



Catering & Events

Celebrate before the show with Cocktails & Hors d' Oeuvres
By Max Catering & Events
Featuring Live Entertainment
\$55 per person

A complimentary signature cocktail will be offered for sampling
A full cash bar will be available

THIRTEEN ORIGINAL COLONIES STATION

ASSORTED AMERICAN CHEESES, ASSORTED AMERICAN CURED MEATS AND SAUSAGES,
CHARCUTERIE, DIPS/SPREADS, BREADS, ROOT VEGETABLE SALAD GIARDINIERA

GRILLED CHEESE STATION

- 5 CHEESE SERVED WITH TOMATO BISQUE
 - SMOKEHOUSE SHORT RIB, BBQ ONIONS, PEPPERJACK
 - THE MARQUIS DE LAFAYETTE "CROQUE," GRUYERE, BLACK FOREST HAM, BOURSIN
- ACCOMPANIMENTS: ASSORTED PICKLES & PICKLED
VEGETABLES, CUCUMBER SALAD, ARUGULA SALAD

SELECTION OF HORS D'OEUVRES:

- VIRGINIA HAM AND CHEDDAR CHEESE BISCUITS
WITH WHOLE GRAIN MUSTARD
- CHESAPEAKE BAY CRAB CAKES TUNA TACO, MANGO, SOY
- LAMB RACK, TOMATO CHUTNEY, YOGURT
- VEGETARIAN SPRINGROLL
- SMOKED CHICKEN TACO, AVOCADO, CHILI, COHIJTA
- SQUASH BISQUE, PEPITAS, MAPLE

MINI DESSERT DISPLAY