

Tasteful Occasions

Custom Catering & Event Planning

Full-Service Catering Menu

Please use our full-service menu as a palate for your serviced event. We allow you to customize, change and or combine just about any items on the menu to create your vision. If you have a menu idea that you don't see on our menu... please don't hesitate to ask... we are happy to create a menu item just for you! If you are only looking for pick-up or delivery (without service), please see our Delivery Menu!

To help you better understand the menu please use the following codes...

Our House Favorite Items are in Teal!

- GF** - Items can be made gluten free upon request, part of a display is gluten free, or the item is naturally gluten free.
- DF** - Items can be made dairy free upon request, part of a display is dairy free, or the item is naturally dairy free.
- V** - Item or part of the display can be made vegan or the item is naturally vegan.
- \$\$** - Item is a higher price point (prices will be shown on your custom proposal)

Please visit our Instagram and Facebook page for pictures!

Hors D' Oeuvre Display Ideas

Choose a display or two or three for your cocktail hour! Let us help you customize a beautiful tiered grazing table by combining more than one display and or some Hors d' oeuvre pieces. These stations can also be used for a progressive station style dinner for a cocktail hour/party feel to your entire event. Inquire for more information on progressive station style events if you are not looking for a sit-down or buffet dinner.

Charcuterie Board Display Chef's selection of up to four Gourmet cheeses, Genoa salami, aged Prosciutto, pepperoni, assorted olives, seasonal preserves, mixed nuts, dried fruit, grapes, honey, crostini, fresh bread and crackers tiered and displayed beautifully. **GF, \$\$**

Anti-pasti Display Grilled & Roasted seasonal vegetables, fresh Mozzarella, Provolone, Gorgonzola, aged Cheddar, Genoa salami, Prosciutto, pepperoni, assorted olives, pepperoncini, Parmesan garlic herb olive oil for dipping, grilled Naan, fresh bread and crackers displayed and tiered beautifully. **GF, DF, V, \$\$**

Mediterranean Display Chilled Feta cucumber Pico de gallo, garlic hummus, olive tapenade, Chevre cheese, Manchego, Mozzarella, triple cream Brie, grilled & roasted seasonal vegetables, Parmesan garlic herb olive oil for dipping, grilled Naan, fresh bread & crackers displayed and tiered beautifully. **GF, DF, V**

Traditional Cheese, Chilled Crudité & Seasonal Fruit Display Aged cheddar, Provolone, Swiss and Smoked Gouda cheeses displayed & tiered beautifully with chef's selection of seasonal fruit, celery, carrots, cucumber, colored peppers, creamy dill herb dip, crostini and crackers. Display can be customized without veggies, cheese or fruit. **GF, DF, V**

Gourmet Cheese, Chilled Crudité & Berry Display Triple cream Brie, herb or seasonal crusted goat cheese, aged Cheddar, Manchego and or chef's selection of cheese displayed & tiered beautifully with chef's selection of seasonal berries, grapes and dried fruit, celery, carrots, cucumber, colored peppers, creamy dill herb dip, crostini and crackers. Display can be customized without veggies, cheese or fruit. **GF, DF, V, \$\$**

Chilled Crudité Display Chilled celery, cucumber, broccoli florets, carrots, colored peppers and grape tomatoes display tiered and displayed beautifully with our creamy dill herb dip and garlic hummus. **GF, DF, V**

Grilled Flatbread Display A beautifully delicious display of your selected flatbreads (up to four) sliced in individual pieces. Choose from White Chicken Artichoke Pesto, Hawaiian Ham & Pineapple, Mediterranean Veggie, Supreme pizza, Meat Lover's, Margherita, Fig Prosciutto Provolone, Sweet Apple Brie, Pear Gorgonzola Walnut, Buffalo Chicken, Philly Cheese Steak or your creation. **GF Upon Request**

Slider Display Choose from our rustic fresh baked focaccia bread cut sliders or individual fresh baked slider buns filled with your selection (up to four) displayed and tiered beautifully. Choice of BBQ Brisket, Muffuletta, Pulled Pork w/Slaw, Buffalo Chicken, Chicken Dijon Deluxe, Portobello Mozzarella, Philly Cheese Steak, Italian Style, Bacon Cheeseburger, Cheeseburger, Italian Meatball, Crabcake, Chicken Parmigiano, Three cheese w/Ham or your creation.

Slider Carving Station A beautiful carving station display with your choice of meat thinly sliced to order and served with sliced fresh baked slider buns, Dijon horseradish sauce and the appropriate sauces per your meat selection. Choice of Roast Beef, Pit Beef, Beef Tenderloin, Soy Garlic Pork Tenderloin, Garlic Rosemary Roasted Turkey Breast, Rotisserie Baked Turkey Breast. **DF**

BBQ Sundae Station Our Southern Style Pulled Pork, Smoked BBQ Pulled Chicken, Honey Bacon Baked Beans, Classic Vinaigrette Slaw, White Alabama BBQ sauce, Sweet & Tangy BBQ sauce, Smokey BBQ sauce, hot sauce and cheddar cheese sauce with a small glass/cup for guests to make a BBQ Sundae their way and enjoy as they walk around and mingle. **GF, DF**

Italian Pasta Bar Blackened Chicken Penne Alfredo, Vodka Farfalle and a Beef Bolognese Gemelli sided with shaved Parmesan, grated Parmesan, Italian Focaccia bread sticks, Parmesan garlic herb olive oil for dipping and your choice of glass/cup for the pasta to be served in with a demitasse fork for easy mingling. Additional pasta selections are available to customize the display. **GF, DF, V**

Macaroni & Cheese Bar A beautiful display of our Traditional Creamy Mac & Cheese and our White Cheddar Parmesan Mac & Cheese surrounded by diced ham, bacon pieces, pico de gallo, Parmesan cheese, Sun-dried Tomatoes, steamed broccoli pieces, basil Pesto and sour cream. Served in your choice of cup/glass for a Champagne, Martini, Wine or Classic Mac & Cheese Bar Style. **GF, DF, V**

Mashed Potato Bar A beautiful display of Mashed Red Potatoes and Sweet Potato Souffle surrounded by diced ham, bacon pieces, steamed broccoli pieces, sour cream, butter, cheddar cheese, blue cheese, chives, brown sugar, pecans, cranberries & honey. Served in your choice of cup/glass for a Champagne, Martini, Wine or Classic Style. This can be done without sweet potatoes and the candied toppings. **GF, DF, V**

Mashed Potato n' Mac & Cheese Bar A beautiful display of our White Cheddar Parmesan Mac & Cheese and Mashed Red Potatoes surrounded by diced ham, bacon pieces, pico de gallo, Parmesan cheese, Sun-dried Tomatoes, steamed broccoli pieces, basil Pesto, butter, cheddar cheese, blue cheese, chives and sour cream. Served in your choice of cup/glass for a Champagne, Martini, Wine or Classic Style. **GF, DF, V**

Fiesta Nacho Bar A beautifully tiered display of our authentic white queso, homemade beef chili, fresh homemade salsa & guacamole, chipotle sour cream, hot sauce, jalapenos and tortilla chips. Displayed with rustic paper nacho holders unless china is chosen. **GF, DF, V**

Fiesta Quesadilla Bar Our delicious homemade chicken, shrimp, beef and vegetable quesadillas cut into triangles and displayed with fresh homemade salsa and guacamole, chipotle sour cream, jalapenos, hot sauce and tortilla chips.

Savory Soup Bar Your selection of up to three soups displayed with bowls, spoons and the necessary toppings per soup. See our Soup Selections below. **GF, DF, V**

Popcorn Bar A rustic display of Butter Popcorn, Garlic Parmesan Popcorn, Caramel Popcorn and Chesapeake Cheddar Popcorn with brown paper bags for guests to fill and enjoy. Additional flavors available upon request. **GF**

Philly Pretzel Bite Display An assortment of salted and cinnamon sugar fresh baked Philly Pretzel Bite pieces displayed rustically around a Warm Cheddar Lager Cheese sauce, a Warm Caramel Glaze and Mustards for dipping.

