

Buffet

Two Hors d'Oeuvres
Two Standard Entrees
One Starch Accompaniment
One Vegetable Accompaniment
One Salad
Dinner Rolls
Two Non-Alcoholic Beverages

Salads

Caesar Salad

romaine, shredded parmesan, homemade herbed croutons, creamy caesar dressing

Caprese Salad

whole basil leaves, green leaf lettuce, red leaf lettuce, mozzarella pearls, cherry tomatoes, balsamic vinaigrette (veg, gf)

Cherry Pecan Kale Salad

black kale, toasted pecans, sliced radishes, dried cherries, goat cheese, honey vinaigrette (veg, gf, contains nuts)

Cobb Salad

romaine, iceberg, cheddar cheese, bacon, chopped boiled eggs, diced tomatoes, avocados, scallions, ranch dressing (gf)

Field of Greens

spring mix, sliced strawberries, feta, candied pecans, berry vinaigrette (veg, gf, contains nuts)

Greek Salad

romaine hearts, feta, cherry tomatoes, sliced black olives, red onions, cucumbers, basil vinaigrette (veg, gf)

Mixed Greens

spring mix, shredded carrots, cucumbers, roma tomatoes, red onions, choice of ranch dressing or Italian dressing (veg, gf)

Shaved Brussels Sprouts Salad

pomegranate seeds, chopped almonds, chopped kale, candied bacon, apple honey dressing (v, gf, df, contains nuts)

Entrees

Chicken Marsala

roasted wild mushrooms, marsala wine sauce (gf, df)

Garlic Cream Chicken

oregano and basil seasoned chicken breast, parmesan garlic sauce (gf)

Grilled Lemon Chicken

marinated in white wine and lemon juice, served with a lemon butter sauce and lemon zest (gf)

Roasted Chicken

dark meat chicken marinated in a house-made lime seasoning (gf, df)

Rosemary Chicken

fresh rosemary, shallots, white wine cream sauce (gf)

BBQ Beef Brisket

served with a chipotle honey BBQ sauce (gf, df)

Carved Tri Tip

marinated in fresh garlic and herbs, peppercorn crust (gf, df)
served with choice of: horseradish cream, au jus, or red wine demi-glace

Rosemary Garlic Tri Tip

coated with fresh rosemary and minced garlic (gf, df)
served with choice of: horseradish cream, au jus, or red wine demi-glace

Honey Glazed Pork Chop

brushed with a honey ginger dijon glaze (gf, df)



Starches

Horseradish Chive Mashed Potatoes

creamy horseradish, sour cream, chopped chives (gf, veg)

Mushroom Risotto

wild mushrooms, cream, sage, parmesan cheese (veg, gf)

Pasta Alfredo

cavatappi pasta, alfredo sauce, fresh basil, parmesan cheese (veg)

Pesto Pasta

bowtie pasta, pesto sauce, cherry tomatoes, parmesan cheese (veg, contains nuts)

Roasted Garlic Mashed Potatoes

roasted whole garlic cloves, cream, butter (veg, gf)

Roasted Fingerling Potatoes

whole sage leaves, olive oil (veg, v, gf, df)

Spinach Au Gratin Potatoes

cream, aged cheddar cheese, spinach (veg, gf)

Vegetables

Cranberry Pecan Brussels Sprouts

pesto, cranberries, roasted pecans (veg, gf, contains nuts)

Glazed Carrots

maple, butter, brown sugar (veg, gf)

Green Bean Almondine with Cranberries

almonds, cranberries, shallot butter (veg, gf, contains nuts)

Grilled Asparagus

creamy lemon butter (veg, gf)

Ratatouille

tomato, squash, eggplant, zucchini, button mushrooms, olive oil, roasted garlic cloves (veg, v, gf, df)

Sautéed Mixed Seasonal Vegetables

seasonal vegetables, olive oil (veg, v, gf, df)

Steamed Broccolini

clarified butter, parmesan (veg, gf)

Family Style

Three Hors d'Oeuvres
Two Standard Entrees
Three Accompaniments
One Salad
Dinner Rolls
Two Non-Alcoholic Beverages



Salads

Caesar Salad with Parmesan Tuile

romaine, shredded parmesan, herbed croutons, bacon, creamy caesar dressing, balsamic reduction, parmesan tuile

