

## *Hors D'Oeuvres Display*

*This option works beautifully with one of our bar options to create the perfect party atmosphere for your event.*

### **Menu:**

- Display of Fresh Vegetable Crudités
  - Fresh cut, seasonal vegetables
  - Blue Cheese Dipping Sauce
- Display of Fresh Cheese and Fruit
  - Imported Brie Cheese
  - Imported Swiss Cheese
  - Saga Blue Cheese
  - Fresh, seasonal fruit
  - Assortment of Carr's Crackers
- Beef Hibachi Skewer
  - Thinly sliced beef rolled around green and red peppers, onions, cheese and special seasoning
- Mini Chicken Quesadilla Trumpets
  - Chunky salsa fresca
  - Tri-colored tortilla chips
- Chicken Satay
  - Thai peanut dipping sauce
- Bacon Wrapped Scallops with Balsamic Glaze

**\*Round out your selection with any of our bar options or non-alcoholic bar set-up for an additional \$2.75 per person.\***

## Heavy Hors D'Oeuvres Display

*Your guests will fill up on these delicious, tempting hors d'oeuvres. These can be displayed as a buffet or served in stations around the room to encourage mingling.*

### Menu:

- Display of Fresh Cheeses and Fruits
  - Imported Brie
  - Imported Swiss
  - Saga Blue Cheese
  - Fresh, seasonal fruit
  - Assorted Carr's Crackers
- Smoked Salmon Platter:
  - Toasted, sliced mini bagels
  - Herbed cream cheese
  - Diced red onions
  - Capers
- Thinly Sliced Beef Tenderloin with Herbed Demi Glace
  - Assorted dinner rolls
  - Horseradish mayonnaise
  - Dijon mustard
- Fresh, Deveined and Shelled Shrimp with Old Bay
  - Cocktail sauce for dipping
- Warm Chesapeake Bay Crab Dip
  - Served with toasted French Baguette
- Grandma's Sweet and Tangy Meatballs

### Dessert:

- Assorted Black and White Petit Fours

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