

HORS D'OEUVRES AND STARTER DISPLAYS

Cheese and Fruit Display

a selection of popular gourmet cheeses accompanied by seasonal fruits
with crostini and crackers ~ 5.00 per person

Assorted Crudités And Relishes

a selection of crisp seasonal and Inn marinated vegetables
with assorted dips, olives, peppers and pickles ~4.00 per person

Artisan Cheese Board

three selections of whole pieces and wedges of assorted imported and domestic artisan cheeses,
served with crackers, crostini and table grapes (five pounds, serves 25) ~ 125

Hot Crab Dip

sweet crab meat baked with aged Parmesan, served with crispy corn tortilla chips (serves 50) ~ 125

Chilled Gulf Shrimp

with classic cocktail sauce and lemon wedges ~ 125 per 50 pieces

Clams Casino

with apple smoked bacon and garlic butter ~ 100 per 50 pieces

Mediterranean Bar

olives, pepperoncini, hummus, olive tapenade, grilled eggplant, quinoa salad
goat cheese and tzatziki and pita ~ 4.00 per person

Inn Smoked Salmon

red onion, capers, eggs and chive crème fraiche (serves 25) ~ 125

Antipasto Display

imported prosciutto and salamis, served with marinated artichokes,
roasted peppers, olives, tomatoes, fresh mozzarella, and grilled seasonal vegetables
(serves 40) ~ 250

Gratuity, service charge and taxes are additional. Menu and pricing are subject to change.