Harvest Salad

spring mix, red grapes, chopped tomatoes, candied pecans, red onions, sweet onion vinaigrette (v, gf, df, contains nuts)

Raspberry Walnut Salad

baby spinach, candied walnuts, raspberries, feta cheese, pickled red onion, champagne vinaigrette (veg, gf, contains nuts)

Strawberry Caprese Salad

spring mix, mozzarella, sliced almonds, strawberries, basil, balsamic honey vinaigrette (veg, gf, contains nuts)

Starches

Asparagus Risotto

parmesan cheese, lemon, asparagus (veg, gf)

Creamy Corn Polenta

cream, parmesan cheese (veg, gf)

Italian Baked Mac and Cheese

cavatappi, gouda, mozzarella, white cheddar, parmesan bread crumbs (veg)

Roasted Fingerling Potatoes

whole sage leaves, olive oil (v, gf, df)

Skin-On Mashed Potatoes

butter, cream, garlic aioli (veg, gf)

Vegetables

Balsamic Asparagus

topped with toasted walnuts, sun-dried tomatoes, feta cheese (veg, gf, contains nuts)

Garlic Green Beans

shallots, garlic, butter (veg, gf)

Lemon Broccolini

panko, lemon zest (veg)

Roasted Mixed Seasonal Vegetables

seasonal vegetables, olive oil (v, gf, df)

Sautéed Baby Carrots with Thyme

thyme butter (veg, gf)



Entrees

Almond Crusted Chicken

topped with a creamy parmesan sauce (contains nuts)

BBQ Beef Brisket

served with a chipotle honey BBQ sauce (gf, df)

Chicken Bruschetta

baked chicken, tomato bruschetta, mozzarella (gf)

Eggplant Parmesan

panko crusted, oregano, basil, tomato sauce, mozzarella (veg)

Lasagna Rolls

italian sausage, 3-cheese blend, roasted roma tomato sauce

Roasted Carved Peppercorn Tri Tip

topped with caramelized mushrooms and smoked bacon (gf, df)

Plated Elegance

Two Standard Hors d'Oeuvres
Two Premium Hors d'Oeuvres
Two Premium Entrees
One Starch Accompaniment
One Vegetable Accompaniment
One Late Night Snack
One Salad
Dinner Rolls
Two Non-Alcoholic Beverages

Salads

BLT Stacked Salad

butter lettuce, roma tomatoes, avocado, bacon, hard-boiled egg, feta, ranch dressing (gf)

Caesar Salad with Parmesan Tuile

romaine, shredded parmesan, herbed croutons, bacon, creamy caesar dressing, balsamic reduction, parmesan tuile

Mixed Green Salad with Cucumber Ribbon

spring mix, carrots, grape tomatoes, red onions, honey lime vinaigrette, wrapped in a cucumber ribbon (v, gf, df)

Orchard Salad

dried apples, arugula, cranberries, pepitas, goat cheese, apple cider vinaigrette (veg, gf)

Strawberry Caprese Salad

spring mix, mozzarella, sliced almonds, strawberries, basil, balsamic honey vinaigrette (veg, gf)

Watermelon Spinach Salad

spinach, watermelon cubes, blackberries, goat cheese crumbles, champagne vinaigrette (veg, gf)



Entrees

Asian Spice Honey Glazed Chicken

airline chicken breast, carrot and celery slaw, fried potatoes, spicy aioli (gf)

Butter-Basted Peppercorn Salmon

spring greens, lemon asparagus, couscous, green peas

Cabernet-Braised Short Ribs

yukon gold mashed potatoes, rosemary-thyme carrots (gf)

Chipotle Honey BBQ Beef Brisket

creamy coleslaw, roasted seasonal vegetables (gf)

Double Cut Pork Chop

baby caramelized onions, sautéed spinach, wild mushroom risotto, cabernet red wine reduction (gf)

Grilled New York Steak

herb butter, roasted garlic mashed potatoes, grilled asparagus (gf)

Lemon Tempura Tilapia

cilantro lemon rice, confetti poppy seed coleslaw

Entrees

Pan Seared Bacon and Sage Chicken

chicken breast wrapped in whole sage and bacon, skin-on mashed potatoes, glazed carrots (gf)

Pan Seared Pork Chop

roasted corn pilaf rice, avocado cilantro corn salad (gf)

