



Hor D'Oeuvres

**Please choose from the following categories. A Minimum of 4 items can be chosen from any & all categories. Pricing is based on 1 hour of passing.
(All items are subject to change seasonally)**

Cold Hor D'Oeuvres

- Maine Lobster & Corn Salad with Opal Basil and Brioche Crouton \$7.00
- Traditional Shrimp Cocktail \$7.00
- Sourdough Blini with Sour Cream & Osetra Caviar MP
- Spicy Tuna Tartar served with sliced Cucumber, Crème Fraiche, Wasabi Caviar and Won Ton Crisp \$5.00
- Crispy Pita Chips topped with Hummus and Marinated Baby Artichokes \$5.00
- N.Y. Steak Tataki with Spicy Mayo & Sesame Won Ton Chip \$6.00
- Poached Shrimp with Avocado Corn Salsa with Corn Tortilla Chip \$5.00

Vegetarian Cold Hors D'Oeuvres

- Zucchini Roll-ups with Fresh Mozzarella, Sun-dried Tomatoes
Fresh Basil & Marinated Olives \$5.00
- Heirloom Tomato Bruschetta with Basil & Parmesan \$5.00
- Garlic Crostini with Oven-dried Tomato, Basil & Goat Cheese \$5.00
- Eggplant Caponata served on Endive Spears \$5.00

Hot Vegetarian Hors D'Oeuvres

- Veggie Spring Rolls with Thai Dipping Sauce \$5.00
- Herb Crusted Goat Cheese wrapped in Filo Dough with Apricot Chutney \$6.00
- Mini Brioche Grilled Cheese Sandwich with Oven-dried Tomato \$6.00
- Filo wrapped Mozzarella Sticks with Fresh Basil & Spicy Tomato Sauce \$7.00
- Fried Cheese Ravioli with Basil, Tomato and Garlic \$5.00

Hot Hors D'Oeuvres

- Maine Lobster Dumpling served in Lobster Nage \$8.00
- Mini "Kobe" Sliders with Carmelized Onions, Funtina Cheese, Pickles and
Homemade Sesame Seed Bun \$7.00
- Free Range Chicken Dumplings served in Balsamic Soy Reduction \$5.00
- Duck Confit and Shitake Mushroom Turnovers \$6.00
- Mini Crab Cakes with Spicy Mayo \$6.00
- Coconut Shrimp served with Mango Chili Dipping Sauce \$7.00
- Sourdough Blini with Crème Fraiche & Caviar MP
- Coconut Chicken Skewers with Plum Dipping Sauce \$5.00
- Beef Satay with Homemade Teriyaki Dipping Sauce \$6.00
- Twice-Baked Mini Potato with Roquefort Cheese & Apple Wood Smoked Bacon \$5.50



Sit Down Dinner Menu

\$30 per person

Salads

Mixed Greens, Sliced Avocado, Thinly Sliced Red Onions, Cherry Tomato & Banyuels
Vinaigrette

Entrees

Herbs d'provence Roasted Organic Chicken *served with Caramelized Sweet Corn
Succotash and Natural Jus*

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Halibut served *with Asparagus Broth Fingerling Potatoes & Baby Vegetables*

Desserts

Chocolate Molten Lava Cake served *with Vanilla Ice Cream and Crème and Glaze*



Sit Down Dinner Menu

\$40 per Person

Salads

Heirloom Tomato and Burrata Cheese Salad *served with Haricot Vert, Shaved Red Onions, Fresh Basil and Banyuls Red Wine Vinaigrette*

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Classic Caesar *served with Parmesan Reggiano, Garlic Croutons and Sun Dried Tomato*

Entrees

Oven Roasted Half Boneless Jidori Chicken *served with Red Potatoes and Goat Cheese Puree, Sautéed Red Chard and Natural Jus*

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Halibut *served with Asparagus Broth Fingerling Potatoes & Baby Vegetables*

~

Five Cheese Ravioli *served with Marinara, Cherry Tomatoes, Basil and Fresh Red Pepper Flakes*

Dessert

Chocolate Molten Lava Cake *served with Vanilla Ice Cream and Crème and Glaze*

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Apple Crumble Tart *with Vanilla Ice Cream*



Sit Down Dinner Menu

\$50 per Person

Appetizer Selections

(Each Platter Serves 5 People)

Cheese platter

Imported Cheeses served with Fresh Seasonal Fruit, Dried Apricots and Cherries, Glazed Hazelnuts, Marinated Kalamata Olives and Assorted Wafers

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Charcuterie Platter

Prosciutto, Peppered Salami, Marinated Baby Artichoke Hearts, Marinated Sweet Peppers, Mozzarella and Parmesan Flat Bread

Salads

Heirloom Tomato and Burrata Cheese Salad *served with Haricot Vert, Shaved Red Onions, Fresh Basil and Banyuls Red Wine Vinaigrette*

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Avocado & Mushroom Carpaccio

Entrees

Oven Roasted Half Boneless Jidori Chicken *served with Red Potatoes and Goat Cheese Puree, Sautéed Red Chard and Natural Jus*

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Kansas City Steak Frites – *Black Pepper Soy Glaze & Pomme Frites*

Dessert

Chocolate Molten Lava Cake *served with Vanilla Ice Cream and Crème and Glaze*

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Apple Crumble Tart *with Vanilla Ice Cream*

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Crème Brule Trio, Chocolate Espresso, Strawberry and Classic French Vanilla



