



CULINARY SPECIALTIES

*Display of Nova Scotia Smoked Salmon
& Whitefish
Bagels, Flat Breads & Cream Cheese
Traditional Condiments
\$9.00 per Person*

*International Coffee Station with Fresh Roasted
Colombian Coffee, Decaffeinated & Flavored Coffees
Freshly Whipped Cream, Shaved Chocolate, Cinnamon Sticks, &
Chocolate Coffee Beans, Raw Sugar on a Stick
\$5.00 per Person with Cordials*

*International & Domestic Cheese Display,
French Breads, Crackers & Fresh Fruit Garnish
\$3.50 per Person*

*Seasonal Array of Grilled Garden Vegetables,
Balsamic Vinegar Glaze
\$4.00 per Person*

*Garden Display of Raw Vegetable Crudite
Assorted Dips
\$3.50 per Person*

*Baked Brie en Croute, Raspberry Sauce,
Sliced French Bread
\$60.00 each (serves 25)*

*Trattoria Style Antipasto
Marinated Roasted & Grilled Vegetables, Mozzarella,
Genoa Salami, Artichokes & Olives
\$4.00 per Person*

*Chocolate Dipped Fresh Fruits
Strawberries \$30.00 dozen
Mixed Fruit \$20.00 dozen*

*Seasonal Fresh Fruit Display
\$3.00 per Person*

*Viennese Table:
Double Chocolate Cake with White Chocolate Sauce, Carrot Cake,
Lemon Raspberry Cake, Chocolate & Plain Cheesecake, Italian
Cookies, Chocolate Covered Strawberries, and Mini Pastries
\$6.00 per Person*

*Sundae Bar
Vanilla & Chocolate Ice Cream, Variety of Toppings
& Freshly Whipped Cream
\$5.00 per Person*

*Chocolate Fondue Station
And Assorted Dippables
\$5.00 per Person*

*Chocolate Fountain
And Assorted Dippables
\$7.00 per Person*

*Chesapeake Bay Raw Bar
Clams & Oysters on the Half Shell,
Chilled Cocktail Shrimp & Iced Crab Claws
Lemon Pepper Vinaigrette & Traditional Cocktail Sauce
(Based on 6 pieces per person))
Market Price
(\$50 Per Shucker Upon Request)*

*Italian Cookies and Mini Pastries Platter
\$25.00 per table*

All food charges subject to 19% service charge and 7% sales tax.