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
Roasted Butternut Squash
with cinnamon and star anise
Maryland Crab
Local Mushroom Bisque
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
Farmers Market
served with stuffed cucumbers, tomatoes,
and honey shallot dressing
Red and Green Baby Oak Leaf Lettuce Salad
with roasted cauliflower, grilled zucchini, chickpeas,
cheese and madras curry vinaigrette

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

Ratatouille Tart 26.95
Roasted Vegetable Risotto 26.95
served with sautéed mushrooms and roasted tomatoes
Traditional Yellow Curry 26.95
served with zucchini, squash and basmati rice
Spinach Fettuccine 26.95
served with house-made eggplant Bolognese,
vegan parmesan cheese
Samosa Chaat 26.95
classic potato and pea samosa served on a bed of stewed
chippitas, cilantro chutney and tamarind chutney

Cold Salad Entrées

Fattoush Salad
with batata harrar potatoes, olives, roast pita chips,
tomatoes, cucumber, lemon, sumac and zatar
• with chicken 25.95
• with shrimp 29.95
• with salmon 27.95
Classic Caesar
served with ciabatta croutons and parmesan cheese
• with chicken 25.95
• with shrimp 29.95
• with salmon 27.95
Classic Niçoise
served with olives, haricot verts, hard boiled eggs, tomatoes,
boiled new potatoes, vinaigrette
• with chicken 25.95
• with tuna 29.95
• with salmon 27.95

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Plated Meals

Second Course continued

Entrées
Roasted Chicken Breast Stuffed
With Plantain and Poblano  31.95
with tomatillo pico de gallo served
with collard greens and coconut rice and beans
Grilled Moroccan Chicken Breast  31.95
tri-color quinoa pilaf, curried cauliflower,
roasted roma tomatoes, cucumber-mint yogurt sauce
Seared Chicken Breast  31.95
herbed chicken au jus, vegetable risotto,
fresh seasonal vegetables
Boneless Braised Short Ribs  35.95
Yukon gold mashed potatoes, red wine demi glaze,
fresh seasonal vegetables
Grilled Filet Mignon  44.95
roasted potato, braised garlic spinach, port wine sauce
Herb Crusted Salmon  35.95
herb polenta square, lemon buerre 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  33.95
tomato buerre blanc, jasmine rice, fresh seasonal vegetables
Lemon Roasted Chicken  31.95
with creamy polenta, broccolini, chicken jus

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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

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 Charlotte
vanilla Bavarian cream, macerated strawberry
and creamsicle anglaise