Fondue Station Our Cheddar Lager Fondue and Vino Swiss Fontina Fondue surrounded by assorted fresh baked bread, carrots, celery, blanched broccoli florets, roasted potatoes, apples, and pretzels. Served with 12" fondue skewer sticks for dipping fun! **GF**

Bruschetta Display A beautifully tiered display of our Fresh Tomato Basil Bruschetta Topping, a Seasonal Fruit & Cheese topping, an Olive Tomato Bruschetta topping, grated Parmesan cheese and toasted baguette for guests to make their own delicious morsel.

Sushi Display** A wide variety of handmade sushi rolls and sashimi atop rice displayed as a wedding cake or tiered display (your choice) with chopsticks, pickled ginger, wasabi and gf soy sauce. **GF, DF, \$\$**

Gourmet Shrimp Cocktail Display Our MD Style Steamed Shrimp, Garlic Steamed Shrimp and Citrus Basil Shrimp served cocktail style with the tail on, over ice with lemon wedges, cocktail sauce, Dijon basil aioli and a garlic remoulade for dipping. **GF, DF, \$\$**

Seafood Cocktail Station** Fresh shucked Oysters on the Half Shell, Clams on the Half Shell, Citrus Basil Shrimp Cocktail, and Ahi Tuna Tartare served over a large bed of ice with cocktail sauce, red wine Mignonette, lemon wedges, Himalayan sea salt and Tabasco sauce. Includes a professional Shucker onsite. **GF, DF, \$\$**

Raw Oyster Bar** Fresh shucked Oysters on the Half Shell over a large bed of ice with cocktail sauce, red wine Mignonette, lemon wedges, Himalayan sea salt, and Tabasco sauce. Includes a professional Shucker onsite to shuck fresh. **DF, GF, \$\$**

Warm Dip Display Choice of three Warm Dips from below displayed beautifully with the necessary breads, crackers, tortilla chips and crudité for dippings. **GF**

Warm Dips

All of our delectable dips are displayed in a chafing dish surrounded by dippers and can stand alone as a display or be added to a display above or a custom grazing table. Our dips can also be served in small boats or on grilled Naan as a butlered appetizer.

MD Style Crab Dip Served with grilled Naan, soft baguette and crackers. **GF**

Three Cheese Spinach Artichoke Dip Served with grilled Naan, soft baguette and tortilla chips. **GF**

Crab Spinach Artichoke Dip Served with grilled Naan, Soft baguette and tortilla chips. **GF**

Roasted Red Pepper & Sundried Tomato Dip Served with grilled Naan, soft baguette and tortilla chips. **GF**

Buffalo Chicken Dip Served with tortilla chips and celery. **GF**

Pepperoni Pizza Dip Served with grilled flatbread and soft baguette.

Hot Shrimp Dip Served with grilled Naan, soft baguette and crackers.

Chili Con Queso Served with tortilla chips. **GF**

Authentic Queso Blanco Served with tortilla chips. **GF**

Cheddar Lager Fondue Served w/ assorted breads, crudité, apples, pretzels and tortilla chips. **GF**

Hors D' Oeuvre Pieces

Our Hors D' Oeuvre pieces can be served butler style by servers at your event or added to any display.

You may also choose to create a delectable **grazing table** of a variety of Hors D' Oeuvre pieces from below. Remember... Our menu is a canvas and we will help you create the perfect menu for your event!

We can use Gluten Free Flatbread as needed, upon request only.

Seafood Hors D' Oeuvre Selections

Bacon Wrapped Scallops GF, DF, "Butler Only"
Bacon Wrapped Shrimp GF, DF, "Butler Only"
Mini Jumbo Lump Crab Cake DF, \$\$, "Better Butlred"
Cajun Shrimp & Grits Cup GF,
Crab & Corn Risotto Bowl GF
Citrus Basil Shrimp Cocktail GF, DF
Garlic Shrimp Cocktail GF, DF
Classic Shrimp Cocktail GF, DF
Ponzu Ahi Tuna Spoon GF, DF, "Butler Only"
Ahi Tuna & Soy Garlic Slaw Martini** DF
Ahi Tuna Tartare** GF, DF
Crab Stuffed Mushroom Caps GF, \$\$
Crab & Avocado Tostada GF, DF, \$\$, "Butler Only"
Shrimp Ceviche Cup* GF, DF

Salmon Cake
Mexican Seafood Cocktail Shooter GF, DF, \$\$
Gazpacho & Crab Shooter GF, DF
Mini Lobster Roll \$\$
Tropical Grilled Salmon Bite DF, "Butler Only"
Smoked Salmon Cucumber GF, DF
Shrimp Quesadilla Triangle
Raw Oysters On the Half Shell* GF, DF, \$\$
Crab Bisque Soup Shooter GF, "Better Butlred"
Lobster Bisque Shooter GF, \$\$, "Better Butlred"
Shrimp & Sausage Jambalaya Cup GF
Lobster Mac & Cheese Bowl "Butler Only"

Beef, Chicken & Pork Hors D' Oeuvre Selections

Beef Tenderloin & Horseradish Canape DF, GF
Bacon Wrapped Goat Cheese Stuffed Date GF
Sausage Stuffed Mushroom GF
Jerk Chicken Skewer GF, DF, "Butler Only"
Jerk Chicken & Pineapple Bites GF, DF
Tropical Chicken Skewer DF, "Butler Only"
Tropical Chicken & Pineapple Bites DF
Bacon Macaroni & Cheese Bite
White Cheddar Bacon Mac & Chz Cup GF, "Butler Only"
Chicken Satay Skewer GF, DF, "Butler Only"
Hawaiian Pineapple & Ham Flatbread
Antipasti Boat GF
Philly Cheesesteak Egg Roll
Philly Cheesesteak Flatbread
Philly Cheese Steak Slider
Italian Cocktail Meatball GF
Sweet & Sour Meatball
Swedish Meatball GF
BBQ Meatball GF
Steak Quesadilla Triangle
Chicken Quesadilla Triangle
Country Chicken & Waffle Skewer
Western Bacon BBQ Potato Round GF

Pigs in a Blanket
Petite Beef Wellington \$\$
Mini Pork Carnita & Street Corn Tacos GF, DF
Garlic Rosemary Lolli-pop Lamb Chop GF, DF, \$\$
Mini Reuben
Meat Lover's Flatbread
Fig, Prosciutto, Provolone Flatbread
White Chicken Artichoke Flatbread
Buffalo Chicken Flatbread
Buffalo Chicken Slider
Prosciutto Melon Skewer GF, DF
Shepherd's Pie Cup GF
Meatball Marinara Slider
Cheeseburger Slider
Bacon Cheeseburger Slider
Mushroom & Swiss Burger Slider
Pulled Pork Slider
Deluxe Dijon Chicken Slider
Beef Brisket Slider
Chicken Corn Chowder Shooter GF
Beef & Bean Chili Shooter GF, DF
BBQ Pulled Pork n' Slaw Sundae Cup GF, DF
Mini Italian Focaccia Slider

Vegetable & Fruit Selections

Goat Cheese & Veggie Stuffed Mushroom GF
Asian Spring Roll DF, V
Tomato & Goat Cheese Flatbread
Mediterranean Veggie Flatbread
Sweet Apple & Brie Flatbread
Asiago Stuffed New Potato GF
Pear & Gorgonzola Flatbread
Portobello & Goat Cheese Canape
Hummus Cucumber Canape DF GF, V
Baked Cheese Olive
Tomato Basil Soup Shooter w/Grilled Cheese
Margherita Flatbread
Gazpacho Soup Shooter DF, GF, V

Chilled Blueberry Soup Shooter DF, GF, V
Watermelon Feta & Lime Martini GF, V
Sun-Dried Tomato Mac & Cheese Cup GF
Sweet Potato Souffle Shooter GF
Portobello & Mozzarella Slider
Sweet Potato & Goat Cheese Round GF
Autumn Acorn Candied Squash Bite GF, DF
Kettle Corn Popcorn Cone GF
Garlic Parmesan Popcorn Cone GF
Soft Pretzel Nuggets w/Lager Cheese DF, V
Veggie Quesadilla Triangle
Corn Chowder Shooter GF
Caprese Skewer GF

Gourmet Soups

All of our delicious soups can be butlered as a "shooter" or displayed as part of a soup bar at cocktail hour or served on the dinner buffet or in individual cups or bowls as part of a soup course for a plated dinner.

