

SHERWOOD INN

est. 1807

Premier Cocktail and Hors D'oeuvres *\$80 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 three

- ◆ 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 hrs *Select two*

- ◆ Salmon Wellington • *puff pastry, mushroom duxelle, mustard cream sauce*
- ◆ Tenderloin of Beef • *with horseradish sauce*
- ◆ Roast Turkey Breast • *with cranberry aioli*
- ◆ Pork Loin • *with apple chutney*
- ◆ Boneless Leg of Lamb • *with mint jelly*

Passed

Hors D'oeuvres will be passed for the first 2 hours of the event

Select three hot and three cold from the Passed Hors D'oeuvres list

Viennese Dessert Table

Assorted truffles, chocolate-dipped strawberries, dessert bars, small cakes, small fruit tarts, mini cheesecakes, cannoli, cream puffs

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