

Sampling of Spring Cocktail Stations

Hand Butlered Hors D'Oeuvres

Pan Asian Vegetable Dumplings
Seared and presented with Sweet Sesame and Red Chili Dipping Sauces

Pistachio Crusted Shrimp, Wildflower Honey Glaze

Sundried Apricots, Whipped Feta Mousse, Toasted Pistachios

Heartland Fed

Thinly Carved Tenderloin of Beef, Caramelized onions, Herb & Olive Cream

Country Charcuterie Display
A variety of gourmet cured meats & sausage, Domestic Artisan cheeses, Grilled Artichokes,
Roasted Red & Yellow Peppers, Provençale Olives, Cornichons Quince Paste
Rustic Breads, Toasts & Crunchy Bites

Salad of Organic Summer Beets, Oranges, Feta & Pine Nuts
Pomegranates & House Dressing

Potato Spinach Fritters, Garlic Crème Fraiche

Mediterranean Delights

*Medley of Classic & Spicy Hommus, Baba Ghanoush & Roasted Carrot Spheres
Herbed Pita Crisps*

*Middle Eastern Leg of Lamb Station Encrusted with Garlic, Rosemary, Thyme and Fresh Lemon Accompanied
with Dips of Hummus, Roasted Eggplant & Cucumber Yogurt Garlic Presented with Grilled Pita Bread*

Savory Cheesecake studded with Olives & Roasted Red Peppers, Fresh Herbs

The Mariners Catch

Petite Cups of Shrimp & Scallop Ceviche, Citrus Scented, Grilled Scallion Garnish

Fillet of Farm Raised Trout
Finished with a Tapenade of Olives, Tomatoes & Grilled Baby Corn

Soufflé of Maryland's Own "Blue Crab Dip"
Subtle Spices of the Eastern Shorn

Rosemary Sea Salt Dusted Potato Wafers

Sweet Endings

*Blueberry Vanilla Panna Cotta
A Heavenly splash of Chilling Italian Style Custard*

Dark Chocolate & Sea Salted Caramel Cupcakes

Kheer ~ Orange Bowls stuffed with Rosewater Rice Pudding & Pistachios

Freshly Brewed Fair Trade Organic Coffees & Tea Chest Selection
Local Dairy Cream & Crystalline Sugar