

passed hors d'oeuvres

lump crab salad on cucumber rounds
warm lamb, zucchini, & feta stuffed piquillo peppers
with parsley mint oil

cocktail menu

herb-cruste beef medallion cocktail sandwiches
with horseradish cream & baby greens
baked seafood Rockefeller gratin
*sautéed lump crab, shrimp & white fish in a rich sauce of
spinach, shallots, pernod, parmesan & cream
topped with breadcrumbs & baked in a gratin*
served with crostini's
prosciutto & melon brochettes
with basil oil
blanched asparagus & roasted new potatoes
with hollandaise
sour cherry bread pudding bites