

# PLATED DINNER MENU

**\$52 PER PERSON**

SOFT DRINKS INCLUDED

## SALADS

choice of 2

### MIXED GREEN SALAD

cherry tomatoes, cucumber, parmesan, basil  
white balsamic vinaigrette

### CAESAR SALAD

romaine, parmesan, garlic crouton, Caesar  
dressing

### LITTLE GEM SALAD

peas, mint, parmesan, crispy prosciutto,  
ricotta vinaigrette

## DESSERT

choice of 1

### WHITE CHOCOLATE CHEESECAKE

with a chocolate sauce

### HOUSE MADE BLONDIE

chocolate sauce, whipped cream

## ENTRÉES -choice of 2 -additional option +\$8/pp

### CHICKEN FRANCESE

egg battered chicken breast, fettuccini, lemon-cream  
sauce

### PAN-SEARED SALMON

white bean puree, quinoa tabbouleh, salsa verde,  
seasonal vegetables

### ROASTED PORK LOIN

apple cider gastrique, sweet potato puree, seasonal  
vegetables

### BRAISED SHORT RIB

mushroom demi-glacé, whipped Yukon gold  
potatoes

### MARYLAND-STYLE CRAB CAKE +\$8 PP

corn & garbanzo bean salad, old bay aioli

### SEARED SCALLOPS +\$10 PP

tomato-fennel risotto, crispy prosciutto, sweet corn  
beurre blanc

### WHOLE ROASTED BEEF TENDERLOIN +\$10 PP

red wine demi-glacé, whipped Yukon gold potatoes

### BLACKENED SEA BASS +\$12 PP

roasted spaghetti squash, wilted greens, beet  
chimichurri, seasonal vegetables

### BRAISED LAMB SHOULDER +\$12 PP

brown butter gnocchi

# BUFFET DINNER MENU

**\$48 PER PERSON**

SOFT DRINKS INCLUDED  
CAN BE SERVED FAMILY-STYLE

## SALADS

choice of 2

### MIXED GREEN SALAD

cherry tomatoes, cucumber, parmesan, basil  
white balsamic vinaigrette

### CAESAR SALAD

romaine, parmesan, garlic crouton, Caesar  
dressing

### LITTLE GEM SALAD

peas, mint, parmesan, crispy prosciutto,  
ricotta vinaigrette

## ENTRÉES -choice of 2 -additional option +\$8/pp

**ROASTED PORK LOIN**  
apple cider gastrique

**PAN-SEARED SALMON**  
salsa verde

**BRAISED SHORT RIB**  
mushroom demi-glacé, whipped Yukon gold  
potatoes

**MARYLAND-STYLE CRAB CAKE** +\$8 PP  
old bay aioli

**SEARED SCALLOPS** +\$10 PP  
prosciutto, sweet corn beurre blanc

**GARLIC & HERB PRIME RIB** +\$10 PP  
served with au jus

## STARCH

choice of 2

- WHIPPED POTATOES
- SWEET POTATO PURÉE
- TOMATO & FENNEL RISOTTO
- QUINOA TABBOULEH

## VEGETABLES

choice of 1

- CHARRED BROCCOLINI
- HARICOT VERTS W/ TOASTED  
ALMOND BROWN BUTTER
- BRUSSELS SPROUTS W/ BACON &  
BALSAMIC DRESSING
- CHARRED SHISHITO PEPPERS W/  
CHILI CRISP, APPLE GASTRIQUE

A chef's cart is shown with various appetizers. In the background, there's a white tray with a salad. In the middle, a black tray holds several small white bowls with different dips and spreads, each with a white spoon. In the foreground, a white plate features several slices of seared meat, possibly pork belly, garnished with fresh green herbs.

# HORS D'OEUVRES & STATIONS

## HORS D'OEUVRES

passed or displayed

- BEEF BULGOGI LETTUCE WRAPS - \$4EA
- BLACKENED SHRIMP SALAD ON LAVASH - \$4EA
- ROSEMONT CHICKEN SALAD W/ BASIL PESTO ON LAVASH - \$3EA
- HAMACHI CRUDO W/ WATERMELON MISO VINAIGRETTE, AIOLI, PICKLED RIND - \$5EA
- PASTRAMI SPICED LAMB CANAPE W/ TOMATO JAM - \$5EA
- SMOKED MOZZARELLA ARANCINI W/ MARINARA & BASIL OIL - \$4EA
- MINI CRAB CAKES - \$5EA

## STATIONS

- CRUDITÉS - \$5PP
- CHEESE & CHARCUTERIE - \$10PP
- CRAB DIP W/ FRIED SALTINES - \$5PP
- WHITE BEAN DIP W/ GARLIC NAAN - \$4PP
- FOCACCIA W/ OIL, VIN, GARLIC - \$4PP
- FRUIT - \$5PP
- BURGER SLIDERS - \$6EA