

## **Menu Proposal**

### **Stationary & Passed Hors D'oeuvres**

#### **Blue Crab Claw Gazpacho**

our ever popular gazpacho made with local produce, served in a shot glass with a Maryland Blue Crab Claw

*Passed*

#### **Charcuterie**

locally sourced cured meats & artisanal cheeses, homemade chutneys, seasonal fruits, & homemade bread

*Stationary*

#### **Gorgonzola Crisps**

With orange blossom honeyed walnuts

*Passed*

### **The Main Event**

#### **From the Sea**

Roasted Whole Sides of Salmon with lightly dressed Shaved Fennel, Arugula, Capers & Citrus  
Field Greens Salad with shaved red onion, petite peas, avocado, hard boiled egg & red wine Dijon vinaigrette

#### **From the Land**

Pork Loin Roulade stuffed with roasted red peppers, baby spinach & wild mushrooms, carved to order, served with  
sherry reduction

Grilled Vegetable Display with Seasonal Local Vegetables

Roasted Petite Red Potatoes with Fresh Herbs

#### **Beverages**

Lavender Berry Lemonade, Unsweetened Iced Tea & Citrus Cucumber Water Displayed in Glass Dispensers

### **Sweet Endings**

#### **Assorted Petite Desserts**

*2 pcs. total of each per person*

Petite Lemon Olive Oil Cupcakes with Citrus Thyme Glaze

Cheese Cake Stuffed Strawberries with Crumble

Petite Red Velvet Cupcakes with Salted Caramel Frosting

Chocolate Cupcakes with Dark Chocolate Ganache Buttercream