

Hors d'oeuvres Buffet Ideas

Chef Phillip can work with you for any variety of unique or themed menu ideas. This is a general guide for your information. Some items especially seafood can increase or decrease depending on the market. The price you receive in your proposal will be considered fixed.

Lump Crab Balls	\$4.50 per person
Smoked Salmon Mousse	\$2.50 per person
Maryland Crab Dip	\$4.00 per person
D&I Cheese & Fruit Display	\$ 4.00 per person
Vegetable Display	\$2.50 per person
Assorted Hot Appetizers (Filo spinach, Filo Raspberry & Brie, Filo Pastry Olive & Cheese, etc)	\$4.50 per person
Chicken Satay	\$3.50 per person
Beef Satay	\$3.50 per person
Assorted Dessert Platter	\$3.00 per person
Premium Dessert Platter	\$4.50 per person
Tea Sandwiches	\$4.50 -5.50 per person
Sweet & Sour Meatballs	2.50 per person
Sweedish Meatballs	3.50 per person
Tenderloin Toast Points	3.50 per person
Bacon Wrapped Scallops	5.50 per person
Tiger Shrimp Skewers	4.50 per person



Pre-Meal cocktail hours, six to eight hors d'oeuvres per person per hours is adequate. For receptions, plan on seven to ten pieces per person per hour, plus a stationary display or two. *Typically, six cold and four hot pieces per hour per person.*

SAMPLE MENU #HD 1

Cheese & Fruit Display Serves 35

Pumpkin Hummus / Roast Pepper Hummus / Vegetable Platter Serves 35

Sweet & Sour Meatballs Serves 35 (100 pcs)

Chicken Satays Serves 35 (50 pcs)

Tenderloin Toast Points Serves 35 (48 pcs)

Lump Crab Balls Serves 35 (60 pcs)

Dessert Display Serves 35 (65 pcs)

Beverage Punch

\$18.00pp (30-35people)