



## HORS D'OEUVRES

A selection of (5) Hors D'oeuvres are included in the wedding package

Any additional Hors D'oeuvres will be \$6.00 per guest.

## COLD HORS D'OEUVRES

Smoked salmon with dollop of crème fraiche and caviar, in waffle cone

Tomato, mozzarella and basil on caprese skewers

Maryland crab salad with herbs on crostini

Snapper ceviche with cilantro and lime

Oyster bloody mary shooters

Greek style Bruschetta with olives, cucumber and feta

Tuna tartare with chili, avocado and caviar

Endive with goat cheese and walnuts

Candied bacon deviled eggs

Jumbo shrimp shooter with tomatillo cocktail sauce

## HOT HORS D'OEUVRES

Crab stuffed pretzel bites

Smoked duck Breast and sauerkraut

rye Curried duck confit on crostini

Traditional Maryland mini crab cakes

Arancini stuffed with prosciutto and mozzarella

Crisp polenta round with pesto and pine nuts

Beef tenderloin Crostini with onion jam

Cheesesteak Egg Rolls

Pork Dumpling with Sweet Chili Sauce

Marinated vegetable crostini with boursin