



RECEPTION MENU

The \$30 reception package includes two selections from each category.
Menu selections are subject to availability and final confirmation.

FLATBREADS

(Choose Two)

Ricotta and sweet sausage with spinach and roasted peppers
Margherita with mozzarella, tomato and fresh basil
Vegetable supreme with seasonal vegetables and cheese blend
BBQ chicken with cheddar cheese and guacamole

HOT HORS D'OEUVRES

(Choose Two)

Roasted bacon-wrapped scallops
Mini Maryland crab cakes with Old Bay remoulade
Maryland crab dip with baguettes and crackers
Vegetable potato samosas
Vegetable pot stickers with honey soy glaze or Thai chili sauce

COLD HORS D'OEUVRES

(Choose Two)

Curried chicken tartlets
Smoked salmon with caper mayonnaise on naan
Roast beef crostini with sauteed onions and balsamic glaze
Grilled marinated vegetables
Tomato olive bruschetta on toasted ciabatta
Roasted red pepper hummus with pita chips

Additional selections are \$5 per person. Other catering-menu items may be available at separate pricing. Bar packages are available separately.