



RECEPTION MENU

COLD Hors d'oeuvres

- Smoked Paprika Spiced Deviled Eggs with Cured Salmon 3
- Curried Chicken Crostini with Golden Raisin and Celery 4
- Roasted Red Chile Pimento Cheese with Herbed Crackers 2
- Pickled Jumbo Shrimp with Sweet Garlic Aioli 5
- Jumbo Lump Crab Salad with Cumin Spiced Tortilla Crisp 5
- Cured Tomato, Basil and Fresh Mozzarella Crostini with Roasted Garlic 3
- Sweet Corn "Shooters" with Smoked Red Chiles and Queso Fresco 2
- Old Bay Spiced Shrimp and Avocado Canape 5
- Duck Liver Crostini with Caramelized Red Onion and Sour Pickles 4
- Smoked Salmon Canapé, Caper-Egg Tapenade and Cucumber Relish 5

Hot Hors d'oeuvres

- Mini Crab Cakes with Scallion-Lemon Cream 5
- "One Bite" Baked Potatoes with Fontina, Crispy Bacon and Chive 3
- Cinnamon Braised Pork, Red Cabbage and Yam Crostini 4
- Sour-Milk Corn Bread with Aged Cheddar and Roasted Chiles 2
- Agraria Vegetable Fry Basket, Onions, Potatoes and Green Tomatoes 4
- Grilled Lamb Chop, Tomato Jam and Garlic Chips 7
- Meatballs "Rossini" with Truffle Sauce 8
- Porkbelly stuffed Shrimp with Spiced Paprika Butter 9
- Foraged Mushroom Shooters, Smoked Foie Gras and Sumac Oil 7
- Pancetta Wrapped Grossini, Brown Sugar, Mustard 5

Prices listed are per piece