



THE JAMES



AN AMERICAN KITCHEN & BAR

# Catering Menus

A faint, stylized illustration of various flowers and greenery in shades of blue and green, serving as a background for the lower half of the page.

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](http://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

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## **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

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## **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

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## **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

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## **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



# Soup & Salad Bar

## Lunch Buffet

\$24 per person

\*25 person minimum



### **Choice of 4 Dressings**

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

### **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

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## **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

**DEVEILED 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

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## **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 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

## **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

# 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
- Sauteed 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

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### 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

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## 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)

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### **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

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### **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

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### 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

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### **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

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## **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

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## **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

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## **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

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### **FRIED POLENTA**

Smoked Tomato Jam 1.85

**ROSEMARY OLIVE OIL POPCORN 1.85**

**SPANAKOPITA OLIVE TAPENADE  
DEVEILED 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

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## **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\*

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## 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