

## **Menu Proposal - Spring Stationary Display**

### **Stationary & Passed Hors D'oeuvres**

#### **Veggies, Cheeses & Fruits**

Artisanal cheeses, seasonal fruits, mustards & spreads, crackers

raw veggies, lemon garlic hummus, marinated mushrooms & artichokes, heirloom cherry tomatoes & crostini

#### **Shrimp Cocktail Shots**

Perfectly poached shrimp in shot glasses with cocktail sauce *passed*

#### **Loaded Deviled Eggs**

Bacon & scallion *passed*

### **The Main Event - Buffet**

#### **Blackberry Arugula Salad**

Goat cheese, blackberries, pistachios & citrus vinaigrette

#### **Old Bay seared rockfish**

Pernod cream sauce

#### **AT chicken breast**

Apricot Dijon glaze & herbs

#### **Grilled Vegetable Display**

perfectly seasoned, locally sourced

#### **Roasted Petite Potatoes**

Creamer potatoes, fresh herbs & garlic

### **Sweet Endings**

#### **Petite Sweet Treats**

to include a variety of brownies, bars, cookies, mini galettes & cream cheese mousse shots

selections available to suit your preference

**CATERING & EVENTS**