic, micro greens

Curried chicken salad, red grapes, almonds, madras powder, pastry shell

VEGETARIAN COLD

Bruschetta cup, heirloom tomato, micro basil, endive, feta, balsamic

Caprese kabobs, heirloom tomato, organic basil, cignione mozzarella

Garlic ricotta toast, tomato, Kalamata olive, parsley, warm honey

Roasted tomato toast, maple toast, cherry tomato confit, goat cheese, mint

Deviled eggs, pimento cheese mousse, chives