



CATERING

AT ST. JOHN'S COLLEGE

BON APPÉTIT
MANAGEMENT COMPANY
CATERING AND EVENTS

WELCOME TO CATERING BY BON APPÉTIT



An elegant banquet or get together? Tasty and nutritious boxed lunches for a team meeting or seminar? A fun homecoming barbecue? Whatever your vision is, we're here for you. With 30 years of experience as caterers and event professionals, we delight in attending to the details of your event – whether it's big or small.

Our flexible, seasonally inspired catering menus are just the start. Have a big event on the horizon? Your Bon Appétit chef will collaborate with you to create a custom menu that fits the style of your event and the tastes of your guests. As is the case with all of the food we cook at St. Johns, our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

But, our commitment to you doesn't stop with the food. Our events team offers creative planning services to help you make your vision come to life. On the day of your event, they'll be right there with you to ensure that everything from decor and setup to service and event flow are thoughtfully and professionally executed. For more information, to make an appointment, or place an order, please call us at (410) 295-6925 or e-mail us at sylvia.wilkerson@cafebonappetit.com or sylvia.wilkerson@sjc.edu.

Bon Appetit at St. John's College
60 College Avenue
Annapolis, Maryland 21401
www.cafebonappetit.st.john's

CATERING GUIDELINES



Schedule Your Event

Please contact the St. Johns facilities department to reserve your room or meeting space on campus. We'll make sure the food gets there safe and sound.

Place Your Order

Orders should be placed a minimum of 5 days in advance. Please have your estimate number of attendees, event name, start and end time, location and contact information when ordering. Bon Appetit will endeavor to accommodate short notice catering requests but we cannot guarantee the availability of service or product. Please email orders to:

Sylvia.Wilkerson@cafebonappetit.com or Sylvia.Wilkerson@sjc.edu or call her directly (410) 295-6925

Menu Selection

After getting in touch with our Catering Department, you'll have the opportunity to discuss your event's theme, service style, table arrangements, floral decoration, linens rental and accommodations for dietary restrictions.

Linens

Floor length buffet table linen is included with most food or beverage setups. Seating, table linens and non-food table linens are available at an additional charge.

Floor length box linen tablecloth \$27.50

Round seating table linen (120') \$27.50

Round seating table linen (108") \$27.50

Disposables and China Service

Disposable products are included at no additional charge with all deliveries. China service is available at an additional charge for all events. Lost or damaged china or equipment will be billed to the appropriate department unless returned or replaced.

Service Staff

Our standard labor charge is \$160 per uniformed server, bartender, or culinary staff per event (four hour minimum).

Number of Guaranteed Attendees

We require the confirmation of the number of guests at least 72 hours prior to the event. This number is considered a guarantee and will be reflected on the final bill. If guest count increases within 72 hours of your event we will make every effort to accommodate your request. Additional fees and charges may apply beyond original quotes.

CATERING GUIDELINES (CONTINUED)



Confirmation and Payment

Catering event orders will be processed and sent for final confirmation. Upon review of your order, please sign the event contract and fax back to Bon Appétit for approval. On campus clients need to send a signed requisition form to the controller's office for authorization of payment through the accounting department. Off campus clients are required to provide a 50% deposit and the balance must be paid at the beginning of the event. We accept checks.

Cancellations

Written notification of cancellation is required 72 business hours prior to the event. If cancellation occurs after this period, any incurred expenses will be billed to your department or account number.

Minimum Order

While we are always happy to accommodate smaller groups, final billing for groups under 15 people will be based on the actual cost incurred, and may be above prices quoted in this guide.

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BREAKFAST SELECTIONS



Hot Beverage Service

Locally roasted regular and decaffeinated coffee, hot water with assorted teas, raw sugar, sweeteners, half and half

\$3.75 per person

Early Beverage Break

Chilled orange and cranberry juice, bottled water, locally roasted regular and decaffeinated coffee, hot water with assorted teas, raw sugar, sweeteners, half and half

\$7.25 per person

Cold Beverage Break

Chilled lemonade and bottled water, fresh brewed unsweetened iced tea, sugar, sweeteners and lemon

\$3.10 per person

Hot Mulled Apple Cider

\$2.15 per person

Assorted Canned Sodas, Fresh Brewed Iced Tea or Lemonade

\$2.00 per person

Bottled Water

\$1.85 per person

Punch

\$1.70 per person

BAKERY SELECTIONS



25 person minimum order.

