



Group 1:

- Fresh Fruit Display
- Crudit  Display
- Rosemary Flatbread
- Cure Flatbread
- Capres  Flatbread
- Fig and Goat Cheese Flatbread
- Duo of Red Pepper Hummus, Baba Ghanoush (grilled flatbread)
- Maryland Crab Dip (house-made chips)

Group 2:

- Gourmet Cheeses (3 cheeses, figs, chutney, honey)
- Ahi Tuna Pok  (raw sushi grade tuna, seaweed Salad, sesame seeds)
- Italian Braised Pork Tacos (slaw, pico)
- Chipotle Chicken Sliders (slaw, pickle, jalapeno aioli)
- Buffalo Wings (honey old bay, bbq also available)
- Guacamole Toasts (goat cheese, pico de gallo)
- Balsamic Bruschetta (topped with cherry tomato, basil, mozzarella, salt, pepper)
- Chicken Satay (teriyaki)
- Antipasta Skewers (basil, mozzarella, prosciutto, sundried tomato, balsamic)

Group 3:

- Rockfish Tacos (guac, pico, cheddar cheese)
- Lamb Sliders (apricot chutney, feta, pesto)
- Blackened Seared Ahi Tuna (wasabi aioli)
- Smoked Salmon Toasts (cream cheese, green onion)
- Shrimp Cocktail (home-made cocktail)
- Petite Maryland Crab Cakes (old bay aioli)
- Crab and Avocado Toasts (siracha)

All Buffets prices for 60 minutes of Continuous Service:
Minimum for all buffets is 20 guests
20% gratuity and 6% sales tax are added to base price
All prices are on a per person basis

\$9: 4 Items group 1

\$12: 4 Items group 1, 1 item group 2

\$15: Any 6 items from group 1 and 2

\$17: 5 items from Group 1 or 2, 1 item Group 3

\$20: 5 Items group 1 or 3, 2 items Group 3

\$23: any 7 Items

All rentals include black linens, flowers, candles. Fees may apply if additional items are rented.