

## GRAZING TABLE\*

(FULL STATION)

IMPORTED CHEESES  
CURED ITALIAN MEATS  
OLIVES AND PICKLES  
PICKLED VEGETABLE ASSORTMENT  
FRESH VEGETABLES  
FRESH FRUIT  
PRETZELS AND CHEESE  
PIMENTO CHEESE BALL  
BOURSIN RANCH  
LIMA BEAN SPREAD  
STRAWBERRY VINAIGRETTE  
MUSTARD DIPPING SAUCE

## CARVING STATION

(CHOOSE 1)

LAMB LOLLIPOPS  
SLOW ROASTED PRIME RIB  
SMOKED BEEF TENDERLOIN  
ROASTED PORK TENDERLOIN

## COLD SEAFOOD

(CHOOSE 1)

COLD BOILED SHRIMP  
MARINATED CRAB FINGERS  
OYSTERS ON THE HALF SHELL

## MASON JARS

(CHOOSE UP TO 2)

TUNA TARTARE (QUARTER PINT)  
PESTO CHICKEN PASTA (HALF PINT)  
CHICKEN SALAD (HALF PINT)

## COCKTAIL SANDWICHES

(CHOOSE 2)

GRILLED HERB CHICKEN BREAST

ROASTED PEPPER MAYONNAISE ON A SOFT ROLL

ROAST BEEF

ROSEMARY AIOLI ON A MINI CROISSANT

ROASTED TURKEY BREAST

CRANBERRY MAYONNAISE ON A SOFT ROLL

VIRGINIA BAKED HAM

HONEY MUSTARD ON A MINI CROISSANT

CHICKEN SALAD

ON A MINI CROISSANT



## BUTLER PASSED

## APPETIZER

## AND SOUP SHOTS

(CHOOSE 2)

MINI CHICKEN WELLINGTONS

MINI CRAB CAKES

BACON WRAPPED SPICY CHICKEN & CHEESE

BEEF EMPANADAS

CAPRESE SALAD KABABS

SPINACH FLATBREADS

CRAB BISQUE

LOBSTER BISQUE

TOMATO BASIL SOUP

BROCCOLI CHEDDAR SOUP

\*SUBJECT TO CHANGE WITH SEASONS