

Menu Proposal - Spring Affair

Stationary & Passed Hors D'oeuvres

Charcuterie Display

Cured meatsl, artisanal cheeses, cornichon, olives, baguette, mustards & spreads, crackers

Maryland Crab Fondue Display

Maryland crab fondue with homemade focaccia bread

Fennel & Prosciutto Flatbread

Prosciutto, fennel, ricotta & Parmesan *passed*

Spring Pea Crostini

Avocado, sweet peas, shallots, mint, basil & feta *v passed*

The Main Event - Stations

By Land

Smoky steak

roasted red pepper coulis

Roasted Petite Potatoes

Creamer potatoes, fresh herbs & garlic

Spring Arugula Salad

Roasted garlic croutons, toasted pine nuts, shaved asparagus, shaved parmesan & red wine vinaigrette

By Sea

Maryland Crab Cakes

Old Bay remoulade

Spring Orzo Salad

Dried cranberries & apricots, crumbled feta, arugula, toasted walnuts, olive oil, lemon

Grilled Vegetable Display

Perfectly seasoned, locally sourced

Sweet Endings

Petite Sweet Treats

to include selection of cookies, brownies, bars, bite size galettes and seasonal mousse shots
selections available to suit your preference

Price set per person and based on item availability and market pricing