

BURRATA BAR

Luzzi burrata, stracciatella, house made Fior de latte, ricotta, prosciutto, marinated cherry tomatoes, pizza bianchi, filoni focaccia, pesto, fig jam, hot honey, agrodolce, olives, toasted pine nuts

OYSTER BAR

Raw bar on ice with assorted sauces featuring local oysters, local clams, shrimp cocktail, Baltimore shrimp, chilled mussels, wakame, calamari salad, lobsters, ceviche

Passed Hors D'oeuvres

Sweet Corn Hush Puppies – red pepper jelly
Pork Belly Street Tacos – charred heirloom tomato salsa
Goat Cheese-Stuffed Cherry Tomatoes
Cornmeal Crusted Copps Island Oyster – cucumber tartar sauce
Mini BLT's – herb aioli

Dinner Service

Freshly Baked Cheddar Brioche
chilled butter | olive oil | sea salt

FIRST COURSE

Gazpacho Salad

Rosedale Farms cucumber | Gary's sweet peppers | Starlight gardens sungold tomatoes
pickled red onion | Starlight gardens baby greens | EVOO | sea salt | sherry vinegar | grilled crostini

SECOND COURSE

Sous Vide Prime New York Strip

Crispy, crushed-parmesan herb Maine potatoes | charred runner beans | herb chimichurri

Grilled Colossal Shrimp

Saffron summer squash puree | Sweet Acre Farms pea tendrils | Harrisa

Grilled Miso-Glazed Sub Edge Farms Japanese Eggplant

Chickpea | olive | roasted pepper | Sweet onion soubise

Dessert

MINI DESSERT STATION

macarons, mini-tarts, brown butter
cupcakes, cheesecake pops

WEDDING CAKE

By Warren
Served with local berries

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Herbal Teas