



BUTLER PASSED HORS D'OEUVRES

50 Pieces Per Tray

recommend 2-3 pieces per person

Prices may change due to the large price increases we have seen

SEAFOOD

Jumbo Lump Mini Crab Cakes

½ oz. crab cakes broiled

Market Price

Silver Dollar Mushrooms

stuffed with Jumbo Lump Crab meat

Market Price

Crab Soup Shots

our famous homemade Cream of Crab Soup served in small shot glasses

\$225

Jumbo Lump Crab Salad

Served on a porcelain soup spoon with ginger soy aioli, Ttatsoi and lime

Market Price

Lobster Salad

With lemons and chives

\$300

Texas Barbeque Shrimp

tail on shrimp wrapped in bacon, grilled and topped with our homemade barbeque sauce

\$175

Coconut Shrimp

Served with a sweet chili sauce

\$175

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Jumbo Shrimp Cocktail (16/20's)
tail on shrimp and served with cocktail sauce
\$150

Rockfish Bites
flash fried herb and breadcrumb rockfish fingers with lemon and tarragon aioli
\$175

Smoked Salmon
topped with tomatoes, capers & dill sour cream served on toasted French baguette slices
\$140

Blue Crab Claw
Served with our version of Joe's Mustard sauce
\$140

Bay Scallop
served in a phyllo cup on a bed of wilted spinach, lump crab and proscuitto ham finished with a shrimp sauce
\$225

Grade One Cajun Tuna
served on wonton strip, topped with red cabbage and finished with a ginger soy sauce
\$175

MEAT

Grilled Beef Satay
Cilantro Dipping sauce served on the side
\$225

Pepper Crusted Beef Tenderloin
Topped on a crostini with a horseradish-chive sauce
\$225

Beef Empanadas
Filled with beef tenderloin, wild mushrooms, and gouda cheese
Served with guacamole and a roasted pepper sauce
\$200

Buffalo Chicken Bites

Served with house made blue cheese dressing

\$145

Sweet Chili Chicken Bites

\$145

Miniature Chicken Pot Pie

Wild mushrooms, corn, fall vegetables and tarragon cream sauce in a volauvant

\$175-minimum order of 50

Cumin Spiced Lamb Chops

with lime goat cheese and a cilantro cream or mint and cilantro pesto

\$250

VEGETARIAN

Tomato and Basil Bruschetta

with balsamic syrup

\$125

Melted Brie and Raspberry in a Phyllo Cup

\$125

Thai vegetable Spring Rolls

served with a red chili dipping sauce

\$125

Asparagus rolled in Phyllo with parmesan

\$125

Basil, Mozzarella and Tomato Skewers with Balsamic Vinaigrette

\$125

Fresh Herb Chevre Goat Cheese in a Volauvant

\$135

Dates Stuffed with Blue Cheese and Pimento Cheese

\$125

STATIONS

Crab Dip

with French baguette slices

\$300

Calamari

Dusted with seasoned rice flour, fried crisp served with sriracha basil aioli dipping sauce

\$250

Spinach and Artichoke Dip

\$200

Baked Brie Stuffed with Fresh Fruit

\$125

Fresh Seasonal Fruit Platter

\$150

Imported & Domestic Cheese Platter with crackers

\$175

Fresh Vegetable Crudité Platter with chef's dip

\$150

(we can mix different platters together)