

Tropical Breeze Hors d'Oeuvre Menu

Choice of THREE Stationary Displays:

Cheese & Charcuterie (Imported & Domestic Cheese with Premium Italian Meats served with Assorted Crackers)

Baked Brie en Croute (Served with Cocktail Bread & Assorted Crackers)

Hot Spinach & Artichoke Dip (Served with Cocktail Bread & Assorted Crackers)

Garden Vegetable Crudité (Served with Peppered Artichoke Dip or Ranch Dip)

Mediterranean Platter (With Hummus, Olives, Pepperoncini & Pita Points)

Fresh Seasonal Fruit Display (Served with Honey Lime Yogurt)

Choice of EIGHT of the Following Butler Passed Hors d'Oeuvres:

Chicken Phyllo Dijon Beef Empanadas

Conch Fritters (With Cajun Remoulade)

Meatballs (Sweet & Sour, Swedish, Peppercorn or Marinara)

Mini Maryland Crab Cakes (With Cajun Remoulade)

Sesame Breaded Chicken Satay (Served with Peanut Sauce)

Mini Flatbread with Brie, Caramelized Onions & Balsamic Reduction

Stuffed Mushroom Caps (Choice of: Crab, Feta Florentine, Sausage or 3 Cheese)

Spanakopita (Spinach & Feta in Phyllo)

Bacon Wrapped Shrimp

Sweet Corn Fritters (With Herb Aioli)

Vegetarian Spring Rolls

Macaroni & Cheese Balls

Antipasto or Caprese Kebob

Tuscan Bruschetta on Grilled Focaccia Bread

Soda, Water & Iced Tea

\$110 per person

(Sales Tax, Service Charge & Park Fee Included / Prices Subject to Change without Notice)