



9115 Whiskey Bottom Road, Suite E  
Laurel, Maryland 20723

1-800-213-7427 ♦ 301-725-4244 Fax

## *Hors d'Oeuvres*

***CHECK OUT SOME OF OUR NEW ADDITIONS BELOW!!!***

### **CITRUS LEMONGRASS SHRIMP**

Marinated in Orange, Garlic, Thai Basil and Lemongrass and Roasted to Perfection

### **PEACH CROSTINI**

Sweet Peach Compote on Artisan Crostini with Mascarpone and Crispy Prosciutto

### **MONTE-CRISTO**

Our Miniature Version of the Croque-Monsieur Features Egg-Battered Brioche Stuffed with Layers of Black Forest Ham, Smoked Turkey, Gruyere and Seedless Raspberry Preserves Pan-Fried Until Crispy and Golden Brown

### **HARICOT VERTS A LA TEMPURA**

Served with Japanese Wasabi Aioli

### **WATERMELON AND MINT SKEWER**

Cubed Watermelon Topped with Feta and Fresh Mint with a Sweet Balsamic Reduction

### **DATE WITH A PIG**

Our Chef's Smoky and Sweet Creation of Sweet Dried Dates Stuffed with Imported Smoked Gouda Cheese Blanketed in Applewood Smoked Bacon

### **PAN CON TOMATE WITH CHORIZO**

Slices of Fresh Grape Tomato, Spanish Aged Manchego Cheese, Seared Chorizo and Fresh Basil on Toasted Artisan Bread Drizzled with Extra Virgin Olive Oil and Cracked Black Pepper

### **PANCETTA CRISP**

Classic Cured Imported Italian Pork Belly Roulade Pan-Fried Crispy and Served with a House-Made Blackberry Jam and The Perfect Blend of Aromatic Baby Greens

### **CAPE COD**

Fresh Maine Lobster Salad Served on a Petite Bavarian Pretzel Baguette

**Please refer to the following pages for our full selection of delicious hors d'oeuvres...**

## *Beef / Pork / Lamb (Hot)*

### **BEEF NEGIMAKI**

Tender Roulade of Angus Strip Steak Marinated in Sweet Soy, Wrapped Around Spring Onion and Red Bell Pepper Sautéed and Served with Teriyaki Dipping Sauce

### **ASIAGO BEEF FAJITAS**

Soft Flour Tortillas Stuffed with Marinated Char-Grilled Flank Steak, Pico De Gallo and Shredded Asiago Cheese warmed to Perfection Served with Salsa Picante

### **THAI BEEF SATAY**

Marinated Angus Strip Steak Sliced Skewered and Broiled, Served with Spicy Peanut Sauce

### **STEAK KUSHIYAKI**

Japanese-Inspired Marinated Angus Strip Steak Skewered and Grilled until Tender with Ponzu Dipping Sauce

### **MINIATURE COCKTAIL-STYLE MEATBALLS**

All-Beef Meatballs with Your Choice of One of our House Sauces: Sweet and Smoky BBQ, Tangy Sweet and Sour, Swedish Style or Traditional Italian Marinara

### **BEEF QUESADILLAS**

Soft Flour Tortillas with a Generous Helping of Pepper Jack and Sharp Cheddar Cheese, Thinly Sliced Mesquite Grilled Flank Steak and House-Made Black Bean and Corn Salsa accompanied by Salsa Picante

### **FRANKS EN CROÛTE**

Classic Cocktail Favorite: Mini Frankfurters Wrapped in Delicate, Buttery Puff Pastry Served with our Signature Vermont Maple Mustard

### **MINI ANGUS SLIDERS**

Miniature All-Beef Burger Seasoned to Perfection Served on Freshly Baked Buns with Wisconsin Sharp Cheddar, Dill Pickle Slices and a Splash of our Signature Steak Sauce

### **JAMAICAN JERK SKEWERS**

Sweet and Spicy Marinated in our Authentic Jamaican Marinade, Skewered and Grilled, Served with Tropical Fruit Salsa

### **PETITE BEEF WELLINGTON**

Certified Angus Beef Tenderloin Topped with Creamy Wild Mushroom Duxelles, wrapped in a Buttery Puff Pastry and Baked Until Golden Brown Served with Traditional Béarnaise Sauce

