

Hors D'oeuvres

Due to the seasonality of our menu, items and pricing are subject to change

Baked Brie

With Granola Caramel (serves 20) \$75

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## Mediterranean Platter

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

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Spinach & Crab Dip

Chesapeake Bay "Blue Crab," Curly Spinach, Cream Cheese (serves 10) \$35 per pound

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## Calamari

Fried Squid with Horseradish Barley Malt Aioli (serves 10) \$30 per pound

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Smoked Salmon Bouchee

Capers, Crème Fraiche, Herbs \$24 per dozen

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## Bruschetta

Choice of Wild Mushroom Goat Cheese or Tomato, Black Olive Spread \$21 per dozen

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Shrimp Cocktail

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

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## Mini Crab Cakes

Fried Lump Crab Cakes (1oz) \$36 per dozen

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Hand Carved Station

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

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## Chicken Pot Stickers

Chicken Stuffed Dumplings, Mango Sesame Dipping Sauce \$25 per dozen

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Ahi Tuna

Blackened Ahi Tuna, Roasted Garlic-Wasabi Mayo (serves 10) \$36 per pound

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## Spicy Crab Dynamite

Served Chilled with Seaweed Salad and Wonton Chips (serves 10) \$75 per pound

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Butternut Squash Risotto

with Frangelico Beurre Blanc \$3 per person

Desserts

Served Petit Fors Style \$3.50 per person

Combination of the following:

"Ghirardelli" Double Chocolate Brownie

French Style Cheesecake

Lemon Bars