



DISPLAY ITEMS

International and Domestic Cheeseboard

with Fresh Fruit Garnish
Assorted Crackers and Sliced Baguette

(serves 50)

\$400.00

Fresh Vegetable Crudite

with Housemade Dips

(serves 50)

\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)

\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread

(serves 40)

\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)

Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad

\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese

\$25.00 per pizza

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



Smoked Chicken and Caramelized Onion
Sun Dried Tomato and Goat Cheese
Margherita
\$27.00 per flatbread
(each serves 5 guests)
Maximum of 20 pizzas

HORS D' OEUVRES

Cold Selection **(priced per piece)**

Iced Jumbo Shrimp with Cocktail Sauce
\$4.50 per piece

Ahi Tuna Tartar Tacos with Spicy Tomato Salsa & Meyer Lemon
\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

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HORS D' OEUVRES

Hot Selection **(priced per piece)**

Grilled Baby Lamb Chops with Minted Aioli
\$5.00 per piece

Veal Meatballs with Spicy Ketchup Glaze
\$4.00 per piece

Miniature Grilled Cheese served with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

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THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

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SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

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(serves 50)
\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)
\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread
(serves 40)
\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)
Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad
\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese
\$25.00 per pizza

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Sun Dried Tomato and Goat Cheese
Margherita
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Maximum of 20 pizzas

HORS D' OEUVRES

Cold Selection **(priced per piece)**

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\$4.50 per piece

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\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

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\$5.00 per piece

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\$4.00 per piece

Miniature Grilled Cheese served with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

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THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

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SEAFOOD STATION

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French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

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(serves 50)
\$400.00

Fresh Vegetable Crudite

with Housemade Dips
(serves 50)
\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)
\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread
(serves 40)
\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)
Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad
\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese
\$25.00 per pizza

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Smoked Chicken and Caramelized Onion
Sun Dried Tomato and Goat Cheese
Margherita
\$27.00 per flatbread
(each serves 5 guests)
Maximum of 20 pizzas

HORS D' OEUVRES

Cold Selection **(priced per piece)**

Iced Jumbo Shrimp with Cocktail Sauce
\$4.50 per piece

Ahi Tuna Tartar Tacos with Spicy Tomato Salsa & Meyer Lemon
\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

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Hot Selection **(priced per piece)**

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\$5.00 per piece

Veal Meatballs with Spicy Ketchup Glaze
\$4.00 per piece

Miniature Grilled Cheese served with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

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THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

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SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

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with Fresh Fruit Garnish
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Fresh Vegetable Crudite

with Housemade Dips
(serves 50)
\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)
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Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread
(serves 40)
\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)
Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad
\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese
\$25.00 per pizza

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Margherita
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(select 2)

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Smoked Chicken Salad
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Sausage, Pepperoni, Cheese or
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Red Chili Flakes and Grated Parmesan Cheese
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\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

A \$100.00 Attendant's Fee will be applied for each Attendant

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



DISPLAY ITEMS

International and Domestic Cheeseboard

with Fresh Fruit Garnish
Assorted Crackers and Sliced Baguette

(serves 50)

\$400.00

Fresh Vegetable Crudite

with Housemade Dips

(serves 50)

\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)

\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread

(serves 40)

\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)

Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad

\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese

\$25.00 per pizza

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



Smoked Chicken and Caramelized Onion
Sun Dried Tomato and Goat Cheese
Margherita
\$27.00 per flatbread
(each serves 5 guests)
Maximum of 20 pizzas

HORS D' OEUVRES

Cold Selection **(priced per piece)**

Iced Jumbo Shrimp with Cocktail Sauce
\$4.50 per piece

Ahi Tuna Tartar Tacos with Spicy Tomato Salsa & Meyer Lemon
\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



HORS D' OEUVRES

Hot Selection **(priced per piece)**

Grilled Baby Lamb Chops with Minted Aioli
\$5.00 per piece

Veal Meatballs with Spicy Ketchup Glaze
\$4.00 per piece

Miniature Grilled Cheese served with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

