

Bountiful Displays

Artisan Cheese Display

Local Farmstead and Craft Cheeses and Hand Selected Imported Cheeses
Seasonal Rotation of Preserved Fruits and Vegetables
Toast Points, Grilled Breads and Crackers
Jams, Honeys and Chutneys
\$270 | Serves 25 guests

Garden Antipasto Display

Assortment of Marinated and Raw Vegetables to Include:
Grilled Asparagus with Toasted Almonds Dukkha
Dry Rubbed Roasted Carrot Trio with Honey and Coriander
Vadouvan Roasted Madras Cauliflower with Pistachios and Torn Mint
Crudité Bouquet of Baby Carrots, Sugar Snap Peas and Sweet Peppers
\$220 | Serves 25 guests

Charcuterie Display

Chef's Selection of Cured and Smoked Meats, Sausages, Terrines and Pâtés
Seasonal Pickled Vegetables, Jams and Chutneys
Crackers, Toasted Lavosh and Grilled Artisan Breads
\$300 | Serves 25 guests

“The Groaning Board”

“A Traditional Feast That Features A Table So Overladen with Food That its Wooden Timbers Groan Beneath the Weight”
Artisan Cheese, Garden Antipasto and Charcuterie Displays
Mediterranean Olives, Roasted Garlic Hummus, Seasonal Herb Pestos, Fresh Fruits and Crostinis
\$780 | Serves 75 guests

Fruits de Mer

Cocktail Shrimp Poached in a Light Old Bay Court Bouillon
Chilled Lemongrass and Coriander Poached Bay Scallops
Mussels Poached in Tomato Curry Broth Served Chilled
Cocktail Sauce, Drawn Garlic Butter and Lemon Wedges
\$470 | Serves 25 guests
Shrimp only \$360 | Serves 25 guests

Raw Bar

East Coast Oysters on the Half Shell
Seasonal Oyster Shooters
Steamed then Chilled Cherrystone Clams
Ahi Tuna and Hamachi Sashimi
Wasabi, Ginger, Soy Sauce, Classic Mignonette, Fresh Lemon and Lime Wedges, Horseradish Classic Cocktail Sauce
Assorted Hot Sauces, Toasted Breads and Crackers
\$470 | Serves 25 guests

These items can be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

All prices subject to 13.5% combined taxes and 20% service charge.

Rev 10/21

Southern Shores Gran Plat du Mer

Poached Jumbo Cocktail Shrimp, Green Lips Mussels, Steamed and Chilled Clams, Bloody Mary Oyster Shooters
Snow Crab Claws, Bay Scallops, Mini Maine Lobster Rolls and King Crab Leg Spider Rolls
Wasabi, Ginger, Soy Sauce, Classic Mignonette, Fresh Lemon and Lime Wedges, Horseradish
Classic Cocktail Sauce, Assorted Hot Sauces, Toasted Breads and Crackers
\$825 | Serves 50 guests

Pasta Display

Gemelli Pasta with Traditional Veal Bolognese

\$190 | Serves 20 guests

Three Cheese Tortellini, Roasted Tomatoes, Spinach, Artichoke Hearts, and Wild Oregano Marinara Sauce

\$275 | Serves 20 guests

Penne Pasta with Italian Sausage, Braised Peppers and Sauce Arrabiata

\$190 | Serves 20 guests

Cocktail Dips and Spreads

Baked Chesapeake Bay Lump Crab Dip with Three Cheeses

Herbed Buttered Toast Points

\$220 | Serves 25 guests

Shredded Chicken, Chorizo, Roasted Peppers and Queso Blanco

Fresh Tostados

\$135 | Serves 25 guests

Creamy Spinach, Sundried Tomato, Parmesan and Artichoke Hearts

Grilled Breads and Assorted Crackers

\$110 | Serves 25 guests

Hummus Topped with Crispy Chickpeas, Marinated Peppers and Pine Nuts

Toasted Pita and Torn Naan

\$110 | Serves 25 guests

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Signature Dessert Displays

Viennese Display

Chef's Selection of Miniature Confections, Chocolate Dipped Strawberries and Truffles

4 Pieces per guest
\$250

6 Pieces per guest
\$330

Jefferson Dessert Display

Caramel Apple Tart, Key Lime Tart, Bourbon Pecan Tart, Vanilla Crème Brûlée Tart

Pecan Praline Cupcake, Chocolate Crunch Cupcake, Banana Pudding Cupcake

Almond Financier Cupcake, Coconut Macarons, Mini Chocolate Chip Oreo Cookie

Mini Candy Bar Cookie, Assorted Chocolate Truffles, Mini Vanilla Crème Brûlée

New York Cheese Cake Bites – Chocolate, Vanilla or Strawberry

Dulce De Leche Cream Puff, Maple Apple Pie Bars, Red Velvet Brownie

Three Choices
\$250

Four Choices
\$330

Hot Churro Donut

Dusted in Cinnamon Sugar with Mexican Chocolate Dipping Sauce

\$220 | Serves 50 guests



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