

Chef's Selection of Salads

Chef's Selection of Green Salads & Assorted Dressings

Maine Lobster Macaroni Salad, Beet & Potato Salad

Arugula, Watermelon, Feta Cheese & Walnut Vinaigrette

Hickory Smoked Cole Slaw

Grilled Asparagus & Balsamic Reduction

Platters & Displays

Imported & Domestic Cheeses & Charcuterie

Fresh Fruit, Melon & Seasonal Berries

Antipasto with Roasted Vegetables, Olives & Artichokes

Heirloom Tomatoes & Buffalo Mozzarella

Chilled Seafood to include Jumbo Gulf Shrimp

Alaskan King Crab Legs

Horseradish Cocktail Sauce, Shallot Vinaigrette

Ceviche featuring Mahi-Mahi

Steamed Shrimp

Hojas de Sea Bass

Cookout Barbecue Station

Kielbasa Smoked Sausage

Caramelized Sweet Hawaiian Onions

Kentucky Style Barbecue Baby Back Ribs

Braised Brisket with Sweet Whole Grain Mustard

Steelhead Trout, Roasted Lemon & Sea Salt

Slow Roasted Whole Chicken

Brussel Sprouts with Peppercorn Demi-Glace

Corn on the Cobb & Drawn Butter

Roasted Steak Potatoes

Macaroni and Cheese

Honey Baked Beans

Dessert

Selection of Miniature Desserts:

Crème Brûlée, Chocolate Decadence

Fruit Tarts & Assorted Pies:

Cherry, Apple, Vanilla & Chocolate Pecan

Strawberry Shortcake

Warm Peach Cobbler