

Catering Menu

Due to the seasonality of our menu, items and pricing are subject to change

Salads: Choose one

Spring Mix

Tomato, Cucumber, Toasted Sunflower Seeds, Balsamic Vinaigrette 6~

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## **Romaine & Arugula**

Crispy Prosciutto, Sundried Tomatoes, Garlic Croutons, Creamy Parmesan Peppercorn Dressing 9~

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Mixed Greens & Bleu Cheese

Candied Walnuts, Dried Cranberries, Sherry Vinegar-Walnut Oil Vinaigrette 9~

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## **Baby Spinach and Goat Cheese Salad**

Roasted Red Pepper, Pistachios, Currants, Raspberry Vinaigrette 10~

Main Course: Choose 3

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## **Grilled Salmon\***

Stewed Tomatoes, Cous Cous, Crispy Prosciutto, Pistachio & Basil Pesto 26~

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Sesame Seared Ahi Tuna

Wasabi Mash, Wok Seared Vegetables, Cucumber Salad 30~

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## **Sautéed Jumbo Lump Crab Cakes**

Sweet Potato & Surrly Sausage Hash, French Green Beans, Horseradish-Green Onion Tartar 33~

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6 oz "Choice" Filet Mignon*

Potato Rostii, Roasted Vegetables, Demi, Frazzled Onions 32~

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## **Shrimp and Crab Scampi**

Spinach, Shallots, Garlic Lemon Butter, Black Pepper Fettucini, Parmesan 30~

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Grass Fed 10 oz Ribeye*

Buttermilk Mashers, Grilled Asparagus, House Steak Sauce 33~

Desserts: Choose One

French Style Cheesecake, Sour Cream Top, Graham Cracker Crust 8~

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**Ghirardelli Chocolate Brownie**, Vanilla Bean Ice Cream, Warm Ganache 8~

# Hors D'oeuvres

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## **Baked Brie**

With Granola Caramel (serves 20)

**\$75**

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Mediterranean Platter

Dry Cured Salami, Goat Cheese, Tillamook Cheddar, Swiss, Roasted Red Peppers, Olive Assortment, Flatbread Crackers (serves 25-30)

\$110

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## **Spinach & Crab Dip**

Chesapeake Bay "Blue Crab," Curly Spinach, Cream Cheese, Toasted Parmesan Topping, Pita Points

(serves 10)

**\$35 per pound**

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Calamari

Fried Squid with Horseradish Barley Malt Aioli (serves 10)

\$30 per pound

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## **Bruschetta**

Choice of Wild Mushroom Goat Cheese or Tomato, Black Olive Spread

**\$21 per dozen**

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Shrimp Cocktail

Chilled Jumbo Shrimp, Cocktail Sauce (10-15 count)

\$36 per dozen

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## **Mini Crab Cakes**

Fried Lump Crab Cakes (1oz)

**\$36 per dozen**

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Hand Carved Station

Sliced Tenderloin with Rustic Rolls and Traditional Condiments

6-7 pound average (serves 20)

\$250 per loin

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## **Chicken Pot Stickers**

Chicken Stuffed Dumplings, Mango Sesame Dipping Sauce

**\$25 per dozen**

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Ahi Tuna

Blackened Ahi Tuna, Roasted Garlic-Wasabi Mayo (serves 10)

\$36 per pound

Desserts: Combination of the following:

Petit Fours

Ghirardelli Double Chocolate Brownie, French Style Cheesecake, Lemon Bars **\$3.50 per person**