

Five Star Hors d'oeuvre Buffet

- ◆ Hand Carved Oven Roasted Turkey Breast and Home Baked Ham, Display of Chilled Tenderloin of Beef and Homemade Chicken Salad served on Mini Croissants and Gourmet Rolls
- ◆ Lavish Display of Assorted Cheeses, Smoked Meats and Crackers
- ◆ Display of Seasonal Fresh Fruits including Pineapple, Oranges, Green and Red Grapes and Strawberries served with a Creamy Strawberry Dip
- ◆ Display of Garden Fresh Vegetable Crudités served with a Creamy Herbed Dip
- ◆ Sides of Smoked Salmon Displays served with Bagel Chips, Cream Cheese, Onions and Capers
- ◆ Jumbo Shrimp Cocktail
- ◆ Homemade Maryland-Style Crab Cakes served with a Calypso Sauce
- ◆ Chef's choice of Four Passed Hors d'oeuvres

\$20.00 per person

*Can be presented as a Buffet or Stations
For additional options please see the Hors d'oeuvres Selections page*

Four Star Hors d'oeuvre Buffet

- ◆ Hand Carved Home Baked Ham and Oven Roasted Turkey Breast, Displayed Chilled Beef and Displayed Homemade Chicken Salad served on Mini Croissants and Gourmet Rolls
- ◆ Lavish Display of Assorted Cheeses, Smoked Meats and Crackers
- ◆ Display of Seasonal Fresh Fruits including Pineapple, Oranges, Green and Red Grapes and Strawberries served with a Creamy Strawberry Dip
- ◆ Display of Garden Fresh Vegetable Crudités served with a Creamy Herbed Dip
- ◆ Mini Meatballs served in a Honey Bourbon Glaze
- ◆ Mini Egg Rolls served with a Tangy Sweet and Sour Sauce
- ◆ Chef's Choice of Three Passed Hors d'oeuvres

\$15.00 per person

*Can be presented as a Buffet or Stations
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