



event menu

DINNER

DINNER ROLLS *house made with rosemary butter*

FIRST COURSE *(host selects soup or salad)*

Soup

(Fall/Winter) **Butternut Squash** with chive crème fraîche
(Spring/Summer) **Tomato and Basil** with garlic crouton and balsamic drizzle
Option: **Lobster Bisque** with chive crème fraîche +\$5

Salad

House greens, cucumber ring, tomato, crouton, goat cheese and red wine vinaigrette
Caesar with house made dressing, crisp romaine, croutons, and parmesan +\$2
Arugula with prosciutto, apple, bleu cheese crème, and lavender-honey balsamic +\$4

ENTRÉE *(guest selects)*

Served with chef's choice of seasonal accompaniments

\$26

Salmon Piccata in lemon and caper butter sauce
Chicken Marsala with mushrooms and marsala wine demi-glace
Flank Steak with mushroom and sherry demi-glace
Penne ala Vodka with green peas and shaved parmesan cheese

\$36

Salmon Fillet with green peppercorn and tarragon cream stock
Bacon Wrapped Chicken rosemary and white wine jus
Braised Short Rib with roasted mushroom and onion demi-glace
Garden Vegetable Trio variations on fresh seasonal vegetables
Crab Cake with basil cream sauce and balsamic reduction

Option: **Filet Mignon** with white wine & thyme demi-glace +\$6

DESSERT *(host selects)*

Lime Cheesecake with blackberry compote
Layered Chocolate Tart with fresh whipped cream
Cider Pecan Tart caramel and chantilly creme
Cinnamon Bread Pudding with dried fruit and brandied cream sauce
Duo +\$2 **Trio** +\$3

BEVERAGES *coffee, tea, and soft drinks*



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ADD-ONS

HORS D'OEUVRES \$10 per person (all five)

Cucumber Cup with marinated vegetables, olive & goat cheese

Vegetable Wonton with Sesame-soy dipping sauce

Grilled Steak Rosettes with horseradish crème on crostini

Shrimp Cocktail with lemon and tomato aioli

Spanakopita with honey whole grain mustard dipping sauce

PRE-SET APPETIZERS

Artisan Cheese Plate

featuring chef's selection of cheeses with port wine grapes, candied pecans, and focaccia crostini \$6

Chesapeake Crab Dip with buttery crackers \$6

Vegetable Crudités with herb dip \$4

Lemon-Garlic Hummus with pita chips \$4

SPARKLING WINE TOAST \$5 per person

BAR SERVICE (host selects)

Cash Bar Each individual guest pays for their own alcohol

Bottles (Wine) and Pitchers (Beer) Host pays for opened bottles and poured pitchers

Wine and Beer by the Glass Wine and beer only. Host pays actual consumption

Full Bar with or without flight and/or dollar limits as desired. Host pays for actual consumption