### **GRILLED POLENTA ROUNDS**

Lightly Grilled Polenta Cakes Topped with Tomato Chutney Featuring Fresh Herbs and Creamy Gorgonzola Finished with Crispy Pan-Seared Pancetta

### **THE CUBANO**

Our Miniature Version of the Classic: Slices of Roasted Adobo Pork Loin, Creamy Dijon Aioli, Tangy Dill Pickle Slices and Swiss Cheese Perfectly Grilled on Artisan Baguette Slices

**THE RITZ REUBENS**

Artisanal Rye Bread Packed with an Abundance of Thinly Sliced Corned Beef Brisket, Thousand Island Dressing, Sauerkraut and Swiss Cheese Pan-Fried until Hot and Crispy

**STUFFED MUSHROOM CAPS**

Button Mushroom Caps Filled with our Signature Blend of Spicy Italian Sausage, Sautéed Spinach, Sharp Wisconsin Cheddar and Pepper Jack Cheeses Baked to Perfection

**LAMB LOLLIPOP CHOPS**

Baby Rack of Lamb Rubbed with Fresh, Aromatic Rosemary, Garlic, Cracked Black Peppercorns and Sea Salt Sliced and Served with a Savory Stone Fruit Chutney

**ZAHTAR-SPICED NEW ZEALAND LAMB**

Racks of Baby Lamb Chops Seasoned with a Middle Eastern Spice Blend Including Sumac, Sesame Seed, Thyme and Kosher Salt Roasted, Sliced and Topped with Cherry Port Chutney

***Beef (Cold)*****THAI YAM NEUA**

Thai-Inspired Beef Salad Infused with Sweet Chilies, Shredded Carrots, Cilantro Leaves and Crisp Scallions in a Baked Wonton Cup

**PROSCIUTTO AND ASPARAGUS ROULADE**

Perfect Combination of Tender Char-Grilled Asparagus Wrapped in Salty Cured Prosciutto

**MELON WRAPPED WITH PROSCIUTTO**

Sweet Ripened Melon Marinated in Our Raspberry Vinaigrette, Wrapped in Prosciutto and Garnished with Fresh Mint

**STEAK CROSTINI**

Rare Angus Roast Beef atop an Artisanal French Baguette Toast Round Served with a Dollop of Horseradish Cream and Crispy Leeks

## *Poultry (Hot)*

### **ARGENTINEAN CHIMICHURRI CHICKEN**

Simmered in White Wine and Herbs with A Classic Chimichurri Dipping Sauce

### **ASIAGO CHICKEN FAJITAS**

Soft Flour Tortilla Stuffed with Marinated Char-Grilled Chicken Breast, Pico De Gallo and Shredded Asiago Cheese Warmed to Perfection and Served with Salsa Picante

### **BARBEQUE CHICKEN SKEWER**

Roasted to Perfection Smothered in our Signature Tangy BBQ Sauce

### **BBQ CHICKEN PIZZETTA**

Grilled Flatbread Baked with Wisconsin Cheddar, Our Signature BBQ Chicken Bites, Sprinkled with Cilantro and Topped with Crispy Frizzled Leeks

### **BUFFALO CHICKEN WONTONS**

The Ritz Fusion of American-Asian Cuisine Features Our Creamy Buffalo Chicken Dip Wrapped in a Delicate Wonton Wrapper and Fried to Molten Buffalo Goodness Served with Blue Cheese Aioli

### **CHICKEN QUESADILLAS**

Soft Flour Tortillas Layered with a Generous Helping of Pepper Jack and Sharp Cheddar Cheese, Thinly Sliced Mesquite Grilled Chicken Breast and House-Made Black Bean and Corn Salsa Accompanied by Salsa Picante

### **CHICKEN DIM SUM**

Traditional Chinese Dumplings Filled with Ground Chicken, Cabbage, Garlic, Ginger and Carrots Pan Seared and Served with a Sweet Thai Chili Sauce

### **THAI CHICKEN SATAY**

Served with Spicy Peanut Sauce

### **COCONUT CHICKEN BITES**

With a Panko and Flaked Coconut Coating Served with Tropical Fruit and Coconut Chutney

