Buffets

The Classic

Mixed Green Salad
tomato, cucumber, carrots
herb champagne dressing, buttermilk ranch dressing
Grilled Herb Marinated Chicken Breast
sweet potato wedges, natural chicken au jus
Rigatoni Pasta, Squash, Zucchini, and Sun-dried Tomatoes
tomato-basil ragout
Seasonal Grilled Vegetables
Assortment of whole grain, ciabatta, and French dinner rolls
with butter
Chef’s Selection of Assorted Mini Desserts
Filtered Ice Water
All luncheons include Iced Tea
All Dinners include Starbucks Fair Trade Coffee and Hot Tea

21.95

Enhance Your Buffet

Grilled Beef Medallion 4.00
bordelaise sauce, fennel
Atlantic Salmon 5.00
lemon beurre blanc, green beans
Butternut Squash Soup 2.00
Asparagus Pea Soup 2.00
Chocolate Pot de Crème 2.00

Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 9.5% service charge, 10% off-premise fee, and applicable sales tax. Prices subject to change.
Buffets

La Comida
Black Bean, Squash, and Corn Salad
Mexican Rice
Build-Your-Own Taco Bar
  • Warm flour tortillas, taco shells
  • Chili-spiced grilled chicken
  • Citrus marinated grilled flank steak
  • Sautéed bell peppers and onions
  • Shredded romaine, shredded cheddar cheese, sour cream, house-made salsa, guacamole
Mexican Sugar Cookies
Filtered Ice Water
All luncheons include iced tea
All dinners include Starbucks fair trade coffee and hot tea

21.95

Down Home
Baby Spinach Salad
with dried cranberries, spiced pecans, honey shallot dressing
Maryland Fried Chicken
Pan Roasted Chicken
Vermont Cheddar Macaroni and Cheese
Mashed Potatoes
Seasoned Fresh Whole Green Beans
Mini Cornbread Muffins
with sweet butter
Apple Tart
Chocolate Carrot Cake
Filtered Ice Water
All luncheons include Iced Tea
All Dinners include Starbucks Fair Trade Coffee and Hot Tea

21.95

Enhance Your Buffet
Vegetarian Refried Beans  2.00
Spiced Tortilla Soup  2.00
with roasted corn
Blackened Atlantic Fish  4.00
for tacos
Lime Marinated Seafood Salad  4.00
Mexico City Caesar Salad  2.00
Individual Mexican Flan  2.00

Enhance Your Buffet
Chipotle Barbecue Pork Slider  3.00
Braised Collard Greens
with smoked turkey  3.00
Smoked Barbecue Brisket  3.00
Country Buttermilk Biscuits  1.00
Cajun Blackened Catfish  4.00
Petite Red Velvet Cakes  2.00
Buffets

Soups and Salads

Choose One Soup
Roasted Tomato Basil
Asparagus and Spring Pea
Roasted Butternut Squash
Roasted Chicken Chowder
Cream of Three Onion
Maryland Crab Soup
Local Mushroom Bisque

Build-Your-Own Salad Bar Includes
Spinach
Romaine Lettuce
Spring Mix
Chopped Eggs
Tomatoes
Crumbled Blue Cheese
Bacon

Assortment of whole grain, ciabatta, and French dinner rolls with butter
Chef’s Selection of Mini Desserts
Filtered Ice Water

All luncheons include Iced Tea
All Dinners include Starbucks Fair Trade Coffee and Hot Tea

16.95

That’s Amoré

Caesar Salad
ciabatta croutons, parmesan cheese, Caesar dressing
Wheat Penne Pasta
portobella mushroom, baby spinach, marinara sauce
Chicken Piccata
lemon caper sauce
Assorted Seasonal Veggies
eggplant, tomatoes, zucchini, squash, mushrooms
Roasted Garlic Bread
Tiramisu
Filtered Ice Water

All luncheons include Iced Tea
All Dinners include Starbucks Fair Trade Coffee and Hot Tea

21.95

Enhance Your Buffet

Herb Marinated Chicken 4.00
Grilled Steak 5.00
Grilled Salmon 5.00
Lemon Pepper Shrimp 6.00
Extra Soup 3.00

Enhance Your Buffet

Roasted Tomato Basil Soup 2.00
Bean and Vegetable Minestrone 2.00
Seared Hake 4.00
San Marzano tomato sauce, fennel, onion, chives
Jumbo Rigatoni with Beef Ragout 4.00
Marinated Tomatoes and Buffalo Mozzarella 3.00
Roasted Squash and Béchamel Lasagna 3.00
Ground Beef and Marinara Lasagna 3.00
Individual Panna Cotta 2.00

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