**Stationary Displays**

**Charcuterie Display**

Large wooden boards table stacked on wine crates

Loaded with Artisanal cheeses including:

Manchego, Sharp Provolone, Mozzarella & Sharp Cheddar

Dried meats: Prosciutto, Salami, Capicola

Garnished with Grapes, Olives & Fresh Rosemary

Served with sliced crusty ciabatta, baguettes, bread sticks

**Chesapeake Crab Dip (GF)**

Backfin crab, cream cheese & cheddar cheese, served warm

Served w/ house made old bay chips & baguette dippers

**Goat Cheese & Fig Dip**

Creamy Goat cheese, Caramelized onion, Fig’s w/ rosemary

Parmesan, Baguettes & house made herb chips

**Butlered Hors d'oeuvres**

**Appetizer**

**Mini Crab Cakes**

Maryland classic, Remoulade Sauce w/ parsley garnish

**Bacon Wrapped Scallops (GF)**

Sweet Sea Scallops wrapped in bacon, baked w/ maple glaze

**Buttermilk Fried Chicken & Waffles Skewer**

Maple Drizzle

**Tuscan Balsamic Bruschetta**

Plum tomatoes w/ Parmesan served on toasted baguettes

**Spiced Seared Ahi Tuna**

Wonton crisps topped with sliced rare Ahi Tuna

Topped with wasabi sauce drizzle

**Pear & Brie w/ Almonds**

In a Filo Beggars Purse

**Blackened Fish Bites (GF)**

Bite sized chunks of fresh fish on a stick w/ lemon dill tartar

**Spanakopita**

Filo triangle w/ goat cheese & spinach filling baked golden brown

**Baby Spinach and Cheese Puff**

Imported Swiss Cheese

**Mini Beef Wellingtons**

Petite tenderloin steak wrapped in puff pastry baked golden

**Vegetable Tikis (V)(GF)**

Spiced Indian style vegan cakes made with potatoes and vegetables. - Gluten free

**Zucchini Quinoa Fritter (GF)**

w/ Aioli dipping sauce

**Casual Holiday Menu**

**Buffet**

Select two sliders, one side, one green salad

Option to add additional sides

**Slider Bar**

Choose two: Flank Steak, Fried Chicken Breast,

Chicken Parmesan, Blackened Salmon, Grilled Portabella

Toppings: sliced tomato, lettuce, pickle

Tiger sauce & Honey Mustard

**Bowtie Pasta w/ Spinach & Sundried Tomato**

Warm Parmesan Cream Sauce

**Quinoa & Butternut Squash (GF) (V)**

Roasted butternut squash with dried fruit & nuts

Balsamic vinaigrette

**Gourmet Macaroni & Cheese**

Sharp Cheddar, Gruyere & Parmesan. Baked until Golden Brown.

**Tri Colored Gourmet Potato Salad (GF)**

Red, Yellow & Purple Potatoes, Mayo, celery, dill

Hard cooked egg, spices, Bacon crumbles optional

**Caesar Salad**

Crisp romaine lettuce tossed with homemade croutons,

Parmesan cheese and our homemade Caesar dressing

**Winter Salad (GF)**

Mixed greens, green apples, Craisins, Goat Cheese,

Sugared Walnuts, & Apple Cider Vinaigrette

**Holiday Dinner Menu**

**Buffet**

Select two mains, two sides, one green salad

**Grilled Flank Steak (GF)**

Marinated, grilled, sliced, served w/ Chimichurri or Tiger sauce

**Herb Crusted Tenderloin of Beef (GF)**

Béarnaise Aioli, rolls on the side +$$

**Maple Glazed Salmon (GF)**

Golden browned, brown sugar, maple & fresh thyme

**Champagne Chicken Breasts**

Chicken in a Champagne cream sauce with sliced mushroom

**Maryland Jumbo Lump Crab Cakes**

Lump Crab Cakes seasoned with old bay

Sautéed in butter served w/ cocktail & tartar sauce +$$

**Roasted Rosemary Potatoes (V, GF)**

W/ Olive Oil, Garlic & Rosemary

**Red Skinned Mashed Potatoes (GF)**

Butter, garlic & cream

**Roasted Seasonal Vegetables GF, V)**

Brussels Sprouts, Cauliflower & Carrots

**Grilled Marinated Vegetable Display (GF V)**

Seasonal vegetables: Green zucchini, red peppers, Portobello mushrooms, Yellow squash, Red onion &Asparagus marinated in olive oil and herbs grilled al’dante’

**Haricot Vert (GF)**

French Green Beans w/ Baby carrot, Lemon butter

**Holiday Farm Salad (GF)**

Greens, Pears, Goat cheese, Dried Cranberries, Diced Beets, Champagne Dressing

**Assorted Artisan Dinner Rolls**

Served with butter

**Desserts**

**White Chocolate Dipped Gingersnaps**

**Raspberry Linzer Cookies**

**Chocolate Ganache Brownies**

**Mini Dessert Tarts**

Chocolate Mousse, Key Lime, Fresh Fruit & Pecan

Beverages

*We can provide full bar service*

**Rentals**

*We can help you with your China, linens & tables needs*

**Catering Staff**

*ESTIMATED STAFF*

*Staff rates estimate $250-350, we can provide Bartenders also.*