



HORS D'OEUVRES

PASSED OR DISPLAYED

PRICED PER PIECE*

BEEF BULGOGI LETTUCE WRAPS	\$6
BLACKENED SHRIMP SALAD - SERVED ON LAVASH	\$5
ROSEMONT CHICKEN SALAD - SERVED WITH BASIL PESTO ON LAVASH	\$4
SEASONAL CRUDO	\$7
PASTRAMI SPICED LAMB CANAPE - TOMATO JAM	\$8
SMOKED MOZZARELLA ARANCINI - MARINARA & BASIL OIL ADD SHORT RIB +3	\$5
MINI CRAB CAKES MARYLAND STYLE - FRIED SALTINE ON OLD BAY AIOLI	\$7

APP STATIONS

PRICED PER PIECE; UNLESS OTHERWISE STATED*

CRUDITÉS	\$5
CRAB DIP - FRIED SALTINES MARYLAND STYLE CRAB DIP, SERVED WITH FRIED SALTINE CRACKERS	\$6
WHITE BEAN DIP - SERVED WITH GARLIC NAAN	\$4
FOCACCIA - SERVED WITH OIL, BALSAMIC VINEGAR, & GARLIC DIP	\$4
SEASONAL FRUIT	\$3.50
BURGER SLIDERS - SMASHED PATTY, GRIDDLED ONION, BLACK PEPPER MAYO, & PICKLE, ON A TOASTED POTATO BUN	\$340 for 48 sliders
SHRIMP COCKTAIL - 5LB MINIMUM	\$30 per lb
RAW BEAUSOLEIL OYSTERS - SERVED WITH CUCUMBER & CHAMPAGNE MIGNONETTE, RED ONION GRANITA, & GRILLED CITRUS	\$500 for 100 each

BUFFET OR FAMILY-STYLE

MENU

\$62 PER PERSON

SALADS

CHOICE OF 1

CAESAR SALAD

romaine, parmesan, garlic crouton, Caesar dressing

ROSEMONT CHOPPED SALAD +4 PP

broccoli, cabbage, arugula, candied walnuts, blue cheese, pickled apple, citrus marinated apricot, mustard-maple vinaigrette

ENTRÉES

CHOICE OF 2 - ADDITIONAL OPTION + \$8 PER PERSON

BONELESS ROASTED PORK LOIN

apple cider gastrique

BRAISED SHORT RIB

mushroom demi-glace

CHICKEN FRANCESE

egg-battered chicken breast with lemon cream sauce

PAN-SEARED SALMON

salsa verde & citrus

MARYLAND STYLE CRABCAKE +8 PP

old Bay aioli

SEARED SCALLOPS +10 PP

sweet corn beurre blanc

GARLIC & HERB PRIME RIB +12 PP

served au jus & truffled horseradish cream sauce

WHOLE ROASTED TOMAHAWK PORK LOIN +6 PP

served au jus & truffled horseradish cream sauce

SIDES

HARVEST SIDES

CHOOSE 2

WHIPPED POTATOES

SWEET POTATO PURÉE

TOMATO & FENNEL RISOTTO

QUINOA & LENTIL TABBOULEH

VEGETABLES

CHOOSE 1

CHARRED BROCCOLINI

HARICOT VERTS

toasted almond brown butter

BRUSSELS SPROUTS

bacon & balsamic dressing

CHARRED SHISHITO PEPPERS

chili crisp, apple gastrique

CHEF'S SEASONAL ROASTED VEGETABLES

DESSERT

CHOICE OF 1

WHITE CHOCOLATE CHEESECAKE

graham cracker crust, caramel sauce, chocolate sauce, toasted peanuts

MANGO PIE +5 PP

housemade crust, creamy mango custard, whipped cream, lime, coconut

RASPBERRY CHEESECAKE

graham cracker crust, fresh raspberries

HOUSE-MADE BLONDIE

chocolate sauce, whipped cream



PLATED - DINNER

MENU

Selections must be made for each guest and submitted with a corresponding floor plan 2 weeks before the event date • Available for buyouts only.

\$57 PER PERSON

SALADS

CHOICE OF 1

CAESAR SALAD

romaine, parmesan, garlic crouton, Caesar dressing

ROSEMONT CHOPPED SALAD +4 PP

broccoli, cabbage, arugula, candied walnuts, blue cheese, pickled apple, citrus marinated apricot, mustard-maple vinaigrette

