



THE DISTRICT VENUE

Appetizers

FRESH FRUIT TRAY

Fresh assortment of fruit, beautifully displayed
- \$4 per person

CHIPS & DIP

House made chips, served with chipotle ranch
dip - \$3 per person

FIESTA DIP

Festive layers of refried beans, seasoned
cream cheese, house-made salsa, cheddar
cheese, topped with fresh lettuce, tomatoes
& jalapeños. Served with our fresh fried tortilla
chips - \$125

CLASSIC BRUSCHETTA

Italian classic tomato basil bruschetta served
on a crostini and drizzled with balsamic
vinegar reduction - \$2.75 per person

AUTUMN BRUSCHETTA

Garlic crostinis topped with butternut squash,
diced green apple, crumbled candied pecans,
goat cheese, balsamic glaze and spicy honey.
- \$2.75 per person

SMOKED SALMON BRUSCHETTA

Select Salmon served with a roasted garlic
chevre spread and topped with tomato
gremolata - \$225 (50 pieces)

CAPRESE SKEWERS

Fresh mozzarella, cherry tomatoes and fresh
basil drizzled with house-made balsamic glaze
and pesto- \$3.50 each

ANTIPASTO SKEWERS

Marinated mozzarella, pepperoni, provolone,
pepperoncins and green olives
- \$3.50 per person

SHRIMP COCKTAIL

Jumbo shrimp prepared to order in our own
seafood boil. Served with cocktail sauce and
lemon wedges - \$1.50 per shrimp

BACON WRAPPED SHRIMP

Jumbo bacon wrapped shrimp cooked in a
brown sugar chipotle glaze. - \$5 per person

HUMMUS TRAY

House-made hummus served with warm naan
bread, julienned sweet peppers, zucchini and
carrots - \$5 per person (minimum 30 people)

VEGETABLE TRAY

Seasonal fresh vegetables beautifully
displayed, and served with our very own ranch
dressing. - \$4 per person

MEAT & CHEESE TRAY

Assorted meats, cheeses, and crackers
- \$6 per person

DELI TRAY

Savory deli meats & cheeses, piled high &
served with an assortment of croissants and
rolls - \$9 per person

ROAST BEEF CROSTINI

Delicately toasted garlic crostini rounds
topped with herbed cream cheese and tender
roast beef garnished with a horseradish
sauce, chives and diced red peppers - \$225
(50 pieces)

STUFFED CAMPARI TOMATOES

Boursin cheese & bacon stuffed Campari
tomatoes, topped with fresh basil and
drizzled with a balsamic reduction.
- \$3.50 each (minimum of 40)

CHEESE & CRACKER

Assorted cheeses and crackers.
- \$4 per person

MEATBALLS

House-made meatballs served Swedish style
or in our housemade BBQ sauce. - \$1.50 each

CRAB RANGOON

Delicious and crispy crab filled wonton shells
with sweet chili sauce. - \$3 per person

BACON-WRAPPED SMOKIES

120 bacon-wrapped little smokies baked in a
brown sugar glaze - \$115

GRILLED VEGETABLE PLATTER

Delicious seasonal vegetables including:
zucchini, asparagus, red pepper, yellow
squash and portabella mushrooms drizzled
with aged balsamic, pesto and olive oil.
- \$5 per person

SPINACH & ARTICHOKE DIP

A tasty blend of spinach, artichokes, and
savory cheeses served piping hot with fresh
house-made flour tortilla chips
- \$150 (Serves 50)

CRAB STUFFED MUSHROOM CAPS

Crimini mushroom caps stuffed with jumbo
lump Maryland crab, cheeses and spices
- \$4.50 per person

SWEET SAUSAGE STUFFED MUSHROOMS

Crimini mushroom caps stuffed with sweet
sausage stuffing and topped with a roasted
red pepper cream sauce - \$3.50 per person

CHICKEN SATAY

Seasoned and seared chicken skewers served
with Thai inspired peanut sauce - \$4 each

AHI TUNA WONTON

Crispy wonton topped with a perfectly
seasoned and seared Ahi tuna filet and Napa
Cabbage, then drizzled with a sweet chili
glaze. - \$4 per person

CHARCUTERIE

Assorted fine meats including Prosciutto,
Serrano ham, salami, pepperoni,
capicola, peppered turkey, sopressata,
dry-cured meats. Served with Chef-inspired
artisanal cheeses, including Gorgonzola, Bleu,
Manchego, Chevre, Asiago, Parmigiano
Reggiano, smoked Gouda, aged Provolone,
with Sharp and Aged Cheddar. The chef's
favorites are served with assorted pickled
vegetables, fresh vegetables, candied nuts,
fresh berries, jams, mustard, and gourmet
crackers- \$12 per person



Entrees

BRUSCHETTA CHICKEN

Seared chicken breast topped with fresh mozzarella, tomatoes, basil and balsamic glaze. - \$30 per person.

