Hors d’oeuvres & Stations

Cold Canapes

Priced Per 50 Pieces

BLT Tartelette ~ Avocado Coulis 100
Mozzarella Prosciutto Roulade ~ Toasted Baguette | Basil | Olive Oil 100
Marinated Tuna Poke ~ Sesame Soy | Wonton Crisp 150
Crab Salad ~ Green Apple | Red Chile | Lime Zest 150
Jimaca Avocado Salad ~ Cucumber | Sun Dried Tomato 100
Antipasto Skewer ~ Marinated Vegetables | Mozzarella 100
Endive Spears ~ Pears | Walnuts | Bleu Cheese 100
Curried Chicken Salad Tartelettes ~ Plantain Chips 100
Poached Shrimp ~ Tomato Horseradish Gazpacho 150
House Smoked Salmon Tartelette | Red Onion | Tomato | Cream Cheese 100

Hot Canapes

Priced Per 50 Pieces

Chicken Sui Mai Dumplings ~ Soy Dipping Sauce 150
Maryland Crab Cakes ~ Remoulade 150
Baked Oysters Rockefeller ~ Pernod Hollandaise Sauce 150
Coconut Shrimp ~ Thai Sweet Chile Sauce 150
Baked Potato Leek Cheddar Tart 100
Flafel ~ Cucumber Dipping Sauce 100
Stuffed Mushrooms ~ Truffle Duxelle | Goat Cheese | Persaillade 100
Chicken Chorizo Empanadas ~ Chipotle Crema 100
Braised Beef Short Rib ~ Bleu Cheese 125
Petite Reuben Sandwich ~ Swiss Cheese | Sauerkraut 100
Thai Beef or Chicken Satay ~ Peanut Dipping Sauce 150
Franks en Blankets ~ 100
Priced Per 50 Pieces

Iced Jumbo Shrimp with Cocktail Sauce 100
Iced Colossal Shrimp with Cocktail Sauce 150
Clams Casino 100
Oysters Rockefeller 100
Scallops Wrapped in Bacon 110
Mini Chicken & Waffles | Honey Sriracha Syrup 150
Tavistock Bruschetta on Crostini 100
Cheesesteak Spring Rolls | Spicy Ketchup 100
Stuffed Mushrooms with Crabmeat 100
House Smoked Salmon and Lemon Zest on Pumpernickel 100
Artichoke Tapenade on Baguette 75
Classic Beef Tartar on Crostini 150
Sweet & Sour Crispy Chicken | Toasted Sesame | Scallions 100
Pepperoni & Cheese Stromboli 80
Buffalo Wings with Bleu Cheese Dip 80
Miniature Beef or Chicken Cheese Steaks 135
Miniature Philadelphia Hoagies 135
House Smoked Salmon | Traditional Accompaniments 165
Seafood on Ice

Hand Rolled Sushi

Artisan Cheeses

Selection of Cheese Garnished with Nuts | Fresh & Dried Fruits | Quince Jam | Flat Breads
Crackers | French Breads ~ 10 per person

Stationary Hors d’Oeuvres
(Priced per two hours of service)

Raw Vegetables from the Market
Asparagus | Marinated Artichokes | Carrots | Celery | Cucumber | Squash | Zucchini | Tear Drop Tomatoes
Olives | Hummus | Crackers | Buttermilk Ranch | Herb Onion Dip ~ 8 per person

Antipasto
Salami | Prosciutto | Sopressata | Charred Asparagus | Marinated Artichokes | Grilled Zucchini | Peppadew Peppers
| Olives | Artisan Cheese | Hummus | Flat Breads | Crackers | French Breads ~ 12 per person
| Salami | Prosciutto | Sopressata | Charred Asparagus | Marinated Artichokes | Grilled Zucchini | Peppadew Peppers
| Olives | Artisan Cheese | Hummus | Flat Breads | Crackers | French Breads ~ 12 per person
| 4 per person

Hand Rolled Sushi
(4 per person)
Maki | Tuna | California | Tempura Rolls | Soy Sauce | Wasabi
Pickled Ginger | Chopsticks ~ 18 per person

Seafood on Ice
Poached Shrimp | Calamari Salad | Cracked Snow Crab Claw | Oysters on the Half Shell | Marinated Mussels
Cocktail Sauce | Mignonette Sauce | Lemon Wedges | Tabasco ~ 25 per person
add Chilled Lobster ~ 15 per person
Ice Piece ~ 300
Attended Action Stations

**Southern Grit Martinis**
*(Priced per two hours of service)*

Presented in Martini Glass: Stone Ground Grits | Cheddar Cheese | Roasted Corn
Andouille Sausage | Shrimp | Sliced BBQ Brisket ~ 15 per person

**Risotto** (select two)
- Mushroom | Spinach | Mushroom Cream Risotto
- Grilled Market Vegetables | Red Pepper Cream Sauce Risotto
Roast Chicken | Arugula | Roasted Roma Tomato | Portabella Risotto ~ 15 per person

**Italian** (select two)
- Braised Short Rib Ravioli | Bitter Greens | Veal Demi-Glaze
- Roasted Portobello Mushroom Ravioli | Spinach | Mushroom Crème Sauce
- Ricotta Ravioli | Shaved Brussel Sprouts | Vermouth Cream Sauce
- Potato Gnocchi | Mini Sweet Peppers | Spinach | Roasted Tomato Sauce
- Tri-Colored Tortellini | House Made “Sunday Gravy”

Served with Freshly Shaved Parmesan | Extra Virgin Olive Oil | Local Artisanal Breads
Chef Prepared ~ 17 per person

**Steak & Potatoes** (select two)
- Sirloin Beef | Horseradish Crème | Assorted Mustards | Pickled Vegetables
- Pork Loin | Stone Ground Mustard | Classic BBQ Sauce
- Roasted Tavistock Turkey | Classic Turkey Gravy | Cranberry Sauce

Served with Baked Red Potatoes | Sautéed Mushrooms | Caramelized Onions
Chef Prepared ~ 20 per person

**A la Carte Carved Stations**

Roasted Free Range Turkey | Cranberry Relish | Turkey Gravy | Artisanal Rolls ~ 16 per person
Thyme & Garlic Roasted Prime NY Strip | Creamed Horseradish | Assorted Mustards | Artisanal Rolls ~ 20 per person
Honey Coriander Glazed Roasted Leg of Lamb | Minted Cucumber Yogurt Sauce | Pickled Red Cabbage | Arugula
| Marinated Tomatoes | Feta | Pita Bread ~ 18 per person
Garlic Herb Crusted Beef Tenderloin | Creamed Horseradish | Au Jus | Assorted Mustards | Artisanal Rolls 200 per tenderloin
Smoked Pork Loin | Assorted Mustards | BBQ Sauce | Carolina Slaw | Artisanal Rolls ~ 18 per person
Rack of Lamb with Mustard Persillade Crust and Minted Lamb Jus ~ 35 per rack