Assorted Cookies and Brownie Bites

Chocolate fudge brownies and assorted fresh baked cookies garnished with fresh berries

\$4.35 per person

Assorted petit sweets

Chef's selection of tarts cream puffs, mini éclairs, petit fours with fresh fruit, pastry cream key lime, lemon, raspberry fillings

\$7.00 per person

Chef's Bakery Table

Fresh Baked Cakes

Carrot, German chocolate. Lemon coconut, tiramisu, chocolate mocha layer torte and strawberry shortcake

Fresh Made Cheesecakes

New York style, plain with berry coulis, strawberry amaretto, chocolate marble and chocolate chip

Fresh Baked Pies

Apple crumb, Boston crème, key lime, lemon meringue, pecan and pumpkin

\$4.60 per person

SNACK AND BREAK SELECTIONS



25 person minimum order.

The American Way

Basket of ruffled potato chips, corn chips, and vegetable sticks with house made creamy ranch, chunky salsa, and French onion dip

\$5.25 per person

South of the Border

Colorful tortilla chips with chef's specialty dips: hot and spicy salsa, fruit salsa, chunky avocado salsa and guacamole

\$6.40 per person

The Natural Chip

Terra chips and fresh carrot, celery and broccoli sticks with bleu cheese dip and roasted red pepper hummus

\$6.40 per person

Ice Cream Social

Hand dipped vanilla, chocolate and strawberry ice cream with hot fudge and strawberry sauce, chopped nuts and m & m's, candy sprinkles, cookie crumbles, heath bar crunch, oreo crumbles, maraschino cherries and house made whipped cream

\$8.75 per person

EARLY STARTER SELECTIONS



St. John's Welcome

Assorted granola bars, whole fresh seasonal fruit basket, chilled orange juice, bottled water, locally roasted regular and decaffeinated coffee, hot water with assorted teas

\$6.90 per person

Light Fare

Fresh assorted bagels with whipped butter, cream cheese and preserves, fruit display with honey yogurt dip, locally roasted regular and decaffeinated coffee, hot water with assorted teas

\$7.90 per person

Continental Start

Basket of fresh pastries, bagels and muffins, whipped butter, cream cheese and preserves, fresh seasonal fruit display with honey yogurt dip, chilled orange juice, bottled water, locally roasted regular and decaffeinated coffee, hot water with assorted teas

\$9.35 per person

Hearty Breakfast #1

Scrambled eggs, cinnamon swirled French toast with maple syrup and whipped butter, smoked country bacon, locally roasted regular and decaffeinated coffee, hot water with assorted teas

\$11.25 per person

Natural Start #1

Fresh scones, breakfast breads and pastries with whipped butter, orange marmalade and preserves, fresh seasonal fruit display with organic yogurt and crunchy organic granola, chilled aqua health water service, locally roasted regular and decaffeinated coffee, hot water with assorted teas

\$10.95 per person

Hearty Breakfast #2

Basket of fresh pastries, bagels and muffins with whipped butter, cream cheese and preserve, scrambled eggs topped with fresh chives and cheese, smoked bacon, southern style hash brown potatoes, cheesy country grits, chilled aqua health water service, locally roasted regular and decaffeinated coffee, hot water with assorted teas

\$15.75 per person

EARLY STARTER SELECTIONS (CONTINUED)



Natural Start #2

Fresh coffee cake squares and Danish pastries, fresh seasonal fruit display with organic yogurt and crunchy organic granola, scrambled eggs, ham and cheese frittata, sautéed potatoes and onions, country sausage, chilled aqua health water service, locally roasted regular and decaffeinated coffee, hot water with assorted teas

\$15.75 per person

Chesapeake Brunch

Fresh scones, breakfast breads and pastries with whipped butter, orange marmalade and preserve, fresh fruit display with honey yogurt dip, your choice of quiches: ham and gruyere, Maryland crab and cheddar and spinach and goat cheese, smoked salmon platter with hardboiled eggs, capers, red onions and rye and pumpnickel rounds, roasted seasonal vegetables, chilled orange and cranberry juice, chilled aqua health water service, locally roasted regular and decaffeinated coffee, hot water with assorted teas

\$19.75 per person

LUNCHEON AND SALAD SELECTIONS



All selections include artisan breads with butter, fresh baked cookies and brownies and assorted sodas and bottled water. 25 person minimum order.

