



Hors d'oeuvres

Select Five Hors d'oeuvres
\$15 per person

COLD

Caprese Skewer
Seared Ahi Tuna
mango-chili chutney, wonton
Brie Phyllo Cups & Strawberry
Whipped Goat Cheese & Beet Salad
Garden Gazpacho Shooter
Three Cheese Gougère

Smoked Salmon & Dill Crema
on pumpernickel
Prosciutto Wrapped Pear
Truffle Waldorf Salad & Endive
Shaved Sirloin Crostini
*arugula, horseradish cream &
pickled red onion*

HOT

Pigs in a Blanket
dijon mustard
Sausage & Goat Cheese Stuffed Mushrooms
Mini Crab Cakes
creamy caper
Chicken & Waffles
Scallop & Bacon
creamy horseradish
Honey Hot Shrimp
Croque Monsieur
ham, cheese and mustard

Mini Beef Short Rib Wellington
horseradish cream
Cheesesteak Wontons
spicy ketchup
Blue Cheese Stuffed Dates & Bacon
Truffle Grilled Cheese
caramelized onions
Vegetable Spring Rolls
sweet chili sauce
Mushroom Arancini
truffle aioli

ENHANCED HORS D'OEUVRES

\$5.00 Each

Merion Crispy Oysters
caper sauce
New England Style Lobster Roll
Lollipop Lamb Chops
mint jelly
Crispy Chicken Sliders
pickle brined crispy chicken with house made pickles
Open Face Filet Sandwich
sliced filet, grilled baguette, dijonnaise cream & spinach

Prices do not include 6% PA State Sales Tax & 20% Service Charge



Stationary Hors d' oeuvres

Artisanal Cheese Board \$8

Chef's Selection of Artisanal Cheese with Seasonal Accoutrements

Baked Brie Wheel \$50 ea.

Choice of Brown Sugar Pecan Topping or Roasted Apple with Honey & Herbs

Plum Tomato & Basil Bruschetta \$4

Garlic crostini

Atlantic Smoked Salmon \$15

Black bread, chopped egg white, chopped egg yolk, capers, red onion & sour cream

Jumbo Shrimp Cocktail \$6

House made cocktail sauce & fresh lemons
2 pieces per person

Oysters on the Half Shell \$3/pc.

Cocktail, mignonette & Tabasco sauces, horseradish & fresh lemon

Full Raw Bar \$24

Oysters & Clams on the half shell, shrimp cocktail, & choice of seared tuna or tuna tartare, cocktail & mignonette sauce, lemons, tabasco & horseradish

Dips & Spreads

Spinach & Artichoke \$5

Crispy pitas

Hot Crab Dip \$12

Crostini

Vegetable Crudit  \$6

Fresh Seasonal Vegetables with Hummus, Ranch & Everything Bagel Dip

Cheese & Charcuterie \$12

Chef's Selection of Cured Meats with Seasonal Accoutrements

Antipasti \$13

Soppressota, capicola, prosciutto & salami with Italian cheese & burrata, marinated vegetables & herbed focaccia

Sushi & Sashimi \$25

California roll, spicy tuna roll, salmon roll, shrimp tempura roll, salmon & tuna sashimi soy sauce, wasabi and ginger
25 person minimum
Action Station Enhancement \$200

Jumbo Lump Crab Cocktail \$MP

Florida mustard sauce

French Onion \$3

Homemade potato chips

Buffalo Chicken \$8

Tortilla chips

Chips, Guacamole, & Salsa \$7

Prices do not include 6% PA State Sales Tax & 20% Service Charge