



event menu

DINNER

DINNER ROLLS *with whipped butter*

FIRST COURSE *(host selects one item)*

Soup

(Fall/Winter) **Pumpkin Bisque** *with spiced crème fraîche*
(Spring/Summer) **Tomato Bisque** *with garlic crouton and balsamic drizzle*
Option: **Lobster Bisque** *with pastry garnish* +\$5

Salad

Garden greens, cucumber, tomato, carrot, red onion, goat cheese, white balsamic
Caesar *with house made dressing, crisp romaine, croutons, and asiago cheese* +\$2

ENTRÉE *(guest selects from choice of four)*

Served with chef's choice of seasonal accompaniments

\$28

Salmon Piccata *in lemon and caper butter sauce*
Chicken Marsala *with mushrooms and Marsala wine demi-glace*
Grilled Ribeye *with chimichurri*
Pasta ala Vodka *with green peas and shaved Parmesan cheese*

\$38

Chicken Espagnole *Frenched chicken breast with apple-sage espagnole*
New York Strip *with smoked cherry demi-glace*
Chesapeake Crab Cakes *blueberry Creole aioli*
Fauxlegnese *of mushroom and seitan "meat" sauce, carrot, celery, house made vegan pappardelle, house made vegan parmesan*
Option: **Filet Mignon** *with red wine demi-glace* +\$6

DESSERT *(host selects one item)*

Tiramisu *dark rum and espresso soaked lady fingers, mascarpone, cocoa powder*
Layered Chocolate Tart *with fresh whipped cream*
Crème Brûlée *with caramelized sugar crust and fresh berries*
Cinnamon Bread Pudding *with dried fruit and brandied cream sauce*
Choice of Two +\$2 **Choice of Three** +\$3

BEVERAGES *coffee, tea, and soft drinks included*



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ADD-ONS

HORS D'OEUVRES *\$12 per person (all five)*

Cucumber Cup *with olive tapenade, roasted tomato & goat cheese*

Vegetable Spring Roll *with sweet chili dipping sauce*

Grilled Steak Rosettes *with horseradish crème on crostini*

Shrimp Cocktail *with Bloody Mary cocktail sauce*

Spanakopita *with roasted red pepper dipping sauce*

PRE-SET APPETIZERS

Artisan Cheese Plate

featuring chef's selection of cheeses with crostini and seasonal accouterments \$8

Chesapeake Crab Dip *with buttery crackers \$7*

Spinach Artichoke Dip *with crispy tortilla chips \$5*

Vegetable Crudités *with creamy herb dip \$4*

Lemon-Garlic Hummus *with pita chips \$4*

SPARKLING WINE TOAST *\$6 per person*

BAR SERVICE *(host selects)*

Cash Bar *Each individual guest pays for their own alcohol*

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 actual consumption.*