### **DIJON CHICKEN PUFF**

Dijon Marinated Chicken Breast in a Flaky, Buttery Puff Pastry Dough Baked Until Golden Brown

### **JAMAICAN JERK CHICKEN SKEWER**

Marinated in our Authentic Jamaican Marinade, Grilled and Served with Tropical Fruit Salsa

### **PETITE CHICKEN PARMESAN**

Stuffed with Mozzarella Served with Italian Marinara Sauce for Dipping

### **CORDON BLEU BITES**

Boneless Chicken Breast, Smoked Ham and Imported Swiss Cheese Enveloped in a Crispy Panko Breading Served with Dijon Aioli

**PETITE CHICKEN AND WAFFLE**

A Southern Favorite: Buttermilk Fried Chicken on Top of a Freshly Baked Mini Belgian Waffle Filled with Vermont Maple Syrup

**SESAME CHICKEN**

Dredged in Japanese Bread Crumbs and Black & White Sesame Seeds, Deep-Fried Until Golden Brown and Served with a Mango and Coconut Chutney

**DUCK RILLETTES ON POLENTA CROUTON**

Pan-Seared Petite Polenta Cake Finished with a Duck and Sage Confit, Gorgonzola and Pickled Grape Jam

## *Seafood (Hot)*

**SESAME SALMON CRISP**

House-Marinaded Atlantic Salmon Encrusted with Black and White Sesame Seeds on a Crispy Baked Wonton with Chipotle Dill Cream and Fresh Chives

**AHI TUNA WONTON**

Sesame Encrusted Ahi Tuna, Seared Rare, Served on a Crispy Fried Wonton Cracker with Wasabi Aioli and Wakame Salad

**PETITE FISH & CHIPS**

A Single-Bite Version of the English Classic Dish Features Seasoned, Yuengling Beer-Battered Tilapia Served with a Perfectly Cut Golden French Fry and our House-Made Tangy Tartar Sauce

**ASIAGO SHRIMP FAJITAS**

Soft Flour Tortillas Stuffed with Citrus-Marinaded Shrimp, Pico De Gallo and Shredded Asiago Cheese Warmed to Perfection and Served with Salsa Picante

**SHRIMP WRAPPED IN BACON**

Herb-Marinaded Jumbo Shrimp Wrapped with Applewood Smoked Bacon and Glazed with our Signature Smoky BBQ

**CLAMS CASINO**

Ritz-Style Clams with Bacon and Diced Peppers Served in a Flaky Pastry Crust

**COCONUT SHRIMP**

Served with Tropical Fruit and Coconut Chutney

**CRAB AND ROASTED CORN QUESADILLAS**

Soft Flour Tortillas Layered with a Generous Helping of Pepper Jack and Sharp Cheddar Cheese, Seasoned Crab Meat and House-Made Black Bean and Corn Salsa Accompanied by Salsa Picante

**PETITE CRAB CAKE SLIDERS**

Our Ritz Signature Crab Cake with Classic Old Bay Seasoning on a Freshly Baked Bun with Classic Tartar Sauce

**CRAWFISH FRITTERS**

A Distinct Flavor from the Bayou Fried Crispy and Served with our Spicy Cajun Remoulade

**CREAM OF CRAB SOUP SIPS**

A Miniature Shot of Rich and Delicate Cream of Crab Soup Topped with a Hint of Old Bay

**OYSTER FRITTES**

Tender, Juicy Oysters Beer Battered and Fried until Golden Brown Served with House Tartar Sauce

**MARYLAND CRAB SOUP SHOOTERS**

A Rich, Seafood Broth, Locally Sourced Vegetables and Colossal Lump Crab Meat

**PETITE CRAB CAKES**

The Ritz Signature Crab Cake, Classic Old Bay Seasoning with Our House-Made Cocktail Sauce

**MUSHROOM CAPS STUFFED WITH CRAB MEAT**

Stuffed with our Signature Creamy Crab Filling Baked Plump, Juicy and Golden Brown

**NEW ORLEANS BBQ SHRIMP OR SCALLOP**

New Orleans-Style BBQ Shrimp or Scallop on a Bed of Creamy Cheddar Cheese & Scallion Grits

