
THE JAMES

AN AMERICAN KITCHEN & BAR

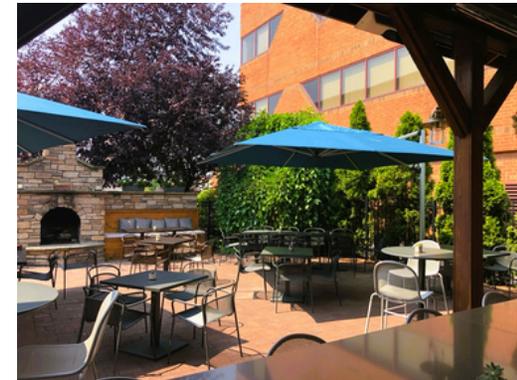
Catering Menu



Our catering menus have been designed to provide you with a wide variety of options. Our skilled staff can also create customized menus upon request. Buffet menus are priced for 1.5 hours of service time. Refreshment break pricing reflects 1.5 hours of service time.

Please remember to add 6% sales tax and 20% service charge to all menu pricing. All buffet menus require a minimum guarantee of 25 persons. Outside catering services are available for buffet style menus. Please add an addition \$3 per person and \$100 delivery fee for this option.

Visit us at thejamesrestaurant.com



Breakfast Buffets

25-person minimum

Continental \$9 per person

Coffee, Teas, Orange Juice,
Assorted Muffins
Assorted Bagels
Fresh Sliced Fruit
Butter, Cream Cheese, Preserves



Rise and Shine \$14 per person

Fluffy Scrambled Eggs
Cheddar, Chives & Sour Cream
Applewood Smoked Bacon & Turkey
Sausage Links
Home Fries
Assorted Bagels, Breads & Muffins
Butter, Preserves, Cream Cheese
Coffee, Tea, Decaf
Orange, Apple & Cranberry Juice

Healthy Morning

\$13 per person

Sliced Seasonal Fruit
Assorted Regular & Greek Yogurts
Homemade Coconut - Almond Granola
Shelled Hard Boiled Eggs
Turkey Bacon
Whole Wheat English Muffins
Assorted Bagels
Peanut Butter, Nutella
Cream Cheese, Butter, Preserves
Orange, Apple & Cranberry Juice
Coffee, Tea, Decaf Coffee

Classic Breakfast

\$17 per person

Sliced Fruit
Scrambled Eggs
Cheddar, Chives, & Sour Cream
Applewood Smoked Bacon & Turkey
Sausage Links
French Toast, Maple Syrup
Home Fries
Assorted Bagels, Breads & Muffins
Butter, Preserves, Cream Cheese
Coffee, Tea, Decaf Coffee
Orange, Apple & Cranberry juice

A la Carte Enhancements

Made-to-Order Omelet Station

Bacon, Ham, Turkey Sausage
Tomato, Spinach, Onion, Bell Pepper,
Mushroom,
Cheddar, Swiss & American Cheeses
\$4.75pp/\$50 Chef attendant fee

Made-to-Order Pancake Station

Buttermilk Pancakes
Vermont Maple Syrup
Whipped Butter, Lemon Curd, Fresh Berries
Chocolate Chips, Bananas,
House-Made Granola,
\$4.75pp/\$50 Chef Attendant Fee

Made-to-Order French Toast Station

Challah French Toast
Warm Maple Syrup
Whipped Butter, Lemon Curd, Fresh Berries
Chocolate Chips, Bananas
House-Made Granola
\$4.75pp/\$50 Chef Attendant fee

Sliced Smoked Salmon

\$7.50pp

Cream cheese, tomato, red onion,
and capers
Hard boiled egg, chives

Build Your Own

Avocado Toast Bar

\$7.50/pp

Multigrain Crostini
Mashed Avocado, Sliced Hard-Boiled
Eggs, Red Onions, Cherry Tomatoes,
Cucumbers & Radish
Crumbled Goat Cheese, Arugula,
Drizzle & Top with Balsamic, Siracha,
Red Pepper Flakes, Fresh Cracked
Black Pepper & Sea Salt

A la Carte Additions

Assorted Bagels \$18/dz

Assorted Freshly Baked Croissants
with Butter, Chocolate & Almond **\$22/dz**

Assorted Danish

Cinnamon Swirl, Vanilla Crown, Apple Coronet,
Raspberry Crown, Maple Pecan Plait **\$22/dz**

Assorted Muffins

Blueberry, Cappuccino Chocolate Chunk,
Banana Nut, Orange Cranberry Nut, Apple
Cinnamon (**flavors vary by season**) **\$18/dz**

Fruit Bars

Shortbread Cookie Bars with Jam &
Streusel Topping **\$21/dz**

Assorted Jumbo Cookies

Chocolate Chip, Oatmeal Raisin
& Sugar **\$18/dz**

Brownies

Made with Ghirardelli Dark Chocolate **\$21/dz**

Caramelitos

Oatmeal Cookie Bars with Dark Chocolate &
Caramel **\$21/dz**

Blondies

Almond Flavoring with White Chocolate,
Pistachio & Dried Cranberry **\$21/dz**

Plated Breakfast

Morning Oasis \$18/pp

Sliced Seasonal Fruit Plate
Whole Wheat English Muffin
Egg Whites
Brie, Tomato Jam & Baby Spinach
Served with Asparagus and
Breakfast Potatoes

Sunrise \$21/pp

Sliced Seasonal Fruit Plate
Smoked Salmon & Avocado Toast
Green Salad with Lemon Vinaigrette
Breakfast Potatoes

Steak and Eggs \$22/pp

Sliced Seasonal Fruit Plate
8oz NY Strip,
Scrambled Eggs,
Breakfast Potatoes &
Grilled Asparagus



Daybreak \$18/pp

Sliced Seasonal Fruit Plate
Croissant
Cage Free Eggs
Black Forest Ham
Smoked Gouda
Grilled Asparagus
Breakfast potatoes

Healthy Start \$18/pp

Sliced Seasonal Fruit Plate
Egg White Frittata
Turkey Sausage
Grilled Asparagus
Breakfast Potatoes

**All Plated Breakfast Includes coffee, decaf and hot tea
&**

Family style breakfast pastries

(Perfect for group sizes anywhere from 8 to 50 people)

Add fruit juice to any menu for an additional \$2 pp



Refreshment Breaks



The Express \$4 per person

Regular & Decaf Coffee, Herbal Tea
Bottled Water

Thirst Quencher \$4 per person

Assorted Soda, iced Tea,
Bottled water

Simple Start \$7 per person

Regular & Decaf Coffee, Herbal Tea
Orange Juice
Muffins, Assorted Bagels
Butter, Cream Cheese, Preserves

Refresh \$12 per person

Regular & Decaf Coffee, Herbal Tea
Yogurt
House Made Granola
Sliced Fresh Fruit
Assorted Danish
Smashed Avocado & Multigrain Crostini

Mid-Day Meze Spread

\$10 per person

Tahini Hummus
White Bean & Arugula Salad
Baba Ghanouj
Feta Cheese
Stuffed Grape Leaves
Grilled Marinated Vegetables
Mixed Marinated Olives
Warm Naan Bread
Bottled Water

