

Elegant Golden Anniversary Celebration

Cocktail Hour

*Guests are greeted with Silver Trays of Custom Cocktails
Non-Alcoholic "Cocktails" for the Children*

Raw Bar

*Jumbo Shrimp & Partially cracked King Crab Legs
Littleneck Clams & Blue Point Oysters on the half shell
Zesty Horseradish Tomato Sauce & Sliced Lemons*

Passed Hors D'Oeuvres

*Roasted Tomato and Goat Cheese Tarts
Gorgonzola Red Pepper stuffed Mushrooms
Lobster Gazpacho Shooters
Petite Maryland Crab Cakes, Creamy Tartar with Lemon Zest
Blacken Sirloin Crostini, Horseradish cream sauce
Buffalo Chicken Skewers*

Salad

*Gorgonzola Salad
Mixed baby greens tossed with pan roasted walnuts, dried cranberries and crumbled
Gorgonzola cheese with sweet Raspberry vinaigrette dressing
Baskets of Fresh Baked Artisan Breads
Plates of Sweet Creamery Butter*

Entrée

*Grilled Aged 6oz Filet Mignon, Herbs de Provence
Delicate Poached Salmon with creamy Dill
Fresh Asparagus in white cream sauce
Individual Round Classic Red Skin Garlic Mashed potato
Apple Cranberry infused Rice*

Children's Entree

*Classic Macaroni & Cheese Bake
Panko breaded Chicken Tenders, Ketchup*

Dessert

*Special Occasion Cake
Passed Lake Champagne Chocolate Truffles
Fresh Seasoned Fruit
Columbian Coffee and Tea Service*