

2025 CATERING MENU

Charcuterie & Boards

♦ CHARCUTERIE BOARD

large display of brie, point Reyes blue cheese, our handmade thyme ricotta, bacon peach jam, grilled olives, assorted meats, roasted rosemary almonds, fresh honeycomb, assorted crackers/croccantini
\$250.00 no minimum

♦ SIMPLE CHEESE & FRUIT PLATE - V/GF

brie, aged cheddar, mozzarella rounds, strawberries, blueberries, raspberries, figs & nuts \$65.00 no minimum

♦ HUMMUS BOARD

'our very own' hummus, assorted crackers, carrot, celery sticks, mediterranean flavors \$215.00 no minimum

(select three)

INDIAN SPICED cilantro pesto

ROASTED CARROT maple accents

CILANTRO JALAPENO a little spicy

ROASTED GARLIC & PARMESAN rosemary oil

BAKED SWEET POTATO roasted red pepper

PUMPKIN & GOAT CHEESE crispy prosciutto, fresh sage

Poultry

♦ CHICKEN, PEPPER-JACK CHEESE AIR FRIED WONTONS

sesame oil ponzu drizzle \$4.00

♦ CHICKEN LOLLIPOPS - GF

air-fried, maple-honey-bourbon sauce \$6.00

♦ CHICKEN SATAY w/ SPICY PEANUT SAUCE - GF

grilled marinated chicken, spicy peanut sauce \$4.75

♦ MINI CHICKEN TACOS

fresh tortilla, jalapeno battered fried chicken, slaw, cotija cheese, avocado crema \$4.50

♦ CHICKEN SALAD

shredded roasted chicken breast, green onions, grapes, greek yogurt and mayonnaise dressing

IN PHYLLO CUP \$4.75

IN MINI FRESH BAKERY CROISSANT \$5.50

♦ BUFFALO CHICKEN DIP - GF

spicy buffalo roasted chicken in a creamy dip, tortilla chips
\$28.00 / QT

♦ CHICKEN WINGS

(flat & drumette)

♦ THAI SPICED - GF

baked sweet chile sauce marinated chicken wings \$4.50

♦ HONEY BAKED SRIRACHA - GF

honey and sriracha sauce baked into tender chicken wings \$4.50

♦ CLASSIC BUFFALO

lightly fried chicken wings are tossed in our very own buffalo sauce \$4.50

♦ WONTON CHICKEN TACOS

roasted chicken, baked wonton shells, asian spiced slaw
hoisin drizzle \$4.50

♦ TUSCAN CHICKEN

pan seared chicken with italian flavors in a creamy sauce \$22.00 / person

Seafood

♦ AHI TUNA TARTARE

fresh sushi grade tuna tartare on crispy baked wontons \$5.50

♦ SMOKED SALMON CROSTINI

tarragon aioli, capers, dill \$6.25

♦ TUNA TARTARE - V/GF

sashimi tuna, avocado, wasabi, croccantini \$45.00 / QT

♦ LEMON-HERB ROASTED SALMON - V/GF

grilled lemon

♦ SMOKED SALMON - GF

tarragon aioli & assorted crackers \$90.00

♦ LOBSTER LOLLIES

lobster tail chunk, garlic herb butter, chili flake battered and fried, served on a skewer, lemon cream \$6.50

♦ ROASTED ROSEMARY SHRIMP - GF

served on a rosemary skewer \$4.75

♦ ROASTED GULF SHRIMP - GF

served with classic cocktail sauce \$35.00 / lb

♦ SHRIMP SKEWER - V/GF

lemon aioli \$5.00

♦ CRAB HUSH PUPPIES

jumbo lump crab meat, spicy remoulade \$5.25

♦ NOLA SPICED SHRIMP

crispy grit cake \$5.50

♦ MARYLAND PETIT CRAB CAKE BITE - V/GF

spicy remoulade, classic cocktail sauce \$4.50

♦ SHRIMP FRITTERS

lemon aioli \$4.25

♦ BACON-WRAPPED SHRIMP

jumbo shrimp, bacon \$5.00

2025 CATERING MENU

Sandwich & Soup

♦ "HIGH TEA" SANDWICH ASSORTMENT

- brie, apple, shaved turkey, honey on pumpernickel \$4.00
- avocado & heirloom tomato on rosemary focaccia \$3.50
- goat cheese, fig jam, open-faced on toasted crostini \$3.50
- 'our very own' chicken salad on fresh bakery mini croissants \$4.75
- pimento cheese on toasted wheat \$3.25
- classic cucumber sandwich on rustic white bread \$3.75
- smoked salmon with herbed lemon aioli and fresh dill \$6.00
- deviled egg salad on toasted white bread \$3.50
- prosciutto, apple, brie on sourdough \$4.25

