

Butler-Passed Packages

Our Chefs have created balanced, innovative and popular appetizer packages.
Work with your event consultant to add in your favorites!

Package #1

Sesame Chicken Skewers

Marinated chicken with sesame seeds served on a bamboo skewer with sweet chili sauce

Marinated Mozzarella, Fresh Basil and Tomato Skewer

Grape tomatoes and fresh marinated mozzarella skewered together with fresh basil leaves

Crispy Vegetable Spring Rolls

Fried rice paper rolls filled with shredded Asian vegetables served with a sweet chili sauce

Spanakopita

Flaky savories filled with traditional Greek filling of spinach, feta cheese, garlic and lemon zest

Maine Coast Crab Cakes

Fresh, local crabmeat mixed with eggs and seasoning, served with a spicy remoulade

Sliced Tenderloin Crostini

Tenderloin of beef with horseradish crème fraîche served on a baguette crostini

Package #2

Beef Teriyaki Skewers

Petite skewers of tender beef in our soy-citrus marinade

Loaded Bruschetta

Classic tomato, and fresh basil drizzled with aioli and balsamic glaze served on toasted slices of Tuscan bread

Prosciutto Wrapped Dates

Sweet dates, toasted almonds and savory Maytag blue cheese wrapped in prosciutto

Andouille Sausage en Croute

Flavorful authentic andouille marinated with whole grain mustard, baked in puff pastry

Lamb Merguez Meatballs

Savory lamb meatballs with the perfect amount of spice served with a yogurt mint dipping sauce

Norwegian Smoked Salmon Canape

Traditional smoked salmon served on a Danish rye and garnished with a tangy dill sauce

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Package #3

Satay Chicken with Thai Peanut Sauce

Tangy coconut-marinated chicken skewers served with a Thai peanut sauce

Mojo Pork Tostone

Tasty mojo pork on a fried plantain with pickled onion and coriander crema

Crispy Vegetable Spring Rolls

Fried rice paper rolls filled with shredded Asian vegetables served with a sweet chili sauce

Leek Parmesan Bites

Buttery pastry stuffed with a tasty parmesan leek filling

Portobello Puffs

Balsamic roasted portobello mushroom duxelle wrapped in flaky pastry

Crabmeat Stuffed Mushroom Caps

Mushrooms stuffed with a crabmeat, bread and cheese filling

Package #4

Scallops Wrapped in Bacon

Maine sea scallops wrapped and broiled in applewood smoked bacon

Kalbi Beef Brochettes

Korean marinade makes these tender boneless beef shortribs delicious

Beef Gyoza

Seasoned beef wrapped in a Korean style wrapper, pan-fried and served with a soy ginger sauce

Parmesan Artichoke Hearts

Artichoke hearts sautéed with Panko crumbs and Reggiano Parmesan, served with a lemon garlic dip

Korean Barbecue Rice Bowl

Tender pork slow cooked in traditional Korean marinade served over sesame sticky rice

Duck Confit with Balsamic Raspberries

Pate au Choux puffs filled with savory duck confit drizzled with balsamic raspberry syrup

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Package #5

Chicken and Waffles

This Southern classic features lightly breaded chicken breast fried golden brown, served on a bite-sized waffle and drizzled with maple syrup

Mac and Cheese Bites

Elbow macaroni smothered in a bubbling blend of cheeses, encrusted with Panko crumbs, then deep fried until golden brown

Pulled Pork Sliders

Our home-smoked BBQ pulled pork topped with homemade coleslaw, served on mini brioche rolls

Fried Pickles

Dill pickle chips, lightly breaded and fried, served with chipotle ranch dipping sauce

Artisan Grilled Flatbreads

Your choice of Classic Caprese, Poached Pear and Arugula or Buffalo Chicken bite-sized flatbread

Tomato Soup Shots

Homemade tomato soup served with a sophisticated smoked Gouda and Muenster grilled cheese