

Passed Hors D'oeuvres

Smoked Salmon Canapa with Dill Cream Cheese, Capers & Diced Red Onion Served on a Bagel Toast Point
Pork & Grits accented with Cheddar Cheese topped with a dollop of Pulled Pork
Shrimp Cocktail with Jumbo Tiger Shrimp, Classic Cocktail Sauce & Lemon
Old Bay Pretzel Bite with Scratch-made Soft Pretzels & an Old Bay Cheddar Cheese Sauce
Classic Deviled Eggs with Smoked Paprika & Fried Capers

Gourmet Food Stations

Charcuterie Board with Assortment of Cured Sausages, Whole Muscle Cuts, Artisanal Cheeses, Dried Fruits,
Grilled Veggies, Flatbreads, Olives, Figs, Benedictine Spread & Pimento Cheese Spread
Waldorf Salad with Apples, Celery & Raisins Served with a Classic Waldorf Dressing
Hot Pastrami Sandwiches served hot on Rye Bread with Sauerkraut & Spicy Mustard
Crab Cake Mac n' Cheese with Maryland Lump Crab Cake Mounted on the Swiss, Sharp Cheddar
& Smoked Gouda, Mac and Cheese

Dessert

Baltimore Berger Cookie Mousse Shots with Home-made Whipped Vanilla Mousse layered with Baltimore Berger Cookie Crumbles

NY Cheesecake Pop Dipped with Oreo Cookie Crumbs and Fresh Coconut Flakes

Bourbon laced Chocolate Pie, Coffee & Tea Stations

Open Bar

Tickets available at https://CarnationsAndCrowns.eventbrite.com

All proceeds benefit the horses at The Foxie G Foundation, a volunteer based 501(c)(3) nonprofit horse and cat rescue. www.TheFoxieGFoundation.org