



the WHITTEMORE HOUSE

HORS d' OEUVRES SELECTIONS

PRIVATE PARTY PASSED HORS d' OEURVES

This type of event is perfect for a cocktail reception.

It is for those that want light food and is not meant to be a meal replacement.

Hot Items (Select 3)

Wild Mushroom Phyllo Purse

Sweet Maryland Crab Cakes Papaya Aioli

Brie in Phyllo Cup w Raspberry Sauce

Spinach, Artichoke & Parmesan Baked on French bread

Bacon Wrapped Chicken Skewer w Teriyaki Sauce

Beef Meatballs in Sweet & Sour Sauce

Vegetable Spring Rolls w Miso Ginger Dipping Sauce

Chorizo & Manchego stuffed Cremini Mushroom

Five Spice Chicken Skewer w Mango Dipping Sauce

BBQ Pork Belly in Quince-Orange Glaze

Sugar Snap Pea Tempura Hoisin Dipping Sauce

Cold/Room Temperature Items (Select 3)

Garlic Shrimp with Cocktail Sauce

Heirloom Tomato Bruschetta w Basil Sauce

Ahi Tuna Skewer w Sweet & Spicy Sauce, Sesame & Scallion

Cashew Chicken Salad on Sourdough Flatbread

Hummus on Pita Toast, Feta Cheese, Olive Oil

Boursin Cheese stuffed Sweet pepper

Caprese Skewer of Cherry Tomato, Pearl Mozzarella, Basil-Balsamic Reduction

Crab & Cucumber Canape

Beef Tenderloin w Sweet Onion- Merlot Jam
Smoked Salmon, Cucumber, Red pepper Feta Spread
Blue Cheese Walnut Cheese Coin w Apple Onion Chutney

Full House Bar

Spirits

Smirnoff Vodka

Gilbey's Gin

Castillo Rum

Old Crow Bourbon

Seagram's 7

House of Stuart Scotch

Beer

Bud Light, Bud Select

Schlafly Pale Ale, Schlafly Hefeweizen

Wine

Forest Ville Chardonnay, Riven Rock Pinot Grigio

Forest Ville Cabernet Sauvignon, 10 Span Pinot Noir

Soft Drinks, Water, and Juices

Package Price (minimum 55 guests or more)

2 Hour Event

Full Bar \$39.00 per Guest

Limited Bar \$37.00 per Guest

3 Hour Event

Full Bar \$43.00 per Guest

Limited Bar \$40.00 per Guest

There is an administrative fee of \$150.00 placed on events under 55 guests.

Package includes

Hors d' oeuvres passed on decorated trays , Wine passed as guests arrive, House brand open bar for hours contracted
Stemmed glassware