



Hors d' oeuvres

The Pfister Selection

\$4.75 per piece

Hot

Cocktail filet mignon, horseradish Roquefort crust
Garlic dijon painted petite lamb chops
Maryland crab griddlecakes, lemon chive aioli
Tempura prawns with thai chili shoyu
Beef Wellington in delicate pastry
Asian shrimp shau mai dumpling, scallion dragon sauce

Cold

Nigiri sushi with wasabi shoyu and pickled ginger
Black and blue ahi tuna on english cucumber
Smoked salmon rosette, black bread, lemon herb cheese
Foie gras terrine, currant onion marmalade, farmer's bread
Stuffed shrimp on focaccia, mango chutney



Celia Selection

\$4.25 per piece

Hot

callops wrapped in crisp bacon
Traditional Spanikopita
Chicken satay with columbian chimi churri
Hibachi beef skewers with lemongrass soy
Bacon wrapped water chestnuts
Raspberry and brie in flaky pastry parcel

Cold

Filet mignon carpaccio, shaved Reggiano, cold pressed olive oil
Smoked salmon roulade on peasant bread with lemon herb cheese
French brie on ciabatta crouton with strawberry fresca
Tuna tartare with toasted sesame oil in tartlette

The Salve Collection

\$3.75 per piece

Hot

Parmesan artichoke hearts
Hibachi chicken skewers with dragon sauce
Balsamic grilled vegetable brochettes

Mini quiche lorraine
Mushroom vol-au-vent
Mini reubens

Cold

San Danielle prosciutto wrapped musk melon
Local baby tomatoes piped with avocado mousse
Bruschetta

Blue cheese mousse on endive with walnut
French brie spoons with blueberry sauce

Hors d'oeuvres must be ordered in quantities of 25.

All food & beverage prices are subject to applicable service charge and sales tax.

Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.



Hors d' oeuvres

Reception Displays

Fresh crudités with dipping sauces - \$175

Antipasto: grilled vegetables, fresh mozzarella, marinated mushrooms, salami - \$200

Fresh sliced fruit and berries - \$225

Domestic and imported cheeses served with a selection of crackers - \$250

Assorted sausages and charcuterie with a selection of crackers - \$275

The above each serve 50 guests

Smoked salmon fillet with chopped egg, chopped red onion, capers, and an assortment of gourmet crackers and flat bread - \$150

The above serves 25 guests

Baked brie wheel with butter, brown sugar and almonds, selection of crackers and flatbreads - \$75

Baked brie wheel with raspberry preserves, Chambord and walnuts, selection of crackers and flatbreads - \$75

The above each serve 30 guests

*All food & beverage prices are subject to applicable service charge and sales tax.
Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.*