



the
WHITTEMORE
HOUSE

Passed Hors d'oeuvres Event

Description

A Passed Hors d'oeuvres Event is for those that want light food and is not meant to be a meal replacement. This package includes a selection of five passed hors d'oeuvres on trays and a House Brands Bar for two or three hours. We recommend a combination of both hot and cold hors d'oeuvres to be passed. A guaranteed guest count is required seven days prior to the event or additional charges may apply.

Passed Hors d'oeuvres Menu - (A total of five items)

Hot Items

- *Wild Mushroom Phyllo Purse
- *Sweet Maryland Crab Cakes Remoulade
- *Brie in Phyllo Cup with Apricot & Almonds
- *Spinach, Artichoke, & Parmesan Baked on French Bread
- *Bacon Wrapped Chicken Skewer with Teriyaki Sauce
- *Beef Meatballs in Sweet & Sour Sauce
- *Chorizo & Manchego Stuffed Cremini Mushroom
- *Five Spice Chicken Skewer with Mango Dipping Sauce
- *BBQ Pork Belly in Quince-Orange Glaze
- *Cauliflower Fritters

Cold Items

- *Garlic Shrimp with Cocktail Sauce
- *Heirloom Tomato Bruschetta with Basil Sauce
- *Sesame Tuna Skewer with Honey Wasabi
- *Hummus on Pita Toasts, Feta Cheese, Olive Oil
- *Boursin Cheese Stuffed Sweet Pepper
- *Caprese Skewer of Cherry Tomato, Pearl Mozzarella, Basil-Balsamic Reduction
- *Crab & Cucumber Canape
- *Beef Tenderloin with Sweet Onion-Merlot Jam
- *Smoked Salmon, Cucumber, Red Pepper Feta Spread

Price

2 Hour Event with Limited House Brands Bar (*Beer and Wine Only*) \$50.00 per Guest

2 Hour Event with Full House Brands Bar \$52.00 per Guest

3 Hour Event with Limited House Brands Bar (*Beer and Wine Only*) \$54.00 per Guest

3 Hour Event with Full House Bar \$56.00 per Guest

Additional items can be added at \$2.75 per Guest

A 22% service charge is added to final invoice (sales tax charged when applicable).

Prices are good for events occurring before December 31, 2020.