Sweet & Salty Break

\$10 per person

House Made Potato Chips & Onion Dip
Spicy Snack Mix
Salted Peanuts
Cracker Jacks
Gummy Bears
Carmelito Bars
Bottled Water

Dips & More Dips

\$10 per person

Pico De Gallo
Roasted Corn & Black Bean Salsa
Guacamole
Pineapple Skewers with Chile & Lime
Pistachio White Chocolate Blondies,
Freshly Fried Tortilla Chips,
Warm Queso Dip
Bottled Water

The Cross Cutter

\$12 per person

Soft Pretzels
Mini Corn Dog
Warm Cheese Sauce
Honey Mustard
House Made Potato Chips
Cracker Jacks
Jumbo Cookies
Bottled Water

Seasonal Breaks

Autumn Break

(September - November)

Hot Apple Cider

Cinnamon-Sugar Donut Holes

Autumn Spiced Popcorn

Sugar & Spice Almonds

Ginger Molasses Cookies

Winter Break

(December-February)

Warm Grilled Cheese

Sandwiches

Roasted Tomato Fennel Bisque

Hot Cocoa with

Chantilly & Cocoa Dust

Chocolate & Peppermint

Marshmallow Pops

\$10 per person

25 person minimum



Spring Break

(March-May)

Lavender Lemonade Spritzer

Spring Pea Hummus

Whipped Beet & Goat Cheese Dip

Petite Vegetable Crudité

Jam Shortbread Bars

Summer Break

(June-August)

Strawberry Lemonade

Key Lime Tarts

S'mores Krispie Treats

Barbeque Spiced Cashews

Watermelon Skewers with

Feta & Mint Leaves

Boxed Lunch

\$18 per person

****All boxed lunches include whole fruit,
potato chips and bottled water****

HOUSE ROASTED TURKEY & BRIE

with Arugula, Pickled Red Onion,
Cranberry Compote & Cucumber
on Ciabatta Bread

HONEY HAM & GRANNY SMITH APPLE

with Swiss Cheese, Romaine,
Honey Dijon Aioli & Tomato
on a Potato Roll

SHAVED NY STRIP, BOURSIN CHEESE SPREAD

with Arugula & Caramelized Onion
on a Rosemary Ciabatta Roll

EGG SALAD, APPLEWOOD SMOKED BACON

with Tomato & Shaved Radish
on Sprouted Grain Oat Bread

ITALIAN SUB

with Capicola, Ham, Salami, Provolone,
Iceberg Lettuce, Pepperoncini, Tomato,
Oregano & Oil & Vinegar

GRILLED CHICKEN CAESAR

on a Whole Wheat Wrap

TARRAGON CHICKEN SALAD

with Cranberries & Celery on a
Whole Wheat Wrap

HOUSE MADE FALAFEL

with Mixed Greens, Sliced Tomato,
Cucumber, Pickled Onion & Dill Tzatziki,
on a Tomato Basil Wrap

ROASTED VEGETABLE SANDWICH

Boursin Cheese, Pesto, & Arugula, on
Rosemary on Ciabatta Bread

CHICKEN COBB SALAD

Smoked Bacon, Hard-Boiled Egg, Tomato,
Avocado, Red Onion, Mixed Greens, &
Blue Cheese
with Red Wine Vinaigrette

CRISPY CHICKEN SALAD

Mixed Greens, Smoked Bacon, Shredded
Cheddar, Grape Tomato, Cucumber,
with Honey Mustard Dressing

Choose One Side:

CAVATAPPI PASTA SALAD

with Grilled Marinated Vegetables,
Cheese, & Vinaigrette

MACARONI SALAD

with Shredded Carrots, Red Onion, &
Celery in a Creamy Dressing

BROCCOLI SALAD

Shredded with Red Onions, Raisins, &
Sunflower Seeds in a Honey
Mustard Dressing

POTATO SALAD

Chives, Bacon & apple cider dressing

SIMPLE GREEN SALAD

with Vinaigrette
COLESLAW

Choose One Dessert:

DOUBLE DARK CHOCOLATE BROWNIES

CARMELITOS

Decadent Oat, Cookie Bars Loaded with
Chocolate & Caramel

CRANBERRY PISTACHIO & WHITE CHOCOLATE BLONDIES

JAM SHORTBREAD BARS

with Streusel Topping



Choice of 4 Dressings

Balsamic Vinaigrette
Roasted Lemon Vinaigrette
Honey Mustard Dressing
Buttermilk Ranch Dressing
Blue Cheese Dressing
Caesar Dressing

Soup & Salad Bar

Lunch Buffet

\$24 per person

*25 person minimum

Buffet Includes:

Soup of the Day

Warm, Freshly Baked Bread
Whipped Butter

Romaine, Spinach, Mixed Greens
Tomatoes, Black Beans, Corn,
Cucumber, Bell Peppers, Smoked
Bacon, Cheddar Cheese, Blue
Cheese Crumbles, Croutons, Olives,
Roasted Beets, Avocado, Pepitas,
and Crumbled Feta

Diced, Chipotle BBQ Chicken Breast
Marinated Grilled Flank Steak

Coffee, Tea, Decaf, Iced Tea

**Add - Lemon Basil Shrimp
+\$5/pp**



Choose One Dessert:

FRESH LIME TART

Graham Cracker Crust, Lime Curd,
& Whipped Cream

STRAWBERRY SHORTCAKE SHOOTERS

Macerated Strawberries, Chantilly
Cream, Crumbled Vanilla
Shortcake

FRESHLY BAKED BROWNIES & CARMELITOS

Sandwich Board Lunch Buffet

\$24 per person

*25-person minimum

Buffet Includes:

- Roast Turkey, Virginia Ham & Italian Capicola
- Chicken Salad & Tuna Salad
- Grilled Marinated Vegetables
- Sliced Provolone, Gruyere, Pepperjack & White Cheddar
- Applewood Smoked Bacon
- Avocado
- Mayo, Whole Grain Mustard and Harissa Aioli
- Pickles, Sliced Tomato, Red Onion and Leaf lettuce
- Assorted Bread, Buns, Wraps
- Coffee, Tea, Decaf, Iced Tea

Choose Three Salads:

MACARONI SALAD

with shredded carrots, red onion, & celery in a creamy dressing

BROCCOLI SALAD

shredded with red onions, raisins, & sunflower seeds in a honey mustard dressing

CARROT & CHICKPEA SALAD

with Lemon, Olive Oil & Wilted Spinach

ROASTED CAULIFLOWER SALAD

Baby Spinach, Golden Raisins, Red Onion, Toasted Sesame Seeds & Sumac Dressing

COLESLAW

POTATO SALAD

Chives, Bacon & Apple Cider Dressing

GARDEN SALAD

Mixed Greens, Tomato, Cucumber, Carrot, Radish, Ranch or Italian Dressing

CAESAR SALAD

Hearts of Romaine, Grana Padano, Multigrain Croutons, Classic Caesar Dressing

Choose One Dessert:

BROWNIES & CARMELITOS

BISCOFF CHEESECAKE SHOOTERS

**RICOTTA & STRAWBERRY JAM
CROSTATA**

Summer Cookout Lunch Buffet

\$21 per person

*25 person minimum

Buffet Includes:

- Garden Salad with Ranch & Italian dressing
 - Sliced Watermelon
- Char Grilled Hamburgers
 - Smoked Bacon
 - Potato buns
- American, Cheddar, Pepper Jack, and Provolone Cheese
- Variety of Condiments, Pickles, Tomatoes, Leaf Lettuce
- Coffee, Tea, Decaf, Iced Tea

Choose Two Sides:

(Additional Selections: \$2/pp per selection)

- BROWN SUGAR-BACON BAKED BEANS**
- SEASONED STEAK FRIES**
- MACARONI SALAD**- with Shredded Carrots, Red Onion, & Celery in a Creamy Dressing
- BROCCOLI SALAD**-Shredded with Red Onions, Raisins, and Sunflower Seeds w/ Honey Mustard Dressing
- COLESLAW**
- POTATO SALAD**-with Chives, Bacon & Apple Cider Dressing
- CARROT & CHICKPEA SALAD**- with Lemon, Olive Oil & Wilted Spinach
- THREE BEAN SALAD**-with Sweet & Sour Dressing

Choose One Dessert:

(Additional selections: \$2/pp per selection)

S'MORES BARS & BLONDIES

LEMON BLUEBERRY CHEESECAKE SHOOTERS

WARM PEACH CRUMBLE & VANILLA ICE CREAM



A la carte Enhancements:

ST LOUIS PORK RIBS, +\$8.50/pp
Dry Rubbed, Smoked over Cherry Wood

TURKEY BURGERS, +\$3.50/pp
House Made with Shiitake Mushrooms & Spices

BLACKENED MAHI- MAHI +\$7.50/pp
Pineapple-Mango Salsa

CHICKEN WINGS +\$5.50/pp
Dry Rubbed & Selection of Sauces

IMPOSSIBLE BURGER PATTIES +\$4/pp

HOT DOGS +\$3.25/pp
Sauerkraut, Beef Chili & Pickle Relish

DEVILED EGGS +2/pp
Mustard & Dill Filling

Fiesta Grande Lunch Buffet

\$24 per person

*25-person minimum

Includes:

- Vegetarian Tortilla Soup
 - Warm Cornbread with Whipped Honey Butter
 - Sliced Watermelon with Tajin Chili-Lime Seasoning
 - Yellow Rice
 - Cowboy Beans with Ham, Chorizo, Tomatoes, Chili Peppers, and Spices
 - Hard & Soft Tortillas
 - Sautéed Peppers & Onions, Jalapenos, Pico de Gallo, Sour Cream and Guacamole
 - Queso fresco, Lime Wedges
 - Grilled Marinated Flank Steak
 - Tequila Lime Chicken Breast
- Coffee, tea, decaf, Iced tea

Choose One Dessert:

(Additional selections: \$3/pp per selection:)

CHURROS

Dulce de Leche & Chile-Chocolate Dipping Sauces

TRES LECHEs CAKE

Sponge Cake Soaked in Three Varieties of Milk

CAJETA CAKE, CINNAMON BUTTERCREAM

Goat's Milk Caramel & Chocolate Ganache

ESPRESSO FLAN NAPOLITANO

Baked Coffee & Caramel Cream Cheese Custard

FRESH LIME TART

with Graham Cracker Crust, Lime Curd, Whipped Cream

A la carte Enhancements:

AL PASTOR PORK +\$2.5/pp
Slow Roasted Pork Shoulder with Chiles & Spices

CHILE LIME SHRIMP +\$ 5/pp

BLACKENED MAHI MAHI +\$ 7.5/pp
Pineapple-Mango Relish

SQUASH ENCHILADA CASSEROLE
+\$ 3.5/pp
Roasted Squash, Three Cheeses, Scallions, Jalapeno, Roasted Tomato Sauce

CHIPOTLE BRAISED JACKFRUIT
+\$ 4.5/pp
Vegan Alternative to Pulled Pork

Classic Comfort Lunch Buffet

\$24 per person

25 person minimum

Buffet Includes:

Garden Salad with Ranch, Italian &
Warm Bacon Dressings
Warm Yeast Rolls
Coffee, Tea, Decaf, Iced Tea

Choose Two:

(Additional selections: \$3/pp per selection)

STEAMED BROCCOLI

with Garlic & Butter

ROSEMARY & GARLIC BROWN SUGAR CARROTS

BAKED MACARONI & CHEESE

POTATOES AU GRATIN

POTATO & CHEDDAR PIEROGI

with Sour Cream & Chives

ROASTED GREEN CABBAGE

with Olive Oil, Lemon & Caraway

BRAISED RED CABBAGE

with Onions, Bacon & Apple

Choose One Dessert:

(Additional selections: \$3/pp per selection)

SHOOFLY CRUMBLE BARS & LEMON SQUARES

BROWNIES & PISTACHIO- CRANBERRY BLONDIES

WARM DUTCH APPLE PIE & VANILLA ICE CREAM

FUNNEL CAKE- with Powdered Sugar,
Whipped Cream, Chocolate Sauce, Jam,
& Apple Butter

Choose Two Entrees:

PORK LOIN-

Stuffed with Sausage & Spinach

HERB ROASTED CHICKEN BREAST-

with Lemon Thyme Gravy

POT ROAST-

with Red Wine Beef Sauce

MEATLOAF-

with Mushroom gravy

YUENGLING BATTERED HADDOCK-

with Tartar Sauce & Malt Vinegar

SMOKED PORTOBELLO POT PIE

Mushroom Velouté, Mixed Vegetables & a Savory
Crust

Italian Riviera Lunch Buffet

\$24 per person

Choose one Salad

(Additional selections: \$3/pp per selection)

CAESAR SALAD- Hearts of Romaine, Grana Padano, Multigrain Croutons & Classic Caesar Dressing

WHITE BEAN & TUNA SALAD- Thinly Sliced Red onion, Baby Arugula, Olive Oil, & Black Pepper

CAPRESE SALAD- Sliced Beefsteak Tomatoes, Marinated Bocconcini Mozzarella, Plump Cherry Tomatoes, Fresh Basil, with Balsamic Reduction & Olive Oil

Choose Two Accompaniments:

(Additional selections \$3/pp per selection)

-Penne with Pomodoro Sauce & Fresh Basil

-Cavatappi with Parmesan Cream

-Capri Vegetables-Steamed Carrots, Green Beans, Zucchini & Summer Squash

-Roasted Red Potatoes with Herbs, Garlic and Caramelized Onions

Buffet Includes:

Olive Oil & Rosemary Focaccia

Coffee, Tea, Decaf, Iced Tea

Choose Two Entrees

BREADED CHICKEN PARMESAN

Chicken Breast with Pomodoro & Provolone

CHICKEN MARSALA

Chicken Breast, Dredged & Pan Fried Cooked with Mushrooms, Garlic, Chicken Stock & Marsala Wine

