

Large Holiday Corporate / Family Event

HORS D'OEUVRES

Stationary

SELECTION OF DOMESTIC & IMPORTED CHEESE
GRAPES & BERRIES

CRUDITE

Carrots, celery, broccoli, peppers and cucs with a trio of dipping sauces

MEDITERRANEAN DISPLAY

*Hummus, Tapenade & Baba ganoush
with flatbreads for dipping*

VEGETABLE POT STICKERS

STEAMED OLD BAY SHRIMP

With traditional cocktail sauce

Passed

PULLED PORK SLIDERS
atop mini rolls with honey BBQ

ZUCCHINI FRITTERS

PETITE CRAB CAKES
Sauce remoulade

SCALLOPS WRAPPED IN BACON

SAUSAGE STUFFED MUSHROOMS

TRADITIONAL PIGS IN A BLANKET

BUFFET

BAKED PESTO SALMON

SAUTEED CHICKEN BREAST
Lemon, white wine and mushrooms

CREAMED GARLIC POTATOES

GRILLED VEGETABLE DISPLAY
Eggplant, asparagus, portabella mushroom, zucchini, roasted peppers
and plum tomatoes with balsamic glaze

ROASTED VEGETABLE LASAGNA

HOUSE BAKED FOCACCIA BREAD

CAESAR SALAD