A \$100.00 Attendant's Fee will be applied for each Attendant

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



DISPLAY ITEMS

International and Domestic Cheeseboard

with Fresh Fruit Garnish
Assorted Crackers and Sliced Baguette
(serves 50)
\$400.00

Fresh Vegetable Crudite

with Housemade Dips
(serves 50)
\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)
\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread
(serves 40)
\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)
Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad
\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese
\$25.00 per pizza

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



Smoked Chicken and Caramelized Onion
Sun Dried Tomato and Goat Cheese
Margherita
\$27.00 per flatbread
(each serves 5 guests)
Maximum of 20 pizzas

HORS D' OEUVRES

Cold Selection **(priced per piece)**

Iced Jumbo Shrimp with Cocktail Sauce
\$4.50 per piece

Ahi Tuna Tartar Tacos with Spicy Tomato Salsa & Meyer Lemon
\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



HORS D' OEUVRES

Hot Selection **(priced per piece)**

Grilled Baby Lamb Chops with Minted Aioli
\$5.00 per piece

Veal Meatballs with Spicy Ketchup Glaze
\$4.00 per piece

Miniature Grilled Cheese served with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

A \$100.00 Attendant's Fee will be applied for each Attendant

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



DISPLAY ITEMS

International and Domestic Cheeseboard

with Fresh Fruit Garnish
Assorted Crackers and Sliced Baguette
(serves 50)
\$400.00

Fresh Vegetable Crudite

with Housemade Dips
(serves 50)
\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)
\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread
(serves 40)
\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)
Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad
\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese
\$25.00 per pizza

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



Smoked Chicken and Caramelized Onion
Sun Dried Tomato and Goat Cheese
Margherita
\$27.00 per flatbread
(each serves 5 guests)
Maximum of 20 pizzas

HORS D' OEUVRES

Cold Selection **(priced per piece)**

Iced Jumbo Shrimp with Cocktail Sauce
\$4.50 per piece

Ahi Tuna Tartar Tacos with Spicy Tomato Salsa & Meyer Lemon
\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



HORS D' OEUVRES

Hot Selection **(priced per piece)**

Grilled Baby Lamb Chops with Minted Aioli
\$5.00 per piece

Veal Meatballs with Spicy Ketchup Glaze
\$4.00 per piece

Miniature Grilled Cheese served with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

A \$100.00 Attendant's Fee will be applied for each Attendant

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



DISPLAY ITEMS

International and Domestic Cheeseboard

with Fresh Fruit Garnish
Assorted Crackers and Sliced Baguette
(serves 50)
\$400.00

Fresh Vegetable Crudite

with Housemade Dips
(serves 50)
\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)
\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread
(serves 40)
\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)
Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad
\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese
\$25.00 per pizza

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



Smoked Chicken and Caramelized Onion
Sun Dried Tomato and Goat Cheese
Margherita
\$27.00 per flatbread
(each serves 5 guests)
Maximum of 20 pizzas

HORS D' OEUVRES

Cold Selection **(priced per piece)**

Iced Jumbo Shrimp with Cocktail Sauce
\$4.50 per piece

Ahi Tuna Tartar Tacos with Spicy Tomato Salsa & Meyer Lemon
\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



HORS D' OEUVRES

Hot Selection **(priced per piece)**

Grilled Baby Lamb Chops with Minted Aioli
\$5.00 per piece

Veal Meatballs with Spicy Ketchup Glaze
\$4.00 per piece

Miniature Grilled Cheese served with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

A \$100.00 Attendant's Fee will be applied for each Attendant

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



DISPLAY ITEMS

International and Domestic Cheeseboard

with Fresh Fruit Garnish
Assorted Crackers and Sliced Baguette
(serves 50)
\$400.00

Fresh Vegetable Crudite

with Housemade Dips
(serves 50)
\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)
\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread
(serves 40)
\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)
Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad
\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese
\$25.00 per pizza

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



Smoked Chicken and Caramelized Onion
Sun Dried Tomato and Goat Cheese
Margherita
\$27.00 per flatbread
(each serves 5 guests)
Maximum of 20 pizzas