♦ GAZPACHO "SHOT" - V/GF

fresh vegetables combined, served in a shot glass \$4.50

♦ PIMENTO CHEESE - V

'our very own' southern pimento cheese on freshly baked focaccia \$4.50

♦ ROASTED TOMATO SOUP - V/GF

fresh roasted tomato soup, grilled cheese triangle served in a shot glass \$5.00

Meat

♦ MINI SWEET POTATO BISCUIT

roasted honey ham, local honey drizzle \$5.25

♦ MINI BEEF WELLINGTON

dijon horseradish sauce \$6.25

♦ BACON WRAPPED DATE - GF

applewood thick sliced bacon, aged cheddar cheese \$3.50

♦ BUTTER ROASTED BEEF TENDERLOIN CROSTINI

rosemary chive aioli \$6.50

♦ BUTTER ROASTED WHOLE BEEF TENDERLOIN - GF

mustard horseradish sauce, yeast rolls \$185.00

♦ PORK WELLINGTON

pork tenderloin, mushroom duxelle wrapped in puff pastry and baked to a flaky golden brown, dijon cream sauce \$125.00

♦ FLATBREAD

fig, goat cheese, prosciutto, arugula, balsamic drizzle \$28.00 / ea

♦ MINI CORN DOG

a classic state fair treat with a dijon mustard dipping sauce \$5.00

♦ DEEP DISH PIZZA BITES

mini deep dish pizza with cheese and pepperoni \$3.75

♦ MEATBALLS (cocktail size)

italian beef & pork, pomodoro sauce \$3.75

sweet chile beef, sweet chile sauce \$3.75

spicy lamb, mint pesto \$4.00

turkey, black bean sauce \$3.50

♦ SLIDERS

cheeseburger, beef, cheddar, tomato, brioche bun \$5.00

cubano, slow roasted pork, ham, swiss cheese, pickle, kings hawaiian rolls \$4.75

ham & swiss, baked ham, swiss cheese, potato rolls \$4.00

turkey & cheddar, roasted turkey breast, cheddar, wheat slider buns \$4.00

♦ PROSCIUTTO WRAPPED GRILLED PEAR SLICES \$3.50

♦ ASPARAGUS BUNDLES

asparagus, prosciutto wrapped in puff pastry \$4.25

♦ TEX-MEX EGGROLLS

beef, black beans, rice, cheese - chipotle crema \$5.25

♦ PIGS IN PUFF PASTRY BLANKET (PIGS IN DUVET)

dijon puff pastry \$4.00

♦ ROASTED PORK BELLY BITES - GF

bourbon-honey-maple glaze \$4.25

♦ MUFFULETTA SLIDERS

olive spread, mortadella, genoa salami, soppressata, provolone, between fresh italian bread \$6.00

♦ PAVE' OF POTATO - GF

layers of potato-bacon-parmesan cheese-fresh herbs in one perfect bite \$4.00

♦ SMOKED JALAPENO POPPERS - GF

pulled pork, cream cheese, applewood bacon \$4.25

♦ TOASTED RAVIOLI

(air-fried & served with pomodoro sauce for dipping)

beef \$5.00

turkey \$4.75

goat cheese/scallions \$4.00

2025 CATERING MENU

Salads (price dependent on guest count)

♦ GRILLED ESCAROLE WEDGE SALAD - V

roasted red pepper, garlic baguette crouton crumbs, shaved parmesan cheese, pepitas
fresh lemon vinaigrette

♦ ENSALADA PICADA (CHOPPED SALAD) - V/GF

cherry tomatoes, scallions, serrano pepper, sliced radish, dried cranberries
creamy cilantro dressing

♦ MEDITERRANEAN ORZO CHICKEN SALAD

roasted chicken, orzo, feta cheese, kalamata olives tossed in a lemon vinaigrette

