



Seated Dinner Selections

Minimum of 20 or more guests

Feel free to create your own menu for your seated dinner. Please choose a minimum of:

1 Salad, 1 Entrée, 1 Vegetable and 1 Starch.

Additional choices below may be selected to enhance your menu.

Appetizers

*We offer a wide variety of passed appetizers designed to enhance your party.
Pricing is based on 1.5 pieces per person and only available with full-service events.*

Wild Mushroom and Parmesan Crostini

Artichoke and Goat Cheese Crostini

Tomato Bacon Jam Crostini

Peach and Goat Cheese Crostini drizzled with Lavender Honey

Roasted Grape, Blue Cheese, and Walnut Canape

Rosemary Potato Rounds

Thai Sweet Chili Chicken on Wonton Crisp

Rosemary, Blue Cheese, Apple, and Walnut Flatbread

Caramelized Vidalia Onion Tartlets

Blue Cheese and Candied Pecans drizzled with Honey in an Endive Cup

Southern Chicken Salad on a Herbed Baked Cracker

Smoky Pimento Cheese & Bacon Crostini

Salads

Please choose a minimum of 1

Traditional Caesar

Crisp Romaine Lettuce with homemade croutons and Parmesan cheese and finished with a creamy dressing

Classic Garden Salad

Mixed Baby Greens with tomatoes, cucumbers, carrots and croutons and finished with house-made ranch or balsamic vinaigrette

Classic Greek Salad

With vine-ripened tomatoes, cucumbers, red onion, kalamata olives, feta and finished with Greek dressing

Steak House Wedge Salad

With Applewood smoked bacon, Gorgonzola, diced tomatoes & cucumbers and finished with creamy blue cheese dressing

Grilled Vegetable Salad

Grilled Asparagus, Summer Squash, and Red Peppers Over mixed baby greens with Parmesan, and finished with a sherry vinaigrette

Roasted Beet Salad

Slow roasted Beets accented with Thyme and Garlic Over baby arugula with goat cheese, candied nuts, and honey Dijon vinaigrette

Harvest Medley Salad

Roasted Butternut Squash and Dried Cranberries Over mixed baby greens with blue cheese, walnuts, and walnut vinaigrette

Avocado & Orange Salad

With thinly sliced red onion, mixed baby greens, and finished with a light citrus vinaigrette

Watermelon and Heirloom Tomato Salad

Dressed with Feta and candied pecans over assorted baby greens, and finished with a basil vinaigrette

Manchego & Apple Salad

With baby arugula, dates, candied walnuts, and finished with a walnut vinaigrette

Entrées

Please choose a minimum of 1

Traditional Favorites

Grilled Chicken Marsala

With a mushroom and sweet marsala wine sauce

Bruschetta Grilled Chicken

Chicken breast topped with sautéed tomatoes, garlic, and fresh basil

Classic French Coq au Vin

Tender chicken thighs slow braised in red wine and herbs

Pecan Crusted Tilapia

With a light honey Dijon sauce

Beef Bourguignon

Tender beef tips braised with red wine, herbs, and mushrooms

Herb Crusted Roast Beef

Slow cooked roast accented with rosemary, thyme, and oregano

Rosemary Pork Tenderloin

With a port wine reduction

Deluxe Selections

Rosemary Pork Tenderloin

With a port wine reduction

Maple Glazed Atlantic Salmon

Roasted with thyme, ginger, and maple

Herb Grilled Atlantic Salmon

With compound butter of mixed herbs

Blackened Shrimp

Served with creamy stone-ground grits

Grilled Filet of Beef Tenderloin

Rubbed with steakhouse spices and topped with roasted garlic butter – 6 oz.

