

reception



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DISPLAYS

Displays are priced per person

Domestic & Imported Cheese \$29

Assortment of domestic, imported cheese, sliced French bread

Vegetable Crudités \$20

Seasonal garden vegetables, ranch, bleu cheese

Middle Eastern Market \$22

Hummus, tabbouleh, baba ghanoush, marinated olives, pita crisps, grilled vegetables, falafel, halloumi, grilled naan, dolmades, labneh

Grilled Vegetables \$18

Seasonal grilled marinated vegetables

Queso Fundido \$19

Assortment of grilled bread, charcuterie, roasted vegetables

Charcuterie Board \$30

Prosciutto, salami, capicola, provolone cheese, caprese salad, balsamic-roasted peppers, olives, assorted pesto flavors

Fruits De Mer \$60

Chilled shrimp, crab claws, lobster claws, lobster tails, calamari salad, cocktail sauce, horseradish, mignonette, lemons, gremolata

Assorted Sushi & Sashimi \$40

Seafood rolls, hand rolls, maki rolls, assorted sliced sashimi

*A \$180 labor fee will be charged for all events with fewer than 25 guests.

*Our pricing excludes current Maryland sales tax and admin charge.



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STATIONS

Stations are priced per person

Wing Station \$22 (choice of three)

Includes bleu cheese, ranch, celery sticks, carrots.

Additional selection \$7 per person

Buffalo

Cayenne pepper sauce

BBQ

Tangy BBQ sauce

Teriyaki

Hoisin sauce

Chesapeake

Old Bay seasoning

Paella Valenciana \$32

Saffron rice, chicken, shrimp, clams, mussels,

calamari, Spanish chorizo, roasted peppers

Sliders \$22 (choice of three)

Additional selection \$7 per person

All-American Beef

Lettuce, tomato, onion, pickle, American cheese

Nashville Hot Chicken

Cayenne pepper sauce, house-made pickle, hot honey

Beyond Burger

Lettuce, tomato, herb aioli

Chesapeake Crab Cake (+\$6)

Lettuce, tomato, Old Bay seasoning, remoulade

Lobster Roll (+\$10)

Maine lobster, celery, scallions and mayonnaise

Asian Pork Belly Slider

Sriracha-cilantro slaw

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STATIONS

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French Fry Station \$20 (choice of three)

Includes waffle, steak, and sweet potato fries.

Each additional selection \$4 per person

Chili Cheese

Beef chili, cheese sauce

Loaded

Bacon, cheddar cheese, chives, sour cream

Buffalo

Cayenne pepper sauce, crumbled blue cheese, ranch

Queso

Jalapeños, pico de gallo, black olives, guacamole

Southern Latitude \$22

Includes flour tortillas, crispy corn taco shells, sour cream, cheddar cheese, jalapeños, diced tomatoes, shredded lettuce, and red onions. Each additional dip \$6 per person, each additional side \$8 per person, each additional protein \$10 per person

Choose Three Dips

Tomatillo, charred tomato, guacamole, pico de gallo, chili con queso

Choose Three Sides

Borracho beans, lime-cilantro rice, street corn salad, black bean salad

Choose Two Meats

Ancho skirt steak, garlic shrimp, chipotle chicken, vegan chorizo, pork al pastor

Mini Hot Dog Station \$22 (choice of three)

Includes all-beef hot dog, hot dog roll.

Each additional selection \$6 per person

Frito

Beef chili, cheese, chopped onions, Frito corn chips

Pastime

Onions, relish, sauerkraut, spicy mustard, ketchup

Philly Cheese

Peppers, onions, cheese sauce

Chicago-Style

Yellow mustard, relish, onions, tomato slice, pickle spear, peppers

Sonoran

Bacon, onions, jalapeno, cream cheese, borracho beans, lime-cilantro rice, street corn salad, black bean salad

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ACTION STATIONS

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Pasta Bar \$30

Includes garlic bread, Parmesan cheese, chili flakes, oregano, capers. Each additional protein \$6 per person, each additional pasta \$6 per person, each additional sauce \$5 per person, each additional vegetable \$4 per person

Choose Two Proteins

Sautéed shrimp, grilled chicken, Italian sausage, house-made meatballs

Choose Two Pastas

Penne, cavatappi, tortellini, rigatoni, gluten-free

Choose Two Sauces

Bolognese, Alfredo, marinara, arrabbiata, pesto

Choose Four Vegetables

Peas, mushrooms, diced tomatoes, sun-dried tomatoes, peppers, onions, olives, fresh basil, artichokes, broccoli, zucchini

Stir-Fry Station \$30

Includes fried rice and soba noodle salad. Each additional protein \$6 per person, each additional sauce \$5 per person, each additional vegetable \$4 per person

Choose Two Proteins

Ginger beef, sesame chicken, garlic shrimp, five-spice pork, miso tofu

Choose Two Sauces

Teriyaki, kung pao, sweet & sour, hoisin sauce, peanut sauce

Choose Six Vegetables

Broccoli, shiitake mushrooms, green onions, peppers, roasted garlic, sugar snap peas, carrots, celery, bok choy

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*Action stations and carving stations: one attendant per station at \$150

*Chef attendant is required for each action station for every 75 guests



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ACTION STATIONS

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Sweet Crepe Station \$30

Build your own warm crepe

Spreads

Nutella (classic), peanut/almond butter, lemon curd, jams (strawberry, raspberry), honey, caramel sauce

