



Menu

Soups

Vegetable Pistou-Clear Broth & Parsley Emulsion
Potato Leek with Apple Bacon
Chesapeake Crab with Tomato, Vegetables & Sherry

Small & Shares

GiGi's-Gourgeres & Gruyere
Fried Deviled Eggs with Horseradish, Dijon & Scallions
Roasted Beets & Blue Cheese with Candied Pecans
Shrimp Waldorf with Apple Tempura
Tangled Greens with Honey Basil Dressing & Whipped Chevre
Cannellini Hummus with Everything Spice & Crudité
Avocado Toast-Tomatoes, Sprouts & Herbs
Garden Caesar with White Anchovies & Grana Crisp

Sandwiches

Panini Capri-Fresh Mozzarella, Tomato & Pesto
Smoked Salmon Baguette-Arugula, Mascarpone, Onion & Capers
MWP Burger with Mustard-Whiskey-Peppercorn Glaze
Sweet Tea Chicken with Pimento Cheese & Kale Slaw
Waffled Crab Cakes on Twin Rolls, Pink Tartar and Petite Greens
Terrace Ham, Sliced Egg, Grainy Mustard & Gruyere
Served with House Pickle and Chips

Luncheons

Herbed Quiche, Tomato, Parmesan Toast
Cornish Hen, Rosemary Brine & Mustard Cream
Seared Salmon, Polenta Crouton, Tomato,
Spinach & Sherry Gastrique
Minute Filet Mignon, Charred Asparagus,
Caramelized Onions & Au Poivre
Served with Soup Cup, Salad & Citrus

Relish Tray

Available throughout the day
Boards for Two, Four, Six or More
Stuffed Celery, Peppers and Tomato
Marinated Olives, Mushrooms and Asparagus
Pickled Gherkin, Haricot and Carrots
Toasts of Bread Sticks, Black Bread and Melba

Cheese Boards & Charcuterie Boards
to be announced

Children's Fare

Mac & Cheese
Peanut Butter & Jelly or
Grilled Cheese Sandwich
Burger Slider
Served with Chips or Crudité