HORS D' OEUVRES

Cold Selection **(priced per piece)**

Iced Jumbo Shrimp with Cocktail Sauce
\$4.50 per piece

Ahi Tuna Tartar Tacos with Spicy Tomato Salsa & Meyer Lemon
\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



HORS D' OEUVRES

Hot Selection **(priced per piece)**

Grilled Baby Lamb Chops with Minted Aioli
\$5.00 per piece

Veal Meatballs with Spicy Ketchup Glaze
\$4.00 per piece

Miniature Grilled Cheese served with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

A \$100.00 Attendant's Fee will be applied for each Attendant

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



DISPLAY ITEMS

International and Domestic Cheeseboard

with Fresh Fruit Garnish
Assorted Crackers and Sliced Baguette
(serves 50)
\$400.00

Fresh Vegetable Crudite

with Housemade Dips
(serves 50)
\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)
\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread
(serves 40)
\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)
Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad
\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese
\$25.00 per pizza

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



Smoked Chicken and Caramelized Onion
Sun Dried Tomato and Goat Cheese
Margherita
\$27.00 per flatbread
(each serves 5 guests)
Maximum of 20 pizzas

HORS D' OEUVRES

Cold Selection **(priced per piece)**

Iced Jumbo Shrimp with Cocktail Sauce
\$4.50 per piece

Ahi Tuna Tartar Tacos with Spicy Tomato Salsa & Meyer Lemon
\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



HORS D' OEUVRES

Hot Selection **(priced per piece)**

Grilled Baby Lamb Chops with Minted Aioli
\$5.00 per piece

Veal Meatballs with Spicy Ketchup Glaze
\$4.00 per piece

Miniature Grilled Cheese served with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

A \$100.00 Attendant's Fee will be applied for each Attendant

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



DISPLAY ITEMS

International and Domestic Cheeseboard

with Fresh Fruit Garnish
Assorted Crackers and Sliced Baguette
(serves 50)
\$400.00

Fresh Vegetable Crudite

with Housemade Dips
(serves 50)
\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)
\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread
(serves 40)
\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)
Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad
\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese
\$25.00 per pizza

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



Smoked Chicken and Caramelized Onion
Sun Dried Tomato and Goat Cheese
Margherita
\$27.00 per flatbread
(each serves 5 guests)
Maximum of 20 pizzas

HORS D' OEUVRES

Cold Selection **(priced per piece)**

Iced Jumbo Shrimp with Cocktail Sauce
\$4.50 per piece

Ahi Tuna Tartar Tacos with Spicy Tomato Salsa & Meyer Lemon
\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



HORS D' OEUVRES

Hot Selection **(priced per piece)**

Grilled Baby Lamb Chops with Minted Aioli
\$5.00 per piece

Veal Meatballs with Spicy Ketchup Glaze
\$4.00 per piece

Miniature Grilled Cheese served with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

A \$100.00 Attendant's Fee will be applied for each Attendant

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



DISPLAY ITEMS

International and Domestic Cheeseboard

with Fresh Fruit Garnish
Assorted Crackers and Sliced Baguette
(serves 50)
\$400.00

Fresh Vegetable Crudite

with Housemade Dips
(serves 50)
\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)
\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread
(serves 40)
\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)
Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad
\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese
\$25.00 per pizza

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



Smoked Chicken and Caramelized Onion
Sun Dried Tomato and Goat Cheese
Margherita
\$27.00 per flatbread
(each serves 5 guests)
Maximum of 20 pizzas

HORS D' OEUVRES

Cold Selection **(priced per piece)**

Iced Jumbo Shrimp with Cocktail Sauce
\$4.50 per piece

Ahi Tuna Tartar Tacos with Spicy Tomato Salsa & Meyer Lemon
\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



HORS D' OEUVRES

Hot Selection **(priced per piece)**

Grilled Baby Lamb Chops with Minted Aioli
\$5.00 per piece

Veal Meatballs with Spicy Ketchup Glaze
\$4.00 per piece

Miniature Grilled Cheese served with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

