

# Catering Menu

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## Dinner Buffet

\$45-\$50 per person

### First Course

Caesar salad, parmesan, garlic croutons

Mixed Organic Field Greens, Maytag blue cheese, toasted walnuts with red-wine vinaigrette

Butternut Squash Soup

Potato Leek Soup, smoked bacon, chives

Belgian Endive and apple salad

Assorted Charcuterie with vegetable pickles and grilled baguette

Quinoa, cucumber, avocado, tarragon, shaved fennel, parmesan, creamy lemon vinaigrette

### Second Course

Whole-roasted Chicken, cannellini beans, roasted peppers, Swiss chard

Beef Bourguignon, pearl onions, bacon lardoons, mushrooms

Coq au Vin, red wine braised chicken

Grilled Beef Tenderloin with red wine sauce

Poached Salmon, caponata, pine nuts

### Side Dishes:

Rice or Quinoa Pilaf

Steamed Green Beans

Mixed Seasonal Vegetable

Whipped Yukon Potatoes

Baked Macaroni and Cheese

**Includes coffee, tea, and dessert station**

Dinner: \$45 per person includes one first course, one second course, and two sides

Dinner: \$50 variation includes one first course, two second courses and two sides



# Catering Menu



## Plated Dinner Menu

\$50 per person

### First Course

Chesapeake Oyster Chowder  
Apple wood Smoked Bacon, Celery Root Chips

Mixed Greens  
Blue Cheese, Caramelized Onions, Red Wine Vinaigrette

### Second Course

Roasted Chicken  
Cannellini Beans, Braised Kale, Tomato

Pan Roasted Trout  
Haricot Vert, Almonds, Marble Potatoes, Lemon-Brown Butter

Pork Confit  
Potato Puree, Mushrooms, Charcuterie Sauce

Parisienne Gnocchi  
Mushrooms, Butternut Squash, Sage Butter

### Third Course

Red Wine Poached Pear  
Homemade Vanilla Ice Cream, Caramel Sauce

Chocolate Molten Cake  
Homemade Vanilla Ice Cream

**\*\*number of choices per course varies on group size\*\***



# Catering Menu



## Bar/ Beverage Options

Coffee and Tea Service  
\$10 per person

Soda, Juice, Sparkling, and Still Water Service  
\$3 per person

## Cash or Consumption Bars

Bartenders \$36 per hour

Premium Cocktails \$11

House Cocktails \$8

Domestic Beer \$6

Imported Beer \$7

House Red and White Wine \$8/glass  
\$34/bottle

All non-alcoholic juices and sodas \$3

