

RECEPTION

HOT SELECTIONS

PER DOZEN

COCONUT SHRIMP

bang bang sauce \$42

BBQ CHICKEN QUESADILLA

ancho chile cream \$32

SPINACH ARTICHOKE STUFFED MUSHROOMS

old bay lemon butter (V) \$24

ARTICHOKE PARMESAN CROSTINI

garlic crouton, artichoke heart, parmesan (V) \$27

MINI MARYLAND STYLE CRAB CAKES

tartar sauce \$48

HOMEMADE MEATBALLS

marinara, parmigiano reggiano \$36

GRILLED VEGETABLE QUESADILLA

seasonal grilled vegetables, cheddar-jack, avocado crema, pico de gallo (V) \$28

BEEF TENDERLOIN SKEWERS

horseradish cream \$51

NEW ZEALAND LAMB LOLIPOPS

creamy horseradish \$62

MINI LOBSTER & SHRIMP ROLLS

maine lobster, shrimp, celery, chive, lemon aioli \$68

COLD SELECTIONS

PER DOZEN

DITKA'S SHRIMP COCKTAIL SHOOTERS

atomic cocktail sauce (GF) \$60

DEVILED EGGS

traditional, topped with snipped chives (GF) (V) \$22

TOMATO BRUSCHETTA

balsamic reduction (V) \$24

SEASONAL FRESH SHUCKED OYSTERS

fresh horseradish, cocktail sauce, tabasco \$38

SLIDERS

PER DOZEN

CHEESEBURGER

ketchup, mustard, pickle, onion, mini broche \$48

FILET MIGNON

caramelized onion, horseradish cream, mini brioche \$68

BUFFALO CHICKEN

tossed in buffalo sauce, pickle, mini brioche \$36

PLATTERS

SERVED FAMILY STYLE
MINIMUM OF 15

LOCAL & IMPORTED CHEESES

fresh & dried fruits, jam, nuts, honey, crackers (V) (\$7 per person)

FRESH FRUITS OF THE SEASON

freshly cut fruits, strawberry yogurt sauce (GF) (V) (\$5 per person)

MARKET FRESH VEGETABLES

freshly cut vegetables, herb ranch dipping sauce (GF) (V) (\$5 per person)

SEAFOOD TOWER

lobster tail, shrimp cocktail, seasonal fresh shucked oysters (\$32 per person)

ASSORTED MINIATURE DESSERTS

SERVED FAMILY STYLE (\$9 per person)

FRESH BERRIES & CREAM, CHOCOLATE DIPPED STRAWBERRIES, CRÈME BRULEE,
SEASONAL CHEESECAKE, CHOCOLATE BROWNIES

ALL PRICES ARE SUBJECT TO CHANGE
(GF) Gluten Free (V) Vegetarian