OVEN ROASTED BEEF

Thinly Sliced Top Round with Gravy

GEMELLI PASTA WITH BEEF BOLOGNESE

GARLIC & ROSEMARY PORK LOIN

WILD MUSHROOM RAVIOLI
in a Marsala Cream Sauce

Choose One Dessert

(Additional selections: \$3/pp per selection:)

-TIRAMISU

-BUTTERSCOTCH BUDINO & ALMOND BISCOTTI

-LEMON RICOTTA CAKE

-VANILLA CREAM CANNOLI

--RICOTTA & STRAWBERRY JAM CROSTATA

A la carte Enhancements

ANTIPASTA DISPLAY

Genoa Salami, Provolone, Olives, Pepperoncini & Grilled Vegetables +\$4/pp

SEARED SALMON

Roasted Tomato, Caper Beurre Blanc (Substitution- \$3.25/pp, Addition- \$7.50/pp)

VEAL ROAST

Boneless Breast of Veal Stuffed with prosciutto, Sage, Rosemary & Basted with Wine & Olive Oil (Substitution- \$3.25/pp, Addition-- \$7.50/pp)

Plated Lunches

Plated lunches include rolls, coffee, hot & iced tea. All entrees will receive the same (2) accompaniment selections chosen - (Entrees with ** do not include accompaniments)

Select Two Entrees

COQ AU VIN \$25

Bone in Chicken Breast Braised with Red Wine, Bacon, Pearl Onions, Carrots, & Herbs

CHICKEN PALERMO \$25

Breast of Chicken stuffed with Spinach, Prosciutto, & Roasted Pepper with Champagne Sauce

BREAST OF CHICKEN \$25

with Celery Sage Stuffing & Roasted Chicken Gravy

CHICKEN CACCIATORE \$25

Chicken Breast Stewed with Onion, Herbs, Tomato, Bell Pepper, & Wine

MOJO PORK LOIN \$22

Marinated in Sour Orange, Mustard, & Garlic

ROASTED SALMON \$28

Caper Beurre Blanc

MACADAMIA MAHI MAHI \$28

Pineapple Mango Salsa

BASQUE STYLE ROASTED COD \$25

Sweet Bell Pepper Piperade, Saffron Aioli

6 OZ HANGER STEAK \$38

Chimichurri & Red Wine Reduction

5 oz PETITE FILET OF BEEF \$38

Brandy Peppercorn Sauce & Tobacco Onions



MASALA BRAISED GARBANZO BEANS

** \$23

Crispy Fried Tofu,
Garlic Spinach & Cumin Rice

BROCCOLI CAVATAPPI \$21**

Oven Roasted Tomato, Garlic Alfredo Sauce

THREE CHEESE RAVIOLI \$21**

Pomodoro Sauce, Fresh Basil &
Grana Padano

SPINACH & RICOTTA RAVIOLI \$26**

Grilled Asparagus Tips, Roasted Garlic
Cream & Walnut Gremolata

MARYLAND BLUE CRAB

RAVIOLI\$34**

Pancetta, Oven Roasted Tomato, Red
Onion, Sweet Corn, Roasted
Poblano Cream

Plated Lunches

(continued)

Select One Salad

Garden Salad

Mixed Greens, Tomato, Cucumber,
Carrot, & radish with
Ranch or Italian dressing

Caesar Salad

Hearts of Romaine, Grana Padano,
Multigrain Croutons
Caesar Dressing

Premium Salads + \$3/pp

Wedge Salad

Romaine, Grape Tomato, Applewood Smoked
Bacon, Crispy Fried Onion, Blue Cheese
Buttermilk Dressing

Baby Spinach Salad

Asparagus, Crispy Prosciutto,
Croutons, Hard-Boiled Egg,
Tarragon Green Goddess

Caprese Salad

Heirloom Tomato, Fresh
Mozzarella, Black Pepper, Basil, Olive Oil &
Balsamic

Select Two Accompaniments:

- Long Grain and Wild Rice Pilaf
- Roasted Garlic Mashed Potatoes
- Herb Roasted Red Skin Potatoes
 - Potatoes Au Gratin
- Creamy Macaroni and Cheese
 - Baked Idaho Potato
- Mashed Sweet Potatoes
 - Grilled Asparagus
- Roasted Cauliflower
- Steamed Broccoli with butter & garlic
- Sautéed Green Beans with onion
 - Roasted Brussel Sprouts
- Roasted Carrots with maple & balsamic
 - Steamed Vegetable Blend

Select One Dessert:

- New York Style Cheesecake
 - Tiramisu
- Salted Caramel Chocolate Tart
 - Peanut Butter Chocolate
Decadence Cake

ADD SOUP TO ANY ENTREE \$4/ pp

- Broccoli Cheddar
- Chicken Noodle
- Italian Wedding Soup
- Mediterranean Tomato and Vegetable
Soup with Orzo



Dinner Buffets

*25 person minimum



Tex-Mex

\$34per person

Buffet Includes:

- Southwest Romaine Salad
- Warm Cornbread with Whipped Honey butter
- Roasted Chicken with Tequila, Lime & Garlic

Choose 1 Additional Entree

- Maple Pecan Glazed Salmon
- Chili Lime Shrimp
- Blackened Mahi Mahi
- Flank Steak Carne Asada

Choice of Two

Accompaniments

(Additional selections: \$3/pp per selection)

- Mixed Seasonal Vegetables
- Grilled Zucchini, Red Onion and Sweet Potato
- Corn and Edamame Succotash
- Roasted Poblano Macaroni & Cheese
- Squash Enchilada Casserole
- Cowboy Beans
(Simmered with Ham, Chorizo, Tomatoes, Chili Peppers, & Spices)

Choice of One Dessert

(Additional selections: \$3/pp)

- Tres Leches Cake
- Cajeta Cake, Cinnamon Buttercream
Goat's Milk Caramel & Chocolate Ganache
- Espresso Flan Napolitano
Baked Coffee & Caramel Cream Cheese Custard
- Fresh Lime Tart
Graham Cracker Crust, Lime Curd & Whipped Cream

All American Buffet

\$34 per person

Buffet Includes:

Garden Salad with Ranch, Italian & Warm Bacon Dressings
Warm Yeast Rolls
Coffee, Tea, Decaf, Ice Tea

Choose Two Entrees

Pork Loin

with Italian Sausage & Spinach

Herb Roasted Chicken Breast

with Lemon Thyme Gravy

Pot Roast

with Red Wine Beef Sauce

Yuengling Battered Haddock

with Tartar Sauce & Malt Vinegar

Buttermilk Brined Fried Chicken

Meatloaf

with Mushroom Gravy

Smoked Portobello Pot Pie

Mushroom Velouté & Mixed Vegetables

Choose Two Sides

(Additional selections: \$3/pp)

Steamed Broccoli

with Garlic & Butter

Rosemary & Garlic Brown Sugar

Carrots

Roasted Green Cabbage

with Olive Oil, Lemon &
Caraway

Baked Macaroni & Cheese

Potato & Cheddar Pierogi

with Sour Cream & Chives

Braised Red Cabbage

with Onions, Bacon, & Apple

Choose 1 Dessert

(Additional selections: \$3/pp)

