



## Catering Menu

### Heavy Hors d'oeuvre Party

#### Hot & Cold Appetizers-

Choose four appetizer choices. Three (3) pieces per person. . Includes cocktail napkins and small plates. \$20.00 per person ++

#### Hot Choices Include

- |                                    |                                     |
|------------------------------------|-------------------------------------|
| Mini Beef Wellingtons              | Bacon Wrapped Scallops              |
| Vegetable or Sausage               | Spanokopitas                        |
| Stuffed Mushrooms                  | Spicy Meatballs                     |
| Mini Maryland Style Crab Cakes     | Country Ham & Cheese Croquettes     |
| Lemon Pepper Chicken Skewers       | Beef or Chicken Skewers with a Thai |
| Vegetable or Pork Spring Rolls     | Peanut Sauce                        |
| Sausage Wontons                    | Mini bacon egg and cheese quiches   |
| Tomato Pesto and blue cheese Tarts |                                     |

#### Cold Choices Include

- |                                     |                               |
|-------------------------------------|-------------------------------|
| Chicken Salad on grilled pita bread | Sliced cucumber with a smoked |
| Roasted red pepper hummus on        | salmon mousse                 |
| grilled pita bread                  | Yellow fin tuna sushi         |
| Pimento Cheese Triangles            | Shrimp Cocktail               |



## Catering Menu

### Hors d'oeuvre

#### *Carving Station:*

*Turkey breast*

*Prime Rib*

*Pork Loin*

*Beef shoulder Tenderloin*

*Prime rib and tenderloin come with horseradish cream sauce, pork loin comes with apple chutney, and turkey breast comes with cranberry relish. Each option will come with dinner rolls, stone ground mustard, and mayonnaise*

*\$10.00 per person ++*

#### *Pasta Station:*

*Each guest has option to choose from penne or farfalle (bow-tie). Fresh red sauce or cream sauce. Add Sausage, mushrooms, peppers, broccoli, grilled chicken, garlic or Parmesan cheese.*

*\$8.00 per person++*



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### Additional Hors d' oeuvres:

#### *Cheese Platter and Cracker Platter*

*Tillamook Cheddar, Gruyere, Gorgonzola, Goat Cheese, Port Wine Cheddar*

*Spread \$175.00++ Feeds 50 people*

*Vegetable Crudités and Fruit Platters: 4.00 per person*

*Shrimp Cocktail Platter: Market Price*

*Oysters & Clams on the Half Shell: Based on Availability. (Please call for current pricing).*

*Grilled Lamb Chops: Market Price*

*Sliced Italian Deli Meat Platter: Call to discuss choice of meats and price*

*(If you have more or less people in your party we will make proper accommodations and price changes)*

*Add to Buffet or Plated Dinner- Choose two appetizers. Two pieces per person.*

*Includes cocktail napkins and small plates. 10.00 Per person ++*



## Catering Menu

### Buffet/Plated Meal Choices

#### *Salad Options:*

##### *Garden Salad*

*Romaine, cherry tomatoes, shredded carrots, Green peppers, cucumbers, Monterey jack cheese, croutons and choice of dressing*

##### *BLT Salad*

*Hard boiled eggs mixed greens cherry tomatoes crispy bacon and blue cheese dressing*

##### *Candied Walnut Salad*

*Baby spinach sliced pears orange vinaigrette with bleu cheese crumbles and candied walnuts*

##### *Caesar Salad*

*Hearts of Romaine, creamy anchovy vinaigrette, sun dried tomatoes, fresh grated parmesan cheese and garlic croutons*

##### *Salad Bar*

*Array of 30 choices to create your own salad. (Call for Pricing)*



## Catering Menu

### *Entrée Options for Plated Dinner:*

*Lamb (Call for Pricing and choice of sauces)*

*Pan Seared Airline Chicken with mushroom gravy*

*Pork Chop with Apple cider Demi Glace*

*Honey and Almond Crusted pan seared Grouper with roasted red pepper sauce*

*Grilled 6oz filet mignon topped with gorgonzola cheese and served with red wine  
demi glace*