Buffet Menu

\$30 Per Person

Hor D'Oeuvres

Steamed Free-Range Chicken Dumplings *served in Balsamic Soy Reduction*

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Coconut Shrimp served *with Mango Chili Dipping Sauce*

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Crispy Pita Chips topped *with Hummus and Marinated Baby Artichoke Hearts*

Salads

Greek Salad *served with Hearts of Romaine, Cucumber, Cherry Tomatoes, Feta Cheese, Red Radish, Parsley, Bell Peppers and Lemon Vinaigrette*

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Vine Ripened Tomato "Caprese" *served with Fresh Buffalo Mozzarella Cheese, Basil Leaves and Aged Balsamic*

Entrees

Simply Roasted Herb Chicken Breast *with Carmelized Pearl Onions and Roasted Chicken Jus*

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Sliced Beef Tenderloin *served with Horseradish Cream and Brandy Peppercorn*

Accompaniments

Red Bliss Mashed Potatoes and Goat Cheese

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Macaroni and Cheese

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Simply Steamed Broccoli

Add an additional \$5.00 per person for assorted mini desserts and pastries



Buffet Menu

\$40 Per Person

Hor D'Oeuvres

Maryland Blue Lamp Crab Cakes *served with Classic Tartar Sauce*

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Vegetable Spring Rolls *served with Thai Soy Dipping Sauce*

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Spicy Blue Fin Tuna Tartar *served with Fresh Cucumber, Crème Friache, Wasabi Caviar and Sesame Crisp*

Salads

Greek Salad *served with Hearts of Romaine, Cucumber, Cherry Tomatoes, Feta Cheese, Red Radish, Parsley, Bell Peppers and Lemon Vinaigrette*

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Classic Caesar Salad *with Hearts of Romaine, Parmesan Reggiano and Garlic Cruton*

Entrees

Herb Rub Roasted Chicken Breast *with Caramelized Onion and Rosemary Jus*

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Atlantic Salmon in Puff Pastry with *Lobster Mousse Grain Mustard and Beurre Blanc*

~

Sliced Beef Tenderloin *served with Horseradish Cream and Brandy Peppercorn*

Accompaniments

Yukon Gold Mashed Potatoes and Chives

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Simply Sautéed Spinach with Shallots

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Baked Macaroni and Cheese

Add an additional \$5.00 per person for assorted mini desserts and pastries



Buffet Menu

\$50 Per Person

Passed Hor D'Oeuvres

Coconut Shrimp *served with Mango Chili Sauce*

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Mini Maryland Blue Lamp Crab Cakes *served with Classic Tartar Sauce*

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Kobe Sliders topped *with Caramelized Onions, Provolone Cheese, Pickles and Special Sauce*

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Crispy Chicken Skewers *served with Plum Sauce*

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Vegetable Spring Rolls *served with Thai Soy Dipping Sauce*

Salads

Greek Salad *served with Hearts of Romaine, Cucumber, Cherry Tomatoes, Feta Cheese, Red Radish, Parsley, Bell Peppers and Lemon Vinaigrette*

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Classic Caesar Salad *with Hearts of Romaine, Parmesan Reggiano and Garlic Cruton*

Entrees

Penne Alfredo *served with Marinated Herb Chicken Breast and Parmesan Cheese*

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Teriyaki Atlantic Salmon Marinated and Slow Cooked In Our Homemade Teriyaki

~

Oven Roasted New Zealand Baby Lamb Chops *served in Balsamic Port Wine Reduction*

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Prime Rib

Accompaniments

Simply Sautéed Spinach with Shallots

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Red Bliss Mashed Potatoes

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Simply Sautéed Broccoli

~

Baked Macaroni and Cheese

Add an additional \$5.00 per person for assorted mini desserts and pastries



Buffet Menu

\$60 Per Person

Hor D'Oeuvres

Kobe Sliders topped with *Caramelized Onions, Provolone Cheese, Pickles and Special Sauce*

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Mini Maryland Blue Lamp Crab Cakes *served with Classic Tartar Sauce*

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Vegetable Spring Rolls *served with Thai Soy Dipping Sauce*

~

Spicy Blue Fin Tuna Tartar *served with Fresh Cucumber, Crème Friache, Wasabi Caviar and Sesame Crisp*

Salads

Greek Salad *served with Hearts of Romaine, Cucumber, Cherry Tomatoes, Feta Cheese, Red Radish, Parsley, Bell Peppers and Lemon Vinaigrette*

~

Classic Caesar Salad *with Hearts of Romaine, Parmesan Reggiano and Garlic Cruton*

~

Vine Ripened Tomato "Caprese" *served with Fresh Buffalo Mozzarella Cheese, Basil Leaves and Aged Balsamic*

Entrees

Herb Rub Roasted Chicken Breast *with Caramelized Onion and Rosemary Jus*

~

Atlantic Salmon in Puff Pastry with *Lobster Mousse Grain Mustard and Beurre Blanc*

~

Penne Alfredo *served with Marinated Herb Chicken Breast and Parmesan Cheese*

~

Sliced Beef Tenderloin *served with Horseradish Cream and Brandy Peppercorn*

Accompaniments

Yukon Gold Mashed Potatoes and Chives

~

Simply Sautéed Spinach with Shallots

~

Baked Macaroni and Cheese

Add an additional \$5.00 per person for assorted mini desserts and pastries