ENTRÉES

CHOICE OF 2 - ADDITIONAL OPTION + \$8 PER PERSON

ROASTED PORK LOIN

apple cider gastrique, sweet potato purée, seasonal vegetables

MARYLAND STYLE CRABCAKE +8 PP

corn & garbanzo bean salad, old bay aioli

CHICKEN FRANCESE

egg battered chicken breast, fettuccini, lemon-cream sauce

SEARED SCALLOPS +10 PP

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

PAN-SEARED SALMON

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

BLACKENED SEA BASS +12 PP

roasted spaghetti squash, candied orange, wilted greens, beet chimichurri

BRAISED SHORT RIB +4 PP

red wine demi-glacé, whipped Yukon gold potatoes, seasonal vegetables

BRAISED LAMB SHOULDER +12 PP

brown butter gnocchi, sauteed mushrooms & wilted greens, jus, parmesan

WHOLE ROASTED BEEF +10 PP

TENDERLOIN

red wine demi-glacé, whipped Yukon gold potatoes, seasonal vegetables

DESSERT

CHOICE OF 1

WHITE CHOCOLATE CHEESECAKE

graham cracker crust, caramel sauce, chocolate sauce, toasted peanuts

MANGO PIE +5 PP

housemade crust, creamy mango custard, whipped cream, lime, coconut

HOUSE-MADE BLONDIE

chocolate sauce, whipped cream

RASPBERRY CHEESECAKE +5 PP

graham cracker crust, raspberry compote

CHOCOLATE MOUSSE PIE +3 PP

homemade crust, chocolate mousse, white chocolate drizzle, whipped cream





PLATED - LUNCH

MENU

Available as a buffet • \$30 per person • Choice of 1 salad, 2 entrées, & 2 sides.
Soft drinks included • Available for buyouts only.

\$25 PER PERSON

SALADS

CHOICE OF 1

CAESAR SALAD

romaine, parmesan, garlic crouton, Caesar dressing

ROSEMONT CHOPPED SALAD +4 PP

broccoli, cabbage, arugula, candied walnuts, blue cheese, pickled apple, citrus marinated apricot, mustard-maple vinaigrette

HANDHELDS

CHOICE OF UP TO 4

CHICKEN SALAD SANDWICH

rosemont traditional chicken salad, pesto, lettuce, tomato, onion

ROSEMONT CUBAN

roast pork shoulder, smoked ham, pickles, swiss, cuban sauce, pressed on a hoagie

GRILLED CHICKEN CAESAR WRAP

romaine, parmesan, garlic croutons, caesar

THE BURGER +2 PP

two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, toasted potato bun

FRIED CHICKEN SANDWICH

harissa-honey glazed chicken breast, celery seed slaw, toasted potato bun

PRIME RIB SANDWICH +5 PP

grilled onions & mushrooms, havarti, chipotle mayo, jus

TURKEY BACON AVOCADO

smoked turkey, bacon, black pepper mayo, colby jack, lettuce, tomato, avocado

ENTRÉES

CHOICE OF 1

BEET & QUINOA BOWL +2 PP

roasted red pepper hummus, marinated beets, quinoa tabbouleh, goat cheese, pistachio, arugula

TUNA POKE BOWL +5 PP

soy marinated tuna, jasmine rice, seaweed salad, edamame, wasabi peas, frisee, cucumber, pickled ginger, tobiko

PAN-SEARED SALMON +5 PP

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

SIDES

CHOICE OF 2

HOUSE CHIPS

COLESLAW

POTATO SALAD

TOMATO SOUP +2 PP

creamy tomato soup, parmesan, basil oil



PLATED - BRUNCH

MENU

Available as a buffet • \$40 per person • Choice of 1 appetizer, 2 entrées, & 2 sides
Soft drinks, homefries, & fruit included • Available for buyouts only.

\$35 PER PERSON

APPETIZER

CHOICE OF 1

WHITE BEAN DIP

white bean puree, marinated white beans, salsa verde, garlic aioli, herb salad, fried shallots, grilled naan

CRAB DIP

maryland-style crab dip, cheddar, fried saltines

ENTRÉES

CHOICE OF 3 - ADDITIONAL OPTION + \$8 PER PERSON

BREAKFAST SANDWICH

apple cider gastrique, sweet potato purée, seasonal vegetables

CARIBBEAN SHRIMP & GRITS +5 PP

jerk marinated shrimp, coconut grits, pineapple & cilantro

BRUNCH BURGER

two smashed patties, griddled onions, american cheese, black pepper mayo, bacon, sunny side egg, toasted potato bun

BREAKFAST BURRITO +2 PP

corn & garbanzo bean salad, old bay aioli

CHICKEN BISCUIT

dill biscuit, rosemont spread, sausage gravy, sunny side egg

SHORT RIB BENEDICT +8 PP

toasted english muffin, braised beef short rib, mushroom duxelle, hollandaise, poached egg, fried onion

EGGS IN PURGATORY

spiced tomato sauce, baked eggs, burrata, toasted ciabatta

SIDES

HOME FRIES & FRUIT INCLUDED

PANCAKES +5 PP

syrup & butter included • **add seasonal fruit compote, cream cheese icing & almond streusel +3pp**

BACON +6 PP

SAUSAGE +6 PP