



## “Iowa meets Cape Cod” reception menu

### hors d'oeuvres

bbq pork on polenta rounds  
maytag blue slaw

mini crabcakes  
rémoulade

clam & corn chowder shooters

parker house lobster rolls  
lemon mayonnaise, celery

steak de burgo slider  
brioche, heirloom garlic, parmesan

### gourmet cheese and salumi platter

a selection of gourmet cheeses, italian salumi and crackers  
includes assorted olives and marinated vegetables





## seafood and raw bar

- oysters on the half shell : wild-caught steamed shrimp & crab legs •
- mignonette : cocktail : green goddess : lemon wedges : saltines •

## dessert bar

whoopie pies

mini boston cream pies

sweet corn cookies  
sea salt and pink pepper buttercream

♥ all food housemade with love ♥

