

# Shower & Brunch Menu

.....  
**Fun Bar Options**

Bottles of Freshly Squeezed Juices - Orange . Tangerine . Grapefruit

Lemon Rosé Spritzer . Pomegranate Orange Mimosas . Basil Southside Fizz

.....  
**Bite Sized Items**

Candied Bacon Deviled Eggs  
Green Onions & More Candied Bacon

Beet Cured Salmon  
Pita Crisp & Caper Cream

Sweet Italian Sausage Rolls  
Baked Pastry & Spicy Mustard

BLT Tartlets  
Basil Aioli in a Crispy Shell

Tiny Turkey Taco Bites  
Avocado Cream & Chives

Little Orange Muffins  
Smoked Turkey & Quince Jelly

Artichoke Cups  
Melty Feta Cheese & Baby Spinach

Mini Masters Pimento Cheese  
Aged Gouda & Caramelized Onion

.....  
**Dips and Displays**

Seasonal Fresh Fruit Skewers  
Nutella or Raspberry Yogurt Dip

Scottish Smoked Salmon Display  
Herb Cream Cheese, Egg & Dill  
St. Louis Style Sliced Bagels

Baked French Brie with Fresh Figs  
Hot Honey & Rosemary Crackers

Cheesy Bacon & Chive Dip  
Olive Oil Toast Points

Colorful Seasonal Vegetables  
Chimichurri Dip

Maryland Crab Dip  
With Capers and Parmesan

Cheese & Charcuterie Board  
House Jam & Rain Coast Crackers

Chilled Lemon Shrimp  
Chili Sauce or Remoulade

Warm Kale & Artichoke Dip  
With Old Bay Baked Pita Petals

Fresh Crab Guacamole  
Chia Tortilla Chips

.....  
**Brunch Main Dishes & Sides**

Cinnamon Raisin Brioche Bake  
With Apples or Peaches

Mini French Toast Stacks  
Berries, Vermont Syrup, Powder Sugar

Country Quiches  
Home Made Crust, Ham and Asparagus,  
Caramelized Onion and Goat Cheese, or Chorizo and Peppers

Breakfast Frittata  
Potato, Cherry Tomato, Turkey Sausage, Arugula & Irish Cheddar  
Or Any Favorite Ingredients You May Have

Eastern Shore Ham Biscuits  
Smoked Ham & Honey Mustard

Turkey & Basil Pesto Triangles  
Arugula on Olive Oil Bread

Tarragon Chicken Salad  
& Mini Croissants

Old Bay Shrimp Salad  
Parker House Rolls or Croissants

Whole Poached Wild Salmon  
Saffron Dill Butter

Lemon Orzo Pasta Salad  
Arugula Pesto, Asparagus, Parmesan  
& Yellow Tomatoes

Wild Rice Salad  
With Dried Cherries, Toasted Almonds  
& Pistachios

Roasted Asparagus  
With Zesty Hollandaise Sauce  
& Everything Bagel Seasoning

Blistered Sesame Snap Peas  
Pickled Peppers & Crispy Onions  
Lemon Basil Aioli

Roasted Kale & Brussels Sprouts  
Maple Syrup & Black Pepper

Spiced Candied Bacon  
Platter of Crispy Sweet & Salty Bacon

.....

## **Green Salads**

Broccoli Salad  
Golden Raisins, Sunflower Seeds & Red Onion

Roasted Butternut Squash Salad

Mixed Baby Greens, Goat Cheese & Pumpkin Seeds  
Blush Wine Vinaigrette

Pink Lady Apple Salad

Baby Spinach with Creamy Blue, Candied Walnuts  
Pickled Fennel & Honey Cider Vinaigrette

Roasted Beet Salad

Local Greens, Fresh Feta, Petite Green Beans & Salted Pecans  
Blood Orange Vinaigrette

.....  
**Heartier Salads**

Curried Cauliflower, Grape & Lentil Salad

Spinach, Crispy Chick Peas & Tahini Dressing

Chinese Chopped Salad

Sesame Lemon Chicken, Baby Bok Choy, Red Peppers, Clementine  
Freshly Made Wonton Strips & Peanut Dressing

Salad Nicoise

Seared Ahi Tuna, Kalamata Olives, Heirloom Tomato  
New Potatoes, Petite Green Beans, Pickled Egg  
Herbs de Provence Vinaigrette

Kale Caesar

Add Grilled Lemon Chicken or Saffron Salmon  
No Egg Caesar Dressing, Fresh Pepper & Parmesan  
Olive Oil Croutons