





RESTAURANT & BAR

HORS D'OEUVRES

PASSED

\$25 Per Guest

Select 5 Items

Tuna Tartare

Crispy Wonton, Sriracha, Walnut Oil

Crab Cakes

Old Bay Tartar

Vegetarian Fritter

Mushrooms, Carrots, Kale, Smoky-Sweet Drizzle

Smoked Salmon Toast

House-Smoked Salmon, Creme Fraiche, Fried Capers, Red Onion, Dill

Vegetable Spring Rolls

Sweet Chili-Hoisin

Short Rib Arancini

Braised Short Rib, Cheddar

Truffle Tartine

Puff Pastry, Gruyere, Fines Herbes

Korean Meatballs

Hoisin, Sambal, Ginger

Salt & Pepper Shrimp

Pickled Jalapeño, Cilantro

Bacon-Wrapped Dates

Local Blue Cheese, Balsamic Reduction

Short Rib Banh Mi

Cucumber, Cilantro, Carrot Slaw, Baguette

Crispy Chicken Sliders

Bacon, Lettuce, Tomato, Chipotle Aioli

Lobster Roll

Lobster, Lemon Aioli, Fines Herbes

Mini Patty Melts

Griddled Burger, Toasted Rye, Cholula Onions, Russian Dressing

STATIONARY DISPLAYS

Priced Per Guest

Vegetable Crudités 5 Artisinal Cheese Board 7 Lobster & Crab Dip 8
Traditional Accompaniments Fruit, Seasonal Accompaniments Old Bay Pita Chips

Hummus and Guacamole 5 Charcuterie 7 Shrimp Cocktail 7
Oregano & Sea Salt Pita Chips Pickles, Mustard Duo Cocktail Sauce

Menu is Subject to Seasonal Adjustments

*These menu items may be served raw or undercooked. Consuming raw or undercooked meat, shellfish, eggs or poultry may result in food-borne illness, especially if you have certain medical conditions. If anyone in your party has an allergy please make your server aware prior to ordering.