

## COCKTAIL RECEPTION

### SPECIALTY COCKTAIL SUGGESTIONS

#### THE ST. GERMAIN COCKTAIL

St. Germain + champagne  
club soda  
colorful edible blossom

#### BLACKBERRY SMASH

muddled lemon, blackberries + mint  
your choice of bourbon or vodka  
dash of simple syrup

#### MOSCOW MULE

ice cold vodka  
fresh lime juice + spicy ginger beer  
lime wheel garnish

#### SOUTHERN ARNOLD PALMER

half peach iced tea + half lemonade  
finished with vodka  
lemon wheel

#### CHERRY BLOSSOM BELLINI

white peach puree  
bubbly champagne  
splash of cherry brandy

#### CUCUMBER ELDERFLOWER COOLER

cucumber infused vodka + lemon juice  
simple syrup + elderflower  
muddled cucumbers + champagne splash  
cucumber slice for garnish

#### SPARKLING LAVENDER LEMONADE

fresh lemon juice + lavender simple syrup  
topped with sparkling wine

#### DARK + STORMY

dark rum + ginger beer  
splash of lime juice  
in a collins glass over ice

#### THE FRENCH 75

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

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

\*\*LAMB LOLLIPOPS  
mustard + herbed breadcrumb crusted  
tzatziki sauce

PULLED PORK SLIDER  
slow smoked + fork tender  
peach + mustard seed bbq sauce  
tangy cabbage slaw  
brioche bun

COMPRESSED MELON  
feta + beet syrup  
GF

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

TANDOORI CHICKEN  
cucumber raita + mango chutney  
fried pita chip

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

SPINACH + FETA PHYLLO  
tangy tzatziki

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

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

RASPBERRIES + BRIE  
golden pastry envelope

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

PIQUANT AFRICAN PEPPERS  
plumped with ricotta  
truffle jam  
GF

\*\*MISO BLACK COD ON MINI BLACK RICE CAKES  
micro mitsuba  
GF

POTATO + PEA SAMOSAS  
tamarind chutney

SMOKED SALMON BARQUETTE  
sour cream + dill  
red onion escabeche

LAMB GYRO  
served on mini pita  
lemon yogurt  
diced cucumber

THAI SPICED WATERMELON GAZPACHO  
en demitasse  
GF,V

\*BACON WRAPPED SCALLOPS  
pickled red onion  
sweet corn aioli

WILD MUSHROOM RAGOUT ON POLENTA TOAST  
emmental cheese

CHICKEN 'N WAFFLE SKEWER  
malt battered fried chicken  
bourbon maple syrup

JICAMA + MANGO SUMMER ROLLS  
peanut dipping sauce  
GF,V

FAVA BEAN FALAFEL  
grated lemon peel  
lemon + tahini sauce  
V

\*SHRIMP 'N GRITS  
pan sauteed gulf shrimp  
soft + rich corn grits  
tasso ham sauce  
stainless steel tapas spoon  
GF

TOSTADA + MOLE CHICKEN  
lime guacamole topped corn crisp  
grilled chicken  
cilantro + feta  
watermelon radish

GRILLED VEGETABLE QUESADILLAS  
rich cheddar cheese  
jalapeno surge  
chipotle creme

\*PETITE FISH TACO  
seasoned tilapia  
mango + cilantro salsa  
crisp mini tortilla  
chipotle cream

MAC + CHEESE MUFFIN  
farmhouse aged cheddar  
truffled aioli

PETITE RATATOUILLE  
toasted quinoa cup + basil cream  
GF

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

CAPRESE SKEWER  
basil + balsamic syrup  
GF

\*HAWAIIAN LOMI-LOMI  
salted salmon, tomatoes + spring onions  
salmon roe  
GF

GRUYERE GOUGERES  
parmesan 'snow'

STATIONARY HORS  
D'OEUVRES

OPTIONS TO CONSIDER

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

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

CHERRY BLOSSOM BRIE EN CROUTE | \$4  
tart cherry preserves  
sugared whole pecans  
sliced ficelle + crisp crackers

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

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

**SUSHI BAR | \$9**

California roll  
fresh lump crab, red masago,  
avocado, cucumber, sesame seeds

salmon avocado roll  
Skuna Bay salmon, shiso,  
Haas avocado, tempura flakes

tuna cucumber roll  
#1 grade ahi tuna, black sesame seeds,  
seedless cucumber, chives

veggie roll  
asparagus, carrot + daikon threads,  
simmered shiitake, red bell pepper, watercress

spicy tuna roll  
#1 grade ahi tuna, scallion,  
cucumber, sriracha, tobiko

shrimp shichimi roll  
poached gulf shrimp Japanese seven spice,  
pickled daikon, asparagus

wasabi scallop roll  
lightly poached day boat scallops,  
shredded shiso, dehydrated wasabi,  
orange masago

served with...  
pickled ginger  
wasabi  
soy sauce  
bamboo chopsticks

**CHÉVRE, PESTO + PINE NUT TORTE | \$4**  
country breads

**WARM SPINACH + ARTICHOKE DIP | \$5**  
crisp crackers + flat breads

**CHESAPEAKE CRAB FONDUE | \$6**  
gruyere + crisp chardonnay  
sliced baguette + crisp flatbreads

DUO OF MEDITERRANEAN HUMMUS | \$6  
roasted garlic + lemon  
roasted red bell pepper

slightly toasted pita + crisp crudités

MOLCAJETE GUACAMOLE | \$6  
freshly made guacamole  
mixed in small batches in a molcajete

served with...  
over sized + spiced corn chips  
crisp pico de gallo  
lime scented crema

TEQUILA CURED SALMON | \$8  
rolled with micro greens  
cumin lime vinaigrette dressed

TRIO OF PUFF PASTRY TARTS | \$8  
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

TEA TIME TABLEAU | \$5  
finger sandwiches of...  
cucumber + dill  
prosciutto + fig  
Scottish smoked salmon + capers