



Reception Menu

Stationary Displays

BYO Nachos 10 GF V

fresh tortilla chip, pepper jack cheese, jalapenos, pico de gallo, guacamole, cilantro crema

Loaded French Fry Bar 10 GF

hand-cut steak fries, cheese sauce, gravy, crispy bacon, sour cream, scallion, assorted aiolis, mustards, ketchup

Add house smoked BBQ pork 5

Add buffalo chicken and blue cheese dressing 5

Add smoked beef brisket chili 5

Add all three 12

Crispy Flatbreads 14

Assorted baked flatbreads, choice of three

Spicy Pepperoni pepperoni, pickled cherry peppers, mozzarella, sriracha

Blue Cheese and Bacon crispy bacon, blue cheese, caramelized onion, balsamic syrup

Chicken Alfredo roast chicken, broccoli, bechamel, mozzarella, parmesan

Shrimp Scampi grilled shrimp, garlic, lemon, cherry tomato, basil

Caprese fresh tomato, buffalo mozzarella, roast garlic, basil, balsamic syrup

Grilled Vegetable balsamic marinated grilled vegetables, goat cheese, basil

***Charcuterie and Cheese Board 18 V**

selection of traditional charcuterie and local artisanal cheeses with accouterments

Antipasti 22

selection of Italian cured meats and cheeses, olives, marinated mushrooms, pickled red onion, grilled focaccia

***Raw Bar Market Price GF**

Local oysters and clams on the half shell, shrimp cocktail, mignonette, horseradish, cocktail sauce

BYO Sliders 20

choice of beef, pulled pork, smoked chicken breast or veggie burgers with toppings and toasted brioche buns

Passed Hors D'oeuvres

Priced by the piece. Minimum three total pieces per person required.
\$18 per person. Choose any 5 for \$21 per person

Crispy Fish Cakes

Tartar sauce, sea salt and malt vinegar potato chips

Lobster Arancini

Lemon, garlic aioli, chive

Sliders

Choice of beef, pulled pork, chicken breast or veggie burger

Crispy Chicken Bites

Buffalo, teriyaki, Jamaican jerk, BBQ

Truffled Cauliflower V

Crispy cauliflower bites, truffle oil, parmesan, rosemary, garlic aioli

***Bruschetta**

choice of one

mozzarella, cherry tomatoes, basil, olive oil

smoked salmon, rye crostini, herbed cream cheese

avocado, smoked tomato jam, pickled red onion V

Scallops wrapped in Apple Wood Smoked Bacon

Maryland Style Crab Cake

Chipotle aioli

Bourbon & Brown Sugar Steak Tip Skewer

Spinach & Feta in Phyllo

Warm Brie & Fig Crostini

Stuffed Mushrooms with Italian Sausage & Bread Stuffing

New England Clam Chowder Shooter

Westminster oyster crackers

Cajun Shrimp Skewers

Citrus tartar sauce