

COCKTAIL RECEPTION

SPECIALTY COCKTAIL SUGGESTIONS

AUTUMN DELIGHT
bourbon + apple cider
cinnamon scented syrup
fresh apple slice garnish
served over rocks

CHINESE PEAR MARTINI
crisp vodka + pear purée
white pear juice
shaken vigorously + poured over ice

THE PERFECT MANHATTAN
a 'perfect' blend of bourbon,
sweet + dry vermouth
with a cherry on top!

BLOOD ORANGE SPARKLER
blood orange juice + champagne

CRANBERRY SPICE CHAMPAGNE
muddled cranberries + agave nectar
bubbly champagne + winter spices

THE FRENCH 75
champagne + smooth gin
lemon juice + simple syrup
offered in flutes with a lemon twist

APEROL SPRITZ
traditional Italian aperitif
Aperol topped with Prosecco
splashed with seltzer

PURPLE HAZE MARTINI
hpnotiq, vodka + pineapple juice
pomegranate juice
served in a martini glass
garnished with orange rind

CLASSIC OLD FASHIONED
muddled bitters, maraschino
cherry + orange
a generous helping of bourbon
splash of club soda

PEAR + SAGE MOJITO

pear liqueur + sage leaves
pear nectar + cane rum
splash of club soda
slice of pear + sage leaf for garnish

THE MARTINI

crisp gin or vodka
dry vermouth
olive garnish

APPLE GROVE CHAMPAGNE

apple liqueur + champagne
apple slice for garnish

LYCHEE MARTINI

lychee juice + vodka
sugar rimmed glass

WHISKEY SOUR

whiskey + simple syrup
fresh lemon + lime juice sour mix
maraschino cherry

THE BIG APPLE

whiskey, dry vermouth + dash of bitters
sparkling apple cider
garnished with petite lady apple

PASSED HORS
D'OEUVRES

PLEASE SELECT FOUR

*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

PETITE RATATOUILLE
toasted quinoa cup + basil cream
GF

*CRISPY PORK BELLY WITH GLAZED HEIRLOOM CARROTS
onion mint relish
micro shiso
bamboo pick

TWO BITE ANGUS BURGER
smoked tomato jam
vermont sharp cheddar
wee brioche

*BEET CURED SALMON GRAVLAX
crostini with lemon aioli

MAC + CHEESE MUFFIN
farmhouse aged cheddar
truffled aioli

**LAMB LOLLIPOPS
mustard + herbed breadcrumb crusted
tzatziki sauce

FAVA BEAN FALAFEL
grated lemon peel
lemon + tahini sauce
V

*LEMON STEAMED JUMBO SHRIMP
cocktail sauce in a shot glass
GF

ANTIPASTI SKEWERS
sun-dried tomato + artichoke
olive + manchego
GF

FIVE SPICE DUCK MOO SHOO WRAP
rolled with fresh ginger + green onion
hoisin sauce

BUTTERNUT SQUASH BISQUE
nutmeg scented creme fraiche
served en demitasse

*TUNA DYNAMITE CONES
spicy dressed ahi tuna
petite sesame cones
micro green garnish

PIQUANT AFRICAN PEPPERS
plumped with ricotta
truffle jam
GF

***LOBSTER BURGER
potato crisp + garlic aioli
two bite brioche

CROSTINI WITH FAVA BEAN MOUSSE
black olive caviar
French breakfast radish
V

*THE DUCK + THE FIG
seared + sliced duck breast
orange zested fig marmalade + whipped boursin
crostini

TANDOORI CHICKEN
cucumber raita + mango chutney
fried pita chip

POTATO + PEA SAMOSAS
tamarind chutney

*CHILI-GINGER-LIME SHRIMP
butternut squash puree
toasted pepitas
GF

WILD MUSHROOM RAGOUT ON POLENTA TOAST
emmental cheese

CRISPY BRUSSELS SPROUTS
black olive puree
ceramic spoon
GF, V

LAMB GYRO
served on mini pita
lemon yogurt
diced cucumber

ROASTED ROOT VEGETABLE BROCHETTE
parsnip, radish, beetroot and carrot
pear honey and celery tendril
GF, V

*APPLE PIE MOONSHINE PORK BELLY
blackberry compote + pickled red onion

CUCUMBER + GORGONZOLA MOUSSE TOAST
pumpnickel bread
dill fronds

MOROCCAN CHICKEN
north african spiced ribbon of chicken
skewered on bamboo with olives + preserved lemon
touch of cilantro aioli
GF

PORT POACHED PEARS + BRIE
pastry envelopes
pear + honey cream

BRAISED SHORT RIB + BRIE
caramelized onion jam
miniature brioche

VELVETY CREAM OF TOMATO SOUP
in demitasse cups
petite grilled cheese

GRUYERE GOUGERES
parmesan 'snow'

STATIONARY HORS
D'OEUVRES

FOR YOUR CONSIDERATION
* MANY OTHER OPTIONS
AVAILABLE!

ELEGANT CHEESE BOARD | \$8
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

TAPAS TABLEAU | \$7
olives & marinated manchego
piquillo peppers + roasted artichoke
roasted tomatoes
marinated mozzarella

BROWN SUGAR + PECAN GLAZED BRIE | \$4
crisp crackers + country bread

MEZZE VIGNETTE | \$6
fava bean falafel
roasted garlic hummus
classic grecian dolmas
traditional baba ghanoush
marinated feta + olives
fresh flatbreads + pita

ARTISAN POPCORN TRIO | \$4
Please choose 3 of the following:

Molto Italiano
white truffle oil + parmesan

Cheddar
Wisconsin aged cheddar

Cracker Jack
caramel coated

Southern BBQ
garlic, mesquite seasoning + parsley

Chile Lime Dust
grated lime zest + chili powder

Fantastic French
herbed sea salt crystals

ELEGANT CHEESE + CHARCUTERIE VIGNETTE | \$14

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

HANGING SOFT PRETZELS | \$3

soft pretzels hung from an industrial copper pipe display coated in salt and
served with a trio of dips...
spicy brown mustard
honey mustard
cheddar cheese sauce

FONDUE OF AGED WHITE CHEDDAR | \$5

spicy andouille with assorted crisps

CHESAPEAKE CRAB FONDUE | \$6

gruyere + crisp chardonnay
sliced baguette + crisp flatbreads

ROASTED CARROT HUMMUS | \$3.50

topped with toasted pine nuts + olive oil drizzle
flatbread, pita, + assorted crisps

SHORT SMOKED SALMON BRAID | \$8

caramelized peach chutney
crispy frizzled leeks
toasted flatbread crackers

MEDITERRANEAN TRIO OF SPREADS | \$6

jalapeno studded feta
roasted garlic hummus
red pepper + tomato tapenade

accompanied by...
petite pita + assorted crisps
marinated olive blend

MINI PANINI | \$9
prosciutto + gorgonzola
roasted tomatoes, mozzarella + basil
roasted vegetable + feta cheese
all on toasted focaccia