Prime Rib Roast with Au Jus

haricots verts, roasted garlic mashed potatoes (gf)

Rosemary Garlic Roast

horseradish infused mashed potatoes, broccolini, au jus (gf)

Sesame Crusted Seared Ahi Tuna

sesame ginger glaze, black lotus rice, broccolini (gf)

Tarragon Cream Chicken

herb roasted fingerling potatoes, brown butter asparagus (gf)

Tuscan Garlic Chicken

spinach, fettuccine, red pepper garlic sauce



Hors d'Oeuvres

Cold

Bruschetta

tomatoes, onions, olive oil, crostini, balsamic drizzle (veg)

Caprese Bite

cherry tomatoes, fresh basil, mozzarella pearls, basil vinaigrette (veg, gf)

Cucumber Chicken

cucumbers stuffed with grilled rosemary chicken salad (gf)

Deviled Eggs

topped with bacon bits and chives (gf)

Peach & Pancetta Crostini

fresh peach, ricotta cheese, crispy pancetta, hot honey drizzle

Sopressata Cups

baked italian salami, basil, mozzarella, cherry tomatoes, basil pesto (gf, contains nuts)

Spicy Shrimp with Candied Pineapple

spiced shrimp, coconut cornbread, candied pineapple garnish

Sunset Chipotle Tartlet

whipped chipotle pepper cheese, mandarin orange, chipotle glaze, cilantro garnish (veg)

Watermelon Feta Bite

watermelon cube, feta cheese, pickled red onion, mint leaf garnish (veg, gf)

Hot

Bacon-Wrapped Potato Bites

red potatoes, smoked bacon, sour cream garnish (gf)

Beef Wellington

with stone ground mustard sauce

Blackened Chicken Satay

cajun seasoned chicken, mango salsa (gf, df)

Brie and Raspberry Grilled Cheese

brie cheese, raspberry jam, challah bread (veg)

Chicken Wellington Tartlets

chicken, mushrooms, gravy, puff pastry

Chimichurri Beef Skewer

beef marinated in chimichurri, chimichurri drizzle (gf, df)

Feta and Sun Dried Tomato Phyllo Rolls

feta cheese, sun-dried tomatoes, herbs, rolled phyllo (veg)

Italian Cheese Stuffed Meatballs

marinara sauce, parsley

Mexican Street Corn

roasted corn, cotija cheese, mayonnaise, tajin, lime (veg, gf)

Mushroom Tartlets

portobello mushrooms, wild mushrooms, balsamic reduction, puff pastry (veg)

Prickly Pear BBQ Meatball

handmade meatballs, tangy prickly pear BBQ sauce (df)

Hot

Sesame Chicken Fingers

chicken breast, sesame seeds, panko breadcrumbs, sweet chili sauce (df, contains nuts)

Southwestern Chicken Skewer

grilled chicken breast in a southwestern rub, hot honey drizzle (gf, df)

Spinach and Swiss Puff

spinach, basil, parsley, walnuts, swiss cheese, puff pastry (veg, contains nuts)

Spinach Pesto Pinwheels

spinach, basil, parsley, walnuts, parmesan, puff pastry (veg, contains nuts)

Vegetarian Spring Rolls

red peppers, carrots, napa cabbage, green onions, cilantro, bean noodles, thai dressing (veg)



*v= vegan | veg=vegetarian | gf = gluten free | df = dairy free

Premium Hors d'Oeuvres

Coconut Shrimp

fried golden brown, sweet chili dipping sauce (df, contains nuts)

Fish and Chip Bite

served on a waffle fry with tartar sauce drizzle

Maryland Crab Cakes

served with an old bay aioli

Mini Beef Short Rib Tostada

shredded beef, crispy corn tortilla, mezcal slaw

Prosciutto Crostini

cranberry, brie cheese

Shrimp Cocktail Shooter

chilled shrimp with classic cocktail sauce and lemon (gf, df)

Steak Crostini

pepper crusted strip steak, horseradish aioli, arugula (df)

Tuna Ceviche

white albacore tuna, cucumbers, tomatoes, sweet onions, cilantro, lime, wonton crisp (df)



Late Night Snacks

Chicken and Waffles

hand battered mini chicken tender, golden crispy waffle, powdered sugar, maple syrup

