

With this menu, upon boarding your guests will be greeted with butler passed hors d'oeuvres and silver trays of White Wine & Sparkling Water. Below you will find options to customize the menu for your event.

Butlered Hors d'Oeuvres

(please choose 7 items)

Chopped Market Salad with gorgonzola, Pistachios & Sun-dried Cranberries in a Seedless Cucumber Cup

BBQ & Cheddar Sliders

Vegetable Spring Rolls with Ginger Sauce

Horseradish & Pistachio Chicken Sate` with Blood Orange Marmalade

BBQ Shrimp and Mango Salsa in a Tortilla Cup

Bacon Wrapped Filet Tips with White Truffle Hollandaise

Norwegian Smoked Salmon on Pita Chips with Onion Caper Relish

Baked Clams with Crispy Bacon and Vermont Cheddar Cheese

Maryland Lump Crab Cakes with Roasted Tomato Chile

Confit of Long Island Duck Tartlets w/Apple Cider Glaze

Luau Pork Skewers with Mango Chutney & Micro Greens

Grilled Chorizo & Queso Fresco Quesadillas with Avocado Crema

Mini Shredded Beef Flautas with Crema & Chopped Lettuce

Sesame Orange Chicken Skewers

Fried Ravioli with Marinara Sauce

Mini Thai BBQ Meatballs

Honey Glazed New Zealand Lamb Chops w/Apricot Mint Glaze

Seared Ahi-Tuna over a Fried Wonton w/ Thai Glaze Mahi Mahi Tacos with Sour Cream

Blackened Shrimp Kabobs with Horseradish Crème

Brie, Poached Pears & Toasted Almonds in Phyllo Tarts

Bruschetta on toast points

Grilled Chicken, Spinach & Feta Empanadas

Sweet Potato Pancakes with Sour Cream & Cinnamon Apple Chutney

BBQ Chicken Empanadas with Peach Infused Balsamic Glaze

Chipotle Pork Skewers

Mini Turkey Ruebens

Lobster & Corn Cakes w/ Mango Salsa

Stations

(Please choose 1) Pasta Station –Farfalle Pasta with Bolognese Cream Sauce, & Penne Ala Vodka, Gourmet Dinner rolls & butter

Asian Station- Veggie Spring rolls with Soy Ginger Glaze, Black & White Crusted Chicken Skewers over White Rice & Shrimp Shumai with Thai Glaze

Taste of Spain Station- Seafood Paella with Chorizo, Shrimp, Chicken, Clams & Mussels, Stewed Beans, & Fried Sweet Plantains

Gyro Station-Grilled Pitas, Lemon Chicken, Garlic Shrimp, Chopped Lettuce, Chopped Tomatoes, Chopped Cucumbers, Tzatziki Sauce, Grape Leaves & Feta Cheese

Hospitality Station

(station is presented upon boarding) Please choose 2 **Domestic & International Cheeses** w/Chilled Grapes, Fresh Berries & Gourmet Flatbreads

Crudité Display of Carrots, Celery, Peppers, Asparagus, Broccoli & Cherry Tomatoes served with Vidalia Dressing

Miniature Fruit Kabobs served with Pineapple display and Raspberry Yogurt Sauce

Optional Dessert Table

Miniature Italian & French Pastries Assorted Cookies Fresh Seasonal Fruit Display Apple Crisp w/ Vanilla Ice Cream Coffee & Assorted Teas