MD Style Crab Bisque Jumbo lump crab, cream, sherry and the perfect blend of spices. **GF**
Lobster Bisque Classic creamy soup with sherry and loads of melt in your mouth lobster pieces. **GF**
Chicken Corn Chowder Creamy crowd pleaser with chicken, parsley, onion, and loads of flavor! **GF**
Shrimp Corn Chowder Creamy crowd pleaser with shrimp, Old Bay and loads of flavor! **GF**
Signature Tomato Basil Soup Fresh made with a touch of garlic, basil, cream and Parmesan. Topped with Croutons & Shaved Parmesan. This can also be topped with Jumbo Lump Crab, Steamed Shrimp or Grilled Cheese upon request. **DF, GF, V**
Cajun Black Bean Soup Made with ham stock and seasoned beautifully. Served with onions and creme fresh. **DF, GF, V**
Home Style Beef Chili Served with hot sauce, sour cream, cheddar cheese, diced onion and jalapenos. **DF, GF**
Chicken Tortilla Soup Served with cheddar cheese, creme fresh, cilantro and corn tortilla pieces. **DF GF**
Chilatole The Hang-Over Soup! Chicken, corn, corn dumplings, tomato fried rice, lime & Chipotle pepper. **GF, DF**
Custom Soup Do you have a favorite soup... just let us know and we will make it!

Fresh Made Salads

All of our salads are made fresh onsite and can be served on a buffet, built into a Martini Salad Station or Salad bar, or plated at each guest's seat.

Signature House Salad Mixed greens, romaine, cucumber, red onion, grape tomato, shaved Parmesan & Red Wine Vinaigrette. **GF, DF, V**
Fresh Garden Salad Romaine, shredded carrots, cucumber, grape tomato, croutons and your choice of dressing. **GF, DF, V**
Strawberry Summer Salad Mixed greens, romaine, strawberries, blueberries, goat cheese, pecans and Balsamic Vinaigrette. **GF, V**
Red, White & Blue Salad Greens, sun-dried tomatoes, blueberries, gorgonzola, pecans & Raspberry Vinaigrette. **GF, V**
Cranberry Apple Salad Greens, romaine, cranberries, apples, goat cheese, pecans and Balsamic Vinaigrette. **GF, V**

Mediterranean Salad Mixed greens, romaine, shredded carrots, chickpeas, grape tomatoes, Feta cheese, Kalamata olives, cucumber, red onion and Red Wine Vinaigrette. **GF, V**

Pear & Gorgonzola Salad Mixed greens, romaine, sliced pear, gorgonzola, pecans and Balsamic Vinaigrette or Raspberry Vinaigrette. **GF, V**

Steakhouse Wedge Salad Wedge of iceberg lettuce topped with sliced grape tomatoes, crispy bacon pieces, crumbled blue cheese, diced red onion and blue cheese dressing. **GF, V**

Arugula Lemon Salad Arugula, shaved Parmesan, pine nuts, olive oil, Kosher salt, and fresh lemon juice. **GF, V**

Greek Salad Romaine, Feta, Kalamata olives, cucumber, red onion, grape tomatoes and a Greek Vinaigrette. **GF, V**

Classic Caesar Salad Crisp romaine, grated Parmesan, crispy croutons, shaved Parmesan and a creamy steak house style Caesar dressing.

Watermelon Feta Salad Seasonal only for summer months! Fresh watermelon wedges and Feta over arugula with fresh mint and a Lime Vinaigrette. **GF**

Caprese Salad Seasonal to Spring and Summer Months! Fresh beefsteak tomatoes layered with fresh mozzarella and fresh basil leaves with Himalayan sea salt, cracked pepper and a Balsamic glaze drizzle. **GF**

Salad Bar A beautiful display of individual bowls of mixed greens, romaine, an array of customized toppings and up to three salad dressing selections for guests to build their favorite salad on a station or buffet. **GF**

Entree Selections

Most of our Entrees can be served on a Buffet or as a Plated dinner. Some are better plated than served on a buffet or vice versa, and are noted as "Plated Only" or "Buffet Only" below.

Beef Selections

Slow Roasted Prime Rib Seasoned to perfection and cooked to a perfect medium rare, carved to order, dunked in au jus and served with our homemade Dijon horseradish sauce. **GF, DF, \$\$**

Signature Pit Beef Cooked to a perfect medium rare, sliced thin, individually dunked in garlic au jus and served with BBQ sauce, Dijon horseradish sauce, prepared horseradish and sliced red onion. **GF, DF, "Buffet Only"**

Carved Beef Tenderloin Lightly seasoned, prepared to your liking, carved on site and served with Dijon horseradish sauce and red wine demi glaze. **GF, DF, \$\$**

Garlic Rosemary Carved Roast Beef Garlic and rosemary rubbed top round cooked to your liking, carved to order and served with garlic au jus for dipping as well as Dijon horseradish sauce and brown gravy. **GF, DF, "Buffet Only"**

Grilled London Broil Marinated & grilled to your liking, sliced and served with our cilantro chimichurri, horseradish sauce and steak sauce. **GF, DF**

Slow Roasted Beef Brisket Marinated and slow cooked to a perfect tenderness in seasoned garlic red wine au jus. Served with brown gravy and Dijon horseradish sauce. **GF, DF, "Better on Buffet"**

Smoked BBQ Beef Brisket BBQ smoked brisket sliced and served with Dijon horseradish sauce, prepared horseradish, red onions, hickory smoked BBQ sauce and our white Alabama BBQ Sauce. **GF, DF, "Better on Buffet"**

Red Wine Braised Short Ribs Boneless short rib beef marinated and braised to a tender perfection with a root vegetable, herb & red wine demi glaze. Served with a side of Dijon horseradish sauce. **GF, DF**

Red Wine Braised Beef Tips Seasoned and braised beef tips in a root vegetable and red wine demi glaze. Melt in your mouth tender. Served with Dijon horseradish sauce on the side. **GF, DF**

Rosemary Garlic Leg of Lamb Leg of lamb marinated and cooked to a tender perfection with rosemary, garlic & olive oil. Carved to order & served with a mustard shallot sauce, a mint and herb chimichurri and traditional mint jelly. **GF, DF, "Better on Buffet"**

Rustic Garlic Lamb Chops Cooked to your liking with garlic, shallots, rosemary and seasoning. Served with a red wine demi glaze and a side of mint & herb chimichurri. **GF, DF, \$\$ "Plated Only"**

Tenderloin Tips in Mushroom Onion Gravy Roasted beef tenderloin tips, mushrooms, onion, thyme, parsley, cream & garlic. **GF**

Asian Beef & Broccoli Soy garlic marinated beef strips roasted with broccoli, shallot & red pepper in a soy sesame garlic sauce. **DF**

Steak Diane Thinly pounded and seasoned beef tenderloin sauteed with mushrooms, shallots and a creamy mustard cognac veal demi glaze sauce. **GF, \$\$, "Better Plated"**

Filet Mignon Lightly seasoned grilled Angus Center Cut beef tenderloin steak with garlic, salt, thyme and pepper. Topped with a roasted garlic butter compound and served with a side of Dijon horseradish sauce. Other toppings available... inquire. **GF, \$\$, "Plated Only"**

Grilled Sirloin Steak Perfectly seasoned Certified Angus round "baseball" sirloin steak grilled to perfection and topped with a garlic herb butter compound. Served with Dijon horseradish sauce on the side. Other sauces and toppings are available... inquire. **GF, "Plated Only"**

New York Strip Steak Lightly seasoned New York Strip Steak grilled to perfection and drizzled with a light red wine demi glaze. Served with Dijon horseradish sauce and steak sauce on the side. Other sauces and toppings are available... inquire. **GF, DF, \$, "Plated Only"**

Grilled Ribeye Steak Thin cut Angus Ribeye seasoned, grilled and topped with our garlic au jus. Served with Dijon horseradish sauce. Other sauces and toppings are available... inquire. **GF, DF, \$, "Plated Only"**

Grilled Flat Iron Steak Grilled Angus flat iron steak perfectly seasoned and topped with a red wine demi glaze. Served with Dijon horseradish sauce on the side. Other sauces and toppings available...inquire. **GF, DF, "Plated Only"**

Spaghetti & Meatballs Barilla Spaghetti tossed with a basil marinara sauce and tender meatballs. Topped with shaved Parmesan. This can also be made with Bolognese sauce and meatballs upon request. This dish can be made with Gluten Free Barilla spaghetti upon request.