**SCALLOPS WRAPPED IN BACON**

Sea Scallops Lightly Marinated and Wrapped with Smoky Applewood Bacon Topped with our Sweet and Tangy House BBQ Sauce

**TANDOORI SHRIMP SKEWERS**

A Classic Taste of India with Grilled Jumbo Shrimp Lightly Marinated in Chili-Yogurt Sauce

**BLACK BEAN AND CORN CAKE WITH MANGO SHRIMP**

Sweet Mango Shrimp atop a Savory Black Bean & Corn Cake with Avocado Cilantro

**SALMON YAKITORI**

Marinated Atlantic Salmon Skewered Then Broiled, Served with Japanese Teriyaki Dipping Sauce

**THAI TUNA SALAD**

Ahi Tuna Infused with Fresh Ginger Root and Lemongrass Served on an Artisan Baguette Toast

## *Seafood (Cold)*

### **SALMON AND ASPARAGUS ROULADE**

The Perfect Combination of Tender Char-Grilled Asparagus Wrapped with Scottish Smoked Salmon

### **DEVEILED QUAIL EGG**

Made with a Touch of Dijon Garnished with Osetra Caviar and Snipped Chive

### **CASHEW SHRIMP CRISPS**

Freshly Cooked Shrimp Dressed with A Sweet Thai Chili Sauce on A Crisp Eggroll Wrapper with Thai Slaw and Chopped Cashews

### **TRADITIONAL SHRIMP OR CRAB COCKTAIL**

Your Choice of Poached Shrimp with A Hint of Old Bay or Jumbo Snow Crab Claws Served with our Robust House-Made Cocktail Sauce

### **SEAFOOD SALAD EN CROUTE**

Ritz House Specialty of Creamy Crab Salad Served in a Delicate Pastry Shell

### **MADAGASCAR POACHED LOBSTER**

Medallions of Fresh Lobster Tails Poached with Madagascar Vanilla Beans and Sweet Cream Served with Drawn Butter, the Perfect Dipping Accompaniment

### **CITRUS "MARTINI" SHRIMP**

Marinated and Poached in Citrus and Cilantro Vinaigrette Served in a Mini Martini Glass Over a Bed of Black Bean, Corn and Cucumber Salsa Finished with Fresh Guacamole and Crispy Tortilla Straws

### **SCOTTISH SALMON ON TOAST POINTS**

A Scottish Smoked Salmon Rosette with Scallion Cream Cheese, Fresh Dill and Crispy Fried Capers

### **NORWEGIAN SALMON PINWHEEL**

Norwegian Smoked Salmon Layered on Lavash with Scallion Cream Cheese and Capers Rolled and Sliced into Delightful Bite-Size Morsels

### **SESAME-SEARED TUNA POKE**

Sesame Encrusted Tuna, Seared Rare, Combined with Toasted Macadamia Nuts, Wakame and Scallion Served Together in a Savory Pastry Coronet

## *Vegetarian (Hot)*

### **SPICED GRIT CAKES**

Creamy and Mildly Spiced Grits Cake featuring Sharp Vermont Cheddar and the Perfect Amount of Jalapeno Peppers Topped with a Sweet Pepper Jelly and Delicate Micro Greens

### **SPINACH AND ARTICHOKE BITES**

Our Signature Creamy Spinach and Artichoke Dip Baked atop Tender Artichoke Hearts

### **BOURSIN CHEESE PUFFS**

Creamy Boursin Cheese and Herbs Baked into Freshly Made Profiteroles

### **BAKED BRIE TARTLET**

Flaky Phyllo Pastry Filled with Danish Brie Cheese, Topped with Spiced Poached Pears and Lightly Toasted Almonds, Baked and Melted to Perfection

### **SAVORY APPLE PIZZETTA**

Flatbread Rounds with the Classic Combination of Brie Cheese and Granny Smith Apple Slices Topped with a Caramelized Spanish Onion Jam

### **CLASSIC BRUSCHETTA**

Traditional Italian Combination of Marinated Roma Tomatoes, Fresh Italian Basil, Garlic and Imported Parmesan-Reggiano on Garlic Crostini Finished with a Drizzle of Extra Virgin Olive Oil

### **NAPOLEON LYONNAISE**

Buttery Pastry Dough Layered with Onion Confit, Sun-Dried Fruits, Chopped Kalamata Olives and Fresh Basil-Scented Mascarpone Cheese Baked Until Golden Brown

