



CATERING | DINNER

FIRST COURSE

<i>CHEF'S SEASONAL SOUP</i> Featuring the best of the Season's produce	\$18
<i>MARKET SALAD</i> Baby Greens, Shaved Radish, Thumbelina Carrots, Croutons, Citrus Vinaigrette	\$18
<i>WEDGE</i> Tomatoes, Crispy Bacon, Smoked Blue Cheese Dressing, Chives	\$20
<i>CAESAR</i> Anchovy vinaigrette, Romaine Hearts, Croutons, Micro Grana	\$18
<i>ARUGULA SALAD</i> Baby Arugula, Toasted Pine Nuts, Micro Grana, Lemon-Olive Oil Dressing	\$18

SECOND COURSE

<i>PARMESAN RISOTTO</i> Parmesan Cheese, Add Chicken \$15 Salmon \$30	\$40
<i>MEATLOAF</i> Squash, Thumbelina Carrots, Whipped Yukon Gold Potatoes, Mushroom Gravy	\$45
<i>ROASTED SALMON</i> Parmesan Cous Cous, Grilled Asparagus, Lemon Dijon Vinaigrette	\$60
<i>MARYLAND CRAB CAKES</i> Remoulade, Cucumber, Baby Greens, Arugula	\$MKT
<i>ROASTED CHICKEN</i> Herb Butter, Whipped Potatoes, Seasonal Vegetables	\$40
<i>BISTRO STEAK</i> Prepared Medium, Whipped Potatoes, Seasonal Vegetables Bearnaise	\$70
<i>CENTER CUT FILET</i> 8oz Prepared Medium, Whipped Potatoes, Roasted Carrots, Onions, Red Wine Jus	\$95
<i>NY STRIP</i> 12oz Prepared Medium, Baby Vegetables, Whipped Potatoes, Red Wine Jus	\$90

THIRD COURSE

<i>GELATO & COOKIES</i> Chef's Daily Selections, Served With Shortbread Cookies	\$20
<i>CHOCOLATE MOUSSE</i> Vanilla Whipped Cream	\$10 PER PERSON
<i>WARM SEASONAL CRISP</i> Vanilla Ice Cream	\$35
<i>GRAND MARNIER BRULEE</i> Shortbread Cookies	\$30
<i>CHOCOLATE CHIP COOKIES</i>	\$15
<i>BROWNIES</i>	\$20

All salads served in 32oz containers, and entrées in 1/2 pan containers. All 1/2 pans feed 10-15