CHICKEN PICCATA

Lightly breaded chicken breast topped with capers in a delicate white wine lemon sauce. - \$30 per person.

CHICKEN MARSALA

Lightly breaded chicken breast topped with fresh crimini mushrooms and Marsala wine sauce. - \$30 per person.

CHICKEN DEBURGO

Lightly breaded chicken breast topped with a rich parmesan cream sauce. - \$32 per person.

GARLIC LOBSTER CHICKEN

Lightly breaded chicken topped with savory lobster, a creamy blend of three cheeses then drizzled with a garlic cream sauce and roasted Parmesan bread crumbs. - \$39 per person

FRENCHED CHICKEN

Seasoned skin-on chicken breast, roasted and seasoned to perfection. - \$39 per person

BEEF TENDERLOIN

Slow roasted beef tenderloin, seared then served to order alongside a horseradish cream sauce, au jus, mustard, crostinis and fresh baguettes. Available in a carving station. - \$48 per person

DUROC BONE-IN PORK RACK

The Prime Rib of Pork. Chef starts with a brine of orange and apple cider, then slow-roasted and carved to order, served with housemade au jus. Available in a carving station. - \$40 per person

FILET MIGNON

8 oz. tender filet mignon topped with a robust Cabernet mushroom sauce.- \$50 per person

GRILLED SIRLOIN

8 oz. sirloin seared to perfection topped with our rich mushroom cream sauce. - \$36 per person.

STEAK OSCAR

Bacon wrapped filet mignon served on a bed of asparagus, topped with jumbo lump Maryland crab and Hollandaise Sauce. - \$62 per person

POT ROAST

The All-American classic: fork-tender, slowcooked beef roast. - \$30 per person.

BRAISED SHORT RIBS

Served with a rich & hearty beef and vegetable sauce. - \$38 per person.

SURF & TURF

A delightfully grilled pair: 4 oz. fillet topped with DeBurgo sauce accompanied by three seasoned and grilled shrimp. - \$56 per person

PRIME RIB

Slow roasted ribeye, seasoned and cooked to a medium-rare, carved to order and served with house-made au jus and creamy horseradish sauce. Available in a carving station. - \$50 per person

PORK PORTERHOUSE

Thick-cut, bone-in pork chop finished with a warm sun-dried cherry glaze - \$34 per person.

ROASTED PORK LOIN

Tender pork loin perfectly roasted and topped with our white wine and mushroom demi glaze. - \$34 per person

DIJON PORK

Slow roasted pork medallions simmered in a Dijon cream sauce and topped with bacon and candied pecans. - \$34 per person.

ROSEMARY ROASTED PORK LOIN

A slow roasted loin seasoned to perfection. Available in a carving station - \$40 per person

SALMON

Seared perfectly, topped with roasted red pepper cream sauce OR sweet ginger chili glaze. - \$36 per person.

SHRIMP SKEWER

Jumbo shrimp seasoned and seared in a citrus butter - 5 shrimp per skewer - \$30 per person

SCALLOPS

Diver scallops, fresh, never frozen are one of the sweetest treats to come from the sea, seasoned then seared in citrus butter. - \$37 per person

STUFFED PORTABELLA

(V) Roasted portabella mushroom stuffed with fresh mozzarella, basil, spinach and pine nuts finished with a Balsamic reduction and pesto, served with asparagus.- \$34 per person

GF - Gluten Free V - Vegetarian

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.





Pasta

BLACKENED CHICKEN

Blackened chicken breast tossed with penne pasta in a Cajun cream sauce finished with fresh tomatoes and green onions.