### **CHEESE QUESADILLAS**

Soft Flour Tortillas Layered with a Generous Helping of Pepper Jack and Sharp Cheddar Cheese, Spicy House-Made Black Bean and Corn Salsa, Accompanied by Salsa Picante

### **EGGPLANT PARMIGIANA**

This Miniature Version of the Vegetarian Favorite Features Italian Eggplant and Mozzarella Cheese Breaded and Fried Until Crispy, Accompanied by Basil Marinara Sauce

### **CHERRY AND GORGONZOLA FRITTERS**

Sun-Dried Cherries Combined with Gorgonzola Cheese, Fresh Rosemary and Thyme Pan-Fried Until Crisp and Golden

### **GRAFTON PUFF FRAMAGGIO**

Vermont Cheddar Cheese with a Hint of Onion and Fresh Basil Chiffonade all Combined With Creamy Aioli And Baked Over Buttery Garlic Rounds

### **MACARONI AND CHEESE WEDGE**

Traditional Macaroni and Cheese Made with a Blend of Wisconsin Cheddar Cheeses and Cream, Battered and Deep Fried, Served with Creamy Horseradish Sauce



### **PETIT GRILLED CHEESE SANDWICHES**

Your Choice of Traditional White Toast with American Cheese, Seeded Rye Bread with Vermont Cheddar and Apple or Pumpernickel with Danish Brie and Crisp Bartlett Pear Pan Toasted Until Golden Brown

### **POTATO LATKES**

Shredded Yukon Gold Potato Patties Deep Fried Crisp Served with Applesauce and Sour Cream

### **POTATO AND CHEDDAR KNISH**

Buttered Pastry Dough Filled with our Famous Ritz-Style Mashed Potatoes, Vermont Sharp Cheddar, Onion Confit and Scallions

### **POLENTA ROULADE**

Polenta Cake Layered with Creamy Gorgonzola Cheese, Roasted Garlic-Tomato Chutney and Fresh Herbs

### **PUMPKIN BISQUE**

With Hints of Apple, Nutmeg and Cinnamon Served with a Dollop of Crème Fraîche

### **PAN CON TOMATE**

Vegetarian Specialty with Slices of Fresh Grape Tomato, Spanish Aged Manchego Cheese and Fresh Basil on Toasted Artisan Bread Drizzled with Extra Virgin Olive Oil and Cracked Black Pepper

### **TOMATO AND BASIL CREMA**

House-Made, Basil-Infused Creamy Tomato Soup. Delicious on its Own or Paired with our Petit Grilled Cheese Sandwiches

### **PEA AND POTATO SAMOSA**

A Classic Taste of India with Curried Pea and Potatoes Wrapped in Samosa Dough, Deep Fried and Served with a Tamarind Molasses

### **SPANAKOPITA**

Flaky Phyllo Layers Stuffed with Chopped Spinach, Feta and a Dash of Ground Nutmeg

### **PETIT SPINACH QUICHE**

Our Offering of a French Brunch Classic Combines Freshly Chopped Spinach, Gruyere, Herbs, Eggs and Heavy Cream in Flaky Bite-Size Tart Shells

### **OVER-STUFFED MUSHROOMS**

A Combination of Spicy Wisconsin Pepper Jack Cheese, Garden Vegetables and Herbs Baked Until Bubbly and Golden

### **SWEET POTATO PANCAKES**

A Sweet Treat Featuring Sliced Beauregard Yams Breaded and Fried Topped with Caramelized Brown Sugar, Toasted Marshmallows and Roasted Walnuts

### **ARTICHOKE TEMPURA**

Brined Artichoke Hearts Lightly Floured and Dipped in Our House-Made Tempura Beer Batter, Deep Fried Until Golden Brown and Crispy

### **VEGETABLE DIM SUM**

Chinese Vegetable Shao Mai with Carrots, Cabbage and Fresh Ginger Root Steamed and Served with Sweet Thai Chili Sauce

### **MINIATURE EGG ROLLS**

A Taste of The Orient, Chinese Wonton Pastry Stuffed with Carrots, Cabbage and Fresh Ginger Root and Cilantro Deep Fried and Served with Sweet Apricot Duck Sauce

