



Anniversary Celebration

Cocktail Hour

Guests are Greeted with Silver Trays of Custom Cocktails
Custom Non-Alcoholic "Cocktails" for the Children

Raw Bar

Jumbo Shrimp & Jonah Crab Claws
Littleneck Clams & Native Blue Point Oysters on the half shell
Zesty Horseradish Tomato Sauce, Ancho Pepper Salsa, Sliced Lemons

Passed Hors d'Oeuvres

Smoked Gouda, Caramelized Onion Quesadilla
Cilantro Cream, Salsa Fresca
Fried Artichoke Hearts, Bernaise Aioli
Lobster Gazpacho Shooters
Petite Chesapeake Crab Cakes, Lemon Cucumber Remoulade, Lemon Zest
Smoked Duck with Brie and Wild Berry Chutney, Herbed Croustade

Dinner

Salad

Caprese Napoleon
Red and Golden Summer Tomatoes layered with Fresh Mozzarella and Opal Basil
Plate Painted with Balsamic Syrup & Basil Infused Olive Oil

Baskets of Warm Artisan Rolls
Plates of Sweet Creamery Butter Rosettes

Entrée

Grilled Aged 6oz Filet Mignon, Herbs de Provence
Delicate Tarragon Mustard Sauce
Compote of Artichoke and White Bean
Individual Round White and Sweet Potato Rosti, Asiago Crisp
Tri Color Baby Patty Pan Squash, Herb Butter

For the Children

Macaroni & Cheese
Chicken Tenders, Ketchup

Dessert

Custom Anniversary Cake
Chocolate Dipped Strawberries & Dried Apricots
Assorted Cheeses with Fresh Fruit Garnish
Gourmet Crackers and Sliced Baguette
Columbian Coffee and Assorted Tea's