Plated Meals

Served with iced tea, filtered ice water, and Starbucks fair trade coffee and hot teas
Also served with whole grain, ciabatta, and French dinner rolls and butter

Choose one each from each course:

**First Course**

**Soups**
- Roasted Tomato Basil
- Asparagus and Spring Pea
- Roasted Butternut Squash with cinnamon and star anise
- Roasted Chicken Chowder
- Cream of Three Onion
- Maryland Crab
- Local Mushroom Bisque
- Vegetable and Orzo Minestrone with cinnamon and star anise
- add lobster $4

**Salads**
- Baby Romaine Salad
  leaves of baby romaine, green oak leaf, and butter lettuce
topped with sliced brie, julienne dried apricot and classic
tarragon vinaigrette dressing
- Little Gem Lettuce
  grilled seasonal squash, toasted sunflower and pumpkin seeds, lemon dressing
- Local Mixed Greens
  served with cranberries, goat cheese, candied walnuts, and balsamic dressing
- Local Baby Kale
  dried strawberries, toasted pine nuts, shaved parmesan, baguette crisps, champagne herb vinaigrette
- Baby Spinach
  dried blueberries, roasted sweet potato, champagne vinaigrette, ciabatta crouton
- Iceberg Wedge
  tomatoes, local blue cheese, applewood smoked bacon, buttermilk dressing
- Farmers Market
  served with stuffed cucumbers, tomatoes, and honey shallot dressing
- Vine Ripened Tomatoes
  served with Buffalo mozzarella, balsamic reduction, and pesto vinaigrette

Priced per person. Twenty five person minimum. Food and beverage subject to staff changes, 19.5% service fee and applicable sales tax. Prices subject to change.
Plated Meals

Second Course

Vegetarian Entrées

Roasted Vegetable Wellington  23.95
served with tomato coulis

Roasted Vegetable Risotto  23.95
served with sautéed mushrooms and roasted tomatoes

Traditional Yellow Curry  23.95
served with zucchini, squash and basmati rice

Porcini Stuffed Gnocchi  23.95
served with roasted mushrooms and a rich mushroom broth

Spinach Fettucine  23.95
served with house-made eggplant Bolognese, vegan parmesan cheese

Samosa Chaat  23.95
classic potato and pea samosa served on a bed of stewed chickpeas, cilantro chutney and tamarind chutney

Cold Salad Entrées

Classic Cobb
served with bacon, eggs, tomatoes, balsamic dressing
• with chicken  23.95
• with shrimp  25.95
• with salmon  25.95

Classic Caesar
served with ciabatta croutons and parmesan cheese
• with chicken  23.95
• with shrimp  25.95
• with salmon  25.95

Classic Niçoise
served with olives, haricot verts, hard boiled eggs, tomatoes, boiled new potatoes, vinaigrette
• with chicken  23.95
• with tuna  25.95
• with salmon  25.95

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Plated Meals

Second Course continued

Entrées
Roasted Chicken Breast Stuffed with Spinach, Prosciutto, and Gruyère  29.95
Marsala mushroom sauce, saffron basmati rice, fresh seasonal vegetables

Grilled Moroccan Chicken Breast  29.95
tri-color quinoa pilaf, curried cauliflower, roasted roma tomatoes, cucumber-mint yogurt sauce

Seared Chicken Breast  29.95
herbed chicken au jus, vegetable risotto, fresh seasonal vegetables

Grilled Chicken Breast with Peaches  29.95
zinfandel sauce, roasted fingerling potatoes, fresh seasonal vegetables

Boneless Braised Short Ribs  33.95
Yukon gold mashed potatoes, red wine demi glaze, fresh seasonal vegetables

Grilled Filet Mignon  42.95
potato risotto, braised garlic spinach, port wine sauce

Grilled Wye Angus Sirloin  42.95
Italian salsa verde, garlic mashed potatoes, fresh seasonal vegetables

Herb Crusted Salmon  33.95
herb polenta square, lemon buerre blanc, fresh seasonal vegetables

Local Sustainable Hake  34.95
herb polenta square, lemon beurre blanc, fresh seasonal vegetables

Seared Maryland Crab Cake  42.95
herb roasted red bliss potatoes, grilled green and yellow squash, Old Bay rémoulade sauce

Sautéed Catfish Piccata  31.95
tomato buerre blanc, jasmine rice, fresh seasonal vegetables

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Plated Meals

Third Course

Desserts

Glazed Seasonal Fruit Tart
perfectly ripened fresh fruit, vanilla chiboust cream
butter crust accompanied with Bacardi rum
custard sauce and whipped cream

Poached Apple Tart
tart apples poached in wine syrup, almond cream,
crunchy tart shell, and mango coulis

Decadent Chocolate Bombe
dark chocolate and cognac mousse, chiffon sponge cake,
bittersweet chocolate ganache glaze, and coffee grain sauce

S’Mores Tart
rich chocolate mousse in a spiced graham cracker crust
with a toasted marshmallow vanilla sauce

Key Lime Tart
shortbread crust with a lime infused custard,
whipped cream, and creme anglaise

Individual Tiramisu Cake
creamy mascarpone, whipped cream, and marsala between
layers of coffee soaked sponge cake with cocoa syrup

Chocolate Italian Zabaglione Torte
whipped chocolate Zabaglione cream layered with chocolate
genoise sponge served with strawberry sherry coulis

Warm Chocolate Chip Bread Pudding
croutons made from butter croissants over a vanilla custard
base baked into a rich pudding with cognac sauce

Raspberry Currant Mirror Cake
light raspberry and black currant mousse, chiffon sponge
cake brushed with triple sec and a vanilla custard sauce

Orange Chocolate Mirror Cake
delicate Bavarian orange cream over dark chocolate mousse,
chocolate butter sponge cake with vanilla crème anglaise

White Chocolate Macadamia Cheese Cake
classic New York-style cheese cake, with a white chocolate
and toasted macadamia nut swirl, passion fruit sauce

Roasted Hazelnut and Chocolate Rococo
hazelnut praline chocolate cream on a croquant base
with chocolate glaze and chocolate brandy sauce

Strawberry Mascarpone Picasso Torte
mascarpone cream and strawberry mousse
on a citrus sponge cake with strawberry coulis

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