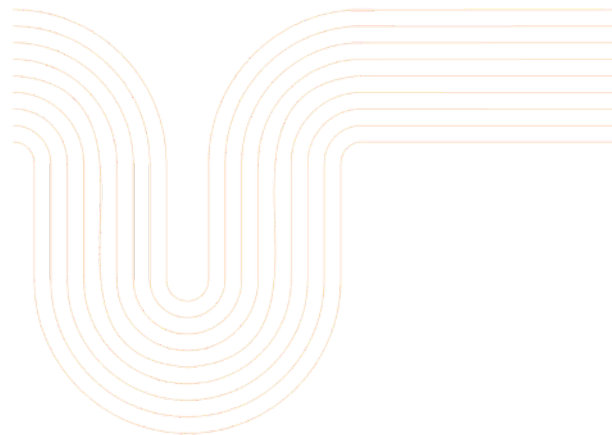


Menu



TO BE PASSED

WHITE WINE & SPARKLING WATER

BASIL GIMLET

Vodka, Cointreau, basil simple syrup & freshly squeezed lime juice & fresh basil

PASSED HORS D'OEUVRES

VERMOUTH BRAISED SHORT RIBS

In tortilla cups with herbs & honey pickled shallots

MARYLAND CRAB CAKES

Brioche croutons, sauce rémoulade

SPICY TUNA TARTARE

Wonton cups

BOURBON PEAR & GOAT CHEESE CROSTINI

Pine nuts & chives

AVOCADO & COTIJA CHEESE TOSTADA

Tomatillo salsa & cilantro

SOUP SIPS

Red, yellow & cucumber gazpachos

BAR SNACKS

CHEESE STRAWS

SPICED PECANS



BUFFET MENU

SUMAC & PINK PEPPERCORN SPICED PETITE TENDER

Tomato coconut demi-glace

LEMON GRILLED SALMON

Three citrus cucumber salsa

CHILI LIME ROASTED SWEET POTATO WEDGES

Chimichurri sauce

LEMON HERB RISOTTO

Parsley lemon gremolata & parmesan cheese

BABY SPRING MEDLEY

Baby carrots, florentino & radish, Lemon zest

BUTTER LETTUCE & BLACKBERRY SALAD

Maytag blue, toasted almonds (on the side) & raspberry vinaigrette

TRIO OF BREADS

Tomato, scallion, feta biscuit, Basil parmesan scones, Petite baguette

DESSERTS

MINIATURE OPERA CAKES

Coffee soaked almond cake with ganache & buttercream

CHOCOLATE & SALTED CARAMEL TARTLETS

MINIATURE CARROT CAKES

Cream cheese frosting

MINIATURE DAFFODIL CAKES

Angel food cake, layers of lemon curd & coconut icing

MINIATURE SORBET PARFAITS

CHOCOLATE RASPBERRY INDULGENCE

Chocolate raspberry cremeux & raspberry powder

DEMITASSE CAFÉ

Swing's Coffee Roasters