-Shoofly Crumble Bars & Lemon Squares

-Brownies & Pistachio-Cranberry Blondies

-Warm Dutch Apple Pie & Vanilla Ice
Cream

Funnel Cake

A la carte

Enhancements:

LANCASTER COUNTY DISPLAY

+\$3.75/pp

Red Beet Eggs, Ring Bologna,
Bread & Butter Pickles,
Honey Mustard, Hard Pretzels, &
White Cheddar Cheese

The Italiano \$36 per person

Buffet Includes:

Olive Oil & Rosemary Focaccia
Coffee, Tea, Decaf, Iced Tea

Choose One Salad

(Additional selections: \$3/pp)

Panzella Salad

Summer Tomatoes, Basil, Red Onion, Olive Oil,
Bell Peppers & Vinegar

Caesar Salad

Hearts of Romaine, Grana Padano, Multigrain
Croutons with
Classic Caesar Dressing

Caprese Salad

Sliced Beefsteak Tomatoes, Marinated
Bocconcini Mozzarella, Plump Cherry
Tomatoes, Fresh Basil, with
Balsamic Reduction & Olive Oil

Choose Three Accompaniments

(Additional selections: \$3/pp)

- Penne & Pomodoro Sauce** w/ Fresh Basil
- Cavatappi w/ parmesan cream**
- Capri Vegetables**- Steamed Carrots, Green
Beans, Zucchini & Summer Squash
- Sauteed Zucchini & Summer Squash** -
Walnut Gremolata
- Roasted Red Potatoes**-w/ Herbs & Garlic
- Green Beans**- w/ Caramelized Onions

Choose Two Entrees

Breaded Chicken Parmesan -

Chicken breast with Pomodoro, &
Provolone

Chicken Cacciatore

Chicken Breast with Onion, Herbs,
Tomato, Bell Pepper, & Wine

Chicken Marsala

Chicken Breast, dredged and Pan Fried,
Cooked with Mushrooms, Garlic &
Marsala Wine

Tuscan Flank Steak

Grilled & Sliced, Splashed with
Olive Oil, Lemon & Rosemary

Gemelli Pasta With Beef Bolognese

Garlic & Rosemary Pork Loin

Wild Mushroom Ravioli
with Mushroom Marsala Cream Sauce

Choose One Dessert

(Additional selections: \$3/pp)

-Tiramisu

-Butterscotch Budino & Almond Biscotti

-Lemon Ricotta Cake

-Vanilla Cream Cannoli

-Ricotta & Strawberry Jam Crostata

Antipasti Display @\$4/pp

Genoa Salami, Provolone, Olives,
Pepperoncini, Grilled Vegetables

Greek Delight \$36 per person

Buffet Includes:

Avgolemono Chicken Soup
Mezze Display of Tahini Hummus, Baba Ghanoush,
Mixed Marinated Olives, Stuffed Grape Leaves
Warm Pita Bread
Coffee, Tea, Decaf, Iced Tea

Choose One Salad

(Additional selections: \$3/pp)

HORIATIKI SALAD

Tomato, Cucumber, Onion, Feta, &
Kalamata Olives Dressed in Olive Oil,
Oregano & Salt

ROASTED CAULIFLOWER SALAD

Baby Spinach, Golden Raisins, Red
Onion, & Toasted Sesame Seeds
with a Sumac Dressing

CARROT & CHICKPEA SALAD

with Lemon, Olive Oil, & Wilted Spinach



Choose Two:

CHICKEN TAGINE with PRESERVED LEMON & OLIVES

Skewed Bone in Chicken with
Moroccan Spices

PASTITSIO

Greek Style Lasagna of
Pasta, Beef & Bechamel

COD PSARI PLAKI

Baked with Tomato, Onion &
Herb Crust

"IMPOSSIBLE" MOUSSAKA

Bechamel, Fried Eggplant,
Vegetarian Sausage Ragout

ROAST LAMB LEG

Studded with Garlic
Served with Mint Salsa Verde

Choose Two Sides

(Additional selections: \$3/pp per selection)

GREEN BEANS

with Tomato & Olive Oil

CAPRI VEGETABLES

Steamed Carrots, Green Beans, Zucchini &
Summer Squash with Olive Oil

ROASTED RED POTATOES

Garlic, Oregano & Olive Oil

SPANAKORIZO

Spinach Rice pilaf

LEMON & PARSLEY COUSCOUS

Dessert

SEMOLINA CAKE

Yogurt Buttercream & Spiced
Orange Syrup

BAK11LAVA

Layered Pastry of Filo Dough,
Chopped Nuts & Honey

LOUKOUMADES

Greek Donuts with Honey, Cinnamon,
Sesame & Pistachio

RICE PIDDING

with Cardamom, Cinnamon, Raisins,
Coconut, & Pistachio

Plated Dinner

All plated dinners include rolls, coffee, hot & iced tea. All entrees will receive the same (2) accompaniment selections - Entrees with ** do not include accompaniments

Select Two Entrees

COQ AU VIN \$32

Bone in Chicken Breast Braised with Red Wine, Bacon, Pearl Onions, Carrots, & Herbs

BREAST OF CHICKEN \$32

with Celery Sage Stuffing & Roasted Chicken Gravy

CHICKEN CACCIATORE \$32

Chicken Breast Stewed with Onion, Herbs, Tomato, Bell Pepper, & Wine

CAULIFLOWER GRAIN BOWL** \$30

Asparagus, Roasted Tomato, Red Onion, Avocado, Golden Raisin, Sunflower Seeds & Sumac Vinaigrette

BROCCOLI CAVATAPPI** \$29

Oven Roasted Tomato & Garlic Alfredo Sauce

GARLIC & ROSEMARY PORK LOIN \$30

Apple, Bacon, Spinach & Cranberry Stuffing, & Pan Gravy

SMOKED PORK CHOP \$36

12 oz Bone in Chop, Smoked in House, over Cherry & Apple Rosemary Jus

8 OZ HANGER STEAK \$48

Chimichurri with Red Wine Reduction

7 oz FILET OF BEEF \$48

Brandy Peppercorn Sauce & Tobacco Onions

ROASTED SALMON \$35

Caper Beurre Blanc

MACADAMIA MAHI MAHI \$35

Pineapple Mango Relish & Lime Beurre Blanc

BASQUE STYLE ROASTED COD \$32

sweet bell pepper piperade & saffron aioli

PECAN CRUSTED SALMON \$35

Maple Dijon Glaze

PAN ROASTED ROCKFISH

(Market Price)

Hazelnut Romesco & Basil Oil

SPINACH AND RICOTTA RAVIOLI \$33

Grilled Asparagus Tips, Roasted Garlic Cream, & Walnut Gremolata

MARYLAND BLUE CRAB

RAVIOLI** \$39

Pancetta, Oven Roasted Tomato, Red Onion, Sweet Corn & Roasted Poblano Cream

THREE CHEESE RAVIOLI** \$29

Pomodoro Sauce, Fresh Basil & Grana Padano



Plated Dinner

(continued)

Select One Salad

GARDEN SALAD

Mixed Greens, Tomato,
Cucumber, Carrot, Radish,
Ranch or Italian Dressing.

