



HORS D'OEUVRES

Hors d'oeuvres may be added to or purchased separately from our wedding packages with the starting price of \$6.95 per person. Many selections are available both passed or stationary. Minimum one week lead time subject to availability. Regularly booked event, multiple selection and large group discounts are available.

COLD

SHRIMP COCKTAIL

Jumbo tiger shrimp, hint of lemon, cocktail sauce

CAPRESE BITES (V,GF)

Cherry tomato, fresh mozzarella, fresh basil, sea salt

FIG COMPOTE APPLE ROUNDS (VG,GF)

Local apple slice, sweet fig compote, cinnamon brown sugar

ROASTED RED CUCUMBER ROUND (VG,GF)

Sliced cucumber, roasted red pepper hummus, fresh herbs

AHI TUNA CUCUMBER ROUND (GF)

Sushi grade tuna, sesame ginger, cucumber round +\$2

WATERMELON SKEWER (V,GF)

Watermelon, whole milk mozzarella, infused honey

BLACKBERRY SKEWER (V,GF)

Fresh ripe blackberries, smoked NY cheddar

RASPBERRY BRIE BITE (V)

Flaky pastry, raspberry compote, creamy brie

PORK BELLY SKEWER (GF)

Local pork belly, cucumber, fresh ginger, korean bbq +\$2

TENDERLOIN CROSTINI

Crispy baguette, marinated beef tenderloin, herbed goat cheese +\$2

CRANBERRY BRIE CROSTINI

Prosciutto ham, mild brie, cranberry thyme compote

STRAWBERRY BALSAMIC CROSTINI (V)

Ricotta cheese, fresh strawberries, crispy baguette, balsamic drizzle

BRUSCHETTA CROSTINI (V)

Crispy baguette, tomato salad, balsamic drizzle

THAI LETTUCE WRAP (GF)

Bibb lettuce, soy chili rice noodles, red curry chicken

SWEET POTATO ROLL (VG,GF)

Hand made maki roll, sweet potato, avocado

HOT

BITE SIZE CRAB CAKE

Maryland style lump crab cake, lemon, dijon remoulade

SMOKED GOUDA ARANCINI (V)

Crisp risotto ball, smoked cheese, pomodoro sauce

SAUSAGE HAVARTI STUFFED MUSHROOM

Roasted mushroom cap, Italian sausage, havarti cheese

SPINACH STUFFED MUSHROOM (VG)

Sauteed spinach & garlic, grains, fig balsamic

MEATBALL BITES

House meatballs, marinara, shaved parmesan

TWICE BAKED BABY REDS (GF)

Petite potato halves, NY cheddar, bacon

LOBSTER CORN FRITTER

Maine lobster, sweet corn, charred lemon crema +\$1

LAMB LOLLIPOP (GF)

Bone in lamb, rosemary infused honey +\$4

TENDERLOIN SKEWER (GF)

Beef tenderloin, charred grape tomato, fig balsamic glaze

KOREAN STEAK SKEWER

Bulgogi marinade, sesame ginger glaze

ANDOUILLE SHRIMP SKEWER (GF)

Jumbo tiger shrimp, andouille sausage +\$1

BACON WRAPPED SCALLOPS (GF)

Tender seared scallops, hickory bacon +MRKT

VEGAN SCALLOP (VG,GF)

Trumpet mushrooms, miso vinaigrette, micro cilantro +\$1

Minimum guest count 30 or \$750 subtotal. Minimum one week lead time subject to availability.

Menu available for staffed service only. Subject to tax, service fee & gratuity.



PLATTERS

Our platters start at \$2.95 per person

SEASONAL FRUIT PLATTER (VG,GF)

Chef's selection of seasonal fruits.

VEGETABLE CRUDITE (V,GF)

A classic mix of fresh cut vegetables and dips

ARTISAN CHEESE BOARD (V)

Chef's selection of cheeses, dried & fresh fruit, spreads, nuts & assorted crackers +\$2

SMOKED SALMON DISPLAY

Cedar smoked salmon side, herbed cream cheese & charred baguette +\$4

CHARCUTERIE BOARD

Imported cured meats, artisan cheeses, dried & fresh fruit, spreads, nuts & charred baguette +\$4

ANTIPASTO DISPLAY

A colorful blend of imported cured meats & marinated vegetables +\$4

VEGAN MEZE PLATTER (VG,GF)

Mediterranean style display featuring beet hummus, tabouli, dolmades, falafel & assorted vegetables +\$3

GRAZING TABLE

An elegant, full table display featuring the chef's selection of assorted cheeses, cured meats, fresh & pickled vegetables, fresh & dried fruits, spreads & breads. \$12.95 per person (100 person minimum)

STATIONS

Our stations packages start at \$19.95 per person and feature discounted selections of hors d'oeuvres and platters elegantly displayed in various themes below.

PAN ASIAN STATION

Crispy Pork Belly Skewers, Thai Lettuce Wraps, Vegan Scallops, Sweet Potato Rolls

BREADS & SPREADS STATION

Tenderloin Crostini, Cranberry Brie Crostini, Strawberry Balsamic Crostini, Bruschetta Crostini

SEAFOOD STATION

Smoked Salmon Display, Shrimp Cocktail, Ahi Tuna Cucumber Rounds, Bite Size Crab Cakes +\$2

SKEWERS STATION

Blackberry Cheddar Skewers, Korean Chicken Skewers, Beef Tenderloin Skewer, Andouille Shrimp Skewers +\$2

TASTE OF SUMMER STATION

Raspberry Brie Bites, Watermelon Skewers, Blackberry Cheddar Skewers, Strawberry Balsamic Crostini

TASTE OF AUTUMN STATION

Fig Compote Apple Rounds, Cranberry Brie Crostini, Sausage Havarti Stuffed Mushrooms, Smoked Gouda Arancini

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