A \$100.00 Attendant's Fee will be applied for each Attendant

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



DISPLAY ITEMS

International and Domestic Cheeseboard

with Fresh Fruit Garnish
Assorted Crackers and Sliced Baguette

(serves 50)

\$400.00

Fresh Vegetable Crudite

with Housemade Dips

(serves 50)

\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)

\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread

(serves 40)

\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)

Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad

\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese

\$25.00 per pizza

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



Smoked Chicken and Caramelized Onion
Sun Dried Tomato and Goat Cheese
Margherita
\$27.00 per flatbread
(each serves 5 guests)
Maximum of 20 pizzas

HORS D' OEUVRES

Cold Selection **(priced per piece)**

Iced Jumbo Shrimp with Cocktail Sauce
\$4.50 per piece

Ahi Tuna Tartar Tacos with Spicy Tomato Salsa & Meyer Lemon
\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



HORS D' OEUVRES

Hot Selection **(priced per piece)**

Grilled Baby Lamb Chops with Minted Aioli
\$5.00 per piece

Veal Meatballs with Spicy Ketchup Glaze
\$4.00 per piece

Miniature Grilled Cheese served with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

A \$100.00 Attendant's Fee will be applied for each Attendant

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



DISPLAY ITEMS

International and Domestic Cheeseboard

with Fresh Fruit Garnish
Assorted Crackers and Sliced Baguette
(serves 50)
\$400.00

Fresh Vegetable Crudite

with Housemade Dips
(serves 50)
\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)
\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread
(serves 40)
\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)
Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad
\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese
\$25.00 per pizza

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



Smoked Chicken and Caramelized Onion
Sun Dried Tomato and Goat Cheese
Margherita
\$27.00 per flatbread
(each serves 5 guests)
Maximum of 20 pizzas

HORS D' OEUVRES

Cold Selection **(priced per piece)**

Iced Jumbo Shrimp with Cocktail Sauce
\$4.50 per piece

Ahi Tuna Tartar Tacos with Spicy Tomato Salsa & Meyer Lemon
\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



HORS D' OEUVRES

Hot Selection **(priced per piece)**

Grilled Baby Lamb Chops with Minted Aioli
\$5.00 per piece

Veal Meatballs with Spicy Ketchup Glaze
\$4.00 per piece

Miniature Grilled Cheese served with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

A \$100.00 Attendant's Fee will be applied for each Attendant

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



DISPLAY ITEMS

International and Domestic Cheeseboard

with Fresh Fruit Garnish
Assorted Crackers and Sliced Baguette

(serves 50)

\$400.00

Fresh Vegetable Crudite

with Housemade Dips

(serves 50)

\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)

\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread

(serves 40)

\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)

Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad

\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese

\$25.00 per pizza

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



Smoked Chicken and Caramelized Onion
Sun Dried Tomato and Goat Cheese
Margherita
\$27.00 per flatbread
(each serves 5 guests)
Maximum of 20 pizzas

HORS D' OEUVRES

Cold Selection **(priced per piece)**

Iced Jumbo Shrimp with Cocktail Sauce
\$4.50 per piece

Ahi Tuna Tartar Tacos with Spicy Tomato Salsa & Meyer Lemon
\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



HORS D' OEUVRES

Hot Selection **(priced per piece)**

Grilled Baby Lamb Chops with Minted Aioli
\$5.00 per piece

Veal Meatballs with Spicy Ketchup Glaze
\$4.00 per piece

Miniature Grilled Cheese served with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

A \$100.00 Attendant's Fee will be applied for each Attendant

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



DISPLAY ITEMS

International and Domestic Cheeseboard

with Fresh Fruit Garnish
Assorted Crackers and Sliced Baguette
(serves 50)
\$400.00

Fresh Vegetable Crudite

with Housemade Dips
(serves 50)
\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)
\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread
(serves 40)
\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)
Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad
\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese
\$25.00 per pizza

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



Smoked Chicken and Caramelized Onion
Sun Dried Tomato and Goat Cheese
Margherita
\$27.00 per flatbread
(each serves 5 guests)
Maximum of 20 pizzas