CAESAR SALAD

Hearts of Romaine, Grana Padano,
Multigrain Croutons,
Classic Caesar Dressing

PREMIUM SALADS @\$3/pp

CAPRESE SALAD

Heirloom Tomato, Fresh
Mozzarella, Black Pepper, Basil,
Olive Oil & Balsamic

GREEK HORIATIKI SALAD

Tomatoes, Cucumbers, Red Onion, Bell
Peppers with Olives and Feta,
Finished with Olive Oil, & Oregano

RED BEET & ORANGE SALAD

Whipped Ricotta, Toasted Pumpkin Seeds,
Radish & White Balsamic Vinaigrette

Select 2 Accompaniments

- ROASTED GARLIC MASHED YUKON
POTATOES
- LONG GRAIN & WILD RICE PILAF
- HERBED ROASTED RED SKIN
POTATOES
- POTATOES AU GRATIN
- CREAMY MACARONI & CHEESE
- BAKED IDAHO POTATO
- MASHED SWEET POTATOES
- GRILLED ASPARAGUS
- CORN & EDAMAME SUCCOTASH
- ROAST CAULIFLOWER
with lemon & olive oil
- STEAMED BROCCOLI
with butter & garlic
- SAUTEED GREEN BEANS
- ROASTED BRUSSELS
- STEAMED PACIFIC VEGETABLE
BLEND

Select one:

- New York Style Cheesecake
- Tiramisu
- Salted Caramel Chocolate Tart
- Peanut Butter
Chocolate Decadence Cake



Receptions

Cold Displays

GARDEN VEGETABLE CRUDITE \$3.25/pp

-(15 person minimum-)

Fresh Garden Vegetables

Served with Buttermilk Ranch and
Tahini Hummus

Small Serves 30 \$97.5

Medium Serves 60 \$195

Large Serves 90 \$290

SLICED FRESH FRUIT \$3.25/pp

(15 person minimum)

Served with raspberry creme
fraiche

Small Serves 30 \$97.5

Medium Serves 60 \$195

Large Serves 90 \$290

ANTIPASTI

-(15 person minimum)-

Genoa Salami, Provolone Cheese, Olives,
Pepperoncini & Grilled Marinated
Vegetables +\$4.25/pp

Small Serves 30 \$127.50

Medium Serves 60 \$255

Large Serves 90 \$382.50

DOMESTIC CHEESES

\$4.25/pp

Provolone, Cheddar, Havarti, and
Blue Cheese, with Grapes, Dried
Fruit, Nuts, Seeds, &
House Made Jam

Served with Flatbread Crackers
(15 person minimum)

Small Serves 30 \$127.5

Medium Serves 60 \$255

Large Serves 90 \$382.5

CONNOISSEUR'S CHEESE & CHARCUTERIE

\$12.50/pp

-(50 person minimum)

18-month Prosciutto Di San
Daniele, finocchi Ona Salami,
Goose Liver Pate, Chicken &
Pistachio Pate

Humboldt Fog, Cabot Sharp
White Cheddar, Smokey Rogue
River Blue, Fresh & Dried Fruits,
Nuts, Seeds,

Truffle Honey, House Made Jams,
Pickles, Warm House Made
Multigrain Bread,
Assorted Crackers



Receptions

Chilled Seafood

CHILLED COCKTAIL SHRIMP

\$34 per pound

Large Tail-on 13/15 Count Shrimp,
Poached with Lemon, Herbs, and
Spices. Served Chilled with
Sliced Lemon, Cocktail Sauce &
Creole Remoulade
(3-Pound Minimum Order)

OYSTERS ON THE HALF SHELL

\$34 per dozen

East Coast Oysters Served on Ice with
Sliced Lemon,
Cocktail Sauce, Tabasco &
Yuzu Mignonette
(3 dozen Minimum)

ARCTIC CHAR ESCABECHE

\$140

Quickly Seared, Cured Arctic Char
Marinated with Vinegar, Chiles,
Shallots, Olive Oil, and Fresh Herbs.
Served Cold with
Crusty Bread & Crackers
(Serves Approximately 25)



TUNA TARTARE IN SHOOTER CUPS

\$65 per dozen

Diced, Raw, Sashimi-Grade Tuna with
Avocado, Fresh Mango,
Seasoned with Lime and Sesame Oil
(3 dozen Minimum)

LOBSTER LANGOSTINO SALAD

\$90 per dozen

Wild Caught Lobster & Langoustine Meat
with Celery, Old Bay and Shallot Dressing.
Served Cold in Shooter Cups
with Belgian Endive.
(3 dozen Minimum)

GRAND SEAFOOD DISPLAY \$625

Oysters on the Half Shell, Cocktail Shrimp,
Snow Crab Claws, Tuna & Avocado Tartare,
Arctic Char Escabeche,
Cocktail Sauce, Tabasco, Lemon Wedges,
Old Bay Aioli, Yuzu Mignonette
-Serves Approximately 50 People-

Receptions

Hot Displays

POBLANO PEPPER & CRAB DIP \$225

Crostini, Bread, & Tortilla Chips
Serves 30

BUFFALO CHICKEN DIP \$135

Crostini, Celery Sticks
Serves 30

5 lbs. SPINACH ARTICHOKE

ASIAGO DIP \$115

Corn Tortilla Chips
Serves 30

MUSHROOM GRATIN \$125

Hot & Creamy Dip of Portobello Mushrooms,
Sautéed Spinach, Cream, & Gruyere,
Served with Sliced Baguette.
Serves 30

SOUTHWESTERN CORN DIP \$95

Creamy,
Cheesy dip of roasted sweet corn, garlic,
tomatoes, & jalapenos.
Tortilla chips.
Serves 30

5 lbs. ITALIAN MEATBALLS IN MARINARA \$130

5 lbs. LAMB & PISTACHIO

MEATBALLS \$150

Sour Cherry Glaze

Assorted Flatbread Display \$72

Choose up to 3 flavors.

Serves 24

APPLE, BACON & SWEET ONION

ROASTED GARLIC & SPINACH
Herb Ricotta, & Pickled Red Onion

PROSCIUTTO, APRICOT & ARUGULA
with Balsamic Reduction

**SALAMI, SAUSAGE, BROCCOLINI & HOT
PEPPER**

SMOKED SALMON
Crème Fraiche, Red Onion,
Dill & Fresh Lemon

KENNETT SQUARE MUSHROOM
Provolone with Black Garlic Sauce

BROCCOLINI, OLIVE, & TOMATO

WALKING TACOS

\$6.75 per person
(30 person minimum)

Select one:

CLASSIC:

Taco Seasoned Ground Beef, Yellow
Cheddar Cheese, Diced Tomato,
Shredded Romaine,
Salsa, Sour Cream, Jalapeño & Olives
Served with Beer-Cheese Sauce &
Fritos

LUAU:

Carnitas-Style Pork,
Shredded Romaine,
Yellow Cheddar, Cheese
Mango-Pineapple Salsa, Jalapeño,
Cilantro & Avocado Crema,
Served with Sweet Chili Sauce
& Fritos

