



Social Menu

EASTERN SHORE BUFFET \$25

Includes assorted fruit juices, freshly brewed iced tea, coffee and an assortment of hot Bigelow teas.

Mimosa and Bloody Mary Bar

*(*Please add an additional \$15 per person)*

Host bar to include champagne, orange juice, house vodka, house-made bloody mary mix and garnish.

Fresh Fruit and Berries Display

Freshly sliced seasonal fruits and berries served with a house-made Kahlua yogurt dip and chocolate.

Buffet to include:

Assorted Yogurt Parfaits

Freshly Baked Muffins, Danish and Breakfast Breads with Butter and Preserves

Mini Cheese Blintzes served with Hot Fruit Topping

Lox and Bagel Display

Fluffy Scrambled Eggs

Scrambled Eggs Florentine

Thick Cut Applewood Bacon and Smoked Pork Sausage or Turkey Sausage

Breakfast Potatoes with Roasted Red Peppers

Carved Honey Ham Display with Dijon Mustard Horseradish

Steamed P.E.I Mussels with Roasted Garlic and Herb Butter

Steamed Peel and Eat Shrimp

Assorted Chef's Choice Dessert Display

SHOWERED WITH LOVE LUNCHEON \$18

Includes freshly brewed iced tea, coffee and an assortment of hot Bigelow teas.

Beverages

Strawberry and Mint Infused Lemonade

Cucumber, Basil and Lime Water

Mimosa and Bloody Mary Bar

*(*Please add an additional \$15 per person)*

Host bar to include champagne, orange juice, house vodka, house-made bloody mary mix and garnish.

Gourmet Cheese Display

Domestic and imported cheeses laid out with a variety of fruits and nuts, accompanied by assorted crackers and sliced breads.

Fresh Fruit and Berries Display

Freshly sliced seasonal fruits and berries served with a house-made Kahlua yogurt dip and chocolate

Lettuce Wraps

Butter lettuce taco served with cherry tomatoes, avocado and bean sprouts. Served with garlic aioli.

Assorted Finger Sandwiches

An assortment of egg, shrimp and tuna salad finger sandwiches served on a variety of breads.

Mini Quiche Display

A variety of miniature quiche served with garlic herb ranch.

Sweet Stop

Assort Chef's choice dessert display.

SIMPLE AND SWEET LUNCHEON \$18

Includes freshly brewed iced tea, coffee and an assortment of hot Bigelow teas.

Beverages

Strawberry and Mint Infused Lemonade

Cucumber, Basil and Lime Water

Mimosa and Bloody Mary Bar

*(*Please add an additional \$15 per person)*

Host bar to include champagne, orange juice, house vodka, house-made bloody mary mix and garnish.

Fresh Fruit and Berries Display

Freshly sliced seasonal fruits and berries served with a house-made Kahlua yogurt dip and chocolate.

Salad Bar

Mixed greens, tomatoes, carrots, onions, cheese and house-made croutons.

Deli Stop

Assorted trays of deli meat tray of capicola ham, oven roasted turkey and roast beef, sliced cheeses and sliced bread and baguette rolls. Served with lettuce, tomato, onion and pickles.

Caprese Salad with fresh sliced tomatoes and mozzarella tossed in house made pesto

Baked Potato Salad

Classic Italian Pasta Salad

Assorted Finger Sandwiches

An assortment of egg, shrimp and tuna salad finger sandwiches served on a variety of breads.

Sweet Stop

Assort Chef's choice dessert display.

360 HORS D'OEUVRES PACKAGE \$32

**Based on a two hour time frame*

Includes freshly brewed iced tea, coffee, and an assortment of Bigelow hot teas.

Beverages

Strawberry and Mint Infused Lemonade

Cucumber, Basil and Lime Water

Mimosa and Bloody Mary Bar

*(*Please add an additional \$15 per person)*

Host bar to include champagne, orange juice, house vodka, house-made bloody mary mix and garnish.

Gourmet Cheese Display

Domestic and imported cheeses laid out with a variety of fruits and nuts, accompanied by assorted crackers and sliced breads.

Fire Roasted Vegetable Display

Asparagus, peppers, Portobello mushrooms, zucchini and summer squash, drizzled with aged balsamic vinegar and olive oil, served with grilled pita bread and house-made hummus.

Hors D'oeuvres

** Select Four*

Bacon Wrapped Scallops

Swedish Meatballs

Vegetable Spring Rolls served with a Sweet and Sour Sauce

Mini Beef Wellington

Smoked Chicken Quesadilla

Spanakopita

Shrimp Tostada

Bacon Wrapped Jumbo Shrimp

Coconut Shrimp served with an Apricot Glaze

Tomato and Farmstead Mozzarella Cheese Crostini topped with a Balsamic Glaze

Sesame Chicken Satay with Spicy Peanut Sauce

Crab Bites served with Spicy Remoulade

Crab Dip served with Toasted Breadsticks

Creamy Spinach and Artichoke Dip served with Grilled Pita Bread