

Butler Passed Hors d'Oeuvres

(Choice of Six:)

Hot Options:

Raspberry and Brie in Phyllo
Baked Wild Mushroom, Shallots, Swiss Phyllo Cups
Coney Island Franks With Dijon Mustard
Pecan Chicken Bites with Honey Mustard
Hickory Smoked Bacon Wrapped Sea Scallops
Mini Beef & Vegetable Kabobs
Blackened Scallops with Tropical Salsa
Kale and Vegetable Dumpling with Sweet Thai Chili Sauce
Slow Roasted Pulled Pork in Jalapeno Cornbread Cup
Mini Monte Cristo Sandwiches with Ham, Swiss and Dijon Aioli
Smoked Chorizo, Roasted Corn, Grilled Pita, Chipotle Aioli

Cornmeal Crusted Maryland Crab Cakes with Chipotle Mayo
Crispy Duck Ravioli with Horseradish Cream
Buffalo Chicken Vol-au-vent with Bleu Cheese
Crispy Orange and Ginger Shrimp
Spinach, Hot Sausage & Mozzarella Stuffed Mushrooms
Chicken and Lemongrass Pot Sticker
Grilled Mini Reuben with Melted Swiss and Russian Dressing
Roasted Tomato and Fresh Mozzarella Risotto Croquettes with Tomato Basil Sauce
Spicy Shrimp Maui Spring Roll with Cilantro and Sweet Thai Chili Sauce
New Zealand Lamb Chops with Mango Chutney (\$4.95 additional per guest)

Cold Options:

Lobster & Bacon Cornet
Filet Mignon Crostini with Carmelized Onion and Horseradish Cream
Asparagus and Garlic Herb Cheese Vol au Vent
Lobster Roll with Lemon Aioli
Skewer of Fresh Mozzarella, Olive and Tomato with Balsamic Reduction
Pink Peppercorn Crusted Ahi Tuna, Pickled Red Onion and Cucumber

Melon and Crab Meat Gazpacho
Roasted Garlic Hummus on Grilled Pita with Tomato Cucumber Relish
Crab Meat, Pineapple, Cilantro in an Asian Spoon
Heirloom Tomato, Pecorino, Red Onion, Basil Bruschetta
Citrus Garlic Herbed Shrimp Ceviche in a Phyllo Cup
White Balsamic Grilled Vegetable & Scallion Spring Roll

Fruit and Cheese Display

Per Person Per Hour

Artichoke and Spinach Boule
Antipasto Mirror (up to 75 people)
(up to 150 people)
Shrimp Bowl (150 pieces)

Prices are Subject to New Jersey Sales Tax & 21% Service Charge



Molly Pitcher Inn