Spaghetti Bolognese Our homemade bolognese sauce made with ground beef, ground sausage, peppers, onions, garlic, Parmesan, tomato and herbs tossed with Barilla Spaghetti. Topped with shaved Parmesan. This dish can be made with Gluten Free Barilla spaghetti upon request.

Beef & Cheese Homemade Lasagna Barilla lasagna noodles layered with Ricotta, mozzarella, ground beef, ground sausage, diced peppers and onions, garlic, marinara and Parmesan baked to perfection. This dish can be made with Barilla gluten free lasagna noodles. **"Better on Buffet"**

Homemade Meatloaf The perfect blend of ground beef, ground pork, ground veal, Italian seasonings, garlic, egg, bread crumbs and tomato baked to perfection and topped with brown gravy (or a tomato ketchup sauce upon request).

Bolognese Stuffed Shells Cheese filled stuffed shells topped with our homemade bolognese sauce with ground beef, ground sausage, peppers, onions, garlic, tomato and herbs. Topped with shaved Parmesan.

Bolognese Baked Ziti Barilla Ziti tossed with our homemade bolognese sauce made with ground beef, ground sausage, peppers, onions, garlic, tomato and herbs and baked with Mozzarella and Parmesan. This dish can be made with Gluten Free Barilla Penne. **"Better on Buffet"**

Garlic Shredded Beef Tacos Slow roasted tender shredded beef tossed with garlic, oregano, chili powder, cumin and tomato. Sided with freshly made salsa and guacamole, sour cream, shredded cheddar, shredded lettuce, jalapenos, hot sauce, grilled corn shells and flour tortilla shells. Create a taco style buffet with our pork carnitas and/or chicken fajitas for a delicious Mexican style event. **GF, DF, "Better on Buffet"**

Traditional Homestyle Ground Beef Tacos Ground beef seasoned with tomato, onion, cumin, chili powder and garlic for a traditional homestyle taco. Sided with freshly made salsa and guacamole, sour cream, shredded cheddar, shredded lettuce, jalapenos, hot sauce, grilled corn shells and flour tortilla shells. Create a taco style buffet with our pork carnitas and/or chicken fajitas for a delicious Mexican style event. **GF, DF, "Better on Buffet"**

Steak Fajitas Fajita marinated and grilled tender steak sliced thin and tossed with sauteed peppers and onions. Sided with freshly made salsa and guacamole, sour cream, shredded cheddar, pico de gallo, jalapenos, hot sauce, grilled corn and flour tortilla shells. **GF, DF, "Better on Buffet"**

Carne Asada Tacos Thinly sliced perfectly marinated & grilled steak sided with freshly made salsa and guacamole, fresh cilantro, cilantro chimichurri, thinly sliced radish and red onion, sour cream, jalapenos, cheddar and feta cheese, and grilled corn and flour tortillas. **GF, DF, "Better on Buffet"**

Slow Roasted Corned Beef & Cabbage Slow roasted and perfectly seasoned tender corned beef and cabbage. Served with yellow mustard, spicy mustard and horseradish mustard. Perfect for your next St. Patty's Day Party. **GF, DF**

Hamburger & Cheeseburger Bar Perfectly seasoned and grilled Angus Sirloin 1/3 lb hamburgers and cheeseburgers sided with tomatoes, lettuce, red onion, sauteed onions and mushrooms, hickory smoked bacon, pickles, mayonnaise, ketchup, mustard and hamburger rolls. **GF (no roll), DF (no cheese)**

Shepherd's Pie Our signature meatloaf blend without any breading, crumbled and topped with brown gravy and our delicious mashed potatoes. **GF, "Better on Buffet"**

Poultry & Pork Selections

All of the breaded chicken options can be made with grilled chicken for a Gluten Free option.

Tropical Grilled Chicken Breast Soy garlic marinated chicken breast grilled and topped with soy garlic sauce and fresh pineapple salsa. **DF**

Chicken Chesapeake Seasoned and grilled chicken breast topped with our signature crab dip, jumbo lump crab meat and scallions. **GF, \$\$, "Plated Only"**

Chicken Florentine Grilled chicken breast topped with sauteed fresh spinach, garlic and a Parmesan Mornay sauce. **GF**

Soy Sesame Grilled Chicken Breast Grilled chicken breast marinated and basted in our soy sesame garlic sauce and topped with sesame seeds and fresh scallions. **DF**

Chicken Lorelle Grilled chicken breast topped with fire roasted red peppers, sauteed spinach, Feta cheese and finished with a creamy lemon Tarragon sauce. **GF**

Chicken Saltimbocca Seasoned grilled chicken breast topped with prosciutto, sage, fontina and provolone cheese and a garlic white wine sage beurre blanc. **GF**

Chicken Marsala Lightly breaded chicken breast topped with homemade Marsala sauce, sliced mushrooms, shaved Parmesan and parsley.

Chicken Piccata Deluxe Lightly breaded pan seared chicken breast topped with capers, artichoke, red pepper & a lemon beurre blanc.

Classic Chicken Piccata Lightly breaded sauteed chicken breast topped with a lemon caper beurre blanc and fresh parsley.

Chicken Francese Lightly breaded and sauteed chicken cutlets with a lemon butter white wine sauce, lemon rounds and fresh parsley.

Chicken Cordon Bleu Breaded sauteed chicken breast topped with thinly sliced smoked ham, aged provolone and a Parmesan cream sauce.

Creamy Italian Lemon Chicken Breast Italian red wine marinated and grilled chicken breast topped with a lemon Dijon cream sauce. **GF**

Chicken Caprese Balsamic marinated and grilled chicken breast topped with fresh basil, grape tomato, fresh Mozzarella, and a Balsamic glaze drizzle. **GF**

Chicken Tenders Breaded chicken tenders sided with honey mustard, bbq sauce, and a dijon basil aioli. **“Buffet only”**

Rustic Chicken Nuggets Lightly breaded random chicken nugget pieces sided with honey mustard, BBQ sauce and Dijon basil aioli. **“Buffet Only”**

Honey Mustard Grilled Chicken Breast Marinated and grilled chicken breast in a whole grain mustard, honey, lemon and crushed pepper sauce. **GF, DF**

Mediterranean Chicken Breast Grilled chicken marinated with paprika, nutmeg, lemon, garlic, olive oil & herbs and sided with Tzatziki sauce, garlic hummus, pesto sauce and Romesco sauce. **GF, DF, “Better on Buffet”**

Grilled Mediterranean Chicken Quarter Grilled chicken quarters marinated with paprika, nutmeg, lemon, garlic & herbs and baked to a tender perfection. Served with Tzatziki sauce. **GF, DF**

Chicken Marinara Lightly breaded chicken breast baked with our homemade marinara, fresh basil, mozzarella & provolone.

