

## HORS D'OEUVRES AND STARTER DISPLAYS

### **Cheese and Fruit Display**

a selection of popular gourmet cheeses accompanied by seasonal fruits  
with French bread and crackers ~ 4.00

### **Assorted Crudités And Relishes**

a selection of crisp seasonal vegetables and Inn marinated beets, carrots,  
cauliflower and green beans with olives, peppers and pickles ~3.50

### **Artisan Cheeses**

three selections of whole pieces and wedges of assorted imported and domestic artisan cheeses,  
such as Kerry Gold Irish cheddar, Double Gloucester, Derby Sage, Beemster, Maytag Bleu and Herbed Chèvre,  
served with crackers, crostini and table grapes (five pounds, serves 25) ~ 125

### **Baked Brie**

creamy French brie baked in puff pastry with toasted crostini (serves 40) ~ 85

### **Bread Bowls**

crusty rye loaves filled with a sour cream, onion and capicola dip (serves 40) ~ 50

### **Hot Crab Dip**

sweet blue crab meat baked with aged Parmesan, served with tri colored tortilla chips (serves 50) ~ 125

### **Chilled Gulf Shrimp**

served over ice with spicy cocktail sauce and lemon wedges ~ 125 per 50 pieces

### **Clams Casino**

with apple smoked bacon and garlic butter ~ 90 per 50 pieces

### **Oysters Shooters**

fresh Cape oysters elaborately displayed in block ice with appropriate accompaniments  
~ 100 per 50 pieces

### **Whole Salmon Sides**

hot smoked, cold poached or cured salmon sides  
displayed with lemon wedges, chopped red onion, capers and hard boiled eggs (serves 25) ~ 125

### **Antipasto Display**

a selection of imported prosciutto di Parma and sliced salamis, served with marinated artichokes,  
roasted peppers, olives, tomatoes, fresh mozzarella cheese, and marinated grilled squash and vegetables  
(serves 40) ~ 250

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

