

Displayed Hors d'oeuvres

FRESH VEGETABLE CRUDITÉ DISPLAY / \$300/FULL ~ \$150/HALF

assortment of fresh vegetables accompanied by assorted dips

IMPORTED AND DOMESTIC CHEESE DISPLAY / \$400/FULL ~ \$200/HALF

a variety of imported and domestic cheeses with assorted crackers, whole grain and Dijon mustards and fresh fruit garnish

MEDITERRANEAN MARKET DISPLAY / \$6 PER PERSON

Display of fresh fruits, vegetables and gourmet cheeses accompanied by a selection of assorted crackers, baked breads, pita chips, whole grain and Dijon mustard, hummus, ranch and assorted dips Mediterranean compotes

BAKED BRIE EN CROÛTE / \$150.00

a wheel of imported Brie, baked in a puff pastry & served with crusty breads and raspberry sauce

SPINACH AND ARTICHOKE TUREEN / \$150.00

creamy spinach & artichoke dip served with fresh made pita chips

MARYLAND CRAB TUREEN / \$175.00

prepared with lump crab meat served with crusty sliced baguette

SMOKED SALMON / \$200.00

smoked salmon served with capers, red onion, fresh tomato, diced egg, fresh lemon & pumpernickel bread

CHEF'S ASSORTED TAPAS / \$200.00

roasted pepper garlic spread, olive tapenade, hummus & baba ghanoush served w/pita chips, crostini and flatbreads

SHRIMP DISPLAY / \$245.00

100 chilled jumbo shrimp cocktail with traditional cocktail sauce and lemon

PATÉ DISPLAY / \$400.00

pâté de foie gras, country pâté & seafood pâté served with crusty breads, flatbreads and crostini

RAW BAR DISPLAY / MARKET PRICE

includes 200 chilled jumbo shrimp, 50 blue point oysters, 50 little neck clams and 75 Jonah crab claws. Served with traditional cocktail sauce, mignonette sauce & fresh lemon

Prices are subject to an 18% gratuity, a 3% service charge and applicable sales tax