

# MICHAEL'S

## Tray-Passed Hors d'Oeuvres (Priced Per Person/Per Hour)

Maryland Lump Crab Cake \$4.50

Yellowfin Tuna Melt on Rye \$4.50

Miso-Glazed Salmon on Radish Chip \$4.50

Chilled Spring Roll with Marinated Shrimp and Pickled Cucumber \$4.50

Smoked Salmon Croquette \$4.00

Beer-Battered Shrimp with Ponzu Sauce \$4.50

Littleneck Clams Casino \$4.50

Gravlax and Dill Sauce on Brioche Toast \$4.50

Gougère, Lemon Crème Fraiche, and Salmon Caviar \$4.50

Ratatouille Spring Roll with Sweet-and-Spicy Sauce \$4.00

Goat Cheese Toast with Tomato and Pesto \$4.00

Wild Mushroom Crostini \$4.00

Jamón Serrano and Parmesan Crostini \$4.50

Crispy Beef Dumpling with Soy Vinaigrette \$4.50

Maple-Bourbon-Glazed Bacon, Endive, Cherry Tomato on Skewer \$4.50

Mini Kobe Beef Burger, Caramelized Onion, Gruyere, Dijon \$6.00

Marinated Beef with Wasabi Cream on Mini Toast \$4.50

## Display Hors-d'Oeuvres Stations

(Additional charge)

Fresh Vegetable Crudités with Two Dipping Sauces \$6.00

Filet Carving Station with Parker House Rolls \$18.00

(Additional \$75 up-charge for carver)

Imported Cheese Display with Walnut Toast & Assorted Crackers \$9.50

Jumbo Shrimp Cocktail Station \$18.00

Mini Dessert Display with Assorted Pastries & Confections \$9.00 (fruit added \$6.00)

Charcuterie with Crostini, Olives, and Cornichons \$16.00