



Stationary Hors d'Oeuvres Selection

STATIONS ARE DESIGNED FOR ONE HOUR OF SERVICE PRIOR TO DINNER: OUR EVENT COORDINATOR CAN RECOMMEND APPROPRIATE PORTION AMOUNTS & VARIETY TO MEET YOUR SPECIFIC NEEDS, BUDGET AND STYLE OF EVENT. STATIONS ARE AVAILABLE FOR LESS THAN ONE HOUR AT THE SAME PRICING BELOW.

Crudité & Dips

Assorted Vegetables with Savory Dip, Hummus & Breads
(\$6 per person)

Fruit, Cheese & Crostini Bar

Chef's Selection of Assorted Cheeses, Fruits, Salsas, Dips,
Grain Flatbreads, Crackers & Gourmet Chips
(\$6 per person)

Mashed Potato Station

Served with Butter, Sour Cream, Cheddar Cheese, Chives, Bacon
(\$7 per person)

Pasta Station

Tri-Color Fusilli and Bowtie Pasta with
Marinara and Three-Cheese Alfredo Sauces
(\$8 per person)

Slider Station

Assorted Sliders with Cheeses & Garnishes
Including Pulled Pork, Beef & Turkey Burgers,
Popcorn Chicken Sliders
(\$7 per person)

Seafood Station

Chilled Jumbo Shrimp, Little Neck Clams,
Maryland Crab Fingers, and Fried Oysters
(market price)

~ Cameron Estate Inn Hors d'Oeuvres Menu ~

Butlered Hors d'Oeuvres Selections

**BUTLERED HORS D'OEUVRÉS ARE DESIGNED FOR ONE HOUR OF SERVICE PRIOR TO DINNER.
WE RECOMMEND ORDERING AT LEAST THREE DIFFERENT BUTLERED HORS D'OEUVRÉS.**

Vegetarian

Assorted Mini Quiche (\$2)

A Variety of Miniature Quiche of Cheese, Meat & Vegetables

Brie and Raspberry in Phyllo (\$3)

A Savory & Sweet Combination in Light Pastry

Seasonal Bruschetta (\$2)

The Season's Best Ingredients Served atop Toasted Ciabatta Rounds

Savory Palmiers of Pesto & Goat Cheese (\$2)

Finished with Sun Dried Tomatoes and Pine Nuts in Puff Pastry

Spinach & Artichoke Spread on Baguette Crostini (\$2)

A Blend of Artichoke, Spinach, Parmesan Cheese atop Baguette Rounds

Asparagus in Phyllo with Cheese (\$4)

Al Dente Asparagus Delicately Layered Between Sheets of Pastry with Savory Cheese

Spanakopita (\$3)

Flakey Phyllo Wedges of Layered Spinach and Feta Cheese

Crispy Vegetarian Spring Rolls (\$3)

A Colorful Mixture of Chinese Vegetables Tossed with Soy Sauce, Sesame Oil and a Touch of Fresh Ginger in a Spring Roll Wrapper

Poultry

Sesame Chicken (\$3)

Tender Tempura Chicken Strips Tossed with Savory Sesame Sauce

Mini Chicken Cordon Bleu (\$3)

Lightly Breaded Chicken Stuffed with Creamy Swiss Cheese and Ham

Thai Chicken Spring Roll (\$4)

Chicken Satay (\$4)

Hors d'Oeuvres pricing for each selection is based upon an average of 1 ½ - 2 portions per person. For a light hors d'oeuvres reception that lasts one hour, we recommend you order three to five passed hors d'oeuvres or three passed hors d'oeuvres and one station. For a heavy hors d'oeuvres reception, we recommend you order three stations and four to five passed hors d'oeuvres. Ask your coordinator about special pricing for groups who elect to offer the "Chef's Seasonal Selection" of hors d'oeuvres.

Seafood

Chesapeake Bay Lump Crab Cakes (\$5)
Served with Creole Rémoulade

Coconut Shrimp (\$4)
Delicately Battered & Coconut Dipped Shrimp
Served with Chiptle-Lime Aioli

Seafood Rangoon (\$4)
A Blend of Crab, Cream Cheese and Oriental Flavors
Wrapped in a Crispy Wonton Skin

Chilled Jumbo Shrimp (\$5)
Large Peeled Shrimp Served with Cocktail Dipping Sauce

Bacon Wrapped Sea Scallops (\$4)
Sea Scallops Wrapped in Smoked Bacon and Baked Golden Brown

Beef, Pork & Lamb

Franks in a Blanket (\$3)
Classic Mini Wieners Wrapped in Dough & Baked

Mini Corn Dogs (\$3)
Classic Miniature Corn Dogs with Honey Mustard Sauce

Little Smokey Franks in BBQ Sauce (\$2)
Mini Smoked Pork Sausage Braised in Tangy BBQ Sauce

Pork Potstickers (\$3)
Ground Pork Dumplings with Fresh Ginger, Garlic, Soy Sauce & Sesame

Shaved Grilled Filet of Beef on Crostini (\$4)
Served with Horseradish Crème Fresh

Meatballs – Orange-Bourbon, Stroganoff, Asian Sweet & Sour (\$3)
All-Beef Meatballs Finished with Your Choice of Sauces:
Orange-Bourbon Gastrique, Mushroom Dill-Cream, or Asian-Inspired Sweet & Sour

Beef Duxelle En Croute (\$4)
USDA American Aged Beef Tenderloin Accented with
Mushroom Duxelle Wrapped in a French-Style Puff Pastry

Lamp Chops (\$5)
Tender Lamp Chops Seasoned with Fresh Herbs

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