



THE BRONZE

\$39 per person

COLD CANAPES

Please choose two:

- Smoked Salmon Canapes
- Goat Cheese, Pecan, & Honey on Garlic Toasts
- Tomato Mozzarella Caprese Skewers
- Ahi Tuna Poke Chip
- Lump Crab Toastadas
- Curried Chicken Salad in Endive Spears
- Esquite Shooters
- Crab "Bloody Marys"
- Shrimp Ceviche Cups
- Smoked Salmon with Cucumber & Crème Fraiche
- Pimiento Cheese Toasts

HOT HOR D'OEUVRES

Please choose two:

- Mini Crab Cakes with Remoulade
- Filet Mignon, Mushroom, Grilled Scallion
- Puff Pastry Hot Dogs
- Mini Quiche Lorraine
- Potato Pancakes with Sour Cream and Chive
- Lamb Lollies with Pomegranate Molasses
- Arancini with Bacon
- Pesto Shrimp Skewers
- Bacon Wrapped Scallops
- Grammy's Meatballs
- Mini Potato Pancakes with Sour Cream & Chive

STARTER

Please choose one:

- Apple Pecan Salad
- Rocco's Caesar
- Chopped Greek Salad

ENTREE CHOICES

Filet Medallions

horseradish & caramelized onion mashed potato, sautéed spinach, bordelaise

Chicken Milanese

panko crusted chicken breast, arugula salad, balsamic honey

Salmon Cous Cous

french beans, parmesan cous cous with a dijon-dill vinaigrette

Maryland Blue Crab Cakes

three jumbo lump crabcakes, remoulade, grilled asparagus, crispy capers

Market Vegetable Risotto

parmesan risotto, seasonal vegetables (vegan available)

ACCOMPANIMENTS

Please choose one, served family style:

- Mascarpone Creamed Spinach
- Soy Glazed Brussels Sprouts with Bacon Roasted
- Oyster Mushrooms
- Roasted Seasonal Vegetable
- Lump Crab Mac & Cheese

Additional:

3 Hour Open Bar: \$35 per person

DESSERT

Your choice from our seasonal selection