

Canapes

(Must be Ordered in Quantities of 25), \$8.50 per Piece

- Shrimp Cocktail (GF)
- Smoked Duck, Sour Cherry
- Smoked Salmon Mousse, Parmesan Crisp, Dill (GF)
- Truffle Chicken Salad with Candied Walnuts, Crostini
- Goat Cheese Peppadew, Pistachio, Honey (GF/V)
- Boursin Stuffed Dates (V)
- Anti-Pasto Skewer: Ciliegine Mozzarella, Tomato, Salami, Basil Leaf (GF)
- Curry Shrimp & Mango, Phyllo Crisp
- Ahi Poke, Japanese BBQ, Siracha mayo on Wonton
- Parma Ham & Melon, Balsamic Drizzle
- Roasted Tomato & Corn Bruschetta (VG/V)
- Purple Potato, Caviar and Crème Fraiche
- Bacon Lardon, Petite Herbed Biscuit, Blue Cheese, Apple Jam
- Tenderloin of Beef, Horseradish Cream, Red Onion Jam on Crostini

(GF) - Gluten Friendly | (V) - Vegetarian | (VG) - Vegan

All prices are per person and subject to 26% taxable service charge and applicable taxes. Please see below for the "Service Charge" breakdown:

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Hors D`oeuvres

(Must be Ordered in Quantities of 25), \$8.50 per Piece

- Vegetable Spring Roll, Thai Sweet Chili (VG)
- Vegetable Samosa, Cilantro Chutney (VG)
- Vegan Garden Tartlet (VG)
- Spanakopita (V)
- Raspberry & Brie (V)
- Risotto & Porcini Croquette (V)
- Halloumi and Vegetable Skewers (VG) (GF)
- Chicken Yakatori Skewers (GF)
- Maui Shrimp Spring Roll
- French Onion Boule, Parmesan
- Chorizo Stuffed Date, Bacon Wrap (GF)
- Fiery Beef BBQ Brisket & Bacon (GF)
- Miniature Beef Wellington, Cabernet Demi
- Lamb Gyro
- Malibu Coconut Shrimp, Orange Dipping Sauce
- Honey Sracha chicken Meatball

Premium Selection (\$13.00 per Piece)

- Mini Maryland Crab Cakes, Lemon Caper Remoulade
- Grilled Baby Lamb Chops, Rosemary Demi (GF)

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Stations

Poke Station, 33

Ahi Tuna, Scallion, Seaweed, Edamame, Cilantro, Pumpkin, Dashi, Soy

Lomi Lomi Salmon, Sweet Onion, Radish, Cucumber, Soy, Ginger

Assorted Root Vegetable Chips, Lotus Root Chips, Plantain Chips

Taco Tuesday Station, 27

- Hard & Soft Tacos
- Braised Beef & Chicken
- Served with Sour Cream | Cheddar Cheese | Shredded Lettuce | Diced Tomatoes | Jalapenos | Radish | Guacamole | Refried Beans

Potato Bar, \$15

- Yukon Gold Mashed Potato Bar
- Blue Cheese Crumbles, Cheddar Cheese, Peppercorn Bacon, Sauteed Shiitake Mushrooms, Caramelized Onions and Demi Glace
- Mashed Sweet Potato Bar
- Brown Sugar, Marshmallows, Candied Pecans, Dried Cranberries, Whipped Cream and Orange Zest Honey

Fried Rice and Noodle Station (Action), 30

- Chow Mein Noodles | Szechwan Green Beans | Mixed Vegetables | Teriyaki Sauce
- Thai Fried Rice | Soy Ginger Glazed Salmon | Honey Sriracha Chicken
- *Requires an attendant up to (2) hours @ \$325 per attendant*

Maryland Style Crab Cakes & Grilled Garlic Shrimp Station, 39

- Pan Seared Crab Cakes | Grilled Garlic Shrimp
- Creamy Cole Slaw, Baby Spinach, Old Bay Tartar Sauce

Dumplings & Bao Buns Station, 25

- Ginger Chicken Potstickers, Edamame Dumplings, Char Sui Pork Buns, Sriracha Mushroom Bao Buns, Ponzu Dipping Sauce, Thai Sweet Chili Sauce, Pickled Cucumber Salad

Slider Station, \$28 (Select ONLY Two)

- BBQ Pulled Pork | House Made Slaw
- Crab Cake | Remoulade
- Angus Beef | Cheddar | Grilled Onion
- Fried Chicken | Spicy Mayo | Dill pickle
- Veggie Burger | Eggplant Hummus