♦ CRUNCHY ASIAN CHICKEN SALAD

thin sliced grilled chicken, napa cabbage, romaine, almonds, tossed in a soy dressing

♦ CHOPPED HARVEST SALAD

mixed greens tossed with cherry tomatoes, scallions, dried cranberries, cucumber, apple, roasted brussels sprouts, toasted walnuts

♦ MIXED GREEN SALAD - V/GF

apple chunks, dried cranberries, toasted pine nuts, shaved parmesan
balsamic vinaigrette

♦ BABY SPINACH SALAD - V/GF

strawberries, mandarin oranges, candied walnuts, spicy bacon bits
poppyseed dressing

♦ CHOPPED KALE & SHREDDED BRUSSELS SPROUTS - V/GF

sliced almond, crispy chickpeas, parmesan cheese, pomegranite arils
light honey vinaigrette

♦ VICIOUS DISHES CHICKEN SALAD

mayo/greek yogurt and herbs are blended with roasted chicken and served on a fresh bakery mini croissant

♦ TARRAGON CHICKEN SALAD

'our very own' chicken salad tossed with fresh tarragon served on a grilled oat thin bread slice

♦ ROASTED BEET & GOAT CHEESE ARUGULA SALAD - V

roasted beets, toasted walnuts, avocado, fried goat cheese
maple vinaigrette

Vegetarian

♦ PIMENTO CHEESE - GF

'our very own' southern pimento cheese, crackers & veggies
\$30.00 / qt

♦ CAPRESE SALAD SKEWER - GF

basil, tomato, mozzarella ball, balsamic glaze \$4.25

♦ BRIE-CRANBERRY PUFF PASTRY TART - V

housemade cranberry compote, triple crème \$4.50

♦ SPINACH-ARTICHOKE CHEESE BALL BITE - V

\$3.25

♦ BLACK-EYE PEA DIP - V/GF

\$25.00 / qt

♦ BUCATINI PASTA & VEGETABLES

bucatini pasta, spinach, roasted red peppers in a light creamy parmesan cheese sauce
\$15.00 / person

♦ HEIRLOOM TOMATO TARTS - V

puff pastry, heirloom tomato, caramelized onion, gouda \$4.50

♦ FLATBREAD

grilled vegetable w/ basil-tarragon pesto
\$26.00 / ea

♦ MUSHROOM TARTS - V

mushrooms, red wine, shallot \$4.50

♦ ASIAGO-PESTO STUFFED NEW POTATOES - V

asiago basil pesto \$5.00

♦ CLASSIC STUFFED MUSHROOMS - V

onion, sun-dried tomatoes, spinach, feta cheese \$4.25

♦ STUFFED MINI PEPPERS - V/VE/GF

walnut crumble, creamy tahini sauce \$4.00

♦ TORTELLINI PESTO SKEWERS

fried tortellini, prosciutto, kalamata olive, parmesan shard \$3.75
without prosciutto \$3.25

Sides

♦ PAN ROASTED ORGANIC CARROTS - V

honey bourbon drizzle

♦ ROASTED BEET & FENNEL SALAD - V/VE/GF

assorted beets, fennel, chopped arugula tossed in a light orange vinaigrette

♦ CHARRED BROCCOLINI - V/VE/GF

garlic chips, yellow pepper strips, balsamic glaze

♦ ROASTED BRUSSELS SPROUTS - V/VE/GF

balsamic honey glaze

♦ FARRO & FRESH GRILLED CORN SALAD - V/VE/GF

chopped tomatoes, pistachios, kalamata olives, basil

♦ ROASTED FINGERLING POTATOES - V/GF

basil chive aioli

2025 CATERING MENU

BRUNCH

Sandwich & Soup

♦ "HIGH TEA" SANDWICH ASSORTMENT

- brie, shaved turkey, honey on pumpernickel \$4.00
- avocado & heirloom tomato on rosemary focaccia \$3.50
- goat cheese, fig jam, open-faced on toasted crostini \$3.50
- 'our very own' chicken salad on fresh bakery mini croissants \$4.75
- pimento cheese on toasted wheat \$3.25
- classic cucumber sandwich on rustic white bread \$3.75
- smoked salmon with herbed lemon aioli and fresh dill \$6.00
- deviled egg salad on toasted white bread \$3.50
- prosciutto, apple, brie on sourdough \$4.25