HORS D' OEUVRES

Cold Selection **(priced per piece)**

Iced Jumbo Shrimp with Cocktail Sauce
\$4.50 per piece

Ahi Tuna Tartar Tacos with Spicy Tomato Salsa & Meyer Lemon
\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



HORS D' OEUVRES

Hot Selection **(priced per piece)**

Grilled Baby Lamb Chops with Minted Aioli
\$5.00 per piece

Veal Meatballs with Spicy Ketchup Glaze
\$4.00 per piece

Miniature Grilled Cheese served with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

A \$100.00 Attendant's Fee will be applied for each Attendant

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



DISPLAY ITEMS

International and Domestic Cheeseboard

with Fresh Fruit Garnish
Assorted Crackers and Sliced Baguette
(serves 50)
\$400.00

Fresh Vegetable Crudite

with Housemade Dips
(serves 50)
\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)
\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread
(serves 40)
\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)
Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad
\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese
\$25.00 per pizza

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



Smoked Chicken and Caramelized Onion
Sun Dried Tomato and Goat Cheese
Margherita
\$27.00 per flatbread
(each serves 5 guests)
Maximum of 20 pizzas

HORS D' OEUVRES

Cold Selection **(priced per piece)**

Iced Jumbo Shrimp with Cocktail Sauce
\$4.50 per piece

Ahi Tuna Tartar Tacos with Spicy Tomato Salsa & Meyer Lemon
\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



HORS D' OEUVRES

Hot Selection **(priced per piece)**

Grilled Baby Lamb Chops with Minted Aioli
\$5.00 per piece

Veal Meatballs with Spicy Ketchup Glaze
\$4.00 per piece

Miniature Grilled Cheese served with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

A \$100.00 Attendant's Fee will be applied for each Attendant

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



DISPLAY ITEMS

International and Domestic Cheeseboard

with Fresh Fruit Garnish
Assorted Crackers and Sliced Baguette
(serves 50)
\$400.00

Fresh Vegetable Crudite

with Housemade Dips
(serves 50)
\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)
\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread
(serves 40)
\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)
Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad
\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese
\$25.00 per pizza

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



Smoked Chicken and Caramelized Onion
Sun Dried Tomato and Goat Cheese
Margherita
\$27.00 per flatbread
(each serves 5 guests)
Maximum of 20 pizzas

HORS D' OEUVRES

Cold Selection **(priced per piece)**

Iced Jumbo Shrimp with Cocktail Sauce
\$4.50 per piece

Ahi Tuna Tartar Tacos with Spicy Tomato Salsa & Meyer Lemon
\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



HORS D' OEUVRES

Hot Selection **(priced per piece)**

Grilled Baby Lamb Chops with Minted Aioli
\$5.00 per piece

Veal Meatballs with Spicy Ketchup Glaze
\$4.00 per piece

Miniature Grilled Cheese served with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

A \$100.00 Attendant's Fee will be applied for each Attendant

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



DISPLAY ITEMS

International and Domestic Cheeseboard

with Fresh Fruit Garnish
Assorted Crackers and Sliced Baguette

(serves 50)

\$400.00

Fresh Vegetable Crudite

with Housemade Dips

(serves 50)

\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)

\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread

(serves 40)

\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)

Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad

\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese

\$25.00 per pizza

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



Smoked Chicken and Caramelized Onion
Sun Dried Tomato and Goat Cheese
Margherita
\$27.00 per flatbread
(each serves 5 guests)
Maximum of 20 pizzas

HORS D' OEUVRES

Cold Selection **(priced per piece)**

Iced Jumbo Shrimp with Cocktail Sauce
\$4.50 per piece

Ahi Tuna Tartar Tacos with Spicy Tomato Salsa & Meyer Lemon
\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



HORS D' OEUVRES

Hot Selection **(priced per piece)**

Grilled Baby Lamb Chops with Minted Aioli
\$5.00 per piece

Veal Meatballs with Spicy Ketchup Glaze
\$4.00 per piece

Miniature Grilled Cheese served with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

