

**Additional Per Guest Appetizer and Platter Selection**

***Abundant Seasonal Vegetables with Assorted Dips***

***Artisinal Cheese Display to include  
French Brie, Other Tasting Cheeses, Crackers, Grapes and Driscoll  
Strawberries***

***Mediterranean Antipasti  
Marinated Vegetables, Cured Meats, and Cheeses***

***Sushi Bar  
Assorted Rolls and Sashimi***

***Grilled Vegetable Platter with Red Pepper Hummus***

***Salmon Sashimi with Capers, Onion, and Eggs Served on Mini  
Bagels***

***Maryland Crab Fondue served with Toasted French Baguettes***

***Artichoke and Parmesan Fondue served with Toasted French  
Baguettes***

***Raspberry, Cranberry or Peach Baked Brie wrapped in Puff Pastry***

***Maryland Raw Bar including  
Clams, Mussels, Crab Claws, Steamed Shrimp, Oysters,***

***Bread Hollowed and Filled with Salmon, Shrimp, Crab, Artichoke  
or Spinach Dip***

***Bruschetta Station  
Fresh Grilled Italian Crostinis with Marinated Tomatoes, Basil and  
Garlic***

***Mozzarella and Eggplant Neapolitan  
Wheel of Grilled Eggplant, Housemade Mozzarella, Seasonal Slices  
of Tomato and Balsamic Vinaigrette***

***Grilled Calamari in a Balsamic Tomato Sauce Served with Bread  
Twists***