Fruits

Sliced bananas, strawberries, blueberries, raspberries, mango, and kiwi

Crunch and Cream

Chopped nuts (pistachios, pecans, almonds), shredded coconut, whipped cream, mascarpone, Greek yogurt

Finished

Powdered sugar, chocolate shavings, and cinnamon

Raw Bar and Ceviche \$35

Local sustainability

Shellfish

Local oysters, littleneck clams, lemon, parsley

Ceviche

Red snapper and jumbo prawns, limes

Condiments

Mignonette, cocktail sauce, gremolata, house-made hot sauce

Woodfire Flatbread Station \$35

Build your own woodfire flatbread

Spreads

Tomato, garlic oil, pesto, Sriracha aioli, roasted garlic aioli

Toppings

Roasted tomatoes, onions, peppers, mushrooms, olives, spinach, chicken, pepperoni, sausage, bacon

Cheeses

Fresh mozzarella, shaved parmesan, shredded mozzarella, pecorino cheese

Garnishes

Olive oil, red pepper flakes, hot honey, basil, fine herbs

Sushi Bar \$50

Assorted Sushi & Sashimi

Seafood rolls, hand rolls, maki rolls, assorted sliced sashimi

Condiments

Wasabi, pickled ginger, soy sauce, tobiko mayonnaise

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CARVING STATIONS

Includes silver dollar rolls, pretzel rolls, sourdough, brioche

Smoked Roasted Turkey Breast \$190 (serves 15)

Jalapeño marmalade, green tomato relish

Virginia Baked Ham \$190 (serves 15)

Horseradish-orange marmalade, peanut mustard green salad

Grilled Tenderloin of Beef \$375 (serves 15)

Horseradish cream, mustard, twice-baked potato salad

Prime Rib \$375 (serves 20)

Au jus

Churrasco Lamb Rack \$375 (serves 20)

Sweet roasted corn relish, chimichurri, jicama slaw

Salmon En Croute \$375 (serves 20)

Ora King, puff pastry, florentine

BBQ Pork Shoulder \$375 (serves 20)

Mesquite rub, apple juice, fine herbs

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HORS D'OEUVRES

Choose Four: \$24 Premium \$36

Chilled Hors D'oeuvres \$8

Caprese Skewer
Asparagus-Wrapped Prosciutto
Fried Green Tomatoes with Goat Cheese
Chipotle Chicken, Risotto Cake, Fresh Jalapeño
Smoked Crab Salad Bite, Old Bay Potato
Deviled Egg, Bacon, Dill
Bleu Cheese-Stuffed Fig, Prosciutto
Tomato Bruschetta

Hot Hors D'oeuvres \$8

Franks En Croute
Vegetarian Spring Rolls, Spicy Chili Sauce
Malaysian Chicken Satay, Sweet & Spicy
Coconut Sauce
Mac & Cheese Bite, Tomato Jam, Fresh Jalapeño
Mini Tomato Pie
Mini Reubens
Goat Cheese Fritters
Garlic Chicken Tostada
Smoked Chicken Arancini, Spicy Tomato
Nashville Hot Chicken Skewer
Crustless Gruyere Souffle
Halloumi & Vegetable Skewer
Corn and Edamame Quesadilla

Premium Chilled Hors D'oeuvres \$12

Ahi Tuna Tartare, Crispy Wonton
Beef Crostini, Boursin Cheese, Red Onion Jam
Shrimp Cocktail
Lobster Bite, Toast Point
Cold Cucumber Roll, Chili-Lime Vinaigrette
Smoked Salmon on Cucumber
Spicy Ceviche Cup

Premium Hot Hors D'oeuvres \$12

Lamb Chop, Mint Pesto
Mini Beef Wellington
Beef Satay, Ginger Sweet Soy
Bacon-Wrapped Scallop
Mini Crab Cakes, Old Bay Remoulade
Lamb Chop, Bacon-Onion Jam
Coconut Shrimp, Curried Pineapple Gastrique
Sweet Potato Blini, Pork Belly
Kalbi Skewers
Mini Lamb Gyros
Mini Arepas
Crab Cigars
Bacon-Wrapped Brisket with Peach BBQ
Moroccan Shrimp Satay

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DESSERT

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Chocolate Station \$22 (choice of three)

Chocolate-Dipped Strawberries
Chocolate Éclairs
Black Forest Torte
Dark Chocolate Decadence
Petite Chocolate Mousse
Chocolate Pot De Crème

All American Sweet Shop \$22

(choice of three)

Strawberry Shortcake
Mini Apple Bread Pudding
Chocolate Pecan Tartlets
Lemon Meringue Tartlets
New York Cheesecake
Classic Devil's Food Cake
Sour Cream Cake

Little Italy Dessert Bar \$20 (choice of three)

Lemon-Hazelnut Tiramisu
Cannoli, Ricotta, Pistachio
Panna Cotta, Berries
Lemon Cake
Chocolate-Dipped Biscotti

Ultimate Ice Cream Sundae Bar \$16

Chocolate, Vanilla Bean Ice Cream
Toppings include chocolate, strawberry sauce, crushed Oreo cookies, M&M's, brownie pieces, sprinkles, whipped cream, maraschino cherries

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