

GREETING STATIONS

international stations (select a minimum of 3)

antipasto a selection of marinated grilled vegetables, olives, artichoke hearts, and mushrooms 5/pp

charcuterie a variety of uncured meats that may include hot and sweet coppas, bresaola, finocchiona, Genovese salami, ghost chili salami, sopressata, smoked pastrami thin sliced with accoutrements 6/pp

specialty cheeses and cracker tray an assortment of international cheeses and select crackers 5/pp

fresh vegetable crudites and assorted dips seasonal vegetables and house-made dips and spreads 5/pp

fresh seasonal fruit display a beautiful display of domestic and exotic fruits 5/pp

spinach and artichoke dip creamy smoked gouda, baby spinach, artichokes, bread crumbs, toasted lavash chips, carrot and celery sticks 4/pp

crab dip maryland lump crab, aged pecorino, scallions, fresh lemon 5/pp

gourmet chip and dips variety of house made chips and flavors, with gourmet and traditional dips. dijon horse radish, truffle parmesan, red pepper aioli, great hill blue cheese 6/pp

mediterranean plate a variety of mediterranean inspired dishes and dips, house made hummus, baba ganoush, marinated olives, olive oil marinated goat cheese spread, fresh pita and lavash chips 7/pp

artisan pizza bites a variety of chefs favorite flat bread grilled pizzas, using a combinations of artisan ingredients, such as, apple bacon pear, prosciutto fig, truffle steak and cheese, foraged wild mushroom pesto, ricotta spinach kale, fava English pea shoot....all cut in bite size pieces, that look beautiful and taste even better! 8/pp

raw bar (select a minimum of 2)

jumbo shrimp cocktail tender jumbo white gulf shrimp served with traditional cocktail sauce 7/pp

rhode island middlenecks on the half shell* served with cocktail sauce and lemon 7/pp

smoked salmon mirror lightly smoked and sliced thin, served with traditional accompaniments 6/pp

iced oysters on the half shell* plump oysters served with cocktail sauce 6/pp

sashimi tuna* sliced pepper crusted tuna, seared rare, served with pickled ginger, wasabi and soy sauce 7/pp

Prices listed are per guest.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.