



the
WHITTEMORE
HOUSE

Pre-Dinner Passed Hors d'oeuvres

Description -----

A selection of three hors d'oeuvres below can be added to your event to be passed for up to 45 minutes prior to being seated for dinner for an additional charge. This will not change the length of your event. We recommend a combination of both hot and cold hors d'oeuvres to be passed.

Passed Hors d'oeuvres Menu - (A total of three 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 -----

\$9.75 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.*