

# Hors d' Oeuvres Selections

May be served passed or tapas style

## Hot

Vegetable and Shrimp Dumplings/ tonkatsu sauce  
Spinach and Feta Cheese Phyllo  
Asian Black Bean Spring Rolls/ plum dipping sauce  
Curried Chicken Skewers/ Vidalia onion chutney drizzle  
Five Spiced Seared Sea Scallops/ wasabi aioli, pickled ginger  
Griddled Mini Lamb Burgers/ brioche, mint-tomato chutney  
Crisp Salmon Rangoon/ coconut curry dipping sauce  
Maple Roasted Scallops Wrapped in Bacon  
Individual Sundried Tomato Quiche  
Smoked Chicken Quesadilla/ avocado dip  
Baked Oysters Rockefeller/ toasted garlic, parmesan cream  
Beef Tenderloin Satay/ spicy peanut dipping sauce  
Lemon Roasted Gulf Shrimp/ basil, sweet pepper aioli  
Baked Brie and Raspberry Phyllo  
Butter Poached Maine Lobster/ melted leeks, candied beets, crostini  
Maryland Crab Cakes/ sour cream remoulade sauce  
Shiitake Mushroom and Rabbit Spiadini/ rosemary, porcini cream  
Creamy Risotto Stuffed Mushroom Caps/ cambozola cheese, Vidalia onion

## Cold

Maryland Crab Summer Rolls/ ginger garlic dipping sauce  
Honeyed Pear and Gorgonzola Crostini  
Yellow Fin Tuna Tartar (spoons)/ daikon, miso vinaigrette  
Individual Chicken Caesar Piadine/ romaine, anchovy filets  
Chilled Curried Mussels/ aioli, chives, red pepper  
Bluepoint Oysters on the Half Shell/ pink peppercorn mignonette  
California Asparagus Rolls/ wasabi, soy sauce  
Fresh Mozzarella and Tomato Spiadini/ oregano, extra virgin olive oil  
Atlantic Salmon Rillettes/ capers, brioche roll, lemon aioli