### **FOREST MUSHROOM TARTLET**

Shiitake, Button and Oyster Mushroom Medley Sautéed with Shallots, Garlic, Fresh Herbs and Parmesan Cheese Baked into a Buttery Tart Shell

## *Vegetarian (Cold)*

### **ANTIPASTO SKEWERS**

Marinated Artichoke Hearts, Kalamata Olives, Roasted Grape Tomatoes and Mozzarella Ciliegine Skewered and Served with Balsamic Reduction and Extra Virgin Olive Oil

### **BELGIAN ENDIVE WITH PIMENTO OR HUMMUS**

Crisp Belgian Endive Leaves Topped with Your Choice of Roasted Red Pepper and Herb Cream Cheese or Mediterranean Garlic Hummus

### **CALIFORNIA ROLLS**

American-Inspired Sushi Favorite Features Calrose Rice Rolled with Fresh Cucumber, Crab Meat, Nori Sheets and Avocado Served with Pickled Ginger Root, Wasabi Paste and Sweet Soy for Dipping

### **CAPRESE SKEWERS**

Fresh Mozzarella Ciliegine Marinated in our House-Made Basil Pesto, Wrapped in Fresh Basil Leaves, Skewered with Grape Tomatoes and Finished with Modena Balsamic Drizzle

### **DEVEILED EGGS**

Hard Boiled Eggs Piped with a Creamy Mixture of Yolks, Mayonnaise and Dijon Topped with Spanish Paprika

### **CAPRESE SLIDER**

Roasted Cherry Tomato Slices, Fresh Mozzarella and Italian Basil on Artisan Focaccia Finished with Modena Balsamic Drizzle

### **DILL CHEESE PUFFS**

French Boursin Herbed Cheese and Freshly Chopped Dill Served in Traditional Profiterole Pastry

### **GARDEN HARVEST SUMMER ROLLS**

Thai Variation of the Spring Roll with Julienne of Garden Vegetables Marinated in Rice Wine Vinegar, Cilantro, Citrus and Garlic in Rice Paper Served Fresh, Not Fried, and Accompanied by a Miso Dipping Sauce

**SPANISH GAZPACHO**

Traditional Cold Soup with Cucumber, Tomato, Onion, Cilantro and Spanish Herbs

**MUSHROOM DUXELLES CROSTINI**

Shiitake, Button and Oyster Mushroom Medley Sautéed with Shallots, Garlic and Fresh Herbs Mixed with Cream and French Chèvre Atop an Artisan Garlic Crouton

**GORGONZOLA AND PEAR TARTLETS**

Gorgonzola Mousse Topped with Pear Slices Baked Until Fluffy and Delicious

**PORTOBELLO SPEDINI**

Egg-Battered Peasant Bread Layered with Citrus and Balsamic Marinated Portobello Mushrooms, Fresh Mozzarella Cheese and Herbs, Served with Fire-Roasted Red Pepper Coulis

**JAPANESE TOFU ABURAAGE**

Teriyaki Marinated Tofu Lightly Fried, Stuffed with Sugar Snap Peas and Baby Carrots

**BUTTERNUT SQUASH CROSTINI**

Oven Caramelized Butternut Squash with Ricotta Cheese and Fresh Sage Leaves Served on a Roasted Garlic Crisp

**SAVORY FIG AND APPLE CRUMBLE**

Char-Grilled Crostini Topped with House-Made Fig Preserves and Sweet Apple-Almond Compote Sprinkled with Creamy Crumbled Chèvre

**INDIVIDUAL FRESH CRUDITÉS**

This Healthy House Favorite Combines Fresh Vegetable "Fries" Featuring Petite Cut Carrots, Red Bell Peppers, Crisp Zucchini, Yellow Squash & Grilled Asparagus Spears Served in Individual Shot Glasses with Your Choice of Buttermilk Ranch Dip or Roasted Garlic Hummus

**PICKLED GRAPE CROSTINI**

Sage-Infused Pickled Grapes with Spanish Aged Manchego Cheese on a Perfectly Grilled Garlic Baguette Slice

**AVOCADO CRISP**

A lightly fried wonton chip with avocado, cilantro, lime zest and red onion