

CHOICE OF SIX (6) PASSED HORS D'OEUVRES

BUTLERED CHILLED

Smoked Blueberry and Vanilla Soup ShooterGF/VEG
Malibu Lobster Lollipop Zucchini and Quinoa FritterGF/VEG
Charcoal Brioche, Roasted Tomato, Pesto Mozzarella
Classic Shrimp CocktailGF
Tuna Tartare with Chili Oil and Lime and Sesame GlazeCN
Summer Roll Stuffed with Tamari Glazed Shiitake Mushrooms, Green Onions and Sesame
SeedsVEG
Smoked Salmon on Cucumber Lemon Dill Crème Fraiche
Chili Rubbed Beef Tenderloin, Chipotle Aioli on Crostini

BUTLERED HOT

Beef Bourguignon with Red Wine Sauce
Candied Apple wrapped in Pork Belly Cherry Blossom Tart
Duck with Apricot Preserves and Brandy in Phyllo
Roast Pork, Smoked Provolone, and Broccoli Rabe Spring Roll
Maine Lobster Empanada with Black Beans and Pepper Jack
Pork and Shrimp Suime
Shrimp and Chorizo Paella CrouquettesGF
Lobster Arancini
Wagyu with American Cheese & Onion

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 BreadCN Charcuterie
Display with Traditional Accoutrements
Artisanal Flatbread Display
Raw Bar: Raw Oysters, Blue Crab Claws

ACTION STATIONS

Select Two

WITH CHEF

Roasted Pesto Topped Wild Salmon
Seafood Pasta Station
Herb Roasted Lamb Chops Lamb Jus1

WITHOUT CHEF

Grilled Cheese and Soup
Flatbread Station
Potstickers