



Authentic Flavors

CUSTOM CATERING

A SAMPLE COCKTAIL PARTY MENU

Tray Passed Hors D'Oeuvres

Ginger Ahi Bites

Seared Ahi with toasted Sesame Seeds, on a Wonton Crisp with Cucumber, Ginger, Soy Aioli, garnished with Daikon Sprouts and Orange Zest

Mini Avocado and Papaya Quesadillas

Avocado, Fresh Papaya, Jack Cheese and Cilantro Salsa Fresca

Beef Carpaccio on Parmesan Crisps

Lemon Saffron Aioli, Baby Arugula, and Capers

Chesapeake Crab Cakes

Bite Sized Eastern Shore Crab Cakes, traditionally

DISPLAY TABLE

Maple Walnut Brie En Croute

Whole Brie wheel covered in Maple caramelized Walnuts wrapped with Puff Pastry. Served Warm with Sliced French Baguette

Bruschetta

Roma Tomato, Fresh Sweet Basil, Garlic, Extra Virgin Olive Oil and a Splash of Balsamic Vinegar Spooned over Pesto Toast

Jumbo Shrimp

2 per person Spicy Cocktail Sauce

Seasonal Fresh Fruit

Assorted Fresh Baked Breads and Crackers

Warm Grilled Vegetable and Parmesan Fondue

Diced Grilled Artichokes, Red Onion, Zucchini, Mushrooms, and Peppers in a warm Parmesan, Swiss and Garlic Cheese Fondue

Served with Belgian endive, Toasted Country Bread and Fougasse

The Sweets

Croquembouche

Classic French Celebration "Cake"
Cone shape made from Caramel Glazed Cream Puffs finished with spun sugar.

Display of Miniature Pastries

Surrounding the Croquembouche

White Chocolate Cream Puffs
Mocha Cream Puffs
Chocolate Eclairs
Raspberry Tarts Lemon Tarts

Coffee Service

Freshly Brewed Decaffeinated French Roast Coffee

Half & Half Sugar Sweeteners