Chicken Tikka Masala Garlic, ginger, turmeric marinated and grilled chicken thigh medallions tossed with a curry tomato Tikka Masala sauce. **GF**

Feta & Spinach Stuffed Chicken Tender breast of chicken stuffed with feta, spinach, red peppers & Italian herbs, pan seared and topped with a Dijon white wine cream sauce. **GF, “Better Plated”**

Cranberry Chicken Medallions Boneless skinless chicken thighs baked in a sweet & tangy cranberry sauce. Perfect for the Fall! **DF**

General Tso's Chicken Breaded chicken thigh pieces tossed in a traditional tangy General Tso's sauce.

Asian Sweet & Sour Chicken Lightly breaded and pan seared chicken medallions tossed in the perfect sweet & sour sauce.

Curry Chicken Medallions & Artichoke Hearts Grilled chicken medallions and artichoke hearts tossed with water chestnuts, cheddar cheese, and a lemon curry cream sauce. **GF**

Rotisserie Baked Chicken Pieces Chicken legs, thighs & bone-in breasts marinated & slow roasted to a juicy perfection on our own signature rub. Served with Smokey BBQ sauce, Alabama BBQ sauce and a Dijon Aioli on the side. For a plated dinner this would be a chicken quarter on each plate. **GF, DF**

BBQ Chicken Pieces Grilled chicken legs, thighs and breasts basted in a smokey BBQ sauce. **GF, DF, “Buffet Only”**

Duck Confit A tender 8-10 oz duck leg prepared in the traditional confit French manner drizzled with shallot garlic butter sauce and sided with a fig preserves. **GF “Plated Only”**

Grilled Bratwurst w/Peppers & Onions Perfectly grilled Bratwurst tossed with grilled peppers and onions. Sided with yellow mustard, whole grain mustard and sauerkraut. **“Buffet Only”**

Irish Bangers & Mash Delicious grilled sausage atop garlic red skinned mashed potatoes topped with an onion gravy. **GF**

Southern Style BBQ Pulled Pork House seasoned slow roasted pulled pork tossed lightly with a smokey BBQ sauce. Sided with Smokey BBQ sauce, White Alabama BBQ sauce and a Sweet Kansas City BBQ sauce. **GF, DF, “Better on Buffet”**

BBQ Smoked Pulled Chicken Our Chef's signature smoked chicken breast seasoned to perfection and sided with an Alabama sauce, Kansas City BBQ sauce and a Smokey BBQ sauce. **GF, DF, “Better on Buffet”**

Baby Back BBQ Ribs Tender baby back pork ribs slow cooked in our signature seasoning and basted and grilled in a smoky barbeque sauce. Sided with a hot BBQ sauce, more of the smoky BBQ sauce and a sweet Kansas City BBQ sauce. **GF, DF**

Soy Sesame Pork Tenderloin Roasted soy garlic marinated pork tenderloin sliced and served with a soy garlic sesame sauce, scallions and sesame seeds. **DF**

Apricot Glazed Pork Tenderloin Pork tenderloin basted and roasted in a deliciously sweet & tangy apricot glaze with a touch of garlic and rosemary. **DF, GF**

Tropical Pork Tenderloin Soy garlic marinated & perfectly roasted pork tenderloin topped with a fresh pineapple salsa and the soy garlic juices. **DF**

Roasted Turkey in Dijon Thyme Gravy Perfectly seasoned whole roasted turkey pulled, separated and served in our Dijon thyme gravy. **GF, "Buffet"**

Rotisserie Style Carved Turkey Whole rotisserie style roasted turkey carved and served with traditional turkey gravy, horseradish sauce, cranberry sauce and BBQ sauce. **GF, DF, "Better on Buffet"**

Savory Whole Carved Turkey Perfectly seasoned whole turkey with your traditional Thanksgiving herb flavors. Carved on site and served with cranberry relish & turkey gravy. **GF, "Better on Buffet"**

Dijon Brown Sugar Spiral Sliced Ham Bone-in spiral cut ham cooked with a Dijon brown sugar glaze and served with a whole grain mustard, Dijon mustard, yellow mustard and a brown sugar honey mustard. **GF, DF, "Buffet Only"**

Pollo Asado Earthy citrus marinated and grilled chicken legs and thighs with achiote, oregano, lime, Oj, garlic and more for a delicious taste of Mexico. **GF, DF, "Better on Buffet"**

Citrus Garlic Chicken Fajitas Citrus garlic marinated grilled chicken breast tossed with sauteed colored peppers and onions. Served with homemade fresh salsa and guacamole, pico de gallo, shredded cheddar, Valentina hot sauce, sour cream, jalapenos, grilled corn shells & flour tortilla shells. **GF, DF, "Better on Buffet"**

Chipotle Pork Carnita Tacos Slow cooked pulled pork tossed with a chipotle sauce & served with fresh made salsa & guacamole, sour cream, street corn cotija salsa, cheddar cheese, jalapenos, Valentina hot sauce and flour & grilled corn tortilla shells. **GF, DF, "Better on Buffet"**

Pernil - Puerto Rican Roasted Pork Slow roasted pork seasoned to perfection and cooked until it is fall apart tender and served in its own perfect au jus. Served with fresh made guacamole, cilantro salsa, pickled red onions and Cotija cheese. **GF, DF, "Better on Buffet"**

Blackened Chicken Alfredo Pasta tossed with our creamy alfredo sauce and blackened chicken. Topped with shaved Parmesan and parsley. This can be made with grilled chicken or breaded chicken upon request.

Sausage Pepper Rigatoni Sweet Italian sausage, roasted peppers & onion served over Rigatoni in a freshmade basil marinara sauce with shaved Parmesan.

House Baked Ziti Ziti, garlic, onion, seasoning, thinly sliced smoked ham, Parmesan and Mozzarella in a creamy tangy tomato sauce.

Seafood Selections

Soy Sesame Salmon Fresh salmon seasoned with a touch of garlic and tuxedo sesame seeds, then roasted in a soy garlic sesame sauce and topped with Spring onions. **DF**

Citrus Dill Salmon Fresh salmon pan seared w/ fresh dill, parsley and garlic. Finished with a lemon caper cream sauce. **GF**

Dijon Grilled Salmon Grilled salmon seasoned with garlic, salt, pepper and parsley. Topped with a dijon cream sauce. **GF**

Bourbon Glazed Salmon Fresh salmon marinated and grilled in a bourbon glaze and finished with a cilantro & green onion garnish. **GF, DF**

Tropical Grilled Salmon Soy garlic marinated salmon grilled to perfection and topped with a fresh pineapple salsa & a soy garlic glaze. **DF**

Salmon Piccata Deluxe Grilled salmon topped with capers, artichoke hearts, colored peppers and a lemon garlic piccata sauce. **GF**

Salmon Florentine Lightly seasoned grilled salmon topped w/sauteed spinach, garlic and a Parmesan Mornay sauce. **GF**

Tuxedo Seared Ahi Tuna** Black & white sesame seed and garlic encrusted Ahi Tuna seared rare and topped with an Asian purple cabbage & carrot slaw Finished with a wasabi aioli. **GF, DF, "Plated Only"**

Smoked Tajin Mahi Mahi Smoked Tajin seasoned Mahi-Mahi, grilled to perfection and topped with a fresh avocado pico de gallo and citrus Tajin aioli drizzle. **GF, DF, "Better Plated"**

Tropical Grilled Mahi Mahi Soy garlic marinated Mahi-mahi grilled to perfection and topped with a fresh pineapple salsa & a soy garlic glaze. **DF**

Pan Seared Chilean Sea Bass Lightly seasoned pan seared Chilean Sea Bass topped with a sauteed spinach, roasted red pepper & onion compote and finished with a lemon white wine beurre blanc. **GF, \$\$, "Plated Only"**

Rockfish Imperial Pan seared rockfish topped with Md style jumbo lump crab, capers and Imperial sauce. Finished with scallions & fresh parsley. **GF, \$\$**

Brown Butter Sauteed Rockfish Herb seasoned pan-seared rockfish topped with capers, sun-dried tomatoes, brown butter sauce, fresh herbs and a lemon twist. **GF, \$\$**

