



**2019**

**BUTLER PASSED HORS D'OEUVRES**

**50 Pieces Per Tray**

*recommend 2-3 pieces per person*

**SEAFOOD**

**Jumbo Lump Mini Crab Cakes**

½ oz. crab cakes broiled

**\$135**

**Silver Dollar Mushrooms**

stuffed with Jumbo Lump Crab meat

**\$145**

**Crab Soup Shots**

our famous homemade Cream of Crab Soup served in small shot glasses

**\$125.00**

**Jumbo Lump Crab Vegetable Spring Roll**

With a spicy mustard dipping sauce

**\$150**

**Texas Barbeque Shrimp**

tail on shrimp wrapped in bacon, grilled and topped with our homemade barbeque sauce

**\$145**

**Coconut Shrimp**

Served with a sweet chili sauce

**\$145**

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410 Severn Ave Annapolis, MD 21403

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**Jumbo Shrimp Cocktail (16/20's)**  
tail on shrimp and served with cocktail sauce  
**\$135**

**Smoked Salmon**  
topped with tomatoes, capers & dill sour cream served on toasted French baguette slices  
**\$120**

**Bay Scallop**  
served in a phyllo cup on a bed of wilted spinach, lump crab and proscuitto ham finished with a shrimp sauce  
**\$135**

**Grade One Tuna Tartare**  
served on a wasabi rice cracker filled with sushi rice, seaweed salad, pickled ginger and served with a lime, chive and cucumber vinaigrette  
**\$125**

## **MEAT**

**Grilled Beef Satay**  
In a chimichurri marinade and served with tomato relish and avocado dipping salsa  
**\$125**

**Beef Empanadas**  
Filled with beef tenderloin, wild mushrooms, and gouda cheese  
Served with guacamole and a roasted pepper sauce  
**\$135**

**Bite Size Sweet-Chili Chicken Bites**  
**\$115**

**Baja Chicken Rolls**  
Stuffed with shredded chicken, black beans, peppers, corn and Swiss cheese served with an avocado mousse  
**\$125**

**Cumin Spiced Lamb Chops**  
Topped with lime goat cheese and toasted hazelnuts and a cilantro cream  
**\$150.00**

**Cajun Carpaccio Croustades**

Raw beef tenderloin rolled in Cajun spiced, seared and sliced paper thin and served with Creole mustard, onions and capers on toasted French baguette slices

**\$120**

**VEGETARIAN**

**Tomato and Basil Bruschetta**

with balsamic syrup

**\$100**

**Thai vegetable Spring Rolls**

served with a red chili dipping sauce

**\$100**

**Asparagus rolled in Phyllo with parmesan**

**\$100.00**

**Basil, Mozzarella and Tomato Skewers with Balsamic Vinaigrette**

**\$100.00**

**Silver Dollar Mushrooms Stuffed with Warm Goat Cheese**

**\$100.00**

**STATIONS**

**Jumbo Lump Crabmeat Dip**

with French baguette slices

**\$150**

**Baked Brie Stuffed with Fresh Fruit**

**\$85**

**Fresh Seasonal Fruit Platter**

**\$95**

**Imported & Domestic Cheese Platter with crackers**

**\$95**

**Fresh Vegetable Crudité Platter with chef's dip**

**\$85**

**(we can mix different platters together)**