

## HORS D'OEUVRES

*Includes disposable serviceware*

### COLD & HOT

*Min 20 people*

#### BEET TARTARE

*with sunchoke crisps & chimichurri*

#### CITRUS FRUIT CEVICHE

*pomelo, clementine, pomegranate, kiwi, fresno chili, & pumpkin seeds*

#### CHICKEN & WAFFLE CONE

*with Vermont maple syrup and chives*

#### SHRIMP COCKTAIL

*with horseradish cream, sesame, citrus, & seaweed*

#### CRAB & APPLE TACO

*tarragon aioli, leek, celery, & lime*

#### MUSHROOM TOSTADA

*sun dried tomato, swiss chard, chihuahua cheese, & cilantro*

#### SAUSAGE & PEPPERS

*housemade Italian sausage with onion marmalade*

#### BEEF BRISKET

*with white bread & honey butter*

#### BAY CHICKEN SKEWERS

*seasoned with lemon, olive oil, sea salt, & herbs*

### TOASTS

*Min 10 people*

#### BURRATA & PEPPER JAM

#### PEAR & CHESTNUT HONEY

#### BRÛLÉE OF POMELO *with CAPERS & ARUGULA*

*Less than 50 people — choose any four (4)*

*COLD AND HOT / TOAST dishes — \$15 per person*

*50 people or more — choose any six (6)*

*COLD AND HOT / TOAST dishes — \$12 per person*

*Additional dishes — \$4 per person*

### CHESAPEAKE CRAB DIP

*garlic, shallots, wine wine, cream cheese, fontina, & Old Bay*

*(serves 25) — \$200*

### ARTISANAL CHEESE

*with crackers and house made seasonal jams*

*(serves 25) — \$200*

### CHARCUTERIE BOARD

*with house made bread, jams, & mustards*

*(serves 25) — \$200*

### CRUDITES

*raw vegetables with house made dips*

*(serves 25) — \$65*

After you've spent all of that time planning and organizing your event, the only thing left is to enjoy it! Let our talented wait staff take it from there. For our Hors D'Ouevres menu, wait service is encouraged to ensure set up, replenishment, and clean up.