

## *Ginger*

Dinner Stations

3 hours of open bar to include wine service during the meal

Champagne Toast

### **Displays ~ Select Two**

Seasonal Fruit Display with Berries

Artisan Cheese Board with Flat Breads, Roasted Nuts and Dried Fruits

Warm Spinach Dip with Crostini

Antipasto Display

### **Hors d'oeuvres ~ Select Four**

Spiced Eggplant, Mint Yogurt Pita Crisp

Caramelized Onion and Gruyere Tartlet

Crostini with Ricotta, Red Onion Fig Marmalade

Beef Carpaccio, Horseradish Crème, Tomato, Crisp Baguette

Fried Mozzarella with Sauce Diavolo

Sesame Chicken Brochette

Pecan Chicken Tenders, Honey Dijon Dip

Lump Crab Cakes, Cajun Remoulade

Chicory Rubbed Pork Tenderloin, Tasso Cream

### **Stations ~ Select Three**

#### **Soup and Salad**

Washington Duke Shrimp and Corn Chowder

Tomato Basil Bisque

Butternut Squash Apple Bisque

Classic Caesar Salad

Organic Field Greens, Assorted Dressings

Poached Baby Shrimp Salad with Heart of Palm

#### **Not Just Mac & Cheese**

Traditional Mac & Cheese

Cavatelli Pasta with Prosciutto and Parmesan Sauce

Penne Pasta with Lump Crab and Aged Gruyere

Sauce Orecchiette Pasta with Grilled Chicken,

Broccoli and Sun dried Tomato Asiago Cream

#### **Mini Bites**

Braised Short Rib Burgers with Caramelized Onion and Bleu Cheese

Mini BBQ Burgers with Smoked Cheddar

Chicken and Bacon Roll with Avocado

Country Ham Biscuits

Herb Cheese Straws

#### **Asian Flair**

Soba Noodle Salad with Scallion and Sesame,

Steamed Pork Pot Stickers, Spicy Chicken, Ginger

Beef, Vegetable Fried Rice

#### **Tapas**

Piquillo Pepper Salad with Basil

Assortment of Spanish Cheeses

Sherried Mushroom Empanadas

Crab and Goat Cheese Empanadas

Garlic Chicken with Tomato Essence

Serrano Ham with Melon Salad

Bacon Wrapped, Bleu Cheese Stuffed Date

#### **Zydeco**

Crayfish Etouffee

Red Beans and Rice

Shrimp Remoulade

Muffuletta

Chicken Andouille Jambalaya

#### **Carved Slow Roasted Angus Top Round of Beef**

Bourbon au jus, Horseradish Crème Fraîche, Whole Grain Mustard, Assorted Fresh Baked Rolls

#### **Carved Steamship of Ham**

Honey Dijon and Assorted Baked Rolls

#### **“Bubba Gump”**

Blackened Shrimp, Boiled Shrimp, Garlic Shrimp,

White Cheddar Cheese Grits, Cocktail Sauce, Cajun

Rémoulade