



Cocktail Reception

Selection 1

Choose 2 Cold Hors d'oeuvres
Choose 2 Hot Hors d'oeuvres
Artisanal Cheese and Fruit Board with Crackers
Vegetable Crudités with Dipping Sauce

\$22

Cold Hors d'oeuvres

Smoked Salmon Canapés
Crab and Avocado on Brioche
Potato Latkes
Ahi Tuna Tartare on Wonton Chip
Assorted Bruschetta
Dressed Eggs
Antipasti Bites
Loaded New Potato Bites
Tomato and Leek Canapés

Selection 2

Choose 2 Cold Hors d'oeuvres
Choose 2 Hot Hors d'oeuvres
Artisanal Cheese and Fruit Board with Crackers
Vegetable Crudités with Dipping Sauce
Charcuterie Board with Dry-Cured Meats,
Sausages and Pates served with Mustards and Crostinis

\$28

Hot Hors d'oeuvres

Lemongrass Chicken Sate
Grilled Beef and Scallion Skewer
Bacon Wrapped Dates
Crab Stuffed Mushrooms
Bacon Wrapped Scallops
Maryland Crab Cakes
Coconut Shrimp
Prosciutto Wrapped Asparagus
Chicken-Bacon-BBQ Bites
Onion and Fig Tartlet

Reception Enhancements

Stations Without Attendant

Shrimp Cocktail Display

Chilled Gulf Shrimp accompanied with Lemon,
Cocktail Sauce and Old Bay Mayo

\$3 per shrimp

Full Raw Bar

Gulf Shrimp Cocktail, Blue Point Oysters on the Half
Shell and Snow Crab Claws

\$20 per person (minimum 50 people)

Sliced Tenderloin Platter

Prime Beef Tenderloin with Horseradish Sauce,
Whole Grain Mustard and Toasted Baguette Crostinis.

\$350

Slider Bar

Smoked Chicken Breast, Angus Beef Burgers
and Berkshire Pork Belly
Accompaniments include lettuce, tomato, pickled
onions, salted cucumbers, jalapeno relish, assorted
cheeses, B&B pickles, spicy kimchi and assorted
sauces with homemade brioche slider buns

\$15 per person (minimum 30 people)

Stations With Attendant

(\$75 Charge for attendant, minimum 50 guests)

Sushi Bar

Ahi Tuna, Scottish Salmon, Surimi,
Shrimp Katsu, and Scallops
With Nori, Tobiko, Cucumber, Asparagus, Pickled
Ginger, Wasabi, Cream Cheese, Radish Sprouts and
Tofu with various dipping sauces

\$20 per person

Risotto Bar

Maine Lobster, Chicken Confit, Calamari & Wild
Mushrooms. Other Accompaniments include English
Peas, Saffron, Truffle Oil, Basil Pesto, Sun Dried
Tomato, Parmesan Reggiano, Pecorino Romano and
Gorgonzola Dolce

\$15 per person

Mozzarella Bar

Cows Milk Mozzarella and Burrata Marinated
Heirloom Cherry Tomatoes, Assorted Pestos,
Eggplant Caviar, Prosciutto Bits, Pine Nuts, Balsamic
Reduction and Olive Oil, Crackers

\$12 per person