

**COCKTAIL PARTY**

**BUTLER PASSED HORS D'OEUVRES**

**(Pre-select Six)**

**COLD CANAPE**

Whipped Ricotta Crostini  
Chili Avocado Spread, Rye Toast  
Salmon Rillettes, Cucumber, Crème Fraîche  
Beetroot Crudo, Goat Cheese, Pumpernickel  
Moroccan Hummus, Tahini, Fried Pita  
Striped Bass Crudo, Basil, Citrus  
Poached Shrimp, Pickled Shallot, Cucumber Chip  
Ratatouille Crostini, Honeyed Capers, Basil  
Endive Leaf, Poached Raisins, Gorgonzola Dolce, Candied Walnuts

**~COLD CANAPE ENHANCEMENTS~**

Maine Lobster Roll, Brioche Bun  
Oyster on the Half-Shell, Caviar  
Tuna Tartare, Puffed Rice

**WARM CANAPE**

Stewed Meatballs & Tomato Sugo  
Fresh Mozzarella Arancini  
Truffle Mac & Cheese  
Roasted Cremini Mushrooms, "Sausage & Peppers"  
Grilled Lamb "Arrosticini"  
Crispy Polenta, Roasted Pepper & Hazelnut "Romescos"  
Artisanal Spanakopita, Parsley and Yogurt Dipping Sauce  
'Bacalao' Croquette, Red Pepper Puree, Chives  
Pork Belly Skewers, Pickled Watermelon, Mostarda  
Buttermilk Fried Chicken, Grain Mustard, Truffle  
Zucchini and Saffron "Flatbread", Marinated Feta Cheese

**~HOT CANAPE ENHANCEMENTS~**

Ribeye Slider, Horseradish Aioli  
Baltimore Crab Cake, Oyster Cracker  
Molasses Candied Bacon

**CHARCUTERIE TABLE**

Selection of Local and Imported Cured Meats and Cheeses, Marinated Olives, Stone Ground Mustard, Bread Varieties, Grissini, House Pickled Vegetables, Preserves and Spiced Nuts

## **CHEF TABLE ENHANCEMENTS**

### **SEAFOOD TABLE**

Chilled Poached Shrimp, Lemon, Cocktail Sauce, Fresh East Coast Oysters, Mignonette, Seafood Tartare, Oyster Crackers

### **SEAFOOD ADDITIONS**

Poached Lobster Tail \$MP per person  
Cracked Stone Crab Claw (Seasonal)  
Selection of Blue and Snow Crab Claws

### **PASTA TABLES**

**Includes Selection of Fresh Breads and Garlic Crostini, 14-month parmesan, Toasted Chili Oil, Arugula Salad, Shaved Fennel, Parmesan and Lemon**

**(Choose Two)**

Rigatoni – Cherry Tomato, Fresh Basil  
Orecchiette – Fennel Sausage, Broccoli Rabe  
Cavatelli – Basil Pesto and Pine Nuts  
Penne – “Cacio Pepe” Parsley, Black Pepper

### **CARVING TABLES**

#### **ROSEMARY SMOKED SALT CURED RIBEYE**

Marinated Peppers, Brioche, Horseradish Crème Fraîche,  
Scissor Sliced Cabbage Slaw, Aleppo Sesame Spread, Rosemary Garlic Butter

#### **ROASTED WHOLE CHICKEN**

3-Day Marinade Heritage Chicken, Fontina Polenta, Emmer Salad,  
Parsley Puree, Roasted Root Vegetables

#### **PISTACHIO CRUSTED LAMB LOIN**

Cumin Scented Yogurt, Mint  
& Cucumber Salad, Fregola Salad

**Tax & Service Charge:** All Food and Beverage related charges are subject to a combined state & local tax of 8.375%. A Taxable Service Charge of 23% will be added to all banquet and conference food and beverage charges and will be retained by the hotel. This Service Charge is not a gratuity and does not represent a tip or gratuity for any wait staff employees, service employees, or service bartenders. Please note that State & Local Taxes are subject to change and that the prevailing tax rates will be imposed when the event occurs.