

# *Maridor*

## *Hors D'oeuvres Menu*

### *Crudités*

*Baby carrots, green and red peppers, zucchini, broccoli, celery, yellow squash,  
grape tomatoes, cucumbers, haricot vert  
Served with creamy buttermilk herb dip*

### *Hummus and Pita Toast Points*

*Creamy blended hummus served with fresh baked pita bread  
brushed with garlic and herbs*

### *Cheese and Fruit*

*Imported baby Swiss, sharp cheddar, Havarti with dill, and seasonal fruits*

### *Baked Brie*

*Warm baked brie topped with caramelized brown sugar apples, cranberries and nuts  
Sprinkled with cinnamon and served with crackers*

### *Marinated Asparagus*

*Baby asparagus marinated in balsamic dressing  
Served with roasted red peppers  
(Seasonal)*

### *Stuffed Mushrooms*

*Mushrooms stuffed with smoked Gouda, spinach and artichokes*

### *Southwest Chicken Quesadillas*

*Mesquite chicken blended with Monterey jack cheese, sweet onions,  
red jalapenos wrapped in a flour tortilla and baked*

### *Cheese Slaw*

*Shredded imported Swiss with an assortment of chopped peppers and special sauce  
Served in a fresh cabbage head with assorted crackers.*

***Chocolate Dipped Strawberries***

*Fresh garden strawberry dipped in Belgian chocolate*

***Charleston Shrimp & Grits***

*Shrimp and spicy Andouille sausage blended with a creamy Creole sauce and served with cheddar grits*

***Beef Meatballs***

*Homemade beef meatballs lightly tossed in fresh marinara sauce and topped with basil from our garden.*

***Bruschetta***

*Plum tomatoes blended with fresh basil, garlic, balsamic vinegar  
Garnished with fresh grated Parmesan cheese and served with toast points*

***Hot Spinach and Artichoke Dip***

*A blend of spinach, artichokes, fresh herbs, smoked Gouda, cream  
Baked and served with tortilla chips*

***Grilled Chicken Tenders***

*Marinated in mirin & soy sauce, grilled  
and tossed with toasted sesame seed*

***Curry Chicken Salad on Mini Croissant***

*Chicken breast seasoned with a homemade curry mayonnaise, toasted almonds, grapes,  
celery and onions served on sliced mini croissants*

***Mini English Cucumber Sandwich***

*Trimmed English tea bread spread with Maytag blue cheese seasoned with fresh dill,  
garlic and layered with English cucumber served in triangle shape*

***Ham Biscuits***

*Thinly-shaved smoked ham, Swiss cheese with a poppy seed dressing  
baked on a moist potato roll*

***Pork BBQ***

*Hand-pulled pork BBQ in a tomato based sauce  
Served with mini soft dinner rolls*

***Marinated Tortellini Salad***

*Tri-colored cheese-filled tortellini tossed with  
marinated vegetables, feta and house dressing*

***Penne Pasta with Vegetables***

*Penne pasta tossed with marinated broccoli, assorted peppers,  
banana peppers, green onions, tomatoes and dill dressing*

***Seasonal Vegetables Marinate and Grilled***

*Asparagus, marinated artichoke hearts, portabella mushrooms,  
zucchini, yellow squash, carrots, assorted roast peppers*

***Mash Potato Bar with Martini Glasses***

*Freshly whipped Yukon gold mashed potatoes served with assorted accompaniments:  
fresh-chopped chives, shredded sharp cheddar, chopped smoked bacon  
chopped plum tomatoes, beef gravy, sour cream*

***Macaroni & Cheese Bar with Martini Glasses***

*Creamy homemade macaroni & cheese served with assorted accompaniments:  
blue cheese crumbles, fresh chopped chives, chopped plum tomatoes,  
diced smoked bacon*

***Pasta Station***

*Tri-colored tortellini filled with cheese and roasted vegetables in  
creamy pesto artichoke sauce and a basil tomato sauce  
To include Sous Chef for fresh pasta preparation*

***Smoked Norwegian Salmon***

*Sliced smoked salmon served with toast points, capers,  
red onions, cream cheese and hard boiled eggs*

***Shrimp Cocktail***

*Jumbo shrimp served with  
a Remoulade sauce and fresh lemons*

**Grilled Rosemary & Garlic Shrimp**  
*Grilled shrimp marinated with rosemary and  
roasted garlic*

**Citrus Marinated Jumbo Shrimp**  
*Jumbo shrimp marinated in capers, onions,  
a blend of citrus flavors  
Served chilled*

**Mini Crab Cakes**  
*Backfin crab, lightly seasoned and broiled  
Served with Remoulade sauce*

**Hot Crab Dip**  
*A baked blend of backfin crab, cream cheese,  
sour cream and sharp cheddar cheese  
Served with toast points*

**Bacon Wrapped Scallop**  
*Sea scallop wrapped in smoked bacon*

**Seared Ahi Tuna**  
*Seared sushi grade tuna enrobed with black and white sesame seeds  
Served with pickled ginger, soy sauce and wasabi*

**California Roll**  
*Crab meat, avocado, cucumber, seaweed, wrapped in sushi rice  
with toasted sesame seeds*

**Oyster Rockefeller**  
*Chesapeake Bay oysters served in the half shell, stuffed with fresh spinach,  
apple wood smoked bacon and parmesan cheese  
Served with lemon and spicy remoulade sauce.*

## ***Carver Selections***

### ***Imported New Zealand Petite Lamb Chops***

*Grilled lamb chops seasoned with fresh garlic & rosemary  
Served with mint jelly or fruit chutney*

### ***Virginia Smoked Ham Station***

*Smoked ham with maple glaze  
Served with assorted rolls  
(Minimum of 50 Guest)*

### ***Roasted Turkey Breast Station***

*Oven-roasted turkey  
Served with assorted rolls  
(Minimum of 50 Guest)*

### ***Pork Tenderloin Station***

*Marinated pork tenderloin seasoned with a Caribbean rub  
Served with assorted rolls*

### ***Beef Sirloin Station***

*Beef sirloin rubbed with rosemary, garlic and fresh spices  
Served with assorted rolls*

### ***Beef Tenderloin Station***

*Beef tenderloin rubbed with rosemary, garlic and fresh spices  
Served with assorted rolls*

### ***Braised Salmon***

*Freshly braised salmon encrusted in a basil herb pesto*