

## CAPTAIN'S CHOICE RECEPTION MENU

\$57 per person\*

### Butlered Hors d'Oeuvres

**Southern Style Short Rib Pot Pie Miniature**  
*Pot Pie stuffed with Tender, Slow Cooked Short Ribs then Baked to Perfection*

**Pear & Almond Brie in Phyllo Pears**  
*Poached in Red Wine tossed with Almond Slivers Wrapped in Phyllo then Baked until Golden Brown*

**Chicken Tikka Masala with Nigella Seeds**  
*Chicken Marinated in Yogurt, Coconut Cream, Chilies with a hint of Turmeric roasted, then finished with Sweet Nigella Seeds*

**Mini Maryland Crabcakes** Jumbo Lump Crab meat with Scallion and Select Seasonings Pan-Seared until Golden Brown then finished with a Savory Sorrel Remoulade

### Stationary Display

**Tomato Bruschetta with Fresh Mozzarella and Basil** drizzled with a Balsamic Reduction

**Vegetable Crudités with Dip**

### Salads

**Field Mixed Greens** with Grape Tomatoes, Shaved Carrots, Julienne Cucumbers, Red Onions, Herbed Croutons and Shaved Pecorino Cheese, topped with your choice of Herbed Peppercorn or Smoked Tomato Vinaigrette

**Tomato, Cucumber and Feta Cheese Salad**

### Carving Station

**Rosemary Garlic Crusted Tenderloin of Beef** with Dried Cranberry & Bourbon Demi-Glace

### Pasta Station

**Jumbo Lump Crab, Roasted Roma Tomatoes, Baby Spinach and Penne Pasta** tossed in a Leek Cream Sauce, finished with Grilled Corn and Scallion Confetti

**Tri-Colored Tortellini Primavera** with Asparagus, Broccolini, Roasted Red & Yellow Peppers, Waxed Beans Slightly Sautéed and finished with a Preserved Citrus Beurre Blanc

### Dessert

**Chef's Selection of Pastries**

*Coffee, Tea, Decaffeinated*



\*Pricing is based on a minimum of 35 guests, does not include taxes and fees and is subject to change.