



Stationary Hors d'Oeuvres

Spanish Tapas

Air Dried Salumi

Slow Roasted Plum Tomatoes, Olive Oil

Spanish Cheeses, Almonds, Membrillo, Grapes

Spanish Omelet, Potatoes, Chorizo (Room Temperature)

Albondigas: Spanish Tapas Meatballs, Slivered Almonds

Banderilla: Chorizo, Artichokes, Piquillo Peppers

Hearth Baked Breads

A Provence Charcuterie

Brie, House-Made Country Pâté, Smoked Mushroom Pâté, Oil-Cured Olives,
Cornichons, Grain Mustard, Red Onion Relish, Sliced Baguette

Artisan Cheeseboard & Crudité

Creamy Aged Goat Gouda, Nutty Grana Padano, Maytag Blue, Fontina,
Applewood Smoked Cheddar, Mustardo Di Crema, Grapes, Seasonal Berries,
Crackers, Toasts

Crudité of Raw, Blanched and Roasted Vegetables, Dipping Sauces

50 Mile Cheese Table

Tri State Cheeses from Local Creameries

Sour Cherry Preserves, Dried Apricots, Grapes, Toasted Walnuts, Local
Honey, Artisan Breads, Toasts





Cheeses & Salumi

Brie, Brandied Apricots, Chicken Bell Pepper Sausage
Mahon, Spiked Cherries, Fennel Salami
Maytag Blue, Spiced Pecans, Kielbasa
Goat Gouda, Port Soaked Figs, Prosciutto
Accompanied by: Grainy Mustard, Cornichon, Grapes, Toasts, Crackers

International Hummus Station

English Garden: Tarragon, Chive, Parsley, Lemon, Toasted Almonds
French Roasted Beet: Shallots, Raspberry Vinaigrette, Chevre, Pistachio
Thai Sweet Potato: Coconut Milk, Red Curry, Lime, Peanuts
Spicy Indian: Chickpea, Carrot, Cilantro
Italian White Bean: Ricotta, Oil Cured Tomatoes, Pine Nuts
Accompanied by Pita and Grilled Naan

Antipasti Composed on Six Foot Focaccia

Fresh Ricotta, Honey, Berries and Toasted Almonds
Prosciutto, Sliced Fig
Roast Red Peppers, Oregano Leaves
Local Tomatoes, Fresh Mozzarella, Basil; Herbed Olives
Marinated Mushroom Salad & Pickled Carrots

Dueling Quesadillas

(select two)
Roasted Duck, Roasted Green Apple, Chevre
Short Rib, Grilled Red Onions, Aged Cheddar, Garlic Corn Cream
Shrimp, Roast Corn & Poblano Peppers
Accompanied By: Pico de Gallo, Sour Cream, Bottled Hot Sauces

Spring Palate

Shaved French Breakfast Radish, Garlic Feta, Lemon, Tarragon, Pea Tendrils
Zucchini Ricotta Crostata
Wild Mushroom Tart





Raw Bar

North American Small Harvest Oysters
Half Shell Top Neck Clams
Maryland Crab Claws (based on availability)
Classic Shrimp Cocktail (3pp)
Fiery Cocktail Sauce, Mignonette Sauce and, Of Course, Oyster Crackers

Sushi

Raw Salmon, Tuna, Crab Stick (King Crab Is Available For Additional Price)
For California Rolls, Plus Pickled Radish, Avocado, Scallion, Cucumber, Shiso
Leaf, Sautéed Shitake Mushrooms, Zucchini for Vegetarian Rolls
Wasabi, Soy, Pickled Ginger, Spicy Sauce Included
Additional Fish Selections Are Available. Let Us Know Your Favorites!
Accompanied By: Soy, Pickled Ginger, Wasabi, Spicy Sauce

Farm Table

Country Pate, Pickled Red Onion, Country Loaf; Deviled Eggs with Smoked
Salmon & Dill,
Heirloom Crudité: Carrots, Wax Beans, Watermelon Radish, Endive, Tomato,
Cauliflower,
Dill Yogurt Dressing, Smoked Eggplant Dip

Dueling Quesadillas

(select two)

Fire-Licked Red Chimichurri Chicken, Jack Cheese
Sautéed Red & Green Pepper, Chick Pea, Black Bean Puree
Thyme Scented Smoked Mushroom, Asiago
Accompanied By: Pico de Gallo, Sour Cream, Bottled Hot Sauces

Chaat Puri

Chickpea Salad with Yogurt, Crisp Noodles, Bowls of Seasonings, Tamarind
and Mint Chutneys and Other Components. It's Creamy, Crunchy, Cooling,
Spicy and Engaging All at Once.





Hummus 3-Ways

Pumpkin Seeds, Olive Tapenade
Crispy Shallots Garlic Oil
Chipotle Spiced Chickpeas, Lemon Sauce
Pita, Toasted Naan

Spanish Mahon Heated in Cast Iron

Fingerling Potatoes, Raw & Roasted Vegetables, Grilled Andouille Sausage,
House Pickled Vegetables,
Ciabatta, Multi Grain Crostini

Simply Antipasti

Fresh Mozzarella & Prosciutto San Danielle
Balsamic Reduction, Basil Oil, Marinated Red Pepper, Oven Roasted Tomato,
Marinated Artichoke Hearts, Crostini

Pennsylvania Flatbreads

Roasted Kennet Square Mushrooms, Birchrun Hills Farm Blue Cheese,
Caramelized Onion
Keswick Creamery Cheddar, Lancaster County Smoked Bacon, Roasted
Solebury Orchard Apples

