

The following menu is a sampling of what our culinary team at Annie Gunn's can create for you.

Hors d'Oeuvres

Cold

Prosciutto d'Parma Wrapped Mozzarella with Balsamic Syrup

Beef Tenderloin Tartare on Yukon Gold Potato Chip

Scallop or Florida Pink Shrimp Ceviche

Poached Chicken Salad on Pita Toast

Jumbo Lump Blue Crab and Melon Salad

Vichyssoise and Caviar Shooter

Smoked Shrimp Local Maple Ricotta Canape

Sashimi Presentation

Gazpacho and Lobster Demitasse

Brie Toast with Top of the Hill Farm Honey

Baetje Goat Cheese and Quiche Butter Crostini

Deviled Eggs with Slab Bacon, Garlic Chips and Smoked Maple Syrup

Hot

Fire Roasted Heirloom Tomato Demitasse

Gruyere and Ozark Forest Mushroom Arancini

Housemade Flatbreads with Assorted Toppings

Grilled Cheese with Annie Gunn's Slab Bacon and Tomato

Jumbo Lump Blue Crab Andouille Sausage Cakes

Classic Maryland Style Crab Cake with Citrus Aioli

Mini Kobe Burger on Brioche Bun with Pickle Relish

Grilled Marinated Jumbo Shrimp with Tequila Aioli

Smoked Jumbo Shrimp with Maple Glaze and Pennsylvania Dutch BBQ Sauce

Roasted Vegetable Mozzarella Bruschetta

Roasted or Grilled Lollipop Lamb Chops with Mint Charmula

Mini Cuban Sandwich

Specialty Stations

Fresh Raw Bar Featuring
Oysters on Half Shell and Prussian Pearl Style
Poached Florida Pink Shrimp
King Crab Legs Accompanied by Mustard Aioli, Cocktail Sauce,
Diablo and Ponzu Sauces

Sashimi, Crudo and Ceviche Stations Featuring
Tuna , Scallops, Shrimp, King Salmon, Snapper, and Other Available Seafood

Mac & Cheese Station

Cheddar Macaroni Cheese or Fonduta Style Mac & Cheese
Your Choice of Accompaniments (Please choose 4)
Pancetta, Peas, Smoked Chicken, Braised Brisket,
BBQ Pulled Pork, Mushrooms, Scallions, Tomatoes, Basil, Rosemary, Parsley,
Lobster, Corned Beef, Sauerkraut, Rye Bread Crumbs, Spinach, Artichoke,
Feta, Duck Confit, Onion Jam and Herbs

Polenta Bar

Annie Gunn's Creamy Corn Polenta with Ozark Forest Mushrooms,
Charred Tomatoes and Roasted Vegetables

Risotto Station

Wild Mushroom and Gruyere
Lobster Mascarpone
Smoked Chicken and Rosemary
Saffron and Parmigiano Reggiano

Annie Gunn's Charcuterie, Antipasto, Farmstead Cheese Board Featuring
Housemade Charcuterie, Farmstead and Artisanal Cheese, Pickled
Vegetables, Assorted Olives, Chutneys, Mustards, Breads, and Crackers

Smoked Seafood Sampler

Smoked Jumbo Shrimp, Scallops, Ruby Trout, Irish Salmon, White Fish
Mousse with Traditional Accompaniments

Carving Station Featuring

Beef Tenderloin, BBQ Braised Brisket, Confit's Heritage Hog Loin
And Herb Crusted Turkey Breast with Rolls and Sauces

Cocktail Reception Display

Selection of Artisanal and Farmstead Cheeses with Housemade Quince Butter,
Toasted Nuts, Olives, Seasonal Fruit, Breads and Crackers,
Mezze Assortments, Crostini and Crudites
Raw Market Vegetables with Roasted Pepper Hummus, Buttermilk Ranch,
Baba Ghanoush, Ricotta, Top of the Hill Farm Honey, Olive Tapenade,
Tzatziki with Hard Crusted Bread

Antipasto Display Featuring

Local Cherry Tomato and Basil, Bufala Mozzarella, Sicilian Caponata,
Parma Ham, Capicola, Sopressata, Grilled Vegetables,
Roasted Marinated Peppers and Parmigiano Reggiano