Classic Chicken Caesar Salad

Chopped romaine, shredded parmesan cheese, sliced grilled chicken and garlic croutons with classic Caesar dressing

\$14.60 per person

Salad Nicoise

Romaine and green lettuce, olives, green beans, hardboiled eggs, capers, baby potatoes and cheery tomatoes with dressing and yellow fin tuna

\$16.00 per person

Chicken Cobb Salad

Grilled marinated chicken breast, romaine, plum tomatoes, sharp cheddar, avocado and shitake mushrooms with balsamic bleu cheese vinaigrette

\$15.50 per person

Classic Trio Salad Sampler

Chef's chicken salad, tuna salad, egg salad with leaf lettuce, sliced tomatoes, onions, sliced cheddar, Swiss and provolone cheese and basket of artisan bread and rolls

\$15.95 per person

Asian Shrimp Salad

Grilled shrimp, julienne red peppers, snow peas, scallions, water chestnuts, bamboo shoots, rice noodles and Asian mixed green with honey ginger vinaigrette

\$16.00 per person

Blackened Salmon Salad

Grilled wild Alaskan salmon, mixed Mesclun greens, grape tomatoes, julienne red onion, roasted red peppers, cucumber wheels, shredded carrots, fresh orange wedges and fresh citrus vinaigrette

\$19.20 per person

LUNCHEON SANDWICH SELECTIONS



All selections include choice of side salad, fresh baked cookies and brownies, and assorted sodas and water. 25 person minimum order.

Side Salad Selections

Fresh garden green salad with two house-made dressings, house-made potato salad, garden vegetable pasta salad, oven roasted vegetable salad and fresh seasonal fruit salad

NY Deli Platter

Chef's display of sliced choice roast beef, baked honey ham, oven roasted turkey breast and pastrami, aged cheddar swiss and provolone cheeses, leaf lettuce, sliced tomatoes, onions and pickles spears, stoned ground mustard, mayonnaise and creamy horseradish, basket of deli and artisan breads

\$14.80 per person

Power House

Three cheeses with leaf lettuce, sliced carrots, zucchini, squash, and dill cream cheese spread

\$14.95 per person

Wrap Extravaganza

Choose three

Grilled Jerk Chicken Breast | with green leaf lettuce, red onions and fruit chutney

Grilled Chicken with Romaine | fresh parmesan cheese crunchy croutons and Caesar dressing

Classic Chicken Salad | with leaf lettuce, tomatoes and onions

Roasted Turkey Breast | with Monterey jack cheese, sliced avocado, black beans and chipotle cream

House-smoked Turkey | with Swiss cheese, leaf lettuce, sliced tomato and Dijonnaise spread

Baked Virginia Ham | with cheddar cheese, leaf lettuce, sliced tomato and Dijonnaise spread

Roast Beef | with provolone cheese, leaf lettuce, caramelized onions, and horseradish cream

Classic Tuna | with leaf lettuce, tomatoes and onions

Greek House-made Hummus | with spinach, feta cheese, diced cucumbers and black olives

Roasted Vegetables | with leaf lettuce, sour cream and house-made salsa

\$14.95 per person

LUNCHEON SANDWICH SELECTIONS



All selections include choice of side salad, fresh baked cookies and brownies, and assorted sodas and water. 25 person minimum order.

Stimson's Stackers

Choose three

House Smoked Turkey Breast | with Swiss cheese, leaf lettuce, sliced tomatoes and fruit chutney

Baked Ham | with cheddar cheese leaf lettuce, sliced tomatoes and Dijon mustard spread

Grilled Chicken | with Monterey jack cheese, leaf lettuce and creamy ranch dressing

Grilled Chicken | with roasted tomatoes, leaf lettuce, sliced tomatoes and red pepper aioli

Roast Beef | with provolone cheese, leaf lettuce, sliced tomatoes, onion marmalade and horseradish cream

Fire Roasted Vegetables | with arugula and red pepper hummus

Sliced Roma Tomatoes | fresh mozzarella cheese and basil with house-made basil pesto spread

Includes garden green salad with dressing

\$15.90 per person

Soup and Half Sandwich

Choose three

Half Sandwiches

Greek Wrap | house-made hummus with spinach, feta cheese, diced cucumbers and black olives

Italian Caprese Baguette | Roma tomatoes, fresh mozzarella cheese, with house-made basil pesto spread

Tuna Cobb Salad Wrap | fresh tuna with mesclun greens, hardboiled eggs, tomatoes, onions, crispy bacon and avocado spread

Cajun Chicken Wrap | seared chicken with petit greens, red onions, tomatoes and Cajun remoulade

Soups

Creamy tomato bisque

Rosemary white bean

Roasted potato leek

Vegetable minestrone

Wild mushroom and onion

Chunky chicken noodle

Vegetable beef and barley

Beef and bean chili

Southwestern corn chowder

\$13.00 per person

THEME BUFFET SELECTIONS



All selections include lemon bars and chocolate chip bars, assorted sodas and water. 25 person minimum order.

