



Every dish is made with the freshest ingredients and finest quality,
sure, to impress all your guests!

All selections can be made gluten free

Hors d'Oeuvres

Pricing is Per Person

Roasted Mixed Nuts

Almonds, pecans, cashews, walnuts and peanuts roasted to
bring out their natural oils and aromas. Simple but yummy
\$4.00

Red Pepper Hummus

Served with mixed olives and grilled pita bread
\$5\50

Organic Strawberries with Goat Cheese

Organic strawberries with a dollop of goat cheese mixed with
honey, roasted pecans, and cayenne pepper
\$8.50

Cheese Boards

A selection of soft and hard cheeses made from cow's,
sheep's, and goat's milk served with a variety of premium
crackers and grilled baguettes brushed with extra virgin olive oil
\$9.50

add charcuterie for an additional \$4.00

Macaroni & Seven Cheeses

Cheddar, Gorgonzola, Smoked Gouda, Mozzarella, Goat,
Gruyere, and Cream cheeses combined with homemade
pasta and topped with fresh tomato and extra thick bacon
\$8.95



Maryland Crab cakes

Meaty crisp bite size crab cakes with yellow and red peppers
served with a spicy remoulade sauce
\$14.00

Lamb Lollipops

Rack of lamb, cut into lollipops marinated with mint, whole
grain mustard, garlic, and olive oil and grilled to a perfect
pink medium-rare temperature
\$14.50

Flatbreads

Pricing is Per Person

Tomato & Fresh Mozzarella Flatbread

Small bite-sized nibbles with thick-cut tomatoes and fresh
mozzarella topped with pesto sauce
\$8.50

Bacon, Lettuce & Tomato Flatbread

Everyone's favorite flatbread, extra-thick Apple-wood bacon
placed on top of tomato slices and crispy iceberg lettuce
brushed with mayonnaise
\$9.00

Brie & 4 Fruit Preserves Flatbread

Brie baked on flatbread brushed with 4 fruit preserves and
dusted with red pepper flakes
\$9.00

Caramelized Onion, Goat Cheese & Sausage Flatbread

Sweet caramelized onions offset the tartness of the goat
cheese and the fennel-infused sausage adds more bite
\$9.50

Filet Mignon and Gorgonzola Cheese Flatbread

Homemade flatbread layered with Filet Mignon and just
enough sharp Gorgonzola cheese to give the flatbread an
elegant contrast in flavors
\$13.50

Smoked Salmon & Schmear Flatbread

Warm flatbread bites topped with smoked salmon, schmear
and a dollop of caviar
\$14.50





Lobster & Brie Flatbread

Flatbread baked with brie and lobster brushed with warm butter fresh from the oven
\$14.50

Salads

Pricing is Per Person

Field Greens

Fresh field greens topped with goat cheese and candied pecans
\$7.50

Chopped Salad

Chopped romaine lettuce tossed with chickpeas, grape tomatoes, red onion, and feta cheese
\$7.50

Custom Salad Station

Choose from romaine or field greens, grilled vegetables, candied or toasted nuts, feta, goat, or mozzarella cheese to create a delicious custom salad
\$9.50

Soups

Pricing is Per Person

Roasted Tomato

Cream based with pureed oven roasted tomatoes and fresh dill topped with a dollop of goat cheese and a grilled crouton
\$7.50

Vegetable Chili

Perfect for a cool evening, yellow squash, zucchini, sweet onions, eggplant and mushrooms made with a variety of fresh kidney, black and white beans
\$13.95





Sides

Pricing is Per Person

Grilled Mediterranean Vegetables

An assortment of seasonal vegetables including eggplant, zucchini, yellow squash, shitake mushrooms, red peppers, and asparagus grilled to perfection
\$8.95

Baby Brussel Sprouts

Roasted brussel sprouts tossed with feta cheese, bacon, and a homemade balsamic reduction sauce
\$8.50

Roasted New Potatoes

New potatoes roasted with fresh rosemary and olive oil
\$7.50

Couscous

With cucumber, tomato, feta cheese, mint, and arugula
\$8.50

Orzo

Lemon orzo with garlic, basil, and olive oil
\$8.50

Grilled Baguettes

Baguettes brushed with olive oil and ground pepper grilled to a toasty perfection
\$2.50

Main Courses

Pricing is Per Person

Lasagna with Bolognese Sauce

A lighter lasagna recipe, heavy on the tomato and bolognese sauce and light on the cheese and pasta
\$17.95

Grilled Chicken with Pesto Sauce

Chicken breasts brushed with olive oil, grilled to perfection, and served with homemade pesto sauce
\$24.00





Salmon with Dill Sauce

Grilled salmon served with a homemade dill sauce
\$24.50

Chilean Sea Bass

Chilean sea bass grilled with olive oil
\$37.50

Grilled Filet Mignon with Mushroom Marsala Sauce

Grilled Filet Mignon with a slight char to seal in the juices, sliced and served on a bed of Watercress sprigs. The tip of the filet is cooked to medium, while the main part of the filet is cooked medium-rare and the end is cooked to slightly more on the rare-side
\$38.50

Desserts to Die For

Pricing is Per Person

Mini Vanilla Ice Cream with Toblerone Sauce, Pizzelle Cookie & Whipped Cream

Creamy vanilla premium ice cream, drizzled with Toblerone swiss milk chocolate sauce, topped off with a warm pizzelle cookie and fresh whipped cream
\$6.95

Toblerone Chocolate Lava Cakes

Warm and luscious chocolate cake with a molten chocolate center served with homemade Caramel Sauce and vanilla ice cream
\$12.50

Crème Brule

Vanilla bean crème brule topped with fresh seasonal berries and a sprig of mint.
\$9.50

Toblerone Chunk Cookies

Cookies made with Toblerone swiss milk chocolate chunks served warm from the oven.
\$8.50

