



## **BRUNCH**

*You may choose as many of the following items to create the perfect brunch. An estimate will be provided based upon the number and variety that you choose, as well as upon the number of guests you intend to serve.*

### **1. Raw Bar**

An Eastern Shore treat, the raw bar is displayed in a dinghy filled with ice and draped with fresh seaweed. This station is manned by a professional chef shucking oysters and clams for guests. Due to the timing and expense involved in setting up a raw bar, we ask that there be a minimum of 50 guests for this station.

Available on the raw bar are the following items:

- Littleneck clams
- Oysters on the half-shell
- Court bouillon-poached shrimp
- Sauces: cocktail sauce, sherry mignonette, and lemons

### **2. Crab Station**

It is the Eastern Shore, after all. Offer your guests crab served in a variety of ways, including:

- Jumbo lump crab cakes seared to order with creamy Dijon sauce
- Warm crab dip with homemade pita chips
- Crab and avocado martinis
- Crab spring rolls with spicy orange dipping sauce

### **3. Omelet Station**

Here, omelets and/or egg scrambles would be prepared by professional chefs as guests wait before them. Choose a maximum of 8 of the following items to be included in the omelets:

- Sausage
- Smoked bacon
- Smoked ham
- Crabmeat
- Shrimp
- Asparagus
- Caramelized Onions
- Diced tomatoes
- Mushrooms
- Cheddar cheese
- Brie cheese
- Chevre

**4. Grill Station**

Using our tabletop grill, a professional chef would offer guests the following:

Meats on the Grill

*Choose 3 from this group:*

- Beef tenderloin
- Applewood smoked bacon
- Grilled sausages
- Ham steaks
- Shrimp

Sauteed Side Items

*Choose 2 from this group:*

- Cheddar grits
- Peppers and onions
- Herbed roasted potatoes
- Traditional scrambled eggs
- Turkey hash

**5. Crepe Station**

Crepes will be warmed to order and served with a choice of **3** of the following fillings:

- Wild mushrooms with onion gravy
- Creamy crab stuffing
- Sauteed spinach and gruyere cheese
- Creamy roasted chicken and asparagus
- Sausage gravy
- Fresh fruit and warm chocolate

**6. Waffle Station**

Hot waffles while you wait served with the following:

- Strawberries
- Raspberries
- Blueberries
- Bananas
- Maple syrup
- Whipped Cream
- Warm chocolate sauce

7. **Bruschetta Station**

A traditional Italian staple of toasted bread rubbed with garlic and olive oil, this station allows much more creativity. You may choose up to five different preparations from the list below:

- Grilled shrimp and roasted tomatoes
- Chevre, black olives, fresh tomatoes and herbs
- Pesto, roasted tomatoes and mozzarella
- Barbecued chicken, sundried tomatoes, and capers
- Proscuitto, fig and chevre
- Smoked bacon, lump crab and cheddar

8. **Risotto Station**

Creamy risotto made to order by a professional chef. Choose 3 options from the list below to offer your guests:

- Lobster and lemon zest
- Wild mushrooms
- Duck confit and gruyere
- Smoked bacon, tomatoes and corn
- Carrots and English peas
- Asparagus and parmesan

9. **Seafood Martini Bar**

Here, guests will choose from a variety of seafood combinations to create their own “Seafood Martini”. The following options will be presented:

Salads

*Choose 3 items from this group:*

- Crab & Avocado Salad with Citrus Vinaigrette
- Shrimp Salad with Old Bay Aioli
- Smoked Trout and Fingerling Potato Salad
- Smoked Salmon Salad with Lemon and Dill
- Citrus Saucy Scallops
- Lobster Salad with Saffron and Chives

Raw or Chilled

*Choose 3 items from this group:*

- Traditional Shrimp Cocktail
- Oyster Shooters with Ketel One Vodka and Cocktail Sauce
- Littleneck Clams with Bloody Mary Sauce
- Oysters with Tarragon & Lemon
- Lobster Medallions with Avocado and Grapefruit

**10. Grilled Cheese Station**

An American favorite updated and designed for adults. A professional chef would produce traditional style grilled cheese sandwiches and serve them with hot or cold soup. Choose from the options below:

Sandwiches

*Choose 2 cheeses from the list below:*

- Cheddar
- Gruyere
- Gouda
- Brie

Condiments

*Choose 2 condiments from the list below:*

- Sliced tomatoes
- Bacon
- Smoked ham
- Smoked turkey

Soup

*Choose 1 soup from the list below:*

- Tomato
- Potato leek (cold or hot)
- Black bean
- White bean
- Gazpacho

**11. Charcuterie Display**

Choose 5 items from the list below, excluding sauces and breads:

- Country pate
- Chicken galantine
- Smoked venison
- Pepper cured beef tenderloin
- Mushroom pate
- Chicken liver mousse
- Smoked duck
- Proscuitto, Soprasata and Chorizo sausages
- Sauces: whole grain mustard, honey mustard, chive aioli, and cranberry mustard
- Breads: sliced baguette, flatbread crackers

**12. Pastry Display**

An assortment of homemade pastries, such as: scones, biscuits, croissants, coffee cake, muffins, danish and other pastries.

**13. Quiche Display**

Assorted homemade traditional quiches or crustless quiches or strata. Choose **3** of the following flavors:

- Ham and cheddar
- Mushroom leek
- Sundried tomato, black olive and chevre
- Smoked bacon, roasted tomatoes, and cheddar
- Spinach, smoked bacon, caramelized onion, and blue cheese
- Chorizo, spinach, tomato and cheddar

**14. Salmon Display**

A combination of the following:

- Cold smoked salmon
- Whole cold poached salmon
- Crème fraiche, capers, eggs, onions
- Fresh breads and bagels
- Dill sauce

**15. Fruit Display**

- Fresh seasonal fruit kebobs
- Cut fruit
- Homemade granola
- Yogurt
- Whipped cream