Jumbo Lump MD Crab Cakes An 8oz Md style jumbo lump crab cake seasoned and broiled to perfection. Served with homemade cocktail sauce, tartar sauce and lemon wedges. Other size crab cakes available upon request. Gluten free crab cakes available upon request. **\$\$ "Better Plated"**

Shrimp Lo Mein Tender Lo Mein noodles tossed with marinated shrimp, bamboo shoots, colored peppers, cabbage, sesame seeds, onion and a light soy sesame garlic sauce. **DF**

Garlic Shrimp & Grits Seasoned creamy cheddar & smoked gouda grits topped with a garlic Cajun butter sauce, Cajun grilled shrimp, sauteed colored peppers, crumbled bacon and scallions. **GF, "Plated Only"**

Crab Imperial Stuffed Shrimp Three grilled & fileted jumbo gulf shrimp baked with jumbo lump crab and Imperial sauce atop. Finished with fresh parsley & a lemon twist. **GF, \$\$, "Better Plated"**

Warm Buttered Lobster Roll Buttered lobster tossed in a creamy lemon celery sauce and served on a soft buttery grilled roll with spring mix. **GF, \$\$, "Plated Only"**

Seafood Risotto Our creamy garlic Parmesan risotto topped with grilled shrimp, jumbo lump crab and steamed mussels with a tomato garlic white wine sauce, shaved Parmesan and scallions. **GF, \$\$**

Shrimp & Crab Vodka Farfalle Sautéed shrimp & Jumbo lump crab in our creamy vodka sauce with a touch of spinach and onion over Farfalle (bowtie) pasta. Topped with shaved Parmesan and parsley. Can be made with gluten free Penne upon request.

Lobster Mac & Cheese Our signature white cheddar parmesan macaroni and cheese tossed and topped with buttered lobster meat and finished with a touch of sherry and scallions. Can be made with gluten free Elbow noodles upon request.

Grilled Shrimp Tacos Shrimp marinated with our signature garlic seasoning blend and lime. Served with homemade salsa, cilantro chimichurri, guacamole, sour cream, feta cheese, black bean & corn slaw, pickled red onions, grilled corn tortillas and flour tortillas. **GF, DF**

Grilled Mahi Mahi Tacos Smoked Tajin Grilled Mahi-Mahi served with homemade salsa, cilantro chimichurri, guacamole, sour cream, feta cheese, black bean & corn slaw, pickled red onions, grilled corn tortillas and flour tortillas. **GF, DF**

Shrimp & Andouille Sausage Jambalaya Spicy Andouille sausage and large shrimp jambalaya served with Sriracha, creme fresh & green onion. **GF, DF**

Vegetarian/Vegan Entrees

Portobello Napoleon A fresh roasted Portobello layered with mozzarella, zucchini, yellow summer squash, red onion, colored peppers, tomato & pesto. Served over mashed potatoes and a tomato coulis with a drizzle of fresh pesto. **GF**

Vegan Portobello Napoleon A fresh roasted Portobello layered with zucchini, yellow summer squash, red onions, colored peppers & tomato. Finished with a balsamic drizzle and side of roasted potatoes. **GF, DF, V**

Parmesan & Cheddar Polenta w/Roasted Vegetables Creamy mashed cheddar & Parmesan polenta topped with seasonal roasted vegetables and a roasted red pepper tomato coulis. Finished with basil pesto & shaved Parmesan. **GF, "Plated Only"**

Spinach & Mushroom Duo Pasta Ravioli A blend of Spinach Mascarpone Ravioli and Mushroom Truffle Ravioli topped with spinach, mushrooms, sauteed onion, a Pesto marinara and shaved Parmesan. **"Plated Only"**

Sweet Potato & Black Bean Tacos Roasted sweet potatoes, black beans, onion, colored peppers and chipotle seasoning. Served with homemade salsa & guacamole, sour cream, cheddar cheese, feta cheese, lettuce, jalapeños and grilled corn and flour tortilla shells. **GF, DF, V**

Sundried Tomato & Spinach Farfalle Spinach, onion, sun dried tomatoes and creamy marinara tossed with bowtie pasta (Farfalle) and topped with shaved Parmesan.

Baked Vegetable Lasagna Layers of ricotta, mozzarella, goat cheese, Parmesan, garlic, onion, roasted vegetables, lasagna and marinara baked to perfection. **GF Upon Request**

Grilled Veggie Fettuccine Alfredo Creamy fettuccini alfredo tossed with sauteed onion, mushroom, broccoli and grape tomatoes and topped with shaved Parmesan. **GF Upon Request**

Cheese Stuffed Shells in Marinara Creamy Ricotta cheese & herb filled shells topped with our tomato basil marinara and shaved Parmesan.

Traditional Baked Ziti Ziti, onion, garlic, Parmesan and Mozzarella baked in a rich creamy tomato sauce. Vegetarian.

Vodka A La Penne Tender Penne pasta tossed with sauteed onions, spinach, garlic and creamy Vodka sauce. Finished with shaved Parmesan. **GF Upon Request**

Vodka Tortellini Cheese tortellini in a creamy tomato Vodka Sauce with a touch of onion, garlic and spinach. Topped with shaved Parmesan.

Vegetable LoMein Tender lo mein noodles tossed with a light Asian Soy Sauce and seasonal vegetables. Finished with sesame seeds and scallions.

Wild Mushroom & Smoked Gouda Risotto Perfectly tender risotto blended with diced sauteed wild mushrooms, sauteed onion and smoked gouda cheese. Topped with sliced and sauteed garlic butter wild mushrooms & onions, shaved Parmesan and scallions. **GF, "Better Plated"**

Side Dish Selections

We recommend choosing two to four side dishes to offer on a buffet and we recommend one starch and one vegetable on most plated dinners, but we will help you pair side dishes to your meal! All of our pastas can be made Gluten Free upon request and as needed for guests.

House Mashed Potatoes GF
Garlic Mashed Red Potatoes GF
Horseradish Mashed Potatoes GF
Garlic Rosemary Roasted Potatoes GF, DF, V
Roasted Fingerling Potatoes GF, DF, V
Herb & Garlic Butter New Potatoes GF
Rustic Autumn Potato Medley GF, DF, V
Old Bay MD Potato Wedges GF, DF, V
Roasted Potato Wedges GF
Sweet Potato Souffle w/Pecan Topping GF
Loaded Baked Potato GF, DF, V
Bacon Cheddar Potato Wedges GF
White Cheddar Parmesan Mac & Cheese
Traditional Creamy Yellow Mac & Cheese
Bacon White Cheddar Mac & cheese
Parmesan Polenta GF
Aglio E. Olio
Vodka ALLa Penne
Linguini w/ Marinara DF, V
Fettuccine Alfredo
Parmesan Basil Orzo
Seasoned Wild Rice GF, DF
Spanish Rice GF, DF
Fried Rice GF, DF
Citrus Cilantro Rice Pilaf GF, DF
Arroz Con Gandules GF, DF
Veggie Rice Pilaf GF, DV, V
Greek Pasta Salad
Fiesta Pasta Salad
Amish Macaroni Salad
Mustard & Egg Potato Salad GF
Creamy Vinaigrette Coleslaw GF, DF
Asian Soy Garlic Slaw DF, V
Creamy Red Potato Salad GF
Grilled Summer Vegetable Medley GF, DF, V
Autumn Vegetable Medley GF, DF, V

