

Event Planning

FOOD DISPLAYS

* Minimum 50
unless noted

Purchased à la carte the displays are served for one hour Included in Reception Packages. Can also be added to Reception Packages at listed prices

Americana

\$25 per person

Regional American specialties served with traditional sauces and accompaniments

Buffalo Sausage with Cumberland Sauce, Quail Wrapped in Bacon with Apricot Glaze, Maryland Crabcakes with Sauce Remoulade, Petit BLT on Toast, Concorde Grape Tartlets

Churascaria

\$20

Served with traditional sauces, breads and relishes to complement

Featuring Smoked Beef, Grilled Chicken Breast, Roasted Pork Loin and Brazillian Sausages and Meatballs

Crudité Vertical (minimum 25)

\$10

Grilled, roasted, raw and marinated seasonal vegetables with sweet and savory dipping sauces

Artichoke Hearts, Asparagus, Broccoli, Carrots, Celery, Green Beans, Red and Yellow Peppers, Summer Squash, Turnips, Olives, Portobello Mushrooms Grape Tomatoes and Zucchini
(Vegetable Selections May Vary Based on Seasonal Availability)

Fromage and Fruit (minimum 25)

\$12

Assortment of imported and domestic cheeses accompanied by seasonal fresh fruits and berries

Jarlsberg Swiss, English Cheddar, Fresh Mozzarella, Smoked Gouda, French Boursin, Baked Brie and Wisconsin Pepper Jack Sliced Artisan Breads, Assorted Gourmet Crackers and Lavosh

Jumbo Gulf Shrimp (minimum 25) **\$18**
Iced Display with Bloody Mary Cocktail Sauce

Old World Antipasto **\$20**
Old World Style assortment of meats, cheeses, marinated vegetables,
artisan breads, bruschetta and grissini

Genoa Salami, Pepperoni, Provolone, Mozzarella, Artichokes, Olives,
Mushrooms, Sundried Tomatoes, Roasted Peppers, Smoked Sardines

Oceans of Seafood **\$35**
Served with Horseradish Cocktail Sauce, Mignonette Sauces, Lemon Wedges,
Capers and Tabasco

Assortment of Smoked and Steamed Seafood Featuring
Shrimp, Crab, Oysters, Mussels and Salmon
(Seafood selections may vary based on seasonal availability)

Patisserie **\$15**
Artfully displayed assortment of fresh baked petit pastries and fondue

Cheesecakes, Fruit Tarts, Cream Puffs, Tortes, Parfaits,
Ganache Brownies, Dessert Bars Belgian Chocolate Fondue with
a Variety of Fruits and Sweets for Dipping

Satay **\$20**
Southeast Asian inspired served with spicy peanut, black bean chili
and hoisin dipping sauces

Marinated, Seasoned and Barbecued Skewers of Beef, Chicken,
Pork and Shrimp