Chicken Strips and Fries

crispy breaded chicken strips, shoestring fries (df)

French Bread Pizza

french bread, marinara sauce, mozzarella cheese (veg)

Miniature Cheeseburgers

swiss and american cheese, ketchup, mustard, hawaiian roll

Miniature Grilled Cheese and Tomato Soup

american cheese, white bread, tomato basil soup (veg)

Milk and Cookies

chocolate chip cookies served with a shooter of milk (veg)

Popcorn Bar

freshly popped butter popcorn, candied kettle corn, chipotle popcorn, ranch popcorn (veg, gf)

Pulled Pork Sliders

slow roasted sweet pork, BBQ sauce, hawaiian roll

Root Beer Float

creamy vanilla bean ice cream, classic root beer, whipped cream, maraschino cherry (veg)

Tiny Quesadillas

green chili chicken, fiesta cheese blend, flour tortilla, pico de gallo, guacamole, sour cream

Upgrades

Premium Hors d'Oeuvres

Coconut Shrimp

fried golden brown, sweet chili dipping sauce (df, contains nuts)

Fish and Chip Bite

served on a waffle fry with tartar sauce drizzle

Maryland Crab Cakes

served with an old bay aioli

Mini Beef Short Rib Tostada

shredded beef, crispy corn tortilla, mezcalslaw

Proscuitto Crostini

cranberry, brie cheese

Shrimp Cocktail Shooter

chilled shrimp with classic cocktail sauce and lemon (gf, df)

Steak Crostini

pepper crusted strip steak, horseradish aioli, arugula (df)

Tuna Ceviche

white albacore tuna, cucumbers, tomatoes, sweet onions, cilantro, lime, wonton crisp (df)

**included with Plated Elegance package or available as an upgrade*

Stations

Charcuterie Board

an assortment of artisan meats and cheese, roasted vegetables, fresh fruit, olives, baby pickles, dried fruits, and fresh baguettes

Chips and Salsa

tri colored chips, spicy salsa, salsa fresca, and salsa verde (df)

Churro Bar

homemade churros, caramel, chocolate sauce, berry sauce (veg)

Dessert Assortment

chocolate chip cookies, brownies, and rice krispy treats (veg)

French Fry Bar

shoestring fries, waffle fries, and curly fries with ketchup, sriracha mayo, garlic aioli, and ranch (v, df)

Hummus and Pita

classic hummus, jalapeno cilantro hummus, olive medley, pita chips (veg, df)

Mashed Potato Bar

creamy whipped mashed potatoes with topping selections: chives, cheddar cheese, smoked bacon, sour cream, sautéed mushrooms, Italian parsley (veg, gf)

Pretzels and Cheese

soft chewy pretzels, creamy cheddar cheese sauce, dijon mustard (veg)

S'mores Table

graham crackers, milk chocolate, marshmallows, fire table

Late Night Snacks

Chicken and Waffles

hand battered mini chicken tender, golden crispy waffle, powdered sugar, maple syrup

Chicken Strips and Fries

crispy breaded chicken strips, shoestring fries (df)

French Bread Pizza

french bread, marinara sauce, mozzarella cheese (veg)

Miniature Cheeseburgers

swiss and american cheese, ketchup, mustard, hawaiian roll

Miniature Grilled Cheese and Tomato Soup

american cheese, white bread, tomato basil soup (veg)

Milk and Cookies

chocolate chip cookies served with a shooter of milk (veg)

Popcorn Bar

freshly popped butter popcorn, candied kettle corn, chipotle popcorn, ranch popcorn (veg, gf)

Pulled Pork Sliders

slow roasted sweet pork, BBQ sauce, hawaiian roll

Root Beer Float

creamy vanilla bean ice cream, classic root beer, whipped cream, maraschino cherry (veg)

Tiny Quesadillas

green chili chicken, fiesta cheese blend, flour tortilla, pico de gallo, guacamole, sour cream

Mexican Buffet

Entrees

Cheese Enchiladas

spicy red or green chili sauce, corn tortillas, fiesta cheese blend, sour cream, diced tomatoes (veg, gf)

Chicken and Beef Street Tacos

grilled chicken and beef, corn tortilla, cilantro, onions, cabbage, lime, salsa (gf, df)

Mexican Tostadas

refried beans, shredded cheese, iceberg lettuce, diced tomatoes, sour cream (veg)