A \$100.00 Attendant's Fee will be applied for each Attendant

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



DISPLAY ITEMS

International and Domestic Cheeseboard

with Fresh Fruit Garnish
Assorted Crackers and Sliced Baguette
(serves 50)
\$400.00

Fresh Vegetable Crudite

with Housemade Dips
(serves 50)
\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)
\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread
(serves 40)
\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)
Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad
\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese
\$25.00 per pizza

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



Smoked Chicken and Caramelized Onion
Sun Dried Tomato and Goat Cheese
Margherita
\$27.00 per flatbread
(each serves 5 guests)
Maximum of 20 pizzas

HORS D' OEUVRES

Cold Selection **(priced per piece)**

Iced Jumbo Shrimp with Cocktail Sauce
\$4.50 per piece

Ahi Tuna Tartar Tacos with Spicy Tomato Salsa & Meyer Lemon
\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



HORS D' OEUVRES

Hot Selection **(priced per piece)**

Grilled Baby Lamb Chops with Minted Aioli
\$5.00 per piece

Veal Meatballs with Spicy Ketchup Glaze
\$4.00 per piece

Miniature Grilled Cheese served with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

A \$100.00 Attendant's Fee will be applied for each Attendant

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



DISPLAY ITEMS

International and Domestic Cheeseboard

with Fresh Fruit Garnish
Assorted Crackers and Sliced Baguette
(serves 50)
\$400.00

Fresh Vegetable Crudite

with Housemade Dips
(serves 50)
\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)
\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread
(serves 40)
\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)
Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad
\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese
\$25.00 per pizza

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



Smoked Chicken and Caramelized Onion
Sun Dried Tomato and Goat Cheese
Margherita
\$27.00 per flatbread
(each serves 5 guests)
Maximum of 20 pizzas

HORS D' OEUVRES

Cold Selection **(priced per piece)**

Iced Jumbo Shrimp with Cocktail Sauce
\$4.50 per piece

Ahi Tuna Tartar Tacos with Spicy Tomato Salsa & Meyer Lemon
\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



HORS D' OEUVRES

Hot Selection **(priced per piece)**

Grilled Baby Lamb Chops with Minted Aioli
\$5.00 per piece

Veal Meatballs with Spicy Ketchup Glaze
\$4.00 per piece

Miniature Grilled Cheese served with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

A \$100.00 Attendant's Fee will be applied for each Attendant

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



DISPLAY ITEMS

International and Domestic Cheeseboard

with Fresh Fruit Garnish
Assorted Crackers and Sliced Baguette
(serves 50)
\$400.00

Fresh Vegetable Crudite

with Housemade Dips
(serves 50)
\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)
\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread
(serves 40)
\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)
Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad
\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese
\$25.00 per pizza

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



Smoked Chicken and Caramelized Onion
Sun Dried Tomato and Goat Cheese
Margherita
\$27.00 per flatbread
(each serves 5 guests)
Maximum of 20 pizzas

HORS D' OEUVRES

Cold Selection **(priced per piece)**

Iced Jumbo Shrimp with Cocktail Sauce
\$4.50 per piece

Ahi Tuna Tartar Tacos with Spicy Tomato Salsa & Meyer Lemon
\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



HORS D' OEUVRES

Hot Selection **(priced per piece)**

Grilled Baby Lamb Chops with Minted Aioli
\$5.00 per piece

Veal Meatballs with Spicy Ketchup Glaze
\$4.00 per piece

Miniature Grilled Cheese served with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

A \$100.00 Attendant's Fee will be applied for each Attendant

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



DISPLAY ITEMS

International and Domestic Cheeseboard

with Fresh Fruit Garnish
Assorted Crackers and Sliced Baguette
(serves 50)
\$400.00

Fresh Vegetable Crudite

with Housemade Dips
(serves 50)
\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)
\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread
(serves 40)
\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)
Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad
\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese
\$25.00 per pizza

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



Smoked Chicken and Caramelized Onion
Sun Dried Tomato and Goat Cheese
Margherita
\$27.00 per flatbread
(each serves 5 guests)
Maximum of 20 pizzas

