

# Spring Cocktails

May 8, Saturday

20-300 People

## Menu Option #1:

Passed Hors D'Oeuvres:

- Mini Maryland Backfin Crab Cakes
- Fresh Fruit Skewers (Golden Pineapple & Local Strawberries)
- Fresh Asparagus Wrapped in Prosciutto

Displayed Hors D'Oeuvres:

- Rosemary Seasoned Leg of Lamb with a Molé Sauce
- Crab Dip with Wild Mushrooms and Bacon served with French Bread Croutons
- Smoked Salmon and Watercress Torta with Dilled Pita Chips
- Goat Cheese Topped with Arugula and Pears wrapped in Puff Pastry Garnished with Grapes and Served with Crackers
- Crudité with a Fresh Herb Dip
- Sweet Potato Biscuits

Passed Desserts:

- Assorted Mini Pastries (To Include: Strawberry Tarts, Lemon Curd Tarts, Chocolate Sin Tarts, Chocolate Cream Puffs, Chocolate Cups Filled With Raspberry & Chocolate Mousse)