

SAMPLE MENU

PASSED HORS D'OEUVRES

ENDLESS SUMMER PEACH BARBECUE PULLED CHICKEN TACO

nori brined chicken, mexican street corn
relish, blue corn tortilla

NASHVILLE HOT CHICKEN DUMPLING

carrot skewer, dill pickle chip, garlic aioli

MECOX FARM SEGIT GRILLED CHEESE (SAKE CUP)

served atop fire roasted tomato bisque chaser

MARGHARITA PIZZETTE

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

ARRANCINI ONE BITE

sweet pea, mint, parmesan

CHEF PETE SUMMER ROLL

mango, jicama, cucumber, mint,
cilantro, asian peanut dipping sauce

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SALMON BELLY TARTARE TACO

taro root taco shell, wasabi sesame seed,
avocado lime crema

MARYLAND STYLE BLUE CRAB CAKE

old bay aioli

STATIONS

KOREAN BARBECUE STATION

- Thin Sliced Bohemian Steak
- Nori Brined Grilled Chicken Thighs
- Grilled Portobello, Carrots and Sweet Onions
- Served with our House-Made Blue Corn Tortilla Bowls
- Steamed Jasmine Rice
- Toppings Including Diced Scallions, Diced Mango, Pickled Hot Peppers, Picked Red Onions, Asian Slaw Squeeze Bottles of Avocado Crème, Korean Spice Peanut Sauce, Gochachang Aioli

“NO SHELLFISH” RAW BAR

- Stemless Martini Glasses Filled with Guest Choice of
- Mixed Baby Greens and Sticky White Rice
- Block Island Line Caught Tuna Poke
- Lomi Lomi Style King Ora Salmon
- Local Fluke Ceviche
- Toppings Include Wakame salad, mango and jicama slaw, grilled corn relish, togarashi, pickled red onions, avocado crema, papaya eel glaze

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PASSED DESSERTS

CHEESECAKE LOLLIPOPS

White chocolate, graham cracker dust

S'MORES PIPETTES

Chocolate dipped toasted marshmallow, graham cracker dust, chocolate filled pipette (torch)

LATIN SPICED WATERMELON AND MINT SKEWERS

Coconut Shaving

CHOCOLATE CHIP COOKIES

Warm homemade cookies