Hot Displays

BUILD YOUR OWN SLIDER BAR

\$6.75 per person
-(30 person minimum)

Beef Patty, Crispy Chicken,
Sliced White Cheddar Cheese,
Onions, Pickles, Coleslaw,
Spicy Mayo, Black Garlic Aioli.
Served with House Made Salt & Pepper
Pub Chips

BUILD YOUR OWN TOTCHO STATION

\$8.50 per person
-(30 person minimum-)

Tater tots
Served with Chili & Bacon,
Beer Cheese Sauce,
Diced Onions & Peppers,
Sour Cream, Ketchup, Hot Sauce,
Pico de Gallo, & Guacamole

MACARONI & CHEESE BAR

\$8.50 per person
(30 person minimum)

**Creamy & Delicious Pasta,
House-Made Cheese Sauce,
Accompanied by Toppings
to Suit Your Guests' Tastes.**

Toppings include:

**Poached Shrimp, Bacon,
Butter, Tomato, Salsa, Crumbled Blue
Cheese, Sharp Cheddar Cheese,
Chives, Garlic Powder,
Assorted Hot Sauce**

Shooters

Served in shooter glasses
-minimum 2 dozen per flavor-
Hot

PARSNIP SOUP SHOOTERS
\$24 per dozen

Garnished with Roasted Bourbon Butternut
Squash, Dehydrated Apple Crisps & Chive

THAI RED PEPPER BISQUE SHOOTER
\$24 per dozen

Roasted Red Pepper & Coconut Milk with Thai Spices,
Garnished with Basil Oil

CORN & CRAB CHOWDER
\$38 per dozen

Creamy Sweet Summer Corn, Backfin Crab Meat,
Yukon Potato & Roasted Red Pepper

BUTTERNUT SQUASH SOUP SHOOTER
\$24 per dozen

A Warm Bisque Topped with Brown Butter &
Chopped Pistachio.

Cold

WHITE EGGPLANT GAZPACHO
\$24 per dozen

Cucumber, Yogurt & Tahini

YELLOW TOMATO GAZPACHO
\$24 per dozen

Aged Sherry, Yellow Tomato & Bell Pepper

SHRIMP GAZPACHO
\$38 per dozen

Cool, Refreshing & Mildly Spicy
Tomato-Based Soup
Topped with a Jumbo Shrimp

Action Stations

Make-it-your own Pasta Station

Ceasar Salad
Focaccia, Garlic Oil

Allow Your Guests to Choose Their Own Made-to-Order Pasta Dishes

Penne & Tortellini
Roasted Garlic Alfredo, Marinara,
Beef Tips, Diced Chicken Breast,
Andouille Sausage, Shrimp
Roasted Peppers, Diced Tomato,
Caramelized Onions,
Spinach, Sauteed Mushrooms,
Pancetta, Green Peas,
Cashew Pesto, Chili Flakes, Garlic,
Gorgonzola, Parmesan Cheese

\$19/pp + Attendant Fee (\$50)

Artisan Pasta Station

Focaccia, Garlic Oil, Caesar Salad

Choose Two:

GRILLED CHICKEN PENNE PASTA

Chicken Breast, Roasted Vegetables
& Pesto Cream

WILD MUSHROOM RAVIOLI

Asparagus & Porcini Cream

LINGUINI PRIMAVERA

Julienned Vegetables, Olive Oil,
Pepper Flakes, Preserved
Lemon, & Garlic

RIGATONI with PROSCIUTTO

Reggiano, Fennel,
Sun-Dried Tomato Pesto & Olive Oil

CAVATAPPI PASTA, ITALIAN SAUSAGE,

Roasted Bell Pepper & Pomodoro

FLUFFY POTATO GNOCCHI

Sugo Di Coppa

\$19/pp + Attendant Fee (\$50)

Southern Shrimp & Grits

Mixed Green Salad, Apples,
Cranberries, Pecans,
Red Onion,
w/ a Cider Honey Vinaigrette

Warm Cheddar Biscuits

Blackened Shrimp, Stone
Ground Grits, Andouille
Sausage, Chopped Bacon,
Green Onions, Diced Tomato,
& Shrimp Gravy

**\$19/pp + Attendant
Fee (\$50)**

Carving Stations

GARLIC GINGER SALMON \$195

Jasmine Rice, Grilled Squash,
Sweet Soy Glaze
(Serves Approximately 15)

ROOT BEER HAM \$200

Yeast Rolls, Sour Cherry Preserves.
(Serves Approximately 25)

MAPLE BRINED TURKEY BREAST \$230

Whipped Sweet Potatoes,
Cranberry Mostarda,
Sage-Turkey Gravy
(Serves Approximately 30)

LEG OF LAMB \$245

(Serves Approximately 20)

INDIAN SPICED LAMB LEG \$250

Spiced Potatoes, Mint Chutney
(Serves Approximately 20)



BREAST OF ROAST VEAL "PETTO DI VITELLA" \$285

Stuffed with Prosciutto,
Sage, & Rosemary
with Roasted Fingerling
Potatoes & Au Jus
(Serves Approximately 24)

PORCHETTA \$315

Ciabatta Rolls,
Natural Juices,
Chargrilled Broccolini
(Serves Approximately 30)

NEW YORK STRIP \$400

Roasted Brussels, Au Poivre Sauce
(Serves Approximately 35)

PRIME RIB OF BEEF \$475

Yeast Rolls,
Horseradish Cream,
Red Wine Jus
(Serves Approximately 35)