♦ ROASTED TOMATO SOUP

shot glass is filled with fresh roasted tomato soup, w/ grilled cheese bite
\$6.00

♦ GAZPACHO "SHOT" - V/GF

fresh vegetables combined, served in a shot glass \$4.50

♦ PIMENTO CHEESE - V

'our very own' southern pimento cheese on freshly baked focaccia
\$4.50

♦ ROASTED TOMATO SOUP - V/GF

fresh roasted tomato soup, grilled cheese triangle served in a shot glass \$5.00

♦ CHOPPED HARVEST SALAD

mixed greens tossed with cherry tomatoes, scallions, dried cranberries, cucumber, apple, roasted brussels sprouts, toasted walnuts \$60.00

♦ CHICKEN SALAD

shredded roasted chicken breast, green onions, grapes
greek yogurt and mayonnaise dressing
IN PHYLLO CUP \$4.75
IN MINI FRESH BAKERY CROISSANT \$5.50

Salads (price dependent on guest count)

♦ GRILLED ESCAROLE WEDGE SALAD - V

roasted red pepper, garlic baguette crouton crumbs, shaved parmesan cheese, pepitas
fresh lemon vinaigrette

♦ ENSALADA PICADA (CHOPPED SALAD) - V/GF

cherry tomatoes, scallions, serrano pepper, sliced radish, dried cranberries
creamy cilantro dressing

♦ MEDITERRANEAN ORZO CHICKEN SALAD

roasted chicken, orzo, feta cheese, kalamata olives tossed in a lemon vinaigrette

♦ CRUNCHY ASIAN CHICKEN SALAD

thin sliced grilled chicken, napa cabbage, romaine, almonds, tossed in a soy dressing

♦ MIXED GREEN SALAD - V/GF

apple chunks, dried cranberries, toasted pine nuts, shaved parmesan
balsamic vinaigrette

♦ BABY SPINACH SALAD - V/GF

strawberries, mandarin oranges, candied walnuts, spicy bacon bits
poppyseed dressing

♦ CHOPPED KALE & SHREDDED BRUSSELS SPROUTS - V/GF

sliced almond, crispy chickpeas, parmesan cheese,
pomegranate arils
light honey vinaigrette

♦ VICIOUS DISHES CHICKEN SALAD

mayo/greek yogurt and herbs are blended with roasted chicken and served on a fresh bakery mini croissant

♦ TARRAGON CHICKEN SALAD

'our very own' chicken salad tossed with fresh tarragon served on a grilled oat thin bread slice

♦ ROASTED BEET & GOAT CHEESE ARUGULA SALAD - V

roasted beets, toasted walnuts, avocado, fried goat cheese
maple vinaigrette

2025 CATERING MENU

Breads & Muffins

♦ BISCUIT BAR \$22.00 / PERSON

southern biscuits - sweet potato biscuits

a collection of jams ~ jellies ~ preserves ~ butters

lemon butter, orange marmalade, red pepper jelly, pear preserves, bacon
peach jam, peach pecan preserves

meats

fried chicken, roasted pork tenderloin, sweet honey ham, bacon

cheeses

handmade thyme ricotta, swiss, cheddar

♦ MINI SWEET POTATO BISCUIT

roasted honey ham, local honey drizzle \$5.00

Meat & Seafood

♦ CANADIAN BACON EGG CUPS

egg and cheese wrapped in canadian bacon and baked \$4.00

♦ PIGS IN PUFF PASTRY BLANKET (PIGS IN DUVET)

dijon puff pastry \$4.00

♦ MINI BEEF WELLINGTON

dijon horseradish sauce \$6.25

♦ CHICKEN, PEPPER-JACK CHEESE AIR FRIED WONTONS

sesame oil ponzu drizzle \$4.00

♦ MARYLAND PETIT CRAB CAKE BITE - V/GF

spicy remoulade, classic cocktail sauce \$4.50

Vegetarian

♦ CAPRESE SALAD SKEWER - GF

basil, tomato, mozzarella ball, balsamic glaze \$4.25

♦ BRIE-CRANBERRY PUFF PASTRY TART - V

housemade cranberry compote, triple crème brie \$4.50

♦ SPINACH-ARTICHOKE CHEESE BALL BITE - V \$3.25

♦ HEIRLOOM TOMATO TARTS - V

puff pastry, heirloom tomato, caramelized onion, gouda \$4.50

♦ TOMATO – AVOCADO – CUCUMBER WONTON CUPS

tomato - avocado - cucumber salad in baked wonton cup \$4.00

♦ MINI VEGETARIAN QUICHE - V,GF

eggs and vegetables baked into mini crustless quiches \$4.00

♦ PECAN COFFEECAKE

cinnamon, pecans baked into a sweet cake that is perfect for brunch
wake ups \$30.00

