



## Stations Buffet Reception

### Passed hors d'oeuvres

Duck confit with scallion in crepe

Mac and cheese tartlet

Wild mushroom leek and goat cheese tartlet

Filet mignon with horseradish creme on onion crostini

Maryland crab cakes with chipotle remoulade

Smoked salmon on potato pancake

Sesame ginger tuna skewers

Mini pesto and provolone grilled cheese

Truffled risotto croquette with lemon aioli

Endive spoons with red pepper goat cheese

### Stationary Displays

#### **SEASONAL FRESH FRUIT DISPLAY**

An elegant seasonal display of favorites: Cantaloupe, honeydew, mango, orange, pineapple, red & green grapes, seasonal berries, star-fruit, and kiwi.

#### **CRAB, ROASTED PEPPER & CARMELIZED ONION DIP**

Maryland lump crab, pepper, onion and seasonings blended in a creamy cheese dip and baked until bubbling. Served with garlic toasted pita angles and sliced baguettes.

### Stations

#### **ITALIAN PASTA STATION**

Penne with Bolognese Sauce

&

Cavatelli, Creamy Basil Pesto & Romano

#### **MEDITEREANEAN STATION**

Tabbouleh and Couscous Salads, Hummus, Baba Ghanoush, and olive tapenade

Grilled Charmoula Lamb Kabobs with Minted Yogurt Sauce

Crispy Falafel Fritters with cucumber Raita

Pita crisps and Flatbreads

#### **SLIDER STATION**

Angus Sirloin burger with bacon and cheddar

Salmon Burger with caper remoulade