



## 50TH BIRTHDAY BASH

fun, interactive celebratory menu featuring guest of honor's favorites

### GREETER COCKTAILS

#### CALAMANSI CRUSH

gin, calamansi juice, fresh local honeycomb, seltzer

#### BASIL WHISKEY SOUR

bourbon, fresh squeezed lemon juice, basil simple syrup, fresh basil garnish

### STATIONED HORS D'OEUVRES

#### CHARCUTERIE & ANTIPASTO DISPLAY

charcuterie, pickled & fresh assorted local & imported cheeses, crudités, seasonal hummus, roasted red pepper and green goddess dips, seasonal jam and mustard, housemade focaccia, crostini & gluten-free crackers

### PASSED HORS D'OEUVRES

#### SWEET PEA GUACAMOLE CHIP

corn chip, tomato jam, pickled red onion, micro cilantro

#### FRENCH ONION 'TART'

gruyère cheese, thyme leaves, buttery onions

#### NASHVILLE HOT CHICKEN

cheddar waffle, ck ranch

#### DUCK ARANCINI

red wine braised duck, caramelized onions, gruyère

#### MINI MD CRAB CAKE

classic remoulade, melba round

• • •

### MEDITERRANEAN STATION

#### CHICKEN, BEEF AND LAMB SKEWERS

#### FALAFEL

#### ACCOMPANIMENTS

pita bread, baba ganoush, tzatziki, spicy tomato hummus

### SIDES

#### SPANAKOPITA

#### ROASTED BABY POTATOES

#### GREEK SALAD

shaved red onion, tomatoes, cucumber, feta, kalamata olives, fresh dill, parsley, lemon oregano vinaigrette



## DESSERT

### BANANA CHOCOLATE CHIP BIRTHDAY CAKE

banana and chocolate chip cake, vanilla pastry cream filling

## MINIS

### AMARETTO & SALTED CARAMEL CHEESECAKE BAR

amaretto cheesecake, salted caramel swirl

### PEANUT BUTTER PIE BITES

oreo cookie crust, creamy peanut butter mousse

### LEMON RASPBERRY BAR

lemon brownie, sweet raspberry glaze