

holiday menu

HORS D'OEUVRES

priced per dozen

HOT

OYSTERS ON THE HALF SHELL, MP | GF
mignonette, cocktail sauce, lemon

ARTICHOKE CROSTINI, 60 | V
olive tapenade, fresh basil

SMOKED SALMON GOUGERS, 84
crème fraiche, chives, caviar

YELLOWFIN TUNA CUCUMBER BITES, 60 | GF
yuzu, sesame, togarashi aioli

COLD

LEMONGRASS MARINATED CHICKEN SKEWER, 72 | GF
peanut sauce, scallion

BISON MEATBALLS, 84
pomodoro sauce, burrata

SHORT RIB TOAST, 70
baguette, sweet potato puree, horseradish gremolata

BAKED BRIE BITES, 60 | V
puff pastry, cranberry, sage & walnut pesto

MARYLAND STYLE CRAB CAKES, 90
old bay remoulade

MINIATURE BEEF WELLINGTON, 90
prosciutto, puff pastry, port demiglace

FRENCH ONION TARTS, 60 | V
gruyere, thyme, parmesan

STUFFED MUSHROOMS, 60 | V GF
sundried tomato, feta, spinach

DISPLAYS + BOARDS

priced per person

CHARCUTERIE & CHEESE BOARD, 22
*chefs selection of cured meats and artisanal cheeses,
served with crackers, dried fruit, nuts and olives*

ARTISAN CHEESE BOARD, 12 | V
*domestic and imported cheese display,
served with crackers, preserves, dried and fresh fruits*

CRUDITE, 12 | V GF
*chefs selection of raw and roasted vegetables
served with hummus, onion dip and avocado ranch*

SHRIMP COCKTAIL DISPLAY, 18 | GF
*poached chilled shrimp served with cocktail sauce,
fresh lemon and old bay remoulade*

V = vegetarian | GF = gluten free

All prices are subject to a 24% service charge and a 8.25% sales tax.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

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HOLIDAY BUFFETS

\$65 per person

*All buffets include assorted dinner rolls & butter. Coffee, Tea & Decaf.
Select one salad, two sides, two entrees and chefs selection of cakes, pies and petite fours.*

ENTRÉE SELECTIONS

ROASTED SALMON, GF
lemon dill butter

HERB CRUSTED PORK LOIN, GF
cherry-apple demiglace

GLAZED HAM, GF
maple bourbon glaze

ROASTED BEEF SIRLOIN
worcestershire demi-glace, crispy onions

SLOW ROASTED TURKEY BREAST
cranberry-apple relish, brown gravy

SLOW ROASTED PRIM RIB, GF
creamy horseradish, au jus
\$12 upcharge per person

SALAD SELECTIONS

CAESAR, V
baby romaine leaves, parmesan, cracked pepper croutons, lemon garlic dressing

MIXED GREEN, V GF
field greens, cucumbers, carrots, pickled onions, cherry tomatoes, choice of dressing

SPINACH, GF
baby spinach, boiled egg, bacon, balsamic grilled onions, dried cranberries, red wine vinaigrette

WEDGE, GF
butter lettuce, cherry tomatoes, blue cheese, bacon, spiced pecans crispy leeks, balsamic vinaigrette

SIDE SELECTIONS

YUKON GOLD WHIPPED POTATOES, V GF

ROASTED ROOT VEGETABLES, V GF

GREEN BEANS, V GF | *shallots, garlic olive oil*

BUTTERNUT SQUASH AU GRATIN, V | *mascarpone, bread crumbs, parmesan*

ANDOUILLE SAUSAGE STUFFING | *dried fruit, baguette, sage*

BRUSSELS SPROUTS, V GF | *almonds, manchego cheese, sherry vinaigrette*

RICE PILAF, V GF | *lemon, fresh herbs*

CURRIED YAMS, V GF | *coconut milk, kaffir lime, marshmallow*

CAULIFLOWER MAC N' CHEESE, V | *sharp cheddar, toasted breadcrumbs*

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THE BAR

BEER + WINE PACKAGE

SELECTION OF:

Domestic Beer
House Wine

PRICE PER PERSON

Two Hours | \$45
Three Hours | \$55
Four Hours | \$65

CALL BRAND PACKAGE

SELECTION OF:

Call Brands
Domestic Beer
House Wine

PRICE PER PERSON

Two Hours | \$60
Three Hours | \$70
Four Hours | \$80

PREMIUM BAR PACKAGE

SELECTION OF:

Premium Brands
Local Craft Beer, Domestic Beer
Premium Wine

PRICE PER PERSON

Two Hours | \$70
Three Hours | \$80
Four Hours | \$90

BARTENDER FEE:

\$150 for up to four hours per bartender, one bartender required per 50 guests.

All bar packages include mixers & water station.

Four-hour bar maximum. No shot policy.

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HOSTED ON CONSUMPTION BAR

PREMIUM BRANDS | 15

VODKA | *Grey Goose, Belvedere, Hendry's*
GIN | *Hendricks, Tin City*
WHISKEY | *Woodford, Crown*
BOURBON/RYE | *Rod & Hammer*
TEQUILA | *Patron, Don Julio, Nosotros*
RUM | *Bacardi, Blind Burro*
BRANDY | *Hennessy, Tin City, Whine Shine*

CALL BRANDS | 13

VODKA | *Ketel One, Titos*
GIN | *Tanqueray, Bombay*
WHISKEY | *Jack Daniels, Jameson*
BOURBON | *Knob Creek, Bulleit*
TEQUILA | *El Jimador, Milagro*
RUM | *Captain Morgan*

HOUSE BRANDS | 11 ea.

VODKA | *Svedka, Absolute*
GIN | *Barton, Beefeater*
WHISKEY | *Starward, Seagrams*
TEQUILA | *El Jimador*
RUM | *Cruzan*

PREMIUM WINE | 14-18

Local:

Justin
Tolosa
Sans Leige
Vignerons
Line 39
Domaine St. Michelle

BEER

Local | 10

Madewest
Liquid Gravity
Firestone 805
Central Coast Brew

Imported | 8

Pacifico, Corona, Heineken

Domestic | 8

Bud Light, Budweiser, Coors,
Michelob Ultra

BEVERAGES

Bottled Water, 4
Sparkling Water, 6
Assorted Coke Products, 4

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