Winter Vegetable Medley GF, DF, V
Sauteed Spinach GF, DF, V
Savory Green Beans w/Red Onions GF, DF, V
Buttered Green Beans GF
Greek Green Beans w/Tomato & Onion GF, DF, V
Asian Soy Garlic Cashew Green Beans DF, V
Green Bean Almondine GF, DF, V
Haricot Verts GF, DF, V
Sauteed Peppers & Onions GF, DF, V
Edamame GF, DF, V
Grilled Asparagus GF, DF, V
Balsamic Chilled Asparagus GF, DF, V
Brown Sugar Baked Acorn Squash GF
Red Wine Garlic Sauteed Mushrooms GF, DF, V
Sauteed Peppers & Onions GF, DF, V
Roasted Parmesan Brussel Sprouts GF
Balsamic Pecan Brussel Sprouts GF, DF, V
Candied Baby Carrots GF
Roasted Carrots GF, DF, V
Seasonal Fruit Salad GF, DF, V
Applesauce with Cinnamon GF, DF, V
Baked Candied Apples GF
Seasoned Corn on the Cob GF, DF, V
Mexican Street Corn GF, DF
Seasoned Buttered Corn GF
Corn Pudding
Seasonal Sage Stuffing
Cranberry Orange Relish GF, DF, V
Honey Bacon Baked Beans GF, DF
Twice Baked Black Beans GF, DF, V
Sofrito Pinto Beans GF, DF, V
Grilled Corn Risotto GF
Creamy Mushroom Risotto GF
Parmesan Basil Risotto GF

Creative Stations & Late Night Snacks

Our custom stations can be used for a Progressive Station Style Wedding, Appetizer Stations at Cocktail Hour or Late Night Snacks/Edible Favors for guests to enjoy or take to-go at the end of the event. Let one of our event planners help you add a station to your event...At the perfect time!

Carving Station Your choice of Beef Tenderloin \$\$, Grilled London Broil, Slow Roasted Prime Rib \$\$, Garlic Rosemary Roast Beef, Rotisserie Style Whole Turkey, Savory Whole Turkey, Dijon Brown Sugar Spiral Ham, Pork Tenderloin, or Roasted Porkloin Carved to order and sided the the appropriate condiments per your choice with fresh baked rolls.

Slider Carving Station Choose from the same selections as the Carving Station and your selections will be served with fresh baked sliced slider rolls.

Grilled Salmon Station Lightly seasoned whole filet of grilled salmon sided with a beautiful display of soy garlic sauce, pesto sauce, lemon white wine beurre blanc, dijon cream sauce, pineapple salsa, capers, sauteed red onions & artichoke hearts for guests to create their ideal dish. **GF, DF**

Grilled Chicken & Salmon Station Lightly seasoned whole filet of grilled salmon and boneless grilled chicken breast sided with a beautiful display of soy garlic sauce, pesto sauce, lemon white wine beurre Blanc, Dijon cream sauce, BBQ sauce, marinara sauce, pineapple salsa, capers, crispy bacon bits, sauteed red onions & artichoke hearts for guests to create their ideal dish. **GF, DF**

Shrimp & Grits Bar Aged cheddar cheese grits sided with blackened shrimp, garlic shrimp and or Old Bay shrimp, sauteed onions, crispy bacon bits, sliced Andouille sausage, sauteed colored peppers, garlic herb sauce, Parmesan sauce and scallions. **GF**

Fiesta Nacho Bar A beautifully tiered display of our authentic white queso, homemade beef chili, fresh homemade salsa & guacamole, chipotle sour cream, hot sauce, jalapenos and tortilla chips. Displayed with rustic paper nacho holders.. **GF, DF**

Mashed Potato Bar A beautiful display of Mashed Red Potatoes and Sweet Potato Souffle surrounded by diced ham, bacon pieces, steamed broccoli pieces, sour cream, butter, cheddar cheese, blue cheese, chives, brown sugar, pecans, cranberries & honey. Served in your choice of cup/glass for a Champagne, Martini, Wine or Classic Style. **GF**

Macaroni & Cheese Bar A beautiful display of our Traditional Creamy Mac & Cheese and our White Cheddar Parmesan Mac & Cheese surrounded by diced ham, bacon pieces, pico de gallo, Parmesan cheese, Sun-dried Tomatoes, steamed broccoli pieces, basil Pesto and sour cream. Served in your choice of cup/glass for a Champagne, Martini, Wine or Classic Mac & Cheese Bar Style. **GF Upon Request**

Mashed Potato and Mac & Cheese Bar A beautiful display of our White Cheddar Parmesan Mac & Cheese and Mashed Red Potatoes surrounded by diced ham, bacon pieces, Pico de Gallo, Parmesan cheese, Sun-dried Tomatoes, steamed broccoli pieces, basil Pesto, butter, cheddar cheese, blue cheese, chives and sour cream. Served in your choice of cup/glass for a Champagne, Martini, Wine or Classic Style. **GF Upon Request**

Italian Pasta Bar Blackened Chicken Penne Alfredo, Vodka Farfalle and a Beef Bolognese Gemelli sided with shaved Parmesan, grated Parmesan, Italian Focaccia bread sticks, Parmesan garlic herb olive oil for dipping. Your choice of glass/cup for the pasta to be served in with a demitasse fork for easy mingling. **GF Upon Request, DF Upon Request**

Made-to-Order Italian Pasta Station Your guests will enjoy creating their own pasta dish from the following selections: Penne, Fettuccini, Farfalle, assorted vegetables, meatballs, grilled chicken, grilled shrimp, jumbo lump crab, Italian sausage, pesto, fresh-made marinara, creamy Alfredo, Vodka sauce, grated Parmesan, shredded mozzarella & shaved Romano. An onsite Chef will sauté your guest's selections to order. **GF Upon Request, DF Upon Request**

Asian Stir Fry Station A beautifully delicious display of Sweet & Sour Chicken, Beef & Broccoli Stir Fry, Shrimp Lo Mien, Fried Rice, Edamame with a sweet chili sauce, soy sauce, duck sauce and Sriracha Served in Chinese food boxes with chopsticks for your guests to enjoy. **DF**

Sushi Display** A wide variety of handmade sushi rolls and sashimi atop rice displayed as a wedding cake or tiered display (your choice) with chopsticks, pickled ginger, wasabi and gf soy sauce. **GF, DF, \$\$**

Seafood Cocktail Station** Fresh shucked Oysters on the Half Shell, Clams on the Half Shell, Citrus Basil Shrimp Cocktail, and Ahi Tuna Tartare served over a large bed of ice with cocktail sauce, red wine Mignonette,, lemon wedges, Himalayan sea salt and Tabasco sauce. Includes a professional Shucker onsite. **GF, DF, \$\$**

Fiesta Taco Station Your guests will enjoy creating their own tacos from the following selections: Chipotle Citrus Pulled Chicken, Shredded Garlic Beef, and Pork Carnita, homemade salsa, guacamole, cheddar cheese, feta cheese, sour cream, Cotija Corn Salsa, Pico de Gallo, chopped lettuce, pickled red onions, pickled jalapeños, and grilled corn and flour tortilla shells. **GF, DF**

Burrito Bowl Station Your guests will enjoy creating their own tacos from the following selections: Chipotle Citrus Pulled Chicken, Shredded Garlic Beef, and Pork Carnita, Cilantro Lime Rice, Twice Baked Beans, homemade salsa, guacamole, cheddar cheese, feta cheese, sour cream, Cotija Corn Salsa, Pico de Gallo, chopped lettuce, pickled red onions, pickled jalapeños, and grilled corn and flour tortilla shells. **GF, DF**

Grilled Flatbread Station A beautifully delicious display of your selected flatbreads (up to four) sliced in individual pieces. Choose up to four from White Chicken Artichoke Pesto, Hawaiian Ham & Pineapple, Mediterranean Veggie, Supreme pizza, Meat Lover's, Margherita, Fig Prosciutto Provolone, Sweet Apple Brie, Pear Gorgonzola Walnut, Buffalo Chicken, Philly Cheese Steak or your creation. **GF Upon Request**

Flatbread Pizza To-Go A beautiful display of boxed, whole flatbread pizzas for guests to take at the end of an event. Choice of up to three different pizza flavors... many to choose from. Great Party Favor!. **GF Upon Request**

Tacos To-Go Shredded Beef tacos with salsa, cheese, sour cream & lettuce in a flour tortilla shell and Pork Carnita tacos with red onion, cilantro, feta & sour cream in a grilled corn tortilla shell individually wrapped and ready for guests to grab & enjoy with hot sauce on the side. Who doesn't love a fancy "Taco Bell" feel after a night of drinking and dancing! **GF**

