

PRIVATE DINING | PASSED HORS D'OEUVRES

Begin the evening by selecting hand-passed hors d'oeuvres, displayed hors d'oeuvres or desserts to enhance your event. Minimum order of 25 pieces per selection.

HOT SELECTIONS

(PRICED BY THE PIECE)

Bacon Wrapped Scallops

Barbecued Shrimp Crostini

Beef Skewers in Thai Chili Sauce

Prime Sliders

Mini Maryland-Style Crab Cakes

Barbecued Chicken Satay

New Zealand Lamb Lollipops

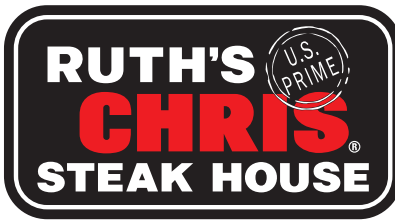
Sweet Potato with Pecan Crust

Teriyaki Beef Skewers

Mushrooms Stuffed with Crabmeat

Oysters Rockefeller Canapes

*All applicable state and local taxes, as well as a 20% service charge, will be included on your final bill.
Menu and prices effective through 12/31/2012.*



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COLD SELECTIONS

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- Large Cocktail Shrimp
- Mozzarella and Tomato Crostini
- Ahi Tuna Tartar Spooners
- Mini Crabtini
- Oysters on the Half Shell
- Steak Tartar Spooners
- Tomato Bruschetta
- Seared Scallops with Parsley Pesto
- Beef Carpaccio
- Vegetable and Roasted Garlic Crostini

DESSERT SELECTIONS

(PRICED BY THE PIECE)

- Mini Bread Pudding
- Mini Fresh Seasonal Berries with Sweet Cream
- Mini Banana Cream Pie
- Mini Crème Brûlée
- Mini Baked Cheesecake
- Mini Chocolate Sin Cake

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