Served Menu

Passed Hors D’Oeuvres

**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 Cilantro-Lime 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

**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

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

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
Served Menu

Entrée Choices

CHOOSE 2

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

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

Served Menu
# Served Menu

## Plated Desserts

*(PRICE PER PERSON)*

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flourless</td>
<td>$8.00</td>
</tr>
<tr>
<td>Raspberry Coulis</td>
<td></td>
</tr>
<tr>
<td>New York Cheesecake</td>
<td>$12.00</td>
</tr>
<tr>
<td>Fresh Strawberry Glaze</td>
<td></td>
</tr>
<tr>
<td>Symphony Apple Tart</td>
<td>$10.00</td>
</tr>
<tr>
<td>Bourbon Caramel Sauce</td>
<td></td>
</tr>
<tr>
<td>Chocolate Espresso Tart</td>
<td>$10.00</td>
</tr>
<tr>
<td>Chocolate Ganache</td>
<td></td>
</tr>
<tr>
<td>Key Lime Tart</td>
<td>$10.00</td>
</tr>
<tr>
<td>Vanilla Bean Whip Cream</td>
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</table>

## Late Nite Bites

*(PRICE PER PERSON)*

<table>
<thead>
<tr>
<th>Bites</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm Pretzel Station</td>
<td>$6.00</td>
</tr>
<tr>
<td>Butter Brushed Soft Pretzels</td>
<td></td>
</tr>
<tr>
<td>with Sea Salt</td>
<td></td>
</tr>
<tr>
<td>Cheddar Cheese Sauce, Grain</td>
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</tr>
<tr>
<td>Mustard, Whipped Cinnamon</td>
<td></td>
</tr>
<tr>
<td>Icing</td>
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</tr>
<tr>
<td>Churro Bar</td>
<td>$6.00</td>
</tr>
<tr>
<td>Mini Cinnamon Churros, Mexican</td>
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</tr>
<tr>
<td>Chocolate Sauce, Mixed Berry</td>
<td></td>
</tr>
<tr>
<td>Coulis, Cream Cheese Icing</td>
<td></td>
</tr>
<tr>
<td>Hand Stretched Pizza</td>
<td>$8.00</td>
</tr>
<tr>
<td>Cheese Pizza, Pepperoni Pizza</td>
<td></td>
</tr>
<tr>
<td>Vegetable Pizza</td>
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</tr>
<tr>
<td>Mini Dessert Bites</td>
<td>$9.00</td>
</tr>
<tr>
<td>Mini Gourmet Dessert Bites,</td>
<td></td>
</tr>
<tr>
<td>Mini Dessert Shooters, Assorted</td>
<td></td>
</tr>
<tr>
<td>Macaroons</td>
<td></td>
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</tbody>
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