

# COLD HOR D'OEUVRES

## VEGETARIAN

Vietnamese Vegetarian Spring Rolls with  
Mango, Sprouts, Spinach & Julienne  
Vegetable with Sweet Chili & Peanut  
Dipping Sauces  
\$150

Black Bean & Corn Chile Cake  
with Guacamole  
\$100

Cucumber Rounds  
with Red Pepper Boursin Cheese  
\$62.50

Traditional Deviled Egg with  
Smokey Paprika  
\$62.50

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

Fruit Kabob with Fresh Melon, Pineapple &  
Strawberry with Mango-Yogurt  
Dipping Sauce  
\$125

Caprese Skewers: Cherry Tomato, Mini  
Mozzarella Balls & Fresh Basil, Drizzled  
with EVOO & Balsamic  
\$112.50

## VEGETARIAN

Baked Polenta Squares with  
Sun Dried Tomato Pesto & Artichoke,  
Topped with Parmesan Cheese  
\$75

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

Watermelon & Feta Drizzled with Balsamic  
Glaze with Mint Skewer (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

# COLD HOR D'OEUVRES

## SEAFOOD

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

Lump Crab Salad with Mango & Melon  
in a Phyllo Cup  
\$150

Smoked Salmon on Pumpernickel  
Rounds with Roasted Red Pepper  
Boursin Cheese  
\$125

Oyster Shooters in a Bloody Mary Sauce  
\$150

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

Maryland Boiled &  
Large Chilled Shrimp Cocktail  
\$125

## MEAT

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

Grilled Melon Wrapped in Prosciutto  
\$125

Grilled Asparagus Wrapped in Prosciutto  
\$125

Antipasti Skewers: Cubed Salami, Ham &  
Provolone Topped with Sicilian Olives &  
Banana Peppers  
\$125

*All items are priced per 50 pieces.*

