



### **Passed Hors d'Oeuvres**

*for service as a reception party with drinks or prior to a dinner party*

Priced per individual canapé excluding tax and gratuity

#### *Cold*

Vegetable Bruschetta with Red Onion Basil and shaved Parmesan Cheese \$2.80

Crostini with Hummus and crumbled Feta \$2.80

Choux Buns filled with Blue Cheese toasted Walnuts and Chives \$2.80

Smoked Bluefish Pate on toasted Baguette \$3.00

Tartlet filled with Chicken Salad and dried Cherries \$3.00

Shrimp Cocktail Tartlet with Marie Rose Sauce \$3.00

"BLT" with fresh Herb Mayonnaise \$3.00

Stuffed Cherry Tomato with Goat Cheese and Calamata Olive \$3.20

Oysters on the half-shell (seasonal availability and pricing) \$3.25

Tuna Tartar with Thai Green Curry on Croustade \$3.25

Smoked Salmon with Horseradish and Lemon on toasted Wheat \$3.25

Oyster Shooter \$3.50

Steak Tartar on crispy Sour Dough \$3.80

Lobster Salad on Crostini \$3.80

#### *Hot*

Choice of a Seasonal Soup served in a Demitasse \$2.80

Chicken and Wild Mushroom Bouché \$3.00

Toasted Ham and Cheddar Cheese Panini on Brioche \$3.00

Skewered Mahi-Mahi with Bell Peppers and Red Onion \$3.00

French Onion and Roquefort Tart \$3.20

Tartlet filled with Barbecued Pork, Black beans and Guacamole \$3.25

Mini Fish Cakes with Tartar Sauce \$3.25

Seared Bistro Tender with Horseradish and Onion Marmalade on Seven Grain \$3.80

Crab Balls with Eastern Shore Pub Sauce and Remoulade \$4.00

Grilled Moroccan spiced Lamb Chops with Raita \$4.25