



## Carving Stations

- ◆ Tenderloin of beef (30ppl) ~ 275
- ◆ Breast of turkey (40ppl) ~ 175
- ◆ Leg of lamb (40ppl) ~ 200
- ◆ Beef top round (100ppl) ~ 350
- ◆ Beef brisket (30ppl) ~ 175
- ◆ Roast Pork Loin (30ppl) ~ 175

## Hors d'oeuvres

### Cold Hors d' Oeuvres (per 50 pieces)

- ◆ Bleu cheese bacon mousse new potatoes ~ 125
- ◆ Shrimp cocktail ~ 150
- ◆ Smoked salmon & dilled cream cucumber canapés ~ 125
- ◆ Tarragon chicken salad tarts ~ 125
- ◆ Crab Louis on Belgium endive ~ 150
- ◆ Beet crisp with herbed chevre canapes - 100
- ◆ Brie & sliced apple (or pear in season) with fig jam on baguette - 80
- ◆ Cheddar cookies with bourbon tomato jam - 100
- ◆ Pecan-cranberry brie tartlets - 75
- ◆ Blackened shrimp & avocado on cucumber - 125
- ◆ Ricotta, lemon & honey on crostini - 75
- ◆ Olive Tapenade on crostini - 75
- ◆ Salmon Mousse in pastry puffs - 125
- ◆ Blue Cheese mousse in pastry puffs - 100

### Hot Hors d' Oeuvres (per 50 pieces)

- ◆ Fried artichoke hearts ~ 100
- ◆ Sausage stuffed mushrooms ~ 150
- ◆ Scallops wrapped in bacon ~ 150
- ◆ Pigs -n-Pastry ~ 125
- ◆ Chicken tenders ~ 125
- ◆ Vegetable spring rolls ~ 90
- ◆ Prosciutto leek tart ~ 125
- ◆ Spanakopita ~ 100
- ◆ Chicken Satay ~ 125
- ◆ Chevre & caramelized onion puff pastry ~ 125
- ◆ Chesapeake crab cakes ~ 175
- ◆ Bacon wrapped dates - 125
- ◆ Mimi Quiches - 175
- ◆ Pork Dumplings Steamed or Fried - 50
- ◆ Fried chicken pops cordon bleu or buffalo - 50
- ◆ Smoked duck and corn dumplings with maple mustard sauce—100
- ◆ Tomato bisque shooters with grilled cheese—150

## Sliders & Sandwiches

(price based on 50 pieces)

- ◆ Smoked BBQ sliders ~ 125
- ◆ Beef Brisket sliders ~ 125
- ◆ Crab cake with remoulade ~ 185
- ◆ Country Ham biscuits ~ 125
- ◆ Shrimp Salad ~ 135
- ◆ Cucumber & watercress, cream cheese ~ 100
- ◆ Pimento cheese ~ 100
- ◆ Smoked Salmon Salad ~ 135
- ◆ Chicken Salad ~ 100

There will be a 9.3% food & beverage tax and 20% gratuity added to all catered events

Prices and menus subject to change