



event menu

# DINNER

DINNER ROLLS *with whipped butter*

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FIRST COURSE *(host selects one item)*

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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*

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\$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)*

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**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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*event menu*

# ADD-ONS

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

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**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

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**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*

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BAR SERVICE *(host selects)*

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**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.*