



event menu

# DINNER

DINNER ROLLS *with rosemary 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*

---

\$26

**Salmon Piccata** *in lemon and caper butter sauce*  
**Chicken Marsala** *with mushrooms and Marsala wine demi-glace*  
**Top Sirloin Filet** *with red wine demi-glace*  
**Pasta ala Vodka** *with green peas and shaved Parmesan cheese*

\$36

**Chicken Dijon** *pan seared with tomato, scallion, and Dijon cream*  
**Short Rib Bordeaux** *slow braised with red wine and demi-glace*  
**Chesapeake Crab Cakes** *with Bayou remoulade sauce*  
**Zoodles!** *with smoked tomato jus, artichoke, rapini, spinach, garlic, roasted mushroom, and pickled red onion*  
Option: **Filet Mignon** *with Boursin cheese and red wine demi-glace* +\$6

DESSERT *(host selects one item)*

---

**Seasonal Cheesecake** *with whiskey caramel sauce*  
**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*

---



*event menu*

# ADD-ONS

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

---

**Cucumber Cup** with marinated vegetables, olive & 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 grapes, olives, and candied pecans, and crostini \$6*

**Chesapeake Crab Dip** with buttery crackers \$6

**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 \$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