



CATERING | DINNER

FIRST COURSE

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| <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>KALE CAESAR</i> Baby Kale, Parmesan Dressing, Pumpnickel Croutons, Parmesan Cracklings | \$18 |
| <i>ROASTED BEET SALAD</i> Arugula, Goat Cheese, Spiced Walnuts, Champagne Grain Mustard Vinaigrette | \$18 |

SECOND COURSE

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| <i>PARMESAN RISOTTO</i> Roasted Squash, 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, Crispy Brussels, 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

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| <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