

## Passed Hors d' Oeuvres

### Lamb Chops

*Garlic and Chèvre Crust, Port Reduction*

### Cream of Crab Shooter

*Petite Crab Cake, Fresh Parsley, Old Bay*

### Harford Vegetable Napoleon

*Layers of Seasonal Vegetables, House Pulled Mozzarella, Butternut Squash Puree, Balsamic Reduction*

### Crispy Scallops

*Butternut Squash Risotto, Capers, Manchego*

## Hors d' Oeuvres Station

### Cheese and Charcuterie

*Served with Honey Pecan Butter, Pickled Accompaniments, Baked Crostini, Whole Grain Mustard*

### Fresh Fruit Carving

*Surrounded with hand cut slices of Strawberries, Melons, Pineapple, Grapes, Local Options*

### Grilled Vegetables

*Crudités of Squash, Peppers, Asparagus, Roasted Garlic, Cremini Mushrooms, Balsamic Reduction, Local Options*

### Maryland Crab Dip

*Old Bay, Keyes Cheddar, Toasted Baguette*

## Dinner Reception

### Riesling Poached Pear Salad

*Bibb Lettuce, Blue Cheese, Figs, Cayenne Pecans, Balsamic Reduction, White Truffle Olive Oil*

### Dual Entrée of Halibut and Beef Medallion

*Herbed Burgundy Gastrique, Sweet Pea Risotto, Butter Poached Carrot*

## Late Night Bite

### Fish Tacos

*Roasted Toreado Chili, Napa Cabbage Slaw, Guacamole, Tortilla Chips, Cilantro Crème*