- \$30 per person

LASAGNA

Layers of pasta, sausage, Ricotta, Parmesan and Mozzarella cheeses with our house-made red sauce - \$30 per person

ITALIAN SAUSAGE

Penne pasta with crimini mushrooms and roasted red peppers in a housemade red sauce with fresh basil and Parmesan cheese - \$30 per person

CHICKEN ALFREDO

Penne pasta served with our house-made creamy Alfredo sauce. - \$30 per person

SHRIMP SCAMPI

Jumbo shrimp on a bed of angel hair pasta in a light white wine cream sauce with hints of lemon. - \$32 per person

ROASTED RED PEPPER PENNE

(V) Penne pasta topped with fresh spinach and roasted red peppers covered in our basil pesto cream sauce garnished with Parmesan. - \$30 per person

SPINACH TORTELLINI

(V) Roasted garlic and cheese-filled tortellini tossed with sun-dried tomatoes and spinach in a garlic cream sauce. Garnished with fresh Parmesan - \$32 per person

Salads

HOUSE SALAD

Fresh greens, cucumbers, cherry tomatoes, and croutons, tossed with house-made creamy Parmesan dressing.

CAESAR SALAD

Fresh Romaine lettuce tossed with Caesar dressing finished with Parmesan cheese and croutons.

ITALIAN SALAD

Fresh greens, cherry tomatoes, pepperoncini, mozzarella, black olives, tossed in italian dressing. - \$2 per person

Side Choices

STEAMED GREEN BEANS

Steamed in butter and red onion (add \$3 per person for almondine style with sliced almonds and bacon).

HONEY GLAZED CARROTS

Fresh sliced carrots glazed in honey, brown sugar, and butter then slow roasted

VEGETABLE MEDLEY

Zucchini, yellow squash, carrots, red peppers and red onion seasoned and drizzled with extra virgin olive oil then slow roasted.

RISOTTO

Creamy Risotto loaded with mushrooms and parmesan cheese.

HOMESTYLE CORN

Buttered sweet corn.

ROASTED GARLIC MASHED POTATO

Fresh roasted garlic, Yukon gold potatoes whipped to perfection.

WILD RICE

Flavorful wild rice perfectly prepared.

RICE PILAF

White rice with carrots, celery, red bell pepper and onion.

POTATOES AU GRATIN

Layers and layers of potatoes and cheese baked to a golden brown - \$3 per person.

ROSEMARY ROASTED RED POTATOES

Roasted red potatoes seasoned with rosemary and garlic oil.

WHIPPED SWEET POTATOES

Sweet potatoes whipped with butter, brown sugar, and maple syrup.

ASPARAGUS

Seasoned and grilled tendercrisp asparagus. - \$4 per person





Breakfast

BREAKFAST CAN BE FULLY CUSTOMIZABLE DEPENDING ON YOUR NEEDS.

\$3.00 PER PLATE FEE. PLUS A MINIMUM OF 3 OPTIONS.

BREAKFAST CAN INCLUDE, BUT NOT LIMITED TO, THE FOLLOWING ITEMS.:

EGGS BENEDICT

- \$5 per person

BELGIAN WAFFLES

- \$5 per person

BISCUITS AND GRAVY

- \$5 per person

BREAKFAST PASTRIES

- \$5 per person

PANCAKES

- \$3 per person

HASH BROWNS

- \$3 per person

ASSORTED FRUIT

- \$4 per person

WHOLE FRUIT AND BERRIES

- \$4 per person

BACON

- \$4 per person

SAUSAGE

- \$4 per person

HAM

- \$4 per person

MUFFINS

- \$4 per person

OATMEAL

- \$3 per person

JUICES AND MILK

- \$3 per person

CEREAL

- \$3 per person

BAGELS

- \$3 per person

CROSSAINTS

- \$3 per person

EGGS

- \$3 per person

Lunch Buffet

PRICING ONLY AVAILABLE FROM 11AM TO 2PM.

CUSTOM MENUS CAN BE ACCOMMODATED UPON REQUEST

PENNE PASTA W/ ITALIAN SAUSAGE

Penne pasta tossed with our house-made red sauce, mushrooms and spinach. Served with garlic bread and salad.

- \$17 per person

TACO BAR

Soft flour tortillas, ground beef, shredded chicken, Spanish rice, refried beans, chips and salsa, lettuce, tomatoes, onions, black olives, jalapeños, pico de Gallo, and sour cream - \$15 per person; add guacamole for \$2 per person; add Queso cheese \$2 per person

DELI SANDWICH

Sliced turkey, ham, and roast beef, sliced tomatoes, onions, lettuce, cheeses, house bbq chips, cole slaw, potato salad- \$13 per person

SOUP & SALAD BAR

Your choice of soup and salad with all the toppings. \$14 per person

BAKED POTATO BAR

A large baked potato loaded with topping choices; blanched broccoli, cheddar cheese, sour cream, chives, chili and more! \$16

