
Passed Hors D'Oeuvres

Served Menu



CHOOSE 4, INCLUDED WITH YOUR SERVED OR STATION DINNERS HOT

- Spanakopita
- Spinach & Feta Stuffed Mushroom
- Parmesan Risotto Arancini with Basil Aioli
- Chicken & Lemongrass Potsticker with Ponzu Dipping Sauce
- Sesame Chicken Skewers with Sweet Hoisin Sauce
- Malaysian Beef Satay with Chimichurri
- Buffalo Chicken Empanadas with Whipped Bleu Cheese
- Mini Beef Brisket Empanada with CilantroLime Crema
- Tandoori Chicken Skewer with Yogurt Dipping Sauce
- Mini Falafel Fritter with Minted Tzatziki Sauce
- BBQ Pulled Pork Corn Cake with Crema Fraiche

ADDITIONAL CHARGE FOR UPGRADED ITEMS (COST PER PERSON)

- Sweet Chili Glazed Chicken Lollipops \$2.00
- Maryland Lump Crab Cake with Lemon Aioli \$2.00
- Lobster Bisque Shooter with Lemon Crème Fraiche \$2.00
- Crispy Tempura Shrimp with Orange Teriyaki Sauce \$2.00
- Bacon Wrapped Scallop \$2.00
- Herb Crusted Lamb Chops with Mint & Mustard Glaze \$3.00

COLD

- Pepper Crusted Beef Tenderloin Crostini Topped with Sweet Onion Jam
- Prosciutto di Parma Green Pea Pesto Crostini
- Artichoke, Tomato Caper Bruschetta, White Bean Hummus on Toasted Bread
- Mediterranean Skewer — Heirloom Tomatoes, Kalamata Olives, Fresh Mozzarella, Artichoke
- Watermelon Cube, Citrus Mascarpone & Mint
- Mexican Street Corn Shooter, Crumbled Cotija & Chili Oil
- Mini Crudité Cup, Fresh Vegetables, Sundried Tomato Hummus

ADDITIONAL CHARGE FOR UPGRADED ITEMS (COST PER PERSON)

- Tuna Poke Spoon, Mango Salsa, Siracha Aioli, Micro Green \$2.00
- Shrimp Cocktail Shooter with Horseradish Cocktail Sauce \$2.00
- Maine Lobster Salad, Mini Sesame Bun \$3.00

Stationary Displays

Served Menu



INCLUDED WITH YOUR SERVED OR STATION DINNERS

Artisan Cheese Display

Imported & Domestic Cheeses, Roasted Nuts, Dried & Fresh Fruits,
Quince Paste, Crackers, Flatbreads, Crostini & Toasted Baguettes

ADDITIONAL CHARGE FOR UPGRADED ITEMS (COST PER PERSON)

FRESH SEASONAL FRUIT DISPLAY \$6.00

Artfully Displayed

FARMER'S MARKET VEGETABLE DISPLAY \$6.00

Assorted Seasonal Fresh, Grilled & Pickled vegetables,
Herb Blue Cheese Dipping Sauce, Pesto Dipping Sauce

HUMMUS TRIO \$7.00

Roasted Garlic, Red Bell Pepper & White Truffle Mushroom
with Savory Pita Chips & Garlic Naan Bread

NEW ENGLAND CLAM CHOWDER SOUP STATION \$9.00

New England Clam Chowder, Westminster Oyster Cracker & Tabasco Sauce

CHARCUTERIE DISPLAY \$9.00

Selection of Cured Meats, Imported Cheese, Pickled Vegetables,
Marinated Mushrooms with Baguette, Crackers & Flatbreads

Salad Choices
CHOOSE 1

Served Menu



Farmers Market Green Salad

- Mixed Greens, Grape Tomato, English Cucumbers, Shaved Field Vegetables, drizzled with a red Wine Vinaigrette

Arcadian Berry Fields

- Arcadian Greens, Strawberries, Blueberries, Crumbled Goat Cheese, Pickled Red Onions, Shaved Toasted Almonds with a Sherry Vinaigrette

Watermelon Caprese Salad

- Baby Arugula, Watermelon, Fresh Mozzarella, Basil Oil and Balsamic Glaze

Plentiful Salad

- Mixed Field Greens, Honey Roasted Butternut Squash, Dried Cranberries, Toasted Sunflower Seeds, Shaved Parmesan, and Maple- Dijon Vinaigrette

Classic Caesar Salad

- Hearts of Romaine, Aged Parmesan, Garlic Croutons, Pear Tomatoes, Creamy Caesar Dressing

