



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)