



PASSED HORS D'OEUVRES

BRAT IN A BUCKET

Dijon, Everything Seasoning, Puff Pastry

BULGOGI BEEF SATAY

Gochujang peanut dipping sauce

GRILLED BEEF TENDERLOIN

Sourdough crostini, chimichurri, onions, marmalade

MECOX FARM SEGIT GRILLED CHEESE

Served atop fire roasted tomato bisque shooter

FRIED CHICKEN AND WAFFLE BITE

Maple bourbon glaze, chipotle aioli, vanilla cone

GRILLED CHICKEN SATAY

Basil, mint and cilantro dipping sauce

NASHVILLE HOT CHICKEN DUMPLING

Pickled carrots, dill pickle, aioli





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ENDLESS SUMMER PEACH BARBECUE PULLED CHICKEN TACO

Nori brine chicken, Mexican street corn relish,
blue corn tortilla

MARYLAND STYLE BLUE CRAB CAKE

Old bay aioli

CRESCENT FARM DUCK CONFIT TACO

East meets west hoisin barbecue sauce, Asian slaw,
wonton taco

DUCK CONFIT BRIOCHE ROUND

Crescent farm duck duck confit, pomegranate citrus syrup

LOCAL FLUKE CRUDO

Serrano chili, lime juice, orange zest, EVOO, sea salt

GRILLED BABY LAMB CHOP

Cucumber mint raita sauce

MOROCCAN SPICED LAMB KABOB

Harissa mint aioli

TOASTED MONTAUK STYLE LOBSTER ROLL

Light mayo, brown butter, chive garnish





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CARAMELIZED ONION PIZZETTE

Goat cheese, kalamata Olive

COWBOY PIZZETTE

Bbq pulled pork, fontina cheese, pickled jalapeno, pickled red onion, chimi

COWGIRL PIZZETTE

Fontina cheese, pickled jalapeno, pickled red onions, chimi

MARGHERITA PIZZETTE

Arugula and pumpkin seed pesto, local heirloom tomato, buffalo mozzarella, parmesan

PORTOBELLO QUESADILLA

Fontina cheese, sundried tomato tapenade, avocado crème

MINI CUBANO SANDWICH

House cured Canadian bacon, roasted mojo pork, swiss, dill pickle, dijonaise

LONG ISLAND PEKING DUCK QUESADILLA

Harissa Aioli

SALMON BELLY TARTARE TACO

Taro root taco shell, wasabi sesame seed, avocado lime crème





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SAUTEED SHRIMP SKEWER

Brown butter, garlic and citrus

LOCAL TOMATO BISQUE GAZPACHO SHOOTERS

Cucumber cup

SESAME CRUSTED TUNA ON WONTON CHIP

Wakame salad, wasabi caviar, wasabi aioli

TUNA POKE TACO

Cucumber and pineapple relish, togarashi, jalapeno
crema, wonton shell

ARANCINI ONE BITE

Sweet pea mint, parmesan

CHEF PETE SUMMER ROLL

Mango , jicama, cucumber mint, cilantro, Asian
peanut dipping sauce

GREEN THUMB FARM RED BEET TARTARE

Savory tart, catapano goat cheese mousse,
crumbled pistachio, micro arugula

ROCKET AND PISTACHIO PESTO CROSTINI

Catapano goat cheese mousse