Baby Iceberg Wedge

- Half Iceberg Wedge, Crispy Bacon, Shaved Red onions, Roasted Tomatoes, Topped with Peppercorn Buttermilk Ranch Dressing

INCLUDES ASSORTED ROLLS

Signature Sides

CHOOSE 1 STARCH & 1 VEGETABLE

Served Menu



Starch

- Truffle Yukon Whipped Potatoes
- Potato-Au-Gratin
- Roasted Garlic Mashed
- Cauliflower-Au-Gratin
- Herb Roasted Baby Potatoes
- Bourbon Whipped Sweet Potatoes
- Creamy Parmesan Corn Polenta
- Lemon Herb Rice Pilaf
- Roasted Corn Risotto

Vegetables

- Seasoned Sautéed Vegetables
- Honey Glazed Baby Carrots & Green Beans
- Tri- Color Roasted Cauliflower
- Garlic Butter Roasted Haricot Verts
- Lemon & Olive Oil Roasted Broccolini
- Pan Roasted Brussel Sprouts
- Oven Roasted Asparagus & Baby Carrots

Entrée Choices
CHOOSE 2

Served Menu



Chicken

HERB ROASTED CHICKEN BREAST

- Marsala Sage Jus

PAN SEARED LEMON THYME CHICKEN

- White Wine Caper Sauce

CHICKEN SALTIMBOCCA

- Prosciutto, Sage, Gruyere, Fontina Cream Sauce

Meat

HERB & ROASTED GARLIC PORK TENDERLOIN

- Madeira Dried Fruit Demi-Glace

GRILLED FLAT IRON STEAK

- Roasted Mushrooms & Merlot Reduction

ROSEMARY & MUSTARD CRUSTED PORK CHOP

- Maple Honey Pan Sauce

ADDITIONAL CHARGE FOR UPGRADED ITEMS

SLOW BRAISED BONELESS SHORT RIBS \$8.00

- Roasted Cipollini Onions, Smoked Bacon, Red Wine Bordelaise

GRILLED FILET MIGNON \$12.00

- Caramelized Shallots & Red Wine Demi-Glace

SURF & TURF MKT \$

- Grilled Jumbo Shrimp Skewers, Grilled Filet Mignon
- Lemon Butter & Garlic Lobster Tail, Grilled Filet Mignon

Entrée Choices

Served Menu



Seafood

PARMESAN CRUSTED ATLANTIC SALMON

- Lemon Beurre Blanc

BLACKENED SALMON

- Pineapple Mango Salsa

TOGARASHI SPICED SALMON

- Lemongrass Beurre Blanc

MUSTARD CRUSTED COD LOIN

- Tarragon Shallot Cream Sauce

BOSTON BAKED HADDOCK

- Lemon Dill Caper White Wine Sauce

ADDITIONAL CHARGE FOR UPGRADED ITEMS

MARYLAND LUMP CRAB STUFFED SOLE \$ MKT

- Lobster Newburg Sole

Vegetarian

FIRE ROASTED VEGETABLE STUFFED POLENTA

- Wilted Baby Spinach, Roasted Tomato Coulis

ROASTED STUFFED POBLANO PEPPER

- Brown Rice, Black Beans, Roasted Corn, Salsa Fresca, Cotija Cheese, Red Pepper Sauce

HONEY ROASTED ACORN SQUASH

- Wild Rice and Quinoa, Dried Cranberries, Garbanzo Beans, Fresh Herbs, Toasted Pepitas

ADD - ONS

Served Menu



Plated Desserts

(PRICE PER PERSON)

FLOURLESS \$8.00

Raspberry Coulis

NEW YORK CHEESE CAKE \$12.00

Fresh Strawberry Glaze

SYMPHONY APPLE TART \$10.00

Bourbon Caramel Sauce

CHOCOLATE ESPRESSO TART \$10.00

Chocolate Ganache

KEY LIME TART \$10.00

Vanilla Bean Whip Cream

Late Nite Bites

(PRICE PER PERSON)

WARM PRETZEL STATION \$6.00

Butter Brushed Soft Pretzels with Sea Salt

Cheddar Cheese Sauce, Grain Mustard, Whipped Cinnamon Icing

CHURRO BAR \$6.00

Mini Cinnamon Churros, Mexican Chocolate Sauce, Mixed Berry Coulis, Cream Cheese Icing

HAND STRETCHED PIZZA \$8.00

Cheese Pizza, Pepperoni Pizza, Vegetable Pizza

MINI DESSERT BITES \$9.00

Mini Gourmet Dessert Bites, Mini Dessert Shooters, Assorted Macaroons