

# THE RETRO

\$22

**GOURMET PIGS IN A BLANKET**  
WITH LUSTY MONK MUSTARD DIPPING SAUCE

**DEVEILED EGGS**  
FRENCH DIJON FILLING

**BEEF MEATBALLS**  
ANCHO CHILI AND APRICOT GLAZE

**VEGETABLE CRUDITE**  
FRENCH ONION DIP & KETTLE CHIPS

**MINI GERMAN CHOCOLATE  
CUPCAKES**  
CHOCOLATE CAKE WITH COCONUT PECAN  
GLAZED "FROSTING"



# ELEGANT TRADITIONS

\$30.50

**JUMBO LUMP CRAB DIP**  
CREAMY SPREAD SEASONED WITH OLD BAY

**LAMB LOLLIPOPS**  
FRENCHED LAMB WITH CHIMICHURRI

**WILD MUSHROOM TARTS**  
SAUTÉED MUSHROOMS TOPPED WITH  
GORGONZOLA IN A PHYLLO CUP

**SALTED CARAMEL GLAZED BRIE**  
SERVED WITH FRUIT & CRACKERS

**TRUFFLED WHITE BEAN SPREAD**  
WITH AN ASSORTMENT OF FRESH VEGETABLE  
CRUDITÉ DIPPERS



# GLOBAL BITES \$29

**HUMMUS SUPREME PLATTER**  
GARLIC, FETA, OLIVES, FLATBREAD

**PINEAPPLE SHRIMP CEVICHE**  
SERVED WITH TORTILLA CHIPS

**MASALA CURRY SKEWERS**  
COCONUT AND CURRY MARINATED CHICKEN

**SOY CHORIZO STUFFED MUSHROOMS**  
VEGAN SAUSAGE & SWEET POTATOES FILL SAVORY MUSHROOM CAPS

**SPANAKOPITA**  
GREEK SPINACH TURNOVERS



# LIFE'S A PICNIC \$26.50

**LOW COUNTRY BOIL**  
SHRIMP, SAUSAGE, POTATOES, CORN

**PIMENTO CHEESE CANAPÉS**  
TOPPED WITH HEIRLOOM TOMATOES

**WATERMELON GAZPACHO**  
LITE AND BRIGHT SOUP SIPS

**CUCUMBER DILL TEA SANDWICHES**  
SERVED ON SOFT FARM HOUSE BREAD

**KEY LIME PIES**  
OUR SALTED COCONUT GRAHAM CRACKER CRUST FILLED WITH TART KEY LIME CUSTARD