Butlered Hors d'oeuvres

**Minimum 50 pieces, then increments of 25 thereafter

Prices listed per piece**

Poultry

GARLIC CHICKEN WING
Cilantro-Pistachio Pesto 1.85

CHINESE CHICKEN SALAD
Crispy Wonton Cup 1.85

TARRAGON CHICKEN SALAD
Multigrain Crostini 1.85

CURRY CHICKEN SALAD
Raisin Bread Crostini 1.85

CHICKEN SOUVLAKI SKEWER
Dill Tzatziki Sauce 1.85

INDONESIAN CHICKEN SATAY
Peanut Sauce 1.85

CHICKEN TINGA QUESADILLA
Avocado Crema 2.15

CHICKEN CORDON BLEU
Black Garlic Dijonnaise 2.15

BACON WRAPPED CHICKEN,
Ginger Agrodolce 2.15

ROSEMARY SKEWERED HONEY-CITRUS CHICKEN 2.15

TURKEY-SHIITAKE "KOFTA" SKEWERS
Harissa Yogurt Sauce 2.50

DUCK CARNITAS TACOS
Peach Pico De Gallo & Ancho-Guajillo Pepper Sauce 2.50

Seafood

CLAMS CASINO 1.85

COCONUT SHRIMP
Pineapple Sweet Chili 1.85

TUNA CEVICHE
Avocado, Lime, Aji Amarillo,
Watermelon Radish 2.5

SMOKED SALMON
Potato & Golden Beet Latke, Ceme Fraiche 2.5

SHRIMP SALAD VOL-AU-VENT 2.5

SHRIMP-CRAB CAKE
Creole Remoulade 3

GINGER LIME COMPRESSED HONEYDEW
Crab Salad with Jalapeño & Cilantro 3

LOBSTER WONTON "RANGOON" 3.25

MARYLAND STYLE CRAB CAKE
with Old Bay 3.25

BACON WRAPPED SCALLOP
Cider Agrodolce 3.25

OYSTERS ROCKEFELLER 3.25

MAINE LOBSTER ROLL (market price)
Celery Leaves, Old Bay, Brioche Bun

Beef, Pork

PROSCIUTTO ARANCINI
Spinach and Mozzarella 2.15

PROSCIUTTO, MOZZARELLA, BASIL PINWHEEL 2.15

PROSCIUTTO WRAPPED ASPARAGUS,
Sweet Garlic Aioli 2.15

ITALIAN SAUSAGE STUFFED MUSHROOMS 2.15

BEEF SATAY
Marinated Flank Steak & Teriyaki Glaze 3

PEPPADEW PEPPERS STUFFED
with Chorizo & Manchego Cheese 3

MUSHROOMS
with Spinach, Andouille Sausage &
Cornbread Stuffing 3

VIETNAMESE BEEF SUMMER ROLL
Napa Cabbage, Radish, Mango & Basil 3.25

BEEF TARTARE
Quail Egg & Crostini 3.25

HOISIN GLAZED PORK BELLY,
Steam Bun & Quick Pickled Vegetables 3.25

ROSEMARY SKEWERED BEEF TENDERLOIN BITE
Curry Aioli 3.50

PETITE BEEF WELLINGTON 3.50

Butlered Hors d'oeuvres

Vegetarian

FRIED POLENTA

Smoked Tomato Jam 1.85

ROSEMARY OLIVE OIL POPCORN 1.85

SPANAKOPITA OLIVE TAPENADE

DEILED EGG (gf) 2

ZUCCHINI PANCAKE

Tomato Confit & Goat Cheese 2

COMPRESSED WATERMELON

"CEVICHE" 2.15

EGGPLANT CAPONATA,

Whipped Ricotta,
Multigrain Crostini 2.15

CRISPY SMOKED MOZZARELLA

Marinara 2.15

SUMMER ROLL

Shredded Vegetables, Rice Paper, Thai
Peanut Sauce 2.15

ESQUITES SALAD SHOOTER

Roasted Corn, Chili, Lime Crema,
cotija cheese 2.15

BEET & HAZELNUT CROSTINI

Goat Cheese, Balsamic
Reduction 2.15

TWICE BAKED POTATOES

Chives, Cheddar 2.15

SWEET POTATO STUFFED

PEPPADEW PEPPERS 2.15

PESTO NEW POTATOES

Roasted & Filled with Asiago, Crème
Fraiche & Pesto (gf) 2.15

SPINACH ARTICHOKE BEIGNET 2.15

PLANTAIN CRISP

with Avocado, Lime & Chive (gf) 2.15

MUSHROOM & JACK CHEESE

QUESADILLA 2.15

TARTLET

with English Peas, Wild Mushrooms,
Ricotta, Mint,
Lemon Vinaigrette 2.25

APPLE ASIAGO TARTLET 2.25

**GORGONZOLA, WALNUT & BRANDIED
PEAR CROSTINI 2.25**

PLANTAIN CRISP

with Avocado, Lime & Chive (gf) 2.15

GOAT CHEESE WONTON

with Apricot Red Chili Sauce
2.25

POACHED PEAR & BRIE TARTLET 2.25

HEIRLOOM TOMATO BRUSCHETTA

Pesto, Parmesan Cheese on a
Baguette Crostini 2.25

Dessert

Flaming Donut Station

Cake Donut Holes Cooked Over an Open Flame & Served Warm with Vanilla Ice Cream

Choice of 5 toppings:

Chocolate Syrup, Caramel, Sprinkles, Crushed Oreos, Crushed Heath Bar, Chantilly Cream, Cherries, Toasted Coconut, Crushed Peanuts, Crushed Reese's

\$8/pp + \$50 Chef Attendant Fee

Fruit Flambé Station

Served over Pound Cake with Vanilla Ice Cream, Caramel & Chocolate Drizzle, Toasted Almonds & Toasted Coconut, & Fresh Whipped Topping

Choose One:

Apples with Bourbon
Bananas Foster
Pineapples with Rum
Pears with Amaretto

\$8/pp + \$50 Chef Attendant Fee

Cream Puffs

CARAMEL MACCHIATO

Coffee & Caramel Cream 2.65

RASPBERRY WHITE CHOCOLATE

2.65

MATCHA

Green Tea Whipped Cream, Crispy Matcha Sugar Coating 2.65

CHERRY ALMOND 2.65

SNICKERS

Salted Caramel & Peanut Butter(cream) with Chocolate Ganache & Chopped Peanut 2.65

Minimum 2 Dozen for Individual Flavors, Then Increments of 1 Dozen Thereafter

Layered Shooter Dessert

Cups

Bischoff Cheesecake & Crushed Ginger Snap Cookies with Whipped Cream & Ginger Snap Crumbles 2.85

Bars & Bites

- S'MORE BITES 1.75
- LEMON BARS 1.75
- CARAMELITOS 1.75
- WHITE CHOCOLATE--
- PISTACHIO BLONDIES 1.75
- PEANUT BUTTER CHOCOLATE DECADENCE 2.15
- MINI CHEESECAKE 2.65
- RASPBERRY MACARON 2.85
- PISTACHIO CANNOLIS 2.65
- BLUEBERRY HAND PIES 2.85

Dessert

Priced per piece

Tartlets

WHITE CHOCOLATE PASSIONFRUIT
in a Crispy Chocolate Tart Shell 2.85

MATCHA CREAM
Chocolate Tart Shell Filled with Green Tea
Matcha Cream & Chocolate Shavings 2.85

KEY LIME Curd
with Whipped Cream & a
Blueberry 2.85

SALTED CARAMEL
Chocolate Tart with Caramel
Cremieux 2.85

RASPBERRY LEMON
Curd, Whipped Cream & Fresh Raspberry
2.85

DERBY PIE
Pecan Pie Filling with Bourbon &
Chocolate Chips 2.85

MIXED BERRY
Lemon Curd & Simple Meringue 2.85



BUTTERSCOTCH BUDINO
Rich Brown Sugar Custard Topped with
Caramel and Petite Almond Biscotti 2.85

LEMON BLUEBERRY CHEESECAKE

STRAWBERRY SHORTCAKE
Macerated Strawberries, Chantilly Cream,
Crumbled Vanilla Shortcake 2.85

MANGO-PASSIONFRUIT PANNA COTTA
Yogurt Panna Cotta, Passionfruit-Mango
Curd & Toasted Coconut 2.85

DEATH BY CHOCOLATE
Dark Chocolate Cookie Crumbs with Fresh
Whipped Cream, a Chocolate Shard &
Caramelized Cocoa Nibs 3.25

GIANDUJA MOUSSE
Gianduja Chocolate & Caramelized
Hazelnut Rice Krispie Crunch
with Fresh Whipped Cream 3.25