Chef Slider Samplers

All American beef cheeseburger with onions and chipotle ketchup. Roasted corn and black bean burger with tomatillo salsa and fresh arugula on a petit grain bun; oven roasted vegetable salad, red bliss potato salad and fruit salad; Chesapeake bay lump crab burger with old bay remoulade and sliced tomatoes on petite grain bun

\$16.80 per person

Pizza Party

Pizzas made with fresh dough (8 hefty slices per pie)

Meat Lovers Pepperoni | ham and sausage

Vegetarian | peppers, olives and tomatoes

Italian Cheese | a variety of fine Italian cheeses

Tossed green salad | with two dressings of your choice

Assorted fresh baked cookies and brownies

\$15.10 per person

Buon Appetito

Mixed garden green or Caesar salad with breadsticks; Lasagna with house-made marinara, sautéed ground beef, and local ricotta, Mozzarella, and parmesan cheeses; vegetarian lasagna with house-made marinara, sautéed mushrooms, spinach, and local ricotta, mozzarella, and parmesan cheeses; chef's miniature cannoli and crème puffs

\$15.25 per person

Fajita Fiesta

Santa Fe Caesar salad topped with crunchy tortilla strips, tequila-lime grilled breast of chicken with sautéed yellow onions and bell peppers, and flour tortillas, shredded lettuce, grated cheddar cheese, sour cream, guacamole and pico de gallo

\$17.50 per person

Spanish Rice Pilaf and Vegetarian Black Beans

Basket of cheddar chive biscuits and rolls, fresh baked cookies and lemon bars

\$17.50 per person

Pacific Rim

Asian baby garden greens with julienne peppers, shitake mushrooms, mandarin oranges and raspberry vinaigrette, Asian ginger slaw, teriyaki sliced chicken breast and shrimp with vegetarian fried rice and Asian vegetables stir fry; fortune cookies and coconut and chocolate rum macaroons

\$17.50 per person

Italy at a Glance

Mesclun mixed greens with gorgonzola cheese, roasted tomatoes and balsamic vinaigrette; pan seared chicken breast with wild mushrooms, fresh herbs and marsala; shrimp carbonara over creamy polenta; wild rice blend with toasted almonds and dried cranberries; Tuscan bread and focaccia squares with whipped butter; layered mocha cream torte

\$18.75 per person

THEME BUFFET SELECTIONS (CONTINUED)



All selections include lemon bars and chocolate chip bars, assorted sodas and water. 25 person minimum order.

Southern Barbecue

Spiced Carolina style baby rack ribs, grilled black bean burgers; Texas style barbequed bone-in chicken with apple wood smoked bacon; baked beans, roasted red potato salad, Memphis grilled vegetable pasta salad; leaf lettuce, sliced tomatoes, onions and pickle spears; cornbread and seasonal fruit cobbler, fresh brewed iced tea, lemonade and ice water
\$22.55 per person

EPICURE DINNER SELECTIONS



All selections include choice of salad and dessert, artisan breads and rolls with butter and fresh brewed iced tea and ice water. 25 person minimum

Chicken Entrees

Rotisserie Roasted Chicken

Served with buttermilk mashed potatoes and seasonal sautéed vegetables
\$17.50 per person

Santé Fe Barbecue Style Roasted Chicken

Served with ranch style roasted potatoes and seasoned buttered corn on cob
\$18.75 per person

Italian Chicken Parmigiana

Herb breadcrumb-crust chicken breast with shredded mozzarella cheese and house-made rustic marinara sauce over buttered noodles served with seasonal vegetables
\$20.50 per person

Crab Stuffed Maryland Chicken

Chesapeake Bay crabmeat stuffed in local chicken breast with Parisian roasted potatoes served with petit pan-roasted vegetables
\$32.95 per person

Seafood Entrees

Whole Wheat Penne Louisiana

Crawfish, shrimp and Andouille sausage with crushed tomatoes, fresh mozzarella, garden peas and basil garlic Cajun cream sauce served with artisan breads and garlic sticks
\$17.00 per person

Lemon Pepper Farm Raised Tilapia

Lemon pepper seared farm raised tilapia with tropical salsa and wilted greens served with petite pan-roasted seasonal vegetables
\$27.50 per person

