

# SHERWOOD INN

est. 1807

## Classic Cocktail and Hors D'oeuvres *\$55 per person*

*Coffee and Tea Service*

**Regional Market Display** A chef-created display of fresh fruits, vegetables and local and imported gourmet cheeses accompanied by a selection of assorted crackers, baked breads, pita chips, whole grain and Dijon mustard, hummus, ranch and assorted dips and compotes

### Choose two:

- ◆ Baked Brie en Croûte • *Baked brie with seasonal fruit compote, and hand-cut crostini (fall and winter: apple; spring and summer: assorted berry)*
- ◆ Spinach and Artichoke Tureen • *Creamy spinach and artichoke dip served with fresh made pita chips*
- ◆ Swedish or Italian Style Meatballs
- ◆ Maryland Crab Tureen • *Prepared with lump crab meat served with crusty sliced bread*
- ◆ Smoked Salmon • *Served with capers, red onion, fresh tomato, diced egg, fresh lemon and pumpernickel bread*

**Carving** Carving will start one hour into the event and remain available for 1.5 hours *Choose two*

- ◆ Maple-Glazed Ham with honey mustard
- ◆ Roast Breast of Turkey with cranberry aioli
- ◆ Top Round of Beef with horseradish sauce
- ◆ Tenderloin of beef with horseradish sauce (additional \$5 charge)

### Hot

- ◆ Sliced Beef Tenderloin on Crostini with Horseradish Crème Fraîche and Pickled Red Onion
- ◆ Bacon Wrapped Scallop
- ◆ Mini Crab Cake with Cajun Remoulade
- ◆ Potato and Scallion Pancake with Horseradish Crème

### Cold

- ◆ Bruschetta Grilled French bread with Fresh Roma Tomatoes, Basil and Asiago Cheese
- ◆ Olivade Bruschetta Crostini with mixed olive and Grafton Cheddar Cheese Spread
- ◆ Smoked Salmon Canapés
- ◆ Caprese Skewer

*\*Prices are subject to an 18% gratuity, a 3% service charge, and an applicable sales tax*