Charcuterie Board Display Chef's selection of up to four Gourmet cheeses, Genoa salami, aged Prosciutto, pepperoni, assorted olives, seasonal preserves, mixed nuts, dried fruit, grapes, honey, crostini, fresh bread and crackers tiered and displayed beautifully. **GF, \$\$**

Anti-pasti Display Grilled & Roasted seasonal vegetables, fresh Mozzarella, Provolone, Gorgonzola, aged Cheddar, Genoa salami, Prosciutto, pepperoni, assorted olives, pepperoncini, Parmesan garlic herb olive oil for dipping, grilled Naan, fresh bread and crackers displayed and tiered beautifully. **GF, DF, V, \$\$**

Mediterranean Display Chilled Feta cucumber Pico de gallo, garlic hummus, olive tapenade, Chevre cheese, Manchego, Mozzarella, triple cream Brie, grilled & roasted seasonal vegetables, Parmesan garlic herb olive oil for dipping, grilled Naan, fresh bread & crackers displayed and tiered beautifully. **GF, DF, V**

Pennsylvania Favorite's Bar A variety of local individually wrapped Pa Snacks for guests to enjoy... UTZ Potato Chips, Martins Popcorn, York Peppermint Patties, Hershey Chocolate Bars, Hershey Kisses, Snyders of Hanover Pretzels, Whoopie Pies & Tasty Cakes, Root Beer & Bottled Waters. **GF, DF options**

"Our Favorite Things" Bar Couples tell us their favorite pre-wrapped snacks and we display them for guests to grab as they leave. Your favorite chips, candy, granola bars, soda, juice, bottled water, etc...

Breakfast Sandwiches To-Go A combination of Egg, Cheese & either Ham, Bacon, Sausage or Spinach Onion on a fresh baked croissant individually wrapped and sided with hot sauce & ketchup for guests to grab-and-go.

BBQ Sundaes Station Our Southern Style Pulled Pork, Smoked BBQ Pulled Chicken, Honey Bacon Baked Beans, Classic Vinaigrette Slaw, White Alabama BBQ sauce, Sweet & Tangy BBQ sauce, Smokey BBQ sauce, hot sauce and cheddar cheese sauce with a small glass/cup for guests to make a BBQ Sundae their way and enjoy as they walk around and mingle. **GF, DF**

Philly Soft Pretzel Bar Salted Soft Pretzels displayed with a rustic flair and a few dipping sauces... mustards, cheese sauce, marinara, caramel, etc... Served with a paper bag and souffle sauce cups for guests to take as they leave or enjoy as they mingle.

Philly Pretzel Bite Bar An assortment of salted and cinnamon sugar fresh baked Philly Pretzel Bite pieces displayed rustically around a Warm Cheddar Lager Cheese sauce, a Warm Caramel Glaze and Mustards for dipping. Served with paper to-go cups and sauce containers to fill and go.

Tater Tot Bar Traditional Tater Tots sided with Lager Cheese Sauce, Bacon, Ketchup, Mustard, Sour Cream, and Old Bay for guests to enjoy their own masterpiece. Served in your choice of bowl or a to-go bowl for the end of night. **GF**

Chicken Nuggets & Tots Bar Rustic Chicken Nuggets (similar to Chick Fil -A) and Tater Tots sided with Lager Cheese Sauce, Ketchup, Mustard, Sour Cream, Honey Mustard and BBQ Sauce for guests to enjoy their own masterpiece in a to-go container.

Nacho's To-Go A tiered display of authentic queso, beef chili, homemade salsa, fresh guacamole, Pico de Gallo, sour cream, jalapenos & tortilla chips for guests to build the perfect nacho's in to-go boxes at the end of an event. Who doesn't love nachos after a night of drinking & dancing? **GF, DF**

Popcorn Station A rustic display of Butter Popcorn, Garlic Parmesan Popcorn, Caramel Popcorn and Chesapeake Cheddar Popcorn or Kettle Corn with brown paper bags for guests to fill and enjoy. Additional Flavors are available upon request. **GF**

Trail Mix Bar A beautiful display of Rice Chex Mix, Corn Chex Mix, Pretzels, M&M's, Peanuts, Mixed Nuts, Sesame Sticks, Raisins, Craisins, Dried Fruit, Chocolate Chips, White Chocolate Chips and more with brown paper bags to fill and enjoy.

Whoopie Pies To-Go An assortment of individually wrapped mini or full-size (tbd) whoopie pies for guests to take and enjoy.

Gourmet S'mores Station A rustic display of fire displayed in pebbles. Surrounded by wooden sticks and a variety of ingredients for guests to create their own "Gour-smore." Flavors include The Original, The Nutty Buddy, Salted Caramel, Mexican Hot Cocoa, The Samoa, The Grasshopper and Chocolate Banana.

Classic S'mores Station A rustic display of fire displayed in pebbles. Surrounded by wooden sticks, marshmallows, graham crackers and chocolate bars for guests to roast marshmallows and create their own s'more. This can also be set-up at a fire pit outdoors.

Candy Station A beautiful display of candy decorated to your liking with small bags for guests to fill. Customize your candy selections by favorites or color (some selections could increase cost).

Custom Station or Custom Late Night Snack - Whatcha Thinking? We love creating stations for our clients!

Dessert Displays

All of our dessert displays/bars can be customized, so please let us know if you want to combine, change or add any items to a display!

Custom Wedding Cake

Ceremonial Cake & Assorted Dessert Display

Ceremonial Cake & Cupcake Display

Ceremonial Cake & Mini Cupcake Display

Ceremonial Cake & Sheet Cakes

Ceremonial Cake & Seasonal Pie Display

Ceremonial Cake & Cookie Bar

Ceremonial Cake & Rustic Donut Bar

Custom Tiered Cakes (you dream it and we make it)

Custom Sheet Cakes (half or full and any design)

Gourmet Assorted Dessert Bar

Custom Cupcake Display

Seasonal Pie Display

Milk & Cookie Bar

Ice Cream Sundae Bar

Hot Fudge Brownie Sundae Bar

Warm Apple Cobbler Sundae Bar

Brownie/Apple Cobbler Sundae Bar

Ice Cream Sundae Bar with Assorted Cookies

Chocolate Fondue Bar

Sweet Crepe Station

Bananas Foster Bar

Belgian Waffle Sundae Bar

Individual Desserts

All of the desserts below can be included or added to a display above or ordered individually. Create your own custom display with the items below or just order one or two for your event! Minimums do apply to some of these items...inquire for smaller events.

New York Style Cheesecake

Seasonal Cheesecake

(cherry, strawberry, white chocolate raspberry, pumpkin, etc)

Assorted Mini Cheesecake Bites

Warm Devilish Chocolate Poke Cake

Layered Chocolate Decadence Cake

Carrot Cake

Red Velvet Cake

Pumpkin Spice Cake (seasonal)

Mexican Chocolate Layered Cake

Tiramisu

Strawberry Shortcake

Seasonal Fresh Baked Pies

(apple, blueberry, pecan, keylime, pumpkin, shoefly, peach)

Warm Apple Cobbler

Chocolate Mousse Cups

Assorted Seasonal Tarts

(fruit, apple, blueberry, pecan, keylime, pumpkin)

Mini Cupcakes (all flavors)

Mini Creme Brulee

Mini Cannolis

Cream Puffs

Mini Eclairs

Assorted Whoopie Pies

Assorted Mini Whoopie Pies

Assorted Fresh Baked Cookies

Chocolate Chunk Brownies

Lemon Squares

Assorted French Macarons

Chocolate Dipped Strawberries

White Chocolate Dipped Pineapple

Chocolate Dipped Pretzels

Important Notes

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

**If you are only in need of delivery or pick-up service, please see our delivery menu.*

**These menu items change from time to time and may not be available due to product shortages, inflation and or the season. Inquire for availability.*

Contact us for a personalized quote with pricing for your upcoming event.