♦ SCONES

blueberry, vanilla-caramom, lemon-lavender-poppysseed, cranberry-
orange \$3.50

♦ LEMON RICOTTA MUFFINS

rich, creamy ricotta blends well with lemon for a light muffin \$4.00

♦ FRESH BLUEBERRY MUFFINS

fresh blueberries add a bright flavor to these muffins \$3.50

♦ PANCAKE BREAKFAST SLIDERS

sausage - egg - cheese between two mini pancakes \$4.25

♦ ASPARAGUS BUNDLES

asparagus, prosciutto, puff pastry \$4.25

♦ PROSCIUTTO WRAPPED GRILLED PEAR SLICES \$3.50

♦ WONTON CHICKEN TACOS

roasted chicken, baked wonton shells, asian spiced slaw, hoisin drizzle
\$4.50

♦ MINI HAM & CHEESE QUICHE - GF

eggs - cream - cheese baked for the perfect brunch bite \$4.00

♦ TORTELLINI PESTO SKEWERS

fried tortellini, prosciutto, kalamata olive, parmesan shard \$3.75
without prosciutto \$3.25

♦ MUSHROOM TARTS - V

mushrooms, red wine, shallot \$4.50

♦ CLASSIC STUFFED MUSHROOMS - V

onion, sun-dried tomatoes, spinach, feta cheese \$4.25

♦ FRESH BERRY BOWL

strawberries - raspberries - blackberries - blueberries - oranges \$60.00

♦ STUFFED MINI PEPPERS - V/VE/GF

walnut crumble, creamy tahini sauce \$4.00

♦ FRESH BASIL & POTATO FRITTATA

yukon gold potatoes create a perfect crust for a frittata that features
caramelized onion - fresh basil - handmade ricotta cheese - gruyere
cheese \$5.00

2025 CATERING MENU

Prepared Onsite

♦ **2 EGG OMELETTE BAR STATION** \$15.00 / person
(made on-site at time of order)

FILLING OPTIONS:

cheddar - mozzarella - handmade ricotta - sauteed portabella mushrooms - chopped tomatoes - scallions - caramelized sweet onion - diced red pepper - sauteed spinach - minced jalapeno pepper - chives - basil

End on a Sweet Note

♦ **EXTREME BROWNIES** \$3.00

♦ **LUSCIOUS LEMON SQUARES** \$3.50

♦ **SEA SALTED CARAMEL CHOCOLATE CHIP COOKIES** \$3.00

♦ **CHOCOLATE TRUFFLES** \$3.25

♦ **LEMON GLAZED MADELEINES** \$3.00

♦ **CARDAMOM SPICED CARROT CAKE**

cardamom adds a special warmth to this carrot cake w/ buttercream frosting

8" two-layer \$35.00

12" two-layer \$75.00

♦ **MARSHMALLOW** \$4.00

our housemade marshmallow with chocolate and caramel drizzle

♦ **CHOCOLATE DIPPED SHORTBREAD COOKIES** \$4.00

♦ **CARDAMOM SPICED CARROT CAKE BITES**

vanilla buttercream frosting \$4.25

♦ **APPLE GALETTE** serves 4 \$15.00

♦ **VANILLA WAFER COOKIES** \$3.00

Onsite Staff

ADDITIONAL EVENT STAFF (each)

event staff is responsible for completing onsite food preparation, plating, buffet setup, buffet maintenance, cleaning \$175.00

BARTENDER (each)

includes bar setup, preparation, maintenance, clean up, 4 hr minimum, \$60/hr after 4 hr (additional hours billed on final invoice) \$250.00

Service Charge

10% SERVICE CHARGE INCLUDES THE FOLLOWING

table décor, serving pieces, serving utensils, plates, flatware, napkins, table linens, buffet tables, hand sanitizers

DOES NOT INCLUDE RENTAL ITEMS