



Main Event Caterers

Reception Offerings + Displays

Tray Passed Hors d'Oeuvres

* indicates upgraded item

GF = Gluten Free

V = Vegan

*Jumbo Lump Crab Cakes

regional classic
eastern shore rémoulade

Rosemary Grilled Beef

garlic aioli + chives
toast crisps

Tandoori Chicken

cucumber raita + mango chutney
fried pita chip

*Hawaiian Lomi-loma

salted salmon, tomatoes + spring onions
salmon roe
GF

Jicama + Mango Summer Rolls

peanut dipping sauce
GF, V

Two Bite Angus Burger

smoked tomato jam
vermont sharp cheddar
wee brioche

*Little Lobster Rolls

the essence of summering in New England
on cute buns

Mac + Cheese Muffin

farmhouse aged cheddar
truffled aioli

*Lamb Lollipops

mustard + herbed breadcrumb crusted
tzatziki sauce

*Tuna Dynamite Cones

spicy dressed ahi tuna
petite sesame cones
micro green garnish



Tray Passed Hors d'Oeuvres

continued

Piquant African Peppers

plumped with ricotta

truffle jam

GF

Potato + Pea Samosas

tamarind chutney

Chicken 'n Waffle Skewer

malt battered fried chicken

bourbon maple syrup

Petite Ratatouille

toasted quinoa cup + basil cream

GF

Spinach + Feta Phyllo

tangy tzatziki

*Apple Pie Moonshine Pork Belly

blackberry compote + pickled red onion

Five Spice Duck Moo Shoo Wrap

rolled with fresh ginger + green onion

hoisin sauce

*Coconut Crusted Shrimp

golden + crisp

mango curry crème

Caprese Skewer

basil + balsamic syrup

GF

*Rare Ahi Tuna

chili aioli + tobiko

wonton crisp

Grilled Vegetable Quesadillas

rich cheddar cheese

jalapeno surge

chipotle crème



Tray Passed Hors d'Oeuvres

continued

*Artichoke Gratin
toasted + golden

Tostada + Mole Chicken
lime guacamole topped corn crisp
grilled chicken
cilantro + feta
watermelon radish

*Parisian Country Crepe
warm brie cheese
honey + walnuts
gathered in a thin pancake
tied with a chive
GF

Gruyere Gougeres
parmesan 'snow'



Stationary Hors d'Oeuvres Display Options

Elegant Cheese + Charcuterie Vignette

a blend of old world + new world cheeses
varying textures + styles
as well as...

hand selected prosciutto di parma
sopressata, saucisson sec + bresaola

accompanied by...

dried figs + toasted walnuts

bunches of fresh grapes

assorted crackers + baguette

whole grain + dijon mustards

French cornichons



Tapas Tableau

olives & marinated manchego

piquillo peppers + roasted artichoke

roasted tomatoes

marinated mozzarella

Whole Wheel of Brie de Meaux

spiced apricot jam

baguettes + crisp crackers

Mezze Vignette

fava bean falafel

roasted garlic hummus

classic grecian dolmas

traditional baba ghanoush

marinated feta + olives

fresh flatbreads + pita

Chèvre, Pesto + Pine Nut Torte

country breads

Short Smoked Salmon Braid

caramelized peach chutney

crispy frizzled leeks

toasted flatbread crackers

Molcajete Guacamole

freshly made guacamole

mixed in small batches in a molcajete

served with...

oversized + spiced corn chips

crisp pico de gallo

lime scented crema

Stationary Hors d'Oeuvres Display Options

continued

Warm Spinach + Artichoke Dip

crisp crackers + flat breads

Crudite Ensemble

matchsticks of fresh seasonal vegetables
handsomely arranged
cilantro green goddess + red bell pepper
ranch

Chesapeake Crab Fondue

gruyere + crisp chardonnay
sliced baguette + crisp flatbreads

Trio of Puff Pastry Tarts

goat cheese + roasted peppers
with lamb's lettuce
grilled breast of hen + caramelized shallots
with melting fontina
fresh roma tomato + mozzarella
with basil pesto sauce + balsamic laces

Mediterranean Trio of Spreads

jalapeno studded feta
roasted garlic hummus
red pepper + tomato tapenade
accompanied by...
petite pita + assorted crisps
marinated olive blend

Elegant Cheese Board

a blend of old world + new world cheeses
varying textures + styles
accompanied by...
dried figs + toasted walnuts
apricot jam + strawberries
bunches of fresh grapes
assorted crackers + baguette



