



COCKTAIL HOUR

CHILLED SHRIMP COCKTAIL

Cocktail Sauce & Lemons

DEVILED EGGS

Spiced Pecans & Praline Bacon

CRAB CAKE BITES

Blue Crab, Remoulade Sauce

POTATO-TINI BAR

TOPPINGS

Cheddar Cheese

Blue Cheese

Maple Butter

Bacon

Balsamic Glaze

Chives Sour Cream

Choice of one seafood topping

Shrimp Newburg or Crab Oscar topping:

SALAD STATION

BABY SPINACH

PARMESAN CHEESE

STRAWBERRIES

BALSAMIC DRESSING

SLICED ALMONDS

ROMAINE HEARTS

HOUSE-MADE CROUTONS

BLUE CHEESE CRUMBLES

SPICED PECANS

HOUSE-MADE CAESAR DRESSING

ENTRÉES

ATLANTIC SALMON

Short-Smoked, Dijon Cream Sauce

OVED ROASTED SIRLOIN*

Mushrooms & Au Jus

MASHED SWEET POTATOES

YUKON GOLD MASHED POTATOES

SIDES

MINI CORN MUFFINS

Whipped Maple Butter

GREEN BEANS

Baby Onions

