

SAVORY TRAYS

Two (2) hour Maximum

Fresh Raw Vegetables and Dips

\$5.00 per person

Warm Maryland Crab, Artichoke and Parmesan Dip

with Sun-Dried Tomato Baguettes

\$6.00 per person

Tuscan Table

Assorted Italian Cold Cuts and Imported Cheeses

*Cherry Tomato, Mozzarella and Basil Skewers, Grilled Vegetables with Aged Balsamic Vinegar
Roasted Peppers, Assorted Olives, Parmesan Fried Artichoke Hearts and Cannellini Bean Salad*

Assorted Artisan Breads and Flavored Oils

\$12.00 per person

Mediterranean Tray

Hummus, Tabbouleh and Baba Ghanoush, Grape Leaves with Pita Triangles

\$6.00 per person

Sliced Fresh Seasonal Fruits and Berries

\$8.50 per person

Imported and Domestic Cheese Display

English Water Crackers and Baguettes

\$8.50 per person

*Items contain or may contain undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverages is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

**ON THE HALF SHELL
RECEPTION DISPLAYS**

*Served with Cocktail, Louis Sauce, Cracked Mustard Sauce
Fresh Wrapped Lemon Wedges*

Two (2) hour Maximum

Chilled Gulf Shrimp on Crushed Ice

\$54.00 per dozen

Blue Point Oysters on the Half Shell*

\$40.00 per dozen

Crab Martini

Jumbo Lump Crab, Avocado, Frisee and Rémoûlade

\$8.00 each

Lobster Martini

Maine Lobster, Jicama Slaw, Mango and Vanilla Bean Salsa

\$ 12.00 each

Tuna Martini

Tuna Tartare, Cucumber, Wakame Seaweed Salad, Citrus, Edamame and Ponzu

\$8.00 each

Cocktail Crab Claws

(Market Price)

Raw Bar

Chilled Gulf Shrimp

Oysters on the Half Shell

Chilled King Crab Legs

Seared Tuna

Poached Maine Lobster Tail Medallions

Assorted Sauces

(Market Price)

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ON THE HALF SHELL (continued)
RECEPTION DISPLAYS

Two (2) hour Maximum

Enhance your Seafood Display

Ice Bowl \$100.00 each

Ice Carving \$350.00 each

Smoked Salmon*

*Oak Smoked Cambridge Salmon with Grated Egg, Minced Red Onion, Capers, Dijon Mustard
Dill Cream Cheese, Bagel Chips, Pumpernickel and Rye Breads
\$225.00 (serves 25 people)*

Coconut Shrimp Display

with Chipotle Orange Dipping Sauce

\$56.00 per dozen

Sushi Bar*

*California Rolls, King Crab, Ahi Tuna, Yellow Tail,
Sashimi, Shrimp, Salmon, Smoked Barbecued Eel, Wasabi, Soy and Pickled Ginger
\$6.00 per piece*

Sushi Chef \$350.00 per chef

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