Heavy Hors d'Oeuvres Fork Friendly Buffet

Option I

Two Bite Angus Burger
smoked tomato jam
sharp cheddar wedge
two bite brioche

Lemon Steamed Jumbo Shrimp
bloody mary cocktail sauce

Pecan Encrusted Chicken
pan seared + skewered
bourbon apricot chutney

Swanky Macaroni + Cheese
baked, bubbling + breadcrumb topped

Grilled Vegetable Quesadilla
jumpin' jack cheese
jalapeno surge
chipotle crème

Green Bean + Sweet Onion Salad
fresh herbs + toasted pinenuts
dijon mustard vinaigrette

Caesar Salad
baby romaine hearts
shards of parmesan cheese
focaccia croutons
traditional dressing

Farm Stand Crudites
matchsticks of fresh seasonal vegetables
individually displayed
cilantro green goddess



Heavy Hors d'Oeuvres Fork Friendly Buffet

Option II

Grilled Argentinian Skirt Steak

rubbed with garlic + herbs
sliced thin for petite brioche rolls
thyme + horseradish cream
chimichurri sauce

Chicken Souvlaki Skewers

Grecian tzatziki sauce

Poached Side of Salmon

cucumber scaled
horseradish crème fraiche
micro greens
thinly sliced baguette + crisps

Eggplant Involтини

eggplant rolls with grilled sweet peppers
basil scented goat cheese
micro green salad

Mediterranean Orzo

kalamata olives + roasted peppers
diced tomatoes + onion
sherry + herb vinaigrette

Fava Bean Falafel

lemon + tahini sauce

Greek Salad

mixed greens
kalamata olives + cucumbers
sweet onions, feta cheese + grape
tomatoes
lemon + oregano vinaigrette

Roasted Garlic Hummus

toasted pita + crisp crudités



Heavy Hors d'Oeuvres Fork Friendly Buffet

Option III

Coffee + Chili Rubbed Beef Tenderloin
pan seared + oven roasted
sliced thin + served with brioche rolls

Lemon Grass Chicken Satay
spicy Thai peanut sauce

Steamed Pork Buns
roasted pork belly
pickled daikon + hoisin
slivered green onions
on steamed buns

Vegetarian Potstickers
pan seared
sesame + chive
ginger + sherry soy sauce
bamboo steamers

Edamame Cucumber Cup
crisp vegetables
ginger + cilantro
sweet chili sauce

Vegetable Summer Roll
rice paper wrapper
citrus mint sauce

Pad Thai Salad
rice noodles, toasted peanuts, green
onions + tamarind sauce
fresh cilantro + squeeze of lime
to-go boxes + chopsticks

Eden Salad
edible flowers + cucumbers
orange segments + radishes
leaves of baby arugula + mixed greens
gingered citrus vinaigrette



Heavy Hors d'Oeuvres Fork Friendly Buffet

Option IV

Herb Crusted Beef Tenderloin
sliced thin for French baguette
horseradish rosemary cream

Jumbo Lump Crab Cakes
regional classic
eastern shore remoulade

Mustard Crusted Chicken
grilled on bamboo picks
black cherry Dijon

Garden Penne
emerald asparagus tips
fresh shucked corn + roasted red peppers
caramelized shallots
basil + garlic olive oil dressed
shredded parmesan

Goat Cheese + Caramelized Onion Risotto
pan seared golden

Roasted Vegetable Mosaic
fresh herbs + olive oil drizzle

Panzanella
torn Tuscan bread
ripe tomatoes + garlic
green olives + sweet onions
mozzarella piccolo + capers
roasted red peppers + basil
vintage balsamic

Caesar Salad
baby romaine hearts
shards of parmesan cheese
focaccia croutons
traditional dressing

Focaccia Rolls
fresh baked from our hearth
brushed with garlic oil
a touch of maldon



Dessert Display Options

Mignardises Table

a collection of our pastry chef's best,
seasonal pastries
a blend of classics + new twists featuring:
mousse filled chocolate cups, assorted
opera cakes, cream filled profiteroles
a variety of cheesecake bites
seasonal miniature pies, French macarons
petite fresh fruit tartlets, caramel glazed
pecan bars, chocolate coated cereal
clusters + coconut macaroons



Brownie Bar

a collection of rich and fudgy brownies
to include...
Dark Chocolate, Black Forest
Blondie + Walnut Studded

Raid Our Cookie Jar!

collection of artisan cookies + brownies
some classics and some new twists
toffee chocolate chip, snickerdoodle
oatmeal + dried cranberry, ginger +
peanut butter

Cupcake Shop

collection of classic + new twists
please choose 3 of your favorites
Madagascar vanilla, double chocolate,
spiced carrot, strawberry lemonade,
southern red velvet + caramel macchiato

Individual Pie Display

collection of handmade pies elegantly
displayed
please select three
banana cream
cherry
chocolate silk
Dutch apple
Georgia peach
lemon meringue
southern mud pie