



## CATERING SELECTIONS: PASSED HORS D'OEUVRES

*Designed to be chef assembled and server passed. Call for Full Service Catering Estimate.*

### **SEA SELECTIONS:**

- **“CAVIAR & BANANAS”:**  
Crispy Plantain/ Crème Fraiche/ Paddlefish Caviar\*  
*\*Ask about additional caviar selections (minimum 36 pcs.)*
- **FRESH SHUCKED OYSTERS ON THE HALF SHELL:**  
Champagne Mignonette or Cucumber-Jalapeno Granita
- **RARE TUNA CROSTINI:**  
Truffled White Bean Puree/ Olive Tapenade
- **SPICY TUNA CRISPS:**  
Spicy Tuna/ Edamame Puree/ Wonton Crisp
- **MINI LOBSTER “BLTs”:**  
Fresh Lobster Claw/ Applewood Smoked Bacon/ Oven Roasted Tomato/ Microgreens/ Brioche
- **SPICY SHRIMP HUSHPUPPY:**  
Key Lime Remoulade
- **“POTATO SKINS FOR GROWN-UPS”:**  
Smoked Salmon/ Crème Fraiche/ Chives/ Caviar
- **SCALLOP CARPACCIO:**  
Yuzu/ Cucumber/ Beet Crisp
- **COCONUT-MACADAMIA CRUSTED SHRIMP:**  
Mango Marmalade
- **ASSORTED SEASONAL CEVICHE:**  
Seasonal Fish/ Shellfish/ Cilantro/ Citrus
- **MARYLAND STYLE MINI CRAB CAKES:**  
Poblano Tartar/ Pickled Jalapeno & Roasted Red Pepper Relish
- **PIMENTO CHEESE CANAPE WITH JUMBO LUMP CRAB:**  
Roasted Red Pepper Jam (available with local pancetta instead of crab)
- **SEASONAL GAZPACHO WITH A CITRUS POACHED SHRIMP:**
- **CITRUS LOBSTER SALAD SPOON:**

## **PASSED HORS D'OEUVRES LAND/SKY SELECTIONS:**

- **SLICED PORK LOIN ON ROSEMARY RISOTTO CAKE:**  
Roasted Peach/ Tarragon/ Fennel Confit
- **BRAISED BEEF SHORT RIB:**  
Ten Year Cheddar Grit Cake/ Gremolata
- **FRIED CORN FRITTER:**  
Benton's Farm Country Ham/ Salsa Verde
- **DUCK CONFIT CANAPES:**  
Duck Confit/ Aged Gouda/ Fig Preserves/ Black Pepper Mayo/ Pickled Red Onion
- **PROSCUITTO-WRAPPED FRESH FIGS/ PEARS/ PEACHES (seasonal):**  
Balsamic Syrup
- **BEEF AU POIVRE EN BROCHETTE:**  
Caramelized Onion/ Three Mustard Gravy
- **BRESEOLA BEEF CARPACCIO:**  
Dijon Butter/ Grilled Garlic & Herb Crostini
- **HERB DUSTED BEEF TENDERLOIN CANAPE:**  
Crème Fraiche/ Mint Pesto/ Fresh Cucumber Round
- **GYRO CANAPE:**  
Phyllo Cup/ House Ground Lamb/ Spinach/ Feta/ Tzatziki
- **PATE MAISON ON GRILLED TOAST SQUARE:**  
Fresh Apple/ Sea Salt
- **ACHIOTE PULLED CHICKEN MINI TOSTADAS:**  
Pickled Onions/ Tomatillo Salsa

## **EARTH SELECTIONS:**

- **PAN FRIED WILD MUSHROOM RAVIOLI:**  
White Truffle Oil
- **GREEK SKEWERS:**  
Feta/ Artichoke/ Marinated Olives/ Grape Tomato/ Oregano Vinaigrette
- **TRUFFLED GOAT CHEESE MOUSSE:**  
Beet Chip/ Aged Balsamic/ Micro Arugula
- **TOMATO/ WATERMELON/ FETA SKEWERS (seasonal):**  
Feta/ Seedless Watermelon/ Grape Tomato/ Vanilla Vinaigrette
- **ENDIVE LEAVES:**  
Gorgonzola Dolce Mousse/ Toasted Pecans/ Dried Apricots
- **STUFFED TOFU POCKET:**  
Steamed Herb Rice/ Sweet Ginger-Carrot Soy
- **MINI SEASONAL VEGETABLE TARTLET:**  
Goat Cheese/Fresh Herbs