



## Private Dining Receptions

### Individual Butler Style Passed Hors d'oeuvres

Classic Jumbo Gulf Shrimp Cocktail, U-15	\$48.00 dozen
Filet Mignon Steak Forks, Bearnaise Sauce	\$48.00 dozen
Tuna Tartare, Avocado and Mango, Sesame Crisp	\$36.00 dozen
Mini Maryland Crab Cakes, Traditional Tartar Sauce	\$42.00 dozen
Fried Surf Clams, Individual Cones, Lemon and Tartar Sauce	\$24.00 dozen
Sesame Coconut Chicken-Asian Dipping Sauce	\$24.00/dozen
BBQ Shrimp, Honey and Ancho Chile Glaze	\$42.00 dozen
Bacon Wrapped Scallops, Hollandaise	\$42.00 dozen

### Wood Oven Fired Flatbreads

(cut into squares - \$10 each)

Smoked Bacon, Caramelized Onion, Gruyere cheese  
Mushroom, Proscuitto, Provolone cheese  
Tomato, Mozzarella, Basil

### Buffet Display Items

Self service presentation

Fresh Vegetable Crudites with Blue Cheese or Herb Dipping Sauce	\$6.00 per person
Fresh Sliced Fruits and Berries	\$7.00 per person
Domestic and Imported Cheeses, served with a section of breads and crackers	\$8.00 per person