Pork Chile Rojo

slow cooked pork, spicy red chili sauce, corn tortillas (gf, df)

Pork Chile Verde

slow cooked pork, roasted garlic cloves, green pepper, corn tortillas (gf, df)

Accompaniments

Cilantro Lime Rice

scallions, butter, lime, cilantro (veg, gf)

Mexican Street Corn

roasted corn, cotija cheese, mayonnaise, tajin, lime (veg, gf)

Ranch Style Beans

pinto beans, poblano peppers, garlic, onions (v, veg, gf, df)

Refried Beans

mashed pinto beans topped with cheese (veg, gf)

Spanish Rice

traditional red spanish rice with cilantro (v, veg, gf, df)

Italian Buffet

Entrees

Chicken Parmesan with Penne

parmesan crusted chicken, marinara, roasted roma tomatoes, mozzarella cheese

Chicken Penne Alfredo

grilled chicken, cream, fresh parsley, parmesan cheese

Four Cheese Stuffed Shells

four-cheese combination, sautéed spinach, smoky marinara sauce (veg)

Spaghetti with Meat Sauce

marinara sauce, roasted garlic, italian sausage, parmesan cheese

Tuscan Lasagna

italian sausage, three-cheese blend, roma tomato sauce, fresh basil

Accompaniments

Caesar Salad

romaine, shredded parmesan, herbed croutons, creamy Caesar dressing

Caprese Salad

whole basil leaves, green leaf lettuce, red leaf lettuce, sliced buffalo mozzarella, cherry tomatoes, balsamic vinaigrette (veg, gf)

Italian Chopped Salad

romaine lettuce, black olives, salami, pepperoncini, tomato, mozzarella pearls, artichoke hearts, red onion, cucumber, italian dressing (gf)

Garlic Bread

french bread, parmesan cheese, garlic butter (veg)

Vegetarian Menu

Hors d'Oeuvres

Bruschetta

tomatoes, onions, olive oil, crostini, balsamic drizzle (veg)

Caprese Bite

cherry tomatoes, fresh basil, mozzarella pearls, basil vinaigrette (veg, gf)

Brie and Raspberry Grilled Cheese

brie cheese, raspberry jam, challah bread (veg)

Feta and Sun Dried Tomato Phyllo Rolls

feta cheese, sun-dried tomatoes, herbs, rolled phyllo (veg)

Mexican Street Corn

roasted corn, cotija cheese, mayonnaise, tajin, lime (veg, gf)

Mushroom Tartlets

portobello mushrooms, wild mushrooms, balsamic reduction, puff pastry (veg)

Sunset Chipotle Tartlet

whipped chipotle pepper cheese, mandarin orange, chipotle glaze, cilantro garnish (veg)

Spinach and Swiss Puff

spinach, basil, parsley, walnuts, swiss cheese, puff pastry (veg, contains nuts)

Spinach Pesto Pinwheels

spinach, basil, parsley, walnuts, parmesan, puff pastry (veg, contains nuts)

Vegetarian Spring Rolls

red peppers, carrots, napa cabbage, green onions, cilantro, bean noodles, thai dressing (veg)

Watermelon Feta Bite

watermelon cube, feta cheese, pickled red onion, mint leaf garnish (veg, gf)

Entrees

Cauliflower Steak

pan seared with garlic and olive oil, basil vinaigrette (v, veg, gf, df)

Four Cheese Stuffed Shells

four-cheese combination, sautéed spinach, smoky marinara sauce (veg)

Eggplant Parmesan

panko crusted, oregano, basil, tomato sauce, mozzarella (veg)

Roasted Vegetable Tartlet

creamy cheese blend, fresh basil, roasted vegetables, artichokes, fire-roasted tomatoes, savory herb dough, parmesan cheese (veg)

Spaghetti Squash Pomodoro

spaghetti squash, fresh tomatoes, olive oil, garlic cloves, basil (v, veg, gf, df)

Stuffed Bell Peppers

roasted red peppers, spanish rice, fresh herbs, seasonal fresh vegetables, cheddar cheese (veg, gf)

Vegetarian Lasagna Rolls

lasagna noodles, spinach, mushrooms, onion, basil, mozzarella cheese, roasted garlic red pepper sauce (veg)

