

Dine by Design



Hors d' oeuvres **Buffet/Station and Passed**

Chicken

Thai Chicken Skewers – Marinated in a Sweet Chili Sauce
Chicken Puffs – Puff Pastry Filled with a savory chicken salad
Breaded Fried Chicken Tenders with a Variety of Dipping Sauces
Mini Chicken Duxelle En Croute – Sautéed chicken wrapped in puff pastry
Buffalo Wings with Ranch or Blue Cheese Dressings
Chicken Cakes with Ramoulade Sauce (tastes just like crab cakes)!
Mini Savory Edible Cones filled with Chicken Salad

Beef

Meatballs (Swedish, Barbecue or Marinated)
Mini Beef Tenderloin Sandwiches with a Creamy Horseradish Sauce
Mini Ruebens-Rye Squares topped with Pastrami, Sauerkraut and Swiss Cheese
Tenderloin Croustades – A Slice of Tenderloin on a Homemade Croustade, served with a Horseradish Sauce
Bourbon Barbequed Smokies
Mini Burger or Meatloaf Sliders

Pork

Ramaki – Bacon Wrapped Water Chestnuts
Grilled Pork Tenderloin Sandwiches, served with a Raspberry Chipotle Sauce
Sausage Cheddar Balls
Ranch Stars – Crisp Won Ton wrap Filled with Cheddar, Sausage, Black Olives and Ranch Dressing
Mini Cheese and Herb Ham Biscuits with a Cranberry Mustard on the Side
Italian Marinated Tortellini Wrapped in Salami and Olives
Asian Spring Rolls with Sweet Chili Sauce
Mini Pulled Pork Sliders with Slaw

Seafood

Shrimp Fountain – 3 Tier Champagne Fountain Filled with Jumbo Shrimp, Served with Lemon Slices and Our Signature Cocktail Sauce
Salmon Puffs – Pastry Puff Filled with a Salmon Mousse
Bacon Wrapped Jumbo Sea Scallops
Jumbo Shrimp Wrapped in Prosciutto with Lemon Zest
Mini Maryland Crab Cakes with a Ramoulade Sauce
Cheesy Grit Squares Topped with a Jumbo Shrimp and Red and Green Hot Pepper Jelly
Crab Mornay – Fresh Crab Meat in a Rich Creamy Sauce Served in a Puff Pastry
Smoked Salmon Canapés – A smoked Salmon and Cream Cheese Pinwheel served on a Rye Square
Snow Pea Wrapped Jumbo Shrimp
Shrimp Cocktail Skewers
Cold Tomato Soup with Fresh Crab Gazpacho Relish

Vegetarian

Baked Brie en Croute – Brie in a Puff Pastry with an Apricot Filling
Fruit Kebobs – Skewered Pineapple, Strawberries and Grapes Beautifully Displayed
Artichoke Brochette
Marinated Mushrooms – Marinated in a Red Wine Vinegar and Herb Vinaigrette
Tri Color Pasta Salad – Rotini Pasta with Olives, Grape Tomatoes and carrots
Broccoli Salad with Our Signature Dressing – Fresh Cut Broccoli, Peanuts, and Raisons
Cucumber Sandwiches
Mini Spinach Quiche
Prosciutto Wrapped Asparagus
Mini Pecan Chevre Lollipops
Black Bean and Corn Salsa Shooters with Tortilla Strips

Dips and Spreads

Crab or Salmon Spread
Hot Pastrami and Artichoke Dip with Pita Chips
Hot Crab Imperial Dip
Mexican 7 Layer Dip – Layered Refried Beans, 3 Cheese Blend, Chilies, Sour Cream and Tomatoes and Guacamole
Hot Mexican Fiesta Dip – Cream Cheese, Jack Cheese, Salsa and Black Beans

Buffet Displays/Stations

International Cheese and Fruit Display – A Large Variety of Imported and Domestic Cheeses Beautifully Decorated and Garnished with Fresh Seasonal Fruit, Served with Assorted Gourmet Crackers

Vegetable Display – Assorted Grilled and Raw Vegetables, Pepperoncini Peppers, Olives, Artichoke Hearts and Marinated Mushrooms with dips

Shrimp Fountain - 3 Tier Champagne Fountain Filled with Jumbo Shrimp, Served with Lemon Slices and Our Signature Cocktail Sauce

Mashed Martini Potato Bar – Smashed Potatoes with Soooo..! Many Toppings we Can't List Them All! Served in Martini Glasses

Tuscan Feast – Wedges of imported and domestic cheeses, Olives, Italian Meats, Artichokes, Grilled Vegetables, Tomato Bruschetta, Fresh Mozzarella and Focaccia Bread

Pasta Station – Rigatoni and Bow Tie Pasta with a Spicy Marinara Sauce, Vodka Sauce, Creamy Alfredo Sauce, Vegetables and Shaved Parmesan Cheese