*Maryland Style Jumbo Lump crab cake with a lemon-caper emulsion*

### *Entrée options for Buffet:*

*BBQ Chicken*

*Sliced Honey Baked Ham*

*Roasted Pork Loin*

*Chicken Wrapped in Bacon*

*Bacon Wrapped meatloaf with  
mushroom gravy*

*Beef Tips w/ Rice*

*Rosemary Baked Chicken*

*Twice Baked Herbed Chicken with a  
Creamy Herb Sauce*

*Chicken Florentine*

*Country Fried Steak*

*Dry Rubbed Ribs*

*Beef Tenderloin Stuffed with  
Mushrooms*

*Salmon with champagne dill sauce*

*Bleu cheese macaroni*

*Spinach lasagna*

*Maryland Style Lump crab cakes*

*Shrimp and Grits with Tasso gravy*



## Catering Menu

### *Vegetarian Choices:*

*Deconstructed Eggplant Parmesan*

*Vegetarian Lasagna*

*Fresh Fettuccini with creamy pesto Grilled Portobello mushrooms*

### *Starch Options:*

*Creamy Mashed Potatoes*

*Garlic Mashed Potatoes*

*Rice Pilaf*

*Roasted Red Potatoes*

*Sweet Potato Casserole*

*Potato Gratin*

*Roasted Fingerling Potatoes*

*Sweet Potato Gratin*

### *Vegetable Options:*

*Grilled Asparagus*

*Haricot Vert*

*Summer Garden Vegetable Medley*

*Roasted Butternut Squash*

*Sautéed Broccolini*

*Baby Carrots*

*Sautéed Spinach*

*Zucchini & Squash Casserole*

*Asparagus Wrapped in Ham*

*Sautéed Mushrooms*



## Catering Menu

### *Confection Options:*

*Key Lime pie*

*Strawberry Tart (in season)*

*Lemon Bars*

*Chocolate Dipped Strawberries*

*Cheesecake*

*Profiteroles stuffed with vanilla ice cream and topped with hot fudge*

*Pecan Pie with Caramel Sauce*

*Blueberry Bread Pudding with Vanilla Crème Anglaise*

*Wedding Cookies*

### *Flambé Station in Dining Room*

*Choice of cherries jubilee or bananas foster with vanilla ice cream*

*\$4.00 per person*



## Catering Menu

### Buffet Meals

*Buffett: Include Protein, Vegetable, Starch, Garden Salad, Dessert & Bread Service*

*Choice of two entrée's: \$25.00 per person ++*

*Choice of three entrée's: \$30.00 per person ++*

### Plated Meals

*Three Course: Choice of (1) Entrée, Vegetable, Starch & Dessert or Salad  
with Bread Service*

*\$29.00 per person ++ or with Salad and Dessert \$34.00 per person ++*

*Mixed Grill: Portioned choice of two grilled proteins such as Chicken, Fish or Beef.*

*Choose (1) Vegetable & Starch. Choice of Salad or Dessert, & Bread Service*

*\$24.00 per person ++*

### Misc Charges

*Beverages: Coffee, (Iced) Tea, Water Service. 3.50 Per person*

*Buffet/Plated Plan - Dinner Plate, Knife, Fork, Tea Glass & Dessert Plate.*

*3.25 Per person*

*Table Linens - 10.00 per table cloth. All linens placed on tables*

*Cloth Napkins - 10.00 per dozen*

*Cake Cutting Fee - 2.00 per person*





## Catering Menu

### Payment

*Chef Labor - 20.00 per hour*

*Wait Staff Labor - 15.00 per hour*

*Gratuuity - 15%*

*Deposit - 500.00 to hold date and for tasting. 50% due when contract signed at tasting. 50% due (1) week prior to event*