



Grasshopper's

Events & Gourmet Catering

HORS D'OEUVRES HOT AND COLD

SKEWERED GRILLED SCALLOPS per 50 pieces	150.00
CHICKEN SATAY WITH BALSAMIC INFUSION per 50 pieces	90.00
JUMBO LUMP CRAB CAKES WITH REMOULADE per 50 pieces	125.00
GRILLED BEEF FILET CROSTINI WITH BOURSIN per 50 pieces	100.00
POTATO BASKETS WITH CHEDDAR AND BACON per 50 pieces	75.00
BARBADOS COCONUT SHRIMP per 50 pieces	125.00
CARIBBEAN JERK CHICKEN WITH MANGO SALSA per 50 pieces	90.00
VEGETABLE SPRING ROLLS per 50 pieces	75.00
FRANKS EN CROUTE (PIGS IN A BLANKET) per 50 pieces	75.00
TOMATO BRUSCHETTA per 50 pieces	60.00
SHORT RIB STUFFED RICE PAPER WRAP per 50 pieces	95.00
SCALLOP CEVICHE ON CROSTINI per 50 pieces	125.00

RECEPTION DISPLAYS

RUSTIC

mélange of vegetables to include baby carrots, roasted sweet potato, asparagus, red and yellow peppers, grilled endive, snow peas, and dijon drizzle 6.50

CRUDITE

seasonal vegetable crudités with a roasted eggplant, hummus and sun dried tomato dip 5.00

THE MELANGE

artistically designed seasonal fruit and berries with honey mint yogurt dressing 5.00

THE FROMAGE

finest imported and domestic cheeses alongside fresh ricotta with three onion marmalade and crostini's, crackers and breads with grapes and strawberries 7.10

THE FISHERY

artfully arranged house made gravlax with lemon segments, capers, and red onions and drizzled extra virgin olive oil 6.95

THE MEDITERRANEAN

white bean and red lentil hummus, baba ganoush, marinated green and black olives with cilantro pesto shrimps and toasted pita chips 6.75

ACTION STATIONS

MARYLAND CRAB CAKE STATION

jumbo lump crab crab cake, sauteed to order with a roasted tomato coulis & garlic cream sauce 8.00

PRIME RIB

chipotle crusted prime rib with natural jus and horseradish cream served with crusty rolls 10.50

BOURBON GLAZED PORK LOIN

stuffed with fennel sausage, chestnuts, herbs & drizzled with apple balsamic glaze and fresh rolls 6.75