HORS D' OEUVRES

Cold Selection **(priced per piece)**

Iced Jumbo Shrimp with Cocktail Sauce
\$4.50 per piece

Ahi Tuna Tartar Tacos with Spicy Tomato Salsa & Meyer Lemon
\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



HORS D' OEUVRES

Hot Selection **(priced per piece)**

Grilled Baby Lamb Chops with Minted Aioli
\$5.00 per piece

Veal Meatballs with Spicy Ketchup Glaze
\$4.00 per piece

Miniature Grilled Cheese served with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



THEME STATIONS

(Minimum 25 guests)

PASTA STATION

Your selection of two Pastas
Cheese Tortellini, Penne, Farfalle or Spinach Pasta, Whole Wheat Pasta
with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

PREMADE PASTA STATION

Select Two of the following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan Cream Sauce
Baked Penne with Three Cheese Sauce
Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce
Rigatoni with Crispy Eggplant in a Spicy Marinara Sauce
\$13.50 per person

GOURMET SANDWICH STATION

Tenderloin of Beef on Ciabatta Bread
Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

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SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

A \$100.00 Attendant's Fee will be applied for each Attendant

Prices do not include 11.5% sales tax and 21% service charge
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DISPLAY ITEMS

International and Domestic Cheeseboard

with Fresh Fruit Garnish
Assorted Crackers and Sliced Baguette

(serves 50)

\$400.00

Fresh Vegetable Crudite

with Housemade Dips

(serves 50)

\$350.00

Sliced Fresh Seasonal Fruits and Berries

(serves 50)

\$350.00

Mediterranean Antipasti Display

Hummus, Yogurt-Tahini Dip,
Feta Cheese, Roasted Peppers,
Assorted Olives,
Marinated Artichokes,
Warm Pita Bread

(serves 40)

\$400.00

Assorted Tea Sandwiches

(minimum of 2 dozen)

Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Parma Ham with Olive Tapenade
Smoked Chicken Salad

\$36.00 per dozen

Thin Crust American Flatbreads

Sausage, Pepperoni, Cheese or
Grilled Vegetable
Red Chili Flakes and Grated Parmesan Cheese

\$25.00 per pizza

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\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle oil, Black Trumpet Mushrooms
\$4.25 per piece

Melon Wrapped Prosciutto Skewer, Balsamic Glaze
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

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\$5.00 per piece

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\$4.00 per piece

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\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
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\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

Twice Baked New Potatoes with Cheddar Cheese, Bacon and Chives
\$4.00 per piece

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THEME STATIONS

(Minimum 25 guests)

PASTA STATION

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with your selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Shrimp and Grilled
Chicken
Freshly Grated Parmesan
Italian Garlic Bread
\$15.00 per person
\$100.00 Chef Attendant Fee per Chef

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Roasted Turkey on Petite Croissant
Honey Glazed Ham on Sourdough Bread
Mini Rye on Rye Bread
Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain Mustard and
Sourkraut
\$13.00 per person

BUILD YOUR OWN FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,
and Shredded Cheese
Spanish Rice and Refried Black Beans
Tortilla Chips served with Roasted Tomato Salsa, Sour Cream and Guacamole
\$15.00 per person

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SEAFOOD STATION

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White Wine Sauce
French Baguettes
\$19.00 per person

Maryland Crab Cakes
Roasted Garlic Aioli
\$16.00 per person

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet
Butter

Freshly Chopped Herbs and Flavored Oils
* * *

Lyonnaise Potatoes
Sliced and Sautéed with Onions
* * *

Mashed Sweet Potatoes
* * *

Chive Potato Pancakes with Apple Sauce and Sour Cream
\$14.00 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Croutons and Shaved Asiago Cheese
* * *

Spinach Salad with Pears, Candied Walnuts, Blue Cheese Pear Vinaigrette
* * *

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
* * *

Mixed Baby Field Greens with Tomatoes, Cucumber and Radishes
Tangerine Vinaigrette
\$12.00 per person

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