



**HORS D'OEUVRES
ENHANCEMENTS**



HAND PASSED OPTIONS

Shrimp Cocktail Served with Homemade Red Vinagar Cocktail Sauce
Cucumber Wasabi Ahi Tuna
Three Cheese Andouille Stuffed Mushroom Caps
Coconut Shrimp with a Coconut Lime Dipping Sauce
Maryland Crabcakes with Remoulade Sauce
Coconut Chicken with Raspberry Melba Sauce
Buffalo Chicken & Maytag Bleu Cheese Crostini
Skewered Beef Tenderloin with a Hoisin Glaze

\$9 Per Person
Your Choice of 4 Items
Please Add 7% Sales Tax &
20% Gratuity

DISPLAYED OPTIONS

Grandma Nettie's Homemade Italian Meatballs
Asian Tossed Sesame Chicken Bites
OBI Chicken Wings Deep Fried and Served with a Rich Buttermilk Bleu Cheese
Rustic Bruschetta on Baked Crostinis
Stromboli Filled with Sausage, Spinach & Mushrooms



\$9 Per Person
Your Choice of 2 Items
Please Add 7% Sales Tax &
20% Gratuity

**FRESH FRUIT, ASSORTED CHEESE &
VEGETABLE DISPLAY**

A Lavish Display of Fresh Vegetables Paired with Cantaloupe, Honey Dew Melon
and Pineapple Served with a Raspberry Dipping Sauce. Assorted Cheeses
Including Havarti Dill, Cheddar, Swiss, Provolone All Served
with Gourmet Crackers

\$6 Per Person
Please Add 7% Sales Tax &
20% Gratuity

COLD ANTIPASTO DISPLAY

Assorted Cured Meats Including Soppresata, Salami, Proscuitto and Cappelicola
Accompanied by Imported Cheeses and Garnished with Marinated Artichokes,
Stuffed Peppers, Italian Marinated Mushrooms, Roasted Red Peppers and
Pepperoncini Served with Sliced Italian Bread and Garlic Infused Olive Oil

\$7 Per Person
Please Add 7% Sales Tax &
20% Gratuity