

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 seasonal fresh and Inn pickled vegetables
with assorted dips ~ 5.00 per person

Artisan Cheese Board

A selection of whole pieces and wedges of assorted imported and domestic artisan cheeses,
served with crackers, crostini, grapes, candied nuts and honey - (five pounds, serves 25) ~ 135

Hot Crab Dip

sweet crab meat baked with aged Parmesan and seasoned cream cheeses,
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

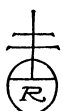
Sesame and sundried tomato hummus, olive tapenade, goat cheese, tzatziki and
Inn pickled vegetables and olives served with toasted pita ~ 5.00 per person

Inn Smoked Faroe Islands Salmon

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

Antipasto Display

imported prosciutto and salamis, served with marinated artichoke,
tomato and roasted red pepper salad, assorted olives, pepperoncini,
peppadew peppers and Gorgonzola cheese with Inn baked bread and crostini
(serves 50) ~ 275



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