

HARVEST DINNER

on the Colonce

Thursday, October 2nd | 6 PM to 9 PM

A NIGHT OF CULINARY STATIONS AND MINGLING

\$125 PER PERSON



RESERVE HERE!

PASSED HORS D'OEUVRES

Sweet Potato Biscuits with Country Ham + Deviled Eggs with Lump Crab

CULINARY STATIONS

Raw + Grilled Oyster Station
Rockfish with Lump Crab
Pulled Pork Sliders
Sliced Prime Rib
Herb Roasted Red Potatoes
Collard Greens with Ham Hock
Roasted Root Vegetables

SOUP STATION

Oyster Chowder + Butternut Squash Bisque

SALAD STATION

Beet Salad + Kale, Apple & Bacon Salad

MINI TART DISPLAY

Apple Crisp, Pumpkin Pie, Bourbon Pecan Tartlet

HOUSE MADE ICE CREAM

BEVERAGE SELECTIONS

Mulled Fig Sangria Signature Cocktail Beer, Wine + Soft Drinks

LIVE MUSIC BY CHESAPEAKE SONS