

## 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	Cream of Three Onion
Asparagus and Spring Pea	Maryland Crab ( <i>Market Price</i> )
Roasted Butternut Squash with cinnamon and star anise	Local Mushroom Bisque
Roasted Chicken Chowder	Vegetable and Orzo Minestrone 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



vegetable and orzo minestrone



baby spinach salad

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

# Plated Meals

## Second Course

### Vegetarian Entrées

Beet 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



beet wellington



tuna niceoise salad





## 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 beurre blanc,  
fresh seasonal vegetables

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

**Seared Maryland Crab Cake** (*Market Price*)  
herb roasted red bliss potatoes, grilled green  
and yellow squash, Old Bay rémoulade sauce

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



grilled wye angus sirloin



seared chicken breast



catfish piccata

# 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



glazed seasonal fruit tart



decadent chocolate bombe



food name