

COLD HORS D'OEUVRES

VEGETARIAN

Vietnamese Vegetarian Spring Rolls with
Mango, Sprouts, Spinach & Julienne
Vegetable with Sweet Chili & Peanut
Dipping Sauces
\$100

Black Bean & Corn Chile Cake
with Guacamole
\$75

Cucumber Rounds
with Red Pepper Boursin Cheese
\$50

Traditional Deviled Egg with
Smokey Paprika
\$50

Deviled Eggs with Truffle Sea Salt
or Lavender Salt
\$62.50

Fruit Kabob with Fresh Melon, Pineapple &
Strawberry with Mango-Yogurt
Dipping Sauce
\$100

Caprese Skewers: Cherry Tomato, Mini
Mozzarella Balls & Fresh Basil, Drizzled
with EVOO & Balsamic
\$100

VEGETARIAN

Baked Polenta Squares with
Sun Dried Tomato Pesto & Artichoke,
Topped with Parmesan Cheese
\$62.50

Cowpoke Caviar: Black Beans, Corn, Red
Onion & Cherry Tomato in a
Tomato Phyllo Cup
\$62.50

Tortilla Cups with Refried Black Beans
Topped with Guacamole
& Cheddar Cheese
\$87.50

Watermelon & Feta Drizzled with Balsamic
Glaze (In Season Only)
\$87.50

SEAFOOD

Roasted Shrimp & Marinated
Mozzarella Skewers
\$150

Shrimp Ceviche in Mini Phyllo Cups
\$100

Shrimp & Avocado Shooters in Jack's
Special Cocktail Sauce
\$150

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SEAFOOD

Seared Ahi Tuna on a Homemade Wonton
Drizzled with Hoisin Ponzu Sauce
\$150

Lump Crab Salad with Mango & Melon
in a Tomato Phyllo Cup
\$137.50

Smoked Salmon on Pumpernickel
Rounds with Roasted Red Pepper
Boursin Cheese
\$100

Oyster Shooters in a Bloody Mary Sauce
\$150

Jumbo Shrimp with Horseradish-Cocktail
& Remoulade
\$Market Price

Maryland Boiled &
Chilled Shrimp Cocktail
\$100

Cold Fish Taco Salad with Black Bean &
Corn Salsa, Drizzled with Avocado Creme
in a Tomato Phyllo Cup
\$100

MEAT

Rare Beef Tenderloin on Toasted Baguette
with Garlic Mayonnaise & Shaved
Parmesan
\$150

Grilled Melon Wrapped in Prosciutto
\$100

Grilled Asparagus Wrapped in Prosciutto
\$125

Antipasti Skewers: Cubed Salami, Ham &
Provolone Topped with Sicilian Olives &
Banana Peppers
\$100

All items are priced per 50 pieces.