



Hors d'oeuvres - Hot

The following hors d'oeuvres may be tray-passed or served buffet-style. As a rule of thumb, we recommend offering 3-4 pieces per person, per hour.

“All-In-One-Breakfast-Bites”

White Toasted Round topped w/ a thin slice of Canadian Bacon, a Sunny-Side-Up Quail Egg & a Drizzle of White Truffle Oil
(Enjoy Breakfast anytime!)*

**Subject to availability.*

Assorted Mini Panini Sandwiches

Baby Angus Burgers

The perfect sized custom-made Seasoned Angus Beef Hamburgers topped w/ Melted Cheddar Cheese, a Fresh Lettuce Dial, Kosher Pickle Slice and a drizzle of Ketchup & Mustard

Bacon & Blue Cheese Puffs

Stilton Blue Cheese & Applewood Bacon in Puffed Pastry Bites

Bacon-Wrapped Pineapple Bites

*Sprinkled w/ Brown Sugar & a Chili Aioli
Served on Bamboo Skewers*

Bacon-Wrapped Shrimp or Scallops

Served w/ a Tropical Dipping Sauce

Baked Brie on Toasted Herb Bread

Topped w/ Fresh Strawberries & Cream



Basil-Pesto Salmon Skewers

Bruschetta w/ Grilled Goat Cheese
Heirloom Tomatoes & Fresh Sweet Basil

Buffalo-Chicken Wings

Served w/ Ranch and/or Bleu Cheese Dressing and Celery Sticks

Butternut Squash Soup

*Topped w/ a dollop of Crème Fraîche & Fresh Chives
Served in a Demitasse Cup*

“Carnie Delight”

*A Krispy-Kreme Donut Hole stuffed w/ a Mini Hot Dog
Topped w/ Minced Bacon & Drizzled w/ Raspberry Sauce*

Coconut Encrusted Jumbo Shrimp

Baked to a golden brown, served w/ Tropical Dipping Sauce

Creamy Corn Chowder

Served in a Demitasse Cup

Farm-Raised Asparagus Spears

*Wrapped in a Puffed Pastry and filled w/ Parmesan Cheese
Topped w/ a drizzle of White Truffle Oil*

Filet Mignon on a Toasted Crostini

Served w/ Black Truffle Oil & Horseradish Cream

Freshly Baked Flatbread

*Rustic Caramelized Onions, Bleu Cheese & Walnuts**

Served on Toasted Flatbread

**other topping options available*



Fried Chicken & Waffle Bites
Topped w/ Maple Syrup

Grilled Lamb Chops
w/ Mint Au Jus

Jewel Crusted Shrimp
Served w/ Avocado Wasabi Aioli

Mac 'n Cheese
Choice of Truffle, or 4-Cheese
Served on Asian Noodle Spoons

Mexican Potato Skin Bites
Stuffed w/ 3 Cheeses, Chorizo & Cilantro Aioli

Mini Beef Meatballs
Served w/ Traditional Marinara Sauce or
The "Southern Staple" (Ketchup & Grape Jelly)

Mini Hot Dogs
Wrapped in a Puff-Pastry

Mini Grilled Cheese Sandwiches
Served alongside Creamy Tomato Soup in a Demitasse Cup

Mini Grilled Chicken Tostadas
Served on Corn Tortilla Shell w/ Avocado, Red Onion,
Cilantro & Lime Zest

Mini Maryland-Style Crab Cakes
Pan-Seared and served w/ a Spicy Aioli Sauce or Tropical Fruit Salsa



Pan-Seared Scallop Bites

*Pan-Seared Fresh Day Boat Scallops on a base of Malaysian Chili Sauce, topped w/ Pineapple-Cucumber Salsa
Served on an Asian Noodle Spoon*

Pulled-Pork Sliders

Served on Hawaiian Sweet Rolls, topped w/ a dollop of Cole Slaw

Pineapple-Guava Glazed Turkey Meatballs

Roasted Chicken Mini Quesadillas

*Shredded Grilled Chicken & a Blend of Melted Cheeses
Served in Flour Tortillas, topped w/ Fresh Salsa, Guacamole
& a dusting of Cilantro*

Spanikopitas

Phyllo Triangles stuffed w/ Spinach, Feta Cheese & Spices

Stuffed Jalapenos

*Jalapeno stuffed w/ choice of Crab or Cheese
Wrapped in Bacon and Deep Fried*

Stuffed Mushrooms

w/ Sun-Dried Tomatoes, Grilled Red Onions & Gorgonzola Cheese

Stuffed Ravioli

*Choice of Main Lobster or Butternut Squash
Served in Brown Butter Sauce*

“Thanksgiving-All-In-One-Bite”

*Traditional Bread Stuffing pressed into a Mini Waffle
Topped w/ a thin slice of Turkey Breast, a small scoop of Creamy
Mashed Potatoes, and a dollop of Cranberry Sauce*