

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 and crudité ~ 5.00 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) ~ 135

Hot Crab Dip

sweet crab meat baked with aged Parmesan, served with crispy corn tortilla chips (serves 50) ~ 135

Chilled Gulf Shrimp

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

Mediterranean Bar

olives, pepperoncini, hummus, olive tapenade, tomato cucumber salad,
goat cheese and tzatziki and pita ~ 5.00 per person

Inn Smoked Faroe Islands Salmon

red onion, capers, eggs and dill sour cream (serves 25) ~ 140

Antipasto Display

imported prosciutto and salamis, served with marinated artichokes,
roasted peppers, olives, tomatoes, fresh mozzarella, and grilled seasonal vegetables
(serves 50) ~ 275

Pickled Vegetable and Hummus Platter

Assorted Inn pickled vegetables with lemon pepper hummus served with pita chips
(serves 50) ~ 125

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