New York Strip au Poivre (6 ounce portion)

With brandy cream sauce

Premium Selections

Pan Seared Halibut

**subject to seasonal availability
With Lemon Basil Vinaigrette*

Seared Jumbo Scallops

With spicy remoulade sauce

Prosciutto & Basil Stuffed Beef Tenderloin

With sauce Robert

Maryland Style Crab Cake

Jumbo lump crab with fine herbs and a white wine reduction

Luxury Selections

Grilled Bone-in Veal Chop

Accented with fresh herbs and lemon served with a white wine cream sauce

Surf and Turf

Grilled Filet Mignon (6 oz.) with your choice of the following

Maryland Style Crab Cake

Seared Jumbo Shrimp

Poached Lobster Tail (4 oz.)

Simply Seared Ahi Tuna

With capers and lemon brown butter sauce

All Entrées include a choice of Yeast Rolls, Garlic Bread Sticks, Cornbread, or Honey-butter Biscuits

Vegetables

Please choose at least 1 vegetable

Traditional Favorites

Roasted Broccoli

With rosemary and garlic infused olive oil

Lemon Garlic Green Beans

With lemon zest, garlic, and a hint of butter

Sautéed Squashes and Peppers

With herb infused olive oil

Roasted Root Vegetables

Carrots, parsnips, and sweet potatoes accented with thyme

Corn and Butter Bean Succotash

With an herb vegetable broth

Creamed Spinach

With a hint of nutmeg

Deluxe Selections

Haricot Verts

With garlic butter and almonds

Grilled Jumbo Asparagus

With balsamic glaze

Sautéed Spinach

With pine nuts and golden raisins

Roasted Baby Vegetables

With herb butter

Roasted Acorn Squash

With brown sugar and walnuts

Classic Ratatouille

Mixed vegetables in an herb tomato broth

Starches

Please choose at least 1 starch

Traditional Favorites

Rosemary Roasted Baby Red Potatoes
With rosemary and thyme

Roasted Garlic Mashed Potatoes

Cinnamon Maple Mashed Sweet Potatoes

Herb Rice Pilaf

Wild Rice Pilaf
With mixed mushrooms

Deluxe Selections

Oven Roasted Fingerling Potatoes
With shallots and fine herbs

Lyonnais Potatoes
Thinly sliced potatoes layered and baked with sage and butter

Wild Mushroom Risotto
Creamy arborio rice mixed with assorted mushrooms and herbs

Parmesan & Herb Risotto
Creamy arborio rice mixed with parmesan and fresh herbs

Twice Baked Russet Potato
With bacon, chives and smoked cheddar

Desserts

Dessert Shooters

Includes two shooters per person

A delightful assortment of chocolate fudge brownie/toffee cream, raspberry/vanilla cream, apple pie, tiramisu, banana pudding, strawberry shortcake, red velvet/cream cheese frosting

Individual Desserts

Dark Chocolate Mousse and Strawberries
Caramelized Apple Bread Pudding with Bourbon Sauce
Seasonal Cobblers
Old Fashioned Banana Pudding
Strawberry Shortcake
Key Lime Pie
New York Cheesecake
Carrot Cake
Dulce de Leche Cake
Tiramisu
Dark Chocolate Tart with Raspberry Coulis
Chocolate Cannoli

**We also offer a wide variety of cakes, pies, cookies and other dessert options*

Beverages

Sparkling Punch

Sold by the gallon

Flavor Infused Water

Citrus Basil / Strawberry Mint / Ginger Cucumber

Sold by the gallon

Iced Tea (Sweet & Unsweet)

Sold by the gallon

Lemonade

Sold by the gallon

Bottled Water

Canned Soda

Coffee (Minimum of 20 people)

Full-service Parties Only

Coffee served in urns with basic china coffee mugs

Premium Service

Full-service Parties Only

Coffee served in urns with china coffee cups and saucers

Additional Coffee Selections

Whipped cream, flavored creamers: French vanilla & hazelnut, biscotti, chocolate tuile cookies

Available only with Premium Service

All Coffee Service comes with sugar, sweeteners, and creamers

Beverages sold by the gallon can also be dispensed in decorative carafes for full-service parties