

CASINO COCKTAIL PARTY

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

COMPRESSED MELON
feta + beet syrup
GF

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

PETITE RATATOUILLE
toasted quinoa cup + basil cream
GF

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

ROSEMARY GRILLED BEEF
garlic aioli + chives
toast crisps

PIQUANT AFRICAN PEPPERS
plumped with ricotta
truffle jam
GF

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

RASPBERRIES + BRIE
golden pastry envelope

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

TANDOORI CHICKEN
cucumber raita + mango chutney
fried pita chip

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

OPEN FACED HAM BISCUITS

shaved virginia ham
spiced apricot jam
petite buttermilk biscuits

BUFFALO CHICKEN CONES

crispy chicken bite
dressed with Buffalo sauce
blue cheese mousse
savory cone
micro celery leaves

*PERUVIAN CEVICHE TACO

sea bass + shrimp
roasted sweet potato aioli
micro cilantro
GF

MAC + CHEESE MUFFIN

farmhouse aged cheddar
truffled aioli

**LAMB LOLLIPOPS

mustard + herbed breadcrumb crusted
tzatziki sauce

CHICKEN 'N WAFFLE SKEWER

malt battered fried chicken
bourbon maple syrup

RAW ZUCCHINI LASAGNA

pistachio pesto + sundried tomato sauce
pine nut 'ricotta'
droplets of balsamic syrup
GF,V

*SHRIMP 'N GRITS

pan sauteed gulf shrimp
soft + rich corn grits
tasso ham sauce
stainless steel tapas spoon
GF

CAPRESE SKEWER

basil + balsamic syrup
GF

FIVE SPICE DUCK MOO SHOO WRAP

rolled with fresh ginger + green onion
hoisin sauce

JICAMA + MANGO SUMMER ROLLS
peanut dipping sauce
GF,V

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

POTATO + PEA SAMOSAS
tamarind chutney

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

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

**LITTLE LOBSTER ROLLS
the essence of summering in New England
on cute buns

GRILLED VEGETABLE QUESADILLAS
rich cheddar cheese
jalapeno surge
chipotle creme

SMOKED SALMON BARQUETTE
sour cream + dill
red onion escabeche

SPINACH + FETA PHYLLO
tangy tzatziki

GRUYERE GOUGERES
parmesan 'snow'