Mac and Cheese Station, \$27

- Five Cheese | Extra Sharp Cheddar | Parmesan | Fontina | Gruyere | Blue | Cavatappi Macaroni
- Seared Chicken & Slab Bacon
- Shrimp & Scallop

Carving Stations (Minimum of 50 Guests)

- Pepper Seared Tenderloin of Beef | Onion Marmalade | Creamy Horseradish | \$35
- Carved Roast Tomahawk Steak Bone-In | Cabernet Reduction | Horseradish Cream | \$33
- Slow Roasted Turkey Breast | Mini Stuffing Muffins | Cranberry Marmalade | \$28

- Roasted Whole Rockfish | Fresh Vegetables and Lemon Butter Sauce | \$30
- Pork Loin Bacon Wrapped | Fig Jam | Mini Biscuits | \$27
- Carving Station: Bone-In Sirloin with Cream Mustard Reduction | \$35

Italian Pasta Station (Action), 32

- Choice of (2) Two Pasta Selections Per Station
- Cavatappi | Broccoli Rabe | Spicy Italian Sausage | Peperonata | Chickpeas | Lemon | Baby Spinach
- Three Cheese Tortellini | Garlic Shrimp | Sundried Tomatoes | Basil Pesto | Pecorino
- Gnocchi | Beef | Pancetta | Roma Pomodoro | White Wine Ragu
- Tagliatelle | Prosciutto | Cream | Parmesan
- Vegetable Pansoti | Walnut Pesto | Greens | Fresh Herbs | Ricotta | Cream | Asiago

Sushi Station, 35 (4 Pieces per Person)

- Sushi Rolls

California | Rainbow | Spicy Tuna | Shrimp Tempura

- Nigiri Sushi

Hamachi (Yellowtail) | Salmon | Shrimp | Unagi (Eel) | Crab

S'mores Station, 25

- Graham Crackers | Snickerdoodle Cookies | Soft Baked Marshmallow | Warm Fluff
- Hershey's Chocolate Bars | Peppermint Patties | Reeses Peanut Buttercups | Heath Bars | Fresh Fruit
- *With or Without an Attendant up to (2) hours @ \$325 per Attendant*

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Action / Carving Stations require an attendant up to (2) hours @ \$275 per attendant.

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Displays

Cheese Montage, \$24

- An Array of Flavorful Imported & Local Cheeses, Fresh & Dried Fruits, Nuts, Honey & Marmalade
- Sliced Breads & Deluxe Crackers

, 29

- Prosciutto | Bresaola | Soppressata | Cornichons | Marinated Olives | Shaved Provolone and Fresh Mozzarella Cheeses | Balsamic Vinegar | Extra Virgin Olive Oil | Dried Fruits and Nuts | Baguettes

Mezza Table, 21

- Hummus, Baba Ghanoush & Tabbouleh | Pepperoncini, Carrots
- Roasted Red Peppers, Marinated Olives, Mozzarella | Pita Chips

Farm to Table Garden Bar, 19

- An Array of Garden Vegetables, Chipotle Ranch & Parmesan Peppercorn Dips

Fruit Display, \$19

- A Colorful Array of Cubed Fruit with Dark Chocolate Fondue or Fruit Skewers with Honey Lime Yogurt Dipping Sauce

Chocolate Fondue, \$20

- Pineapple | Cantaloupe | Honeydew | Strawberries | Rice Crispy Treats | Sponge Cake | Marshmallows | Pretzels

Raw Bar On Ice, \$35

- Chilled Jumbo Shrimp | Cocktail Sauce | Lemon Caper Rémoulade
- East Coast Oysters on the Half Shell Served with Cocktail Sauce and Mignonette
- Snow Crab Claws with European and American Style Cocktail Sauces

Mini Desserts, \$21

- Chocolate Mousse Tulips | Mini Pecan Pies | Port Wine Rhubarb Crumb Tart | Raspberry Linzer Tarts | Pumpkin Pie | Lime Curd Tartlet | Apple Cranberry Strudel

Assorted Sweet Treats, 23

- Mini Cupcakes | Chocolate Truffles | French Macarons | Cheesecake Pops

Coffee Display, \$18

- Regular & Decaffeinated Coffee
- Taylor of Harrogate Tea Station Served with Whipped Cream, Cinnamon Sticks, Sugar Cubes, Chocolate Shavings and Citrus Twists

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