



Stationary Hors d'oeuvres Display Tables

*International Cheese Display Station
Garden Crudités*



Passed Hors d'oeuvres

*Hand rolled bay scallops and smoky bacon
Sesame crusted Ahi tuna wonton with pickled ginger and wasabi crème
Delicate Maryland crab cakes with horseradish cream
Crisp potato pancakes with parsley laced sour cream
Crostini of roasted tomato, fresh mozzarella and baby basil
Vegetable spring rolls served with a sweet chili garlic sauce
Goat cheese stuffed mission fig with crushed pistachio & lavender honey
Cornucopia style quesadilla with smoked cheese and sweet peppers
Shanghai chicken saté with a gingered peanut sauce
Beef mini burgers with Gorgonzola, caramelized onion and mango ketchup *Served at 11 PM*

Light Fare Food Stations

Homemade Pasta Table

*Butternut Squash Ravioli with a mascarpone sage cream sauce
Cavatappi sautéed with basil infused olive oil plum tomatoes and portabella mushrooms
Harvest Salad, Fresh Breads, Rolls and Breadsticks*

Roasted Beef Tenderloin Table

*Succulent Herb Crusted Tenderloin of Beef
Carved by the chef and highlighted with Gorgonzola cheese
Sweet Pea Risotto with green onion and imported Parmesan
Fresh Breads and Rolls*

Dessert Stations and Coffee and Tea Services

Silver Service Coffee Station

Whoopie Pie Station

To include chocolate, pumpkin, chocolate chip and red velvet whoopie pies, as well as a "funfetti" whoopie pie with pink frosting

Passed Mini Ice Cream Cones

Mini mocha, vanilla & chocolate ice cream waffle cones creatively passed from a painter's palette