CATHERINE & MICHAEL

HORS D'OEUVRES

MINI HOT LOBSTER ROLLS
Butter Basted Brioche Roll

WATERMELON, MINT AND FETA NAPOLEON
Balsamic Syrup

FILET OF BEEF
Red Pepper and Gorgonzola

TARRAGON CHICKEN SALAD
Red Grape on Cucumber Wafer

MARYLAND LUMP CRAB CAKE
Chipotle Remoulade

PESTO MARINATED GRILLED SHRIMP
Wrapped in Basil and Prosciutto

FIRST COURSE

MIXED SPRING LETTUCES
Ripe Strawberries, Crushed Pistachios and Crumbled Goat Cheese
Honey Balsamic Vinaigrette

TWO DOGS BAKING ARTISAN BREADS
Oat and Barley, Rustic Italian, Crusty Baguette, Olive Loaf and Rosemary Sourdough
Whipped Salted Butter

CONTINUED

ENTREE

GRILLED FILET MIGNON
Simple House Dry Rub, Balsamic Portobello "Slaw"
Red Wine Demi, Topped with Frizzled Leaks

GRILLED BOMSTER SCALLOPS
Citrus Thyme Gremolata, Lemon Beurre Blanc

Both Entrees Served with...

BUNDLED HARICOT VERTS
Gourmet Galley Garden Herbs

ROASTED TRI-COLORED FINGERLING POTATOES
Seasoned with Rosemary, First Press Olive Oil,
Cracked Sea Salt

VEGETARIAN ENTREE

ROASTED VEGETABLE NAPOLEON
Herb Roasted Portabello Mushroom, Tomato, Red
Pepper Summer Squash and Zucchini layered with
Vegan Mozzarella
Basil Infused Olive Oil, Balsamic Reduction
White Bean Quinoa Cake

TABLESIDE WINE SERVICE

DESSERT

SINGLE-TIERED CAKE TO CUT
Lemon Cake, Lemon Filling
White Buttercream, Simple Swiss Dot

ICE CREAM CAKE
{Provided by the Client}

A BEAUTIFUL DISPLAY OF ASSORTED MINI DESSERTS
Local Strawberry and Rhubarb Mini Tarts
Key Lime Mini Tarts, Graham Cracker Crust
Chocolate Truffles, Assorted Cookies,
Mini Cheesecakes, Fresh Raspberry

Freshly Brewed Regular and Decaf COFFEE
and a Selection of TEAS
offered with Half and Half, Milk, Sugar
and Assorted Sweeteners

LATE NIGHT SNACK

GOURMET PIZZA WEDGES
AND FLATBREADS
Cheesy Mozzarella, Classic Pepperoni,
Caprese with Tomato and Basil

MINI POTATO SKINS
Chive Sour Cream

SHOESTRING FRENCH FRIES
Served in Paper Cones