



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
- ◆ Cracked Snow Crab Claws - 150
- ◆ Beet crisp with herbed chevre canapes - 100
- ◆ Brie & sliced apple (or pear in season) with fig jam on baguette - 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 ~ 125
- ◆ Prosciutto leek tart ~ 125
- ◆ Spanakopita ~ 100
- ◆ Chicken Satay ~ 125
- ◆ Caramont goat cheese & caramelized onion puff pastry ~ 125
- ◆ Chesapeake crab cakes ~ 175
- ◆ Bacon wrapped dates - 125
- ◆ Mini Quiches - 175

Sliders & Sandwiches

- ◆ Smoked BBQ sliders ~ 125
- ◆ Beef Brisket sliders ~ 125
- ◆ Crab cake with remoulade ~ 185
- ◆ Country Ham sliders ~ 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