

# *Diane L. Browne Catering*

## **Cocktail Menu**

### **Passed Hors d'Oeuvres**

Maryland Jumbo Lump Crab Cakes

served with Roasted Red Pepper Remoulade

Potato Pancakes topped with Sour Cream and Apple Chutney

Tuna Tartar on Toast Points topped with Caviar

Mini Beet and Goat Cheese Napoleons

Mini Cheeseburgers

Indonesian Chicken Sate' served with Peanut Dipping Sauce

### **Cocktail Buffet**

Harrington's Spiral Ham served with Potato Rosemary Rolls

and Assorted Mustard

Crudité Basket filled with assorted Fresh Vegetables and Dips

Brie en Croute stuffed with Cranberries

served with French Bread Crostini