

hors d' oeuvres + appetizers options

passed hors d' oeuvres

minimum 25 pieces per selection; prices are per piece

*items are seasonal 🌿 items are vegetarian

miniature maryland crab cakes <i>remoulade sauce</i>	2.50
boneless wings <i>bbq or asian zing</i>	1.00
vietnamese spring rolls <i>hoison sauce</i>	1.75 🌿
smoked filet tips <i>chimichurri</i>	3.00
crab potsticker <i>mango chili salsa</i>	2.00
sesame tuna skewer <i>wasabi yogurt</i>	3.00
thai chicken skewer <i>spicy peanut sauce</i>	1.75
spinach ricotta turnover	2.00 🌿
vegetable potsticker <i>sweet chili sauce</i>	1.00 🌿
artichoke and goat cheese truffles	1.50 🌿
crab fritter <i>remoulade</i>	2.50
seared tuna on sesame cracker	2.75
crispy beef wonton	2.00
miniature grilled chicken quesadilla	2.00
lobster salad <i>belgium endive</i>	3.00
seared scallop skewer <i>mango foam</i>	3.00
avocado enoki roll <i>wasabi aioli</i>	2.00
ahi tuna papaya roll <i>spicy soy sauce</i>	3.00
shrimp cocktail <i>cocktail sauce (individual cups)</i>	2.00
warm crab artichoke spinach soufflé <i>(individual cups)</i>	3.00
crudite <i>seasonal vegetable pesto aioli (individual cups)</i>	2.00
crispy polenta fries <i>roasted tomato romesco</i>	1.50 🌿
oyster shooters <i>grey goose granita</i>	3.00
heirloom tomato skewer <i>buffalo mozz mint pesto</i>	2.25 🌿
schuykill spring roll <i>chive + cheddar cream</i>	1.25
shrimp + prosciutto <i>cognac sauce</i>	2.00
miniature beef wellingtons <i>demi dipping sauce</i>	2.25
bacon wrapped scallops <i>balsamic glaze</i>	3.00
miniature huitlacoche + corn quesadilla	2.00 🌿
figs wrapped in prosciutto	2.25*

b*smiths

gourmet catering

*b*fresh b*seasonal b*unique*

hors d' oeuvres

stationary hors d' oeuvres + appetizers

*minimum 15 people: stations are replenished for one hour
additional hours may be added*

vietnamese spring rolls+ *hoison sauce*
boneless wings *bbq or asian zing*
vegetable potsticker+ *tamarind sauce*
grilled chicken quesadillas
crispy polenta fries+ *romesco sauce*
miniature beef wellingtons

thai chicken skewer *spicy peanut dipping sauce*
artichoke + goat cheese truffles 🍷
crispy beef wonton *chili soy sauce*
avocado enoki roll+ *wasabi aioli*
schuykill spring rolls *chive + cheddar cream*
huitlacoche + corn quesadillas 🍷

select 4 @ \$8.00 per person / select 6 @ \$12.00 person

tapas + dips

roasted plum tomato bruschetta
smoked eggplant + cilantro
rosemary + thyme olive tapenade

roasted garlic + white bean dip
cuban black bean + tomato
assorted tarts *smoked chicken + fontina*
tomato mozzarella basil
three onion and dried cherries

select 2 @ \$6.00 per person / select 3 @ \$8.00 per person

miniature maryland crab cakes *remoulade sauce*
crab potstickers *mango chili salsa*
spinach ricotta turnover
lobster salad
ahi tuna papaya roll *spicy soy sauce*
oyster shooters *grey goose granita*
shrimp + prosciutto rolls *cognac sauce*
bacon wrapped scallops *balsamic glaze*
mini blue cheese burger sliders
crudite *seasonal vegetables assorted dips (individual cups or plates)*

smoked filet tips *chimichurri*
sesame tuna skewer *wasabi yogurt*
crab fritter
seared scallop skewer *mango foam*
shrimp cocktail *cocktail sauce (individual cups)*
warm crab artichoke spinach soufflés (individual cups)
heirloom tomato skewer *buffalo mozzarella mint pesto*
figs wrapped in prosciutto

select 4 @ \$12.00 per person / select 6 @ \$16.00 per person

tapas + dips

sweet potato + chorizo
whipped chevre + chives

warm crab spinach + fontina
assorted tarts *clam bacon asparagus*
wild mushroom + locatelli
blue cheese spinach + sirloin

select 2 @ \$9.00 per person / select 3 @ \$11.00 per person