



Fairy Tale Wedding

Hors D'Oeuvres

Select Three (3)

Cold Hors D'Oeuvres

Chilled Lobster Salad served in Tasting Spoons
Oyster Shooters with Gazpacho Cocktail Sauce
Vegetable Sushi with Pickled Ginger and Wasabi Mayonnaise
Endive Petals filled with Smoked Duck Salad
Asian Spoons filled with Thai Chicken Salad
Seared Rare Ahi Tuna Ribbons on a Crispy Wonton
with Asian Slaw and Sesame Ginger Glaze
Buckwheat Blini with Smoked Salmon and Chive Crème Fraiche
Old Bay Poached Jumbo Shrimp on Tasting Spoons with Black Pepper Cocktail Sauce

Hot Hors D'Oeuvres

Grilled Lamb Chop Lollipop with Mango Chutney
Wild Mushroom Ragout in Phyllo Cups
Braised Shrimp with Caramelized Onion on a Crispy Wonton
served with Hoisin BBQ Sauce
Silver Dollar Mushroom Caps filled with Spinach, Feta and Sundried Tomatoes
Coconut Fried Shrimp with Key Lime Sauce
Miniature Crab Cakes with Wasabi Aioli
Mini Beef Wellington with Béarnaise Sauce
Southwest Chicken Eggrolls with Szechwan Sauce

Display

Select One (1) Premium or Two (2) Standard

Dipping Display

Creamy Spinach and Artichoke and Chesapeake Crab Dips
served with Assorted Crackers and Baguette Slices

Antipasto Display

Grilled and Roasted Vegetables, Prosciutto, Salami, House Mozzarella, Imported Olives
Marinated Artichokes and Pepperuncini dressed in Aged Balsamic Vinegar
Cold Pressed Extra Virgin Olive Oil. Breads and Assorted Crackers

- or -

Fresh Sliced Fruit

Creative Display of Seasonal Fruits, Melons and Berries

Crudités

Crisp Vegetables of the Season with Roasted Red Pepper
Hummus and Herb Dipping Sauces

Imported & Domestic Cheese Display

Garnished with Fresh Fruit and served with Baguettes and Assorted Crackers