



SUMMER IN MARYLAND

passed hors d'oeuvres, abundant stationed dinner, desserts and late night snacks for a food-obsessed baltimore couple a tented event held on a gorgeous farm under the stars
interactive • variety of food selections • aesthetically pleasing displays

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WELCOME COCKTAIL

PEACH BOURBON SMASH

bourbon, peach muddled with mint and lemon

THE BALTIMORE SOUTHSIDE

mount gay eclipse rum, mint syrup, fresh squeezed lime + lemon, seltzer

STATIONED RAW BAR

LOCAL OYSTERS

CITRUS STEAMED SHRIMP

ACCOMPANIMENTS

mignonette, cocktail sauce,
horseradish, fresh lemon, assorted hot sauces

PASSED HORS D'OEUVRES

EASTERN SHORE RICE GRITS (V)(GF)

summer vegetable fricasee, garden herb pesto

YUKON GOLD POTATO BITE

charred corn, black bean, roasted poblano, queso fresco

BBQ DUCK (GF)

blue corn arepas, corn chow chow

MINI PATTY MELT

caramelized onions, swiss cheese, toasty rye bread

EASTERN SHORE CRAB SALAD

potato crisp, old bay

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DINNER

FIRST COURSE • PRESET

FARMERS MARKET SALAD

farm greens, heirloom carrot, radish, tiny tomatoes,
roasted goat cheese, ck green goddess dressing



STATIONED DINNER

MARYLAND STATION

maryland crab cakes and pan roasted rockfish
remoulade, lemon, cocktail sauce

SIDES

TOMATO + CORN SALAD
EASTERN SHORE COLESLAW

BUTTERMILK BISCUITS

FROM THE GRILL

chef-carved new york strip and grilled chicken
housemade rolls, chimichurri, bordelaise,
stone ground herb mustard, garlic confit butter

SIDES

CRISPY FRIED BRUSSELS SPROUTS
spicy honey

STEAK FRIES

skin-on russet potatoes

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STATIONED DESSERT & COFFEE

BUCKEYE

creamy peanut butter truffle hand coated in chocolate

S'MORE TORCHED MERINGUE

melted chocolate filling, house-made graham cracker

LAYERED CAKE BARS

lavender-honey

OLIVE OIL CAKELETTE

rosemary sables, buttercream

CK BERGER COOKIES

shortbread, chocolate icing

PASSED LATE-NIGHT SNACK

CK MINI-DOUGHNUT BURGER

CRAFT BAR PACKAGE

LOCAL/CRAFT BEER AND SPIRITS

OLD WORLD BLENDED WINES