



**BUTLER PASSED HORS D'OEUVRES**

50 Pieces Per Tray

*recommend 2-3 pieces per person*

**Prices may change due to the large price increases we have seen**

**SEAFOOD**

**Jumbo Lump Mini Crab Cakes**

½ oz. crab cakes broiled

**\$275**

**Silver Dollar Mushrooms**

stuffed with Jumbo Lump Crab meat

**\$250**

**Crab Soup Shots**

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

**\$225**

**Texas Barbeque Shrimp**

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

**\$175**

**Coconut Shrimp**

Served with a sweet chili sauce

**\$175**

**Jumbo Shrimp Cocktail (16/20's)**

tail on shrimp and served with cocktail sauce

**\$150**

**Smoked Salmon**

topped with tomatoes, capers & dill sour cream served on toasted French baguette slices

**\$140**

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**Blue Crab Fingers**

Served with our version of Joe's Mustard sauce

**\$140**

**Bay Scallop**

served in a phyllo cup on a bed of wilted spinach, lump crab and proscuitto ham finished with a shrimp sauce

**\$225**

**Grade One Cajun Tuna**

served on wonton strip, topped with seaweed salad, wasabi aioli and finished with a ginger soy sauce

**\$175**

**MEAT**

**Grilled Beef Satay**

Cilantro Dipping sauce served on the side

**\$225**

**Beef Empanadas**

Filled with beef tenderloin, wild mushrooms, and gouda cheese

Served with guacamole and a roasted pepper sauce

**\$200**

**Buffalo Chicken Bites**

Served with house made blue cheese dressing

**\$145**

**Sweet Chili Chicken Bites**

**\$145**

**Cumin Spiced Lamb Chops**

Topped with lime goat cheese and toasted hazelnuts and a cilantro cream

**\$250**

**VEGETARIAN**

**Tomato and Basil Bruschetta**

with balsamic syrup

**\$125**

**Melted Brie and Raspberry in a Phyllo Cup**

**\$125**

**Thai vegetable Spring Rolls**

served with a red chili dipping sauce

**\$125**

**Asparagus rolled in Phyllo with parmesan**

**\$125**

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

**\$125**

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

**\$125**

**STATIONS**

**Jumbo Lump Crabmeat Dip**

with French baguette slices

**\$300**

**Calamari**

Dusted with seasoned rice flour, fried crisp served with sriracha basil aioli dipping sauce

**\$250**

**Baked Brie Stuffed with Fresh Fruit**

**\$125**

**Fresh Seasonal Fruit Platter**

**\$135**

**Imported & Domestic Cheese Platter with crackers**

**\$140**

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

**\$125**

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

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