EPICURE DINNER SELECTIONS (CONTINUED)



Grilled Wild Pacific Salmon

Grilled wild pacific teriyaki glazed salmon with wilted spinach, shitake mushrooms and soy beurre blanc served with green and white asparagus spears

\$30.75 per person

Chesapeake Bay Wild Rockfish with Crab Imperial

Chesapeake Bay wild rockfish with crab imperial, rainbow Swiss chard and diced Roma tomatoes, served with mushroom risotto

\$36.25 per person

Beef and Pork Entrees

Brazilian Cowboy Grilled Flank Steak

Grilled flank steak with tangy barbeque glaze, seasoned potato wedges, garlicky spinach and glazed baby carrots

\$25.25 per person

Balsamic Glazed Dry Aged Beef Rib Eye

Dry aged rib eye with au jus, peppered parmesan mashed potatoes and fresh green bean medley

\$28.50 per person

Braised Roseda Farms Short Ribs

Slow roasted braised Roseda farms beef short ribs with red wine reduction, roasted potato hash and seasonal vegetables

\$32.95 per person

Marinated Char-grilled Roseda Beef Filet

Char-grilled Roseda Farms beef filet with chipotle herb butter, buttermilk mashed and green beans

\$40.75 per person

Grilled Pork Chops

House smoked and grilled double cut pork chops with sweet sautéed apples, demi-glace, rustic mashed potatoes and zucchini medley

\$27.50 per person

EPICURE DINNER SELECTIONS (CONTINUED)



Vegetarian entrees

Jumbo Ricotta Cheese Stuffed Ravioli

Large ravioli with house-made herb Pomodoro sauce, shaved parmesan cheese and Italian vegetables, served with Caesar salad and house-made dressing and house-made chocolate chip cannoli

\$14.25 per person

Vegetable Paella Spanakopita

Flaky phyllo stuffed with spinach, feta cheese, saffron rice and roasted vegetables served with mozzarella topped baked tomato and squash medley and house-made pecan bars and chocolate brownies

\$14.25 per person

Seven Layered Roasted Vegetable and Mozzarella Pie

Roasted seasonal vegetables and fresh mozzarella cheese baked in layered pastry with garlic basil marinara sauce

\$15.25 per person

Stuffed Portobello Mushroom Cap

Fresh spinach, eggplant and artichoke stuffed Portobello mushroom with mozzarella and parmesan cheese and Swiss chard

\$15.25 per person

Shichimi-Crusted Tofu Hot Pot

Individual steaming hot pot of Udon noodles, broccoli, carrots, snow peas and crispy yams in shitake-miso broth

\$17.25 per person

EPICURE DINNER SELECTIONS (CONTINUED)



Dinner Salad Selections

Choice of house-made salad with dinner selection

Caesar Salad | with shaved parmesan cheese, Firefly Farms chèvre, croutons and classic Caesar dressing

Baby Spinach | with crumbled bacon, sliced red onions, roasted tomatoes, and warm bacon vinaigrette

Garden Greens | with mandarin oranges, strawberries, pine nuts, and sesame ginger soy dressing

Mixed Field Greens | with grape tomatoes, carrots, crunchy house-made croutons, and champagne vinaigrette

Baby Arugula | with tomatoes, red onions, avocado and roasted garlic vinaigrette, bibb lettuce and spinach with grapefruit and orange segments, sliced avocado and fresh citrus vinaigrette

Dinner Dessert Selections

Choice of fresh-baked dessert with dinner selection

Carrot cake

Cheesecake with Berry Coulis

German chocolate cake

Chocolate Marble Cheesecake

Chocolate Mocha Layered Torte

Key Lime Pie

Strawberry Shortcake

Lemon Meringue Pie

Apple Crumb Pie

RECEPTION DISPLAYS



50 person minimum order.

Earth's Fare Seasonal Vegetable Crudités

With garlic-herb aioli

\$4.50 per person

Market Sliced Seasonal Fruit and Berries

With honey yogurt dip

\$4.80 per person

Mediterranean Mezze Display

Hummus, tabbouleh and roasted red pepper dip with stuffed grape leaves, assorted olives, and peppers, cucumbers slices, toasted herbed pita chips and rosemary focaccia triangles

\$7.15 per person

Chef Executive Cheese Board

Variety of local and imported artisan cheeses with dried fruits, red flame grapes, fresh kiwi, seasonal berries and assorted crackers and flatbreads

