



Catering Menu 2010

Hors D'oeuvres

Mediterranean Platter

Cured Meat Assortment, Goat Cheese, Tillamook Cheddar, Swiss, Roasted Red Peppers,
Olive Assortment, Flatbread Crackers *(serves 20) \$110*

Spinach & Crab Dip

Chesapeake Bay "Blue Crab", Curly Spinach, Cream Cheese *(serves 10) \$25 per pound*

Calamari

Fried Squid with Horseradish Barley Malt Aioli *(serves 10) \$25 per pound*

Shrimp Cocktail

Chilled Jumbo Shrimp, Cocktail Sauce *(10-15 count) \$36 per dozen*

Mini Crab Cakes

Seared Lump Mini Crab Cakes *(1 oz each) \$36 per dozen*

Hand Carved Station

Sliced Tenderloin with Rustic Rolls and Traditional Condiments
6-7 pound average (serves 20 guests) \$250 per loin

Chicken Satay

Skewered Teriyaki Chicken *\$3 per piece*

Ahi Tuna

Blackened Ahi Tuna, Roasted Garlic-Wasabi Mayo *Market Price \$...pound (serves 10)*

Sauté Station

Sautéed in butter, lemon and Chardonnay with capers

- Jumbo Shrimp (10-15 count) \$36 per dozen
- Herbs de Provence Encrusted Tuna (2 oz medallions) \$36 per pound

Vegetable Lo Mein

Asian noodles, Chinese Take Out Boxes \$3 per person

Mashed Potato Bar

Yukon Gold Mashers, Traditional Toppings \$4 per person

"Petit Fors" Style Desserts \$3.50 per person

Combination of the following:

"Ghirardelli" Double Chocolate Brownie

French Style Cheesecake

Lemon Bars