



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 pumpkin chimichurri*
Pasta ala Vodka *with green peas and shaved Parmesan cheese*

\$38

Chicken L'automne *Frenched chicken breast with apple-sage espagnole*
New York Strip *with smoked cherry demi-glace*
Chesapeake Crab Cakes *Cajun pumpkin creme*
Fauxlegnese *of mushroom and seitan "meat" sauce, carrot, celery, house made vegan pappardelle, house made vegan parmesan*
Option: **Filet Mignon** *with Boursin cheese and red wine demi-glace* +\$6

DESSERT *(host selects one item)*

Seasonal Cheesecake *chef's accompaniment*
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.