\$8.00 per person

Antipasto Display

Wedges of pepperoni, hard salami and prosciutto with sliced fontina cheese, miniature pesto mozzarella balls, Cordoba olives, roasted red peppers, artichoke hearts, marinated mushrooms, grilled asparagus spears, chunky bruschetta, herbed crostini and focaccia wedges

\$9.00 per person

Miniature Sandwiches

Ham and brie in mini black currant scones with dijon mustard, chunky chicken salad on miniature croissants, smoked turkey and Gruyère on roasted red pepper biscuits with chutney mayonnaise

\$8.50 per person

House-made Crostini Assortments

Choose three

Rare Beef Tenderloin | with horseradish crème and caramelized onions

Diced Grilled Chicken | with fresh basil and red pepper aioli

Smoked Salmon Mousse | with fresh dill

Fresh Roma Tomato | with basil and mozzarella cheese with basil pesto aioli

Tapenade | green and black olives

Oven Roasted Sun-dried Tomatoes | with cream cheese and fresh herbs

Fresh Spinach and Roasted Red Peppers | with Firefly Farms chèvre

\$6.90 per person

RECEPTION DIP DISPLAYS



50 person minimum order

Spinach and Artichoke Dip

Rich and creamy dip with house-made spicy middle eastern chips

\$4.65 per person

Maryland Crab and Cheddar Dip

Baked Maryland lump crabmeat , cheddar dip with old bay toast points and sliced baguettes

\$6.75 person

Mexican Vegetable Tostada Platter

Crispy miniature corn tortilla topped with fajita seasoned roasted vegetables and finely grated cheddar served with cilantro sour cream, house-made guacamole and salsa fresca

\$5.40 per person

COLD HORS D'OEUVRES SELECTIONS



We recommend 3 to 5 pieces per person

Cocktail Phyllo Cups

Choose three

Moroccan Spiced Chicken | with spinach, pine nuts and red onions

Curried Chicken Salad | with raisins and fresh mint

Spiced Shrimp | with mint and feta cheese

Maryland Crab Salad | with slivered scallions

Pennsylvania Wild Mushrooms | and brie cheese ragout

Fresh Spinach and Roasted Red Peppers | with Firefly Farms chèvre

Tapenade | green and black olives

Oven Roasted Sun-dried Tomatoes | with cream cheese and fresh herbs

\$4.70 per person

Homemade Tomato Gorgonzola Bruschetta

Diced local tomatoes with crumble gorgonzola, roasted garlic oil and julienne fresh basil on house-made herbed bread crisp

\$4.35 per person

Classic Shrimp Cocktail

U.S. farmed shrimp with crisp radicchio, house-made cocktail sauce and fresh lemon

(market price)

Ahi Tuna Spoons

Sesame crusted ahi with organic seaweed salad and ginger wasabi aioli

\$5.50 per person

HOT HORS D'OEUVRES SELECTIONS



We recommend 3 to 5 pieces per person

Roasted Vegetable Ratatouille Tartelettes'

Locally grown vegetables sautéed with fresh herbs and served in a phyllo cup
\$3.60 per person

Spanakopita Triangles

Locally grown spinach and feta cheeses stuffed in thin layers of phyllo dough and baked until golden
\$3.60 per person

Chef's House-made Meatballs

Choose from sauces including teriyaki, Swedish style, spicy barbecue, or marinara with fresh basil
\$4.05 per person

Lancaster County Potato Latkes

Miniature Lancaster county potato latkes with fresh applesauce and cilantro sour cream
\$3.95 per person

Roasted Chicken Quesadillas

Amish chicken breast and bell peppers on house-made tortilla crisp with avocado salsa and chipotle sour cream
\$4.35 per person

House-made Samosas

Pennsylvania potato and green pea samosa with spicy tomato chutney
\$4.35 per person

Coconut Shrimp

Jumbo coconut battered U.S. farmed shrimp with orange mango chutney
(market price)

Miniature Maryland Crab Cakes

Seasoned pan fried Maryland crabmeat with Bremner wafer and old bay crème
(market price)

Cocktail skewers

Choose three

Chicken Saté | with Thai peanut sauce

Curried Coconut Chicken | with cilantro yogurt

Beef Saté | with cranberry ginger sauce

Beef Tenderloin | with triple mustard dip

Moroccan Lamb Skewer | with minted yogurt dip

Barbecue glazed U.S. farm shrimp (market price)

Adobo Chili Shrimp | with cilantro sour cream (market price)

Portobello Mushroom and Roma Tomato | with balsamic reduction

\$6.40 per person