CHICKEN ENCHILADAS

Shredded and seasoned chicken served with a green chili cream sauce. Served with Spanish Rice, refried beans, chips and salsa, lettuce, tomatoes, onions and sour cream - \$15 per person; add guacamole for \$2 per person

BBQ PICNIC

Choose 2: BBQ pulled pork, BBQ chicken, brisket, or ribs. Served with potato salad, coleslaw, house-made bbq chips, cornbread w/ honey butter and house-made BBQ sauce on the side - \$20 per person

CHICKEN ALFREDO

Creamy parmesan alfredo sauce and penne noodles served with garlic bread and salad.
- \$17 per person

FRIED CHICKEN

Crispy golden chicken served with mashed potatoes, gravy, buttered corn, dinner roll and salad. \$17

SALISBURY STEAK


Delicious steak smothered in brown gravy and mushrooms served with mashed potatoes, your choice of vegetable, dinner roll and salad. \$15

CHICKEN FRIED STEAK

Tender fried steak topped with flavorful gravy, mashed potatoes and vegetable. Served with a dinner roll and salad. \$16

FAJITAS

Grilled chicken, beef or a combo seasoned and mixed with onions and green peppers accompanied by all the toppings and Spanish rice. \$16





Desserts

BROWNIES \$5

LEMON BARS \$5

SCOTCHEROOS \$5

ASSORTED COOKIES \$5

Cookie choices including, but not limited to: Chocolate Chip, M & M, Monster, Oatmeal, Oatmeal Raisin, Peanut Butter, Snickerdoodle, English Toffee, Sugar, and Triple Chocolate

PEACH COBBLER \$7

Delicious peaches topped with an oat and brown sugar crumble. Served individually or buffet style.

BOSTON CREME PIE \$7

Rich creme filling, fluffy delicious cake and delectable chocolate pudding. Served individually or family style.

BERRIES ROMANOFF \$7

Blueberries, raspberries, black berries, and strawberries served with a rich Gran Marnier sauce.

GRAND MARNIER

CARROT CAKE \$7

Layers and layers of spiced carrot cake with a rich cream cheese frosting topped with candied pecans.

GOURMET CUPCAKES \$7

Cupcake choices including, but not limited to: Salted Caramel, Red Velvet, Chocolate Lovers, Peanut Butter, Chocolate, White Almond Wedding and Raspberry

PIE \$7

Pie choices including, but not limited to: Apple, Dutch Apple, Cherry, Blueberry, Banana Cream, French Silk, Key Lime, Pecan and Pumpkin

GOURMET BROWNIES \$7

Brownie choices including, Turtle, Cream Cheese Brownies and German Chocolate

CHERRY CHEESE DESSERT \$7

Layers of delicious cherry glaze sauce on a rich, cream cheese base, and graham crackers.

CHEESECAKE WITH

ASSORTED TOPPINGS \$7

Toppings included, but not limited to (Choose 3): Chocolate, Fresh Sliced Strawberries, Blueberries, Cherries, Nuts, and Caramel.

Dessert Bars

SMORES DESSERT BAR \$8

Assorted chocolate bars, graham cracker squares and candies with a variety of marshmallows, served surrounding an open flame.

ICE CREAM SUNDAE BAR \$8


Ice cream with candies, nuts, caramels, chocolates, and so much more.

POPCORN BAR \$7

Several popcorn flavors and fun candies to choose from.

DESSERT CHARCUTERIE BAR \$9

A huge assortment of fun cookies, candies, and desserts.





Late Night Menu

CHIPS AND GUACAMOLE

\$5 per person

CHIPS AND DIP

\$3 per person

CHIPS AND SALSA

\$3 per person

DELI TRAY

\$9 per person

CHEESE AND CRACKER TRAY

\$4.50 per person

CHARCUTERIE

\$12 per person

EGG ROLLS

\$2.75 each

MINI TOSTADOS

\$3.50 each

CHICKEN WINGS

\$1.50 each

BACON WRAPPED SMOKIES

\$115 for 120

MEATBALLS

\$1.50 each

CHEESEBURGER SLIDERS AND FRIES

\$6 per person

BEEF OR CHICKEN KABOBS

\$6.50 each

CHICKEN AND WAFFLES

\$8.50 per person

STREET TACOS

\$8 per person

HOT DOG BAR

\$5 per person

EMPANADAS

\$6 per person

NACHOS

\$9 per person

GOURMET GRILLED CHEESE

\$7 each

PIZZA

\$18 each

MILK AND COOKIES

\$5 per person

