

WEDDING



Menu 1 \$65.99/pp Choose 3 apps, one salad, and 3 entrees

Menu 2 \$45.99/pp Choose 3 apps, one salad, and 3 entrees

Menu 3 \$39.99/pp Choose 3 app, one salad, and two entrees

Menu 4 \$31.99/pp Choose 1 app, one salad, and two entrees

Appetizer Options

- ~ Cilantro Lime Shrimp Salad Shooter with Plantain Chip
- ~ Shaved Hanger Steak with Chimichurri Sauce served on a Herbed Crostini
 - ~ Baked Falafel with Harissa Dipping Sauce (Vegan)
 - ~ Vegan Chickpea Crabcakes
 - ~ Crostini topped with Manchego, quince preserves, and roasted walnuts (Vegetarian)
 - ~ Smoked salmon & dill cream cheese roulade on pumpernickel round
 - ~ Red pepper mousse on endive (Vegetarian)
 - ~ Smoked salmon mousse on cucumber round
- ~ Bite Size Roasted Vegetable Tacos with Black Beans and Cotija Cheese (Vegetarian)

- ~ Mushroom strudel (Vegetarian)
- ~ Shrimp spring roll with peanut dipping sauce
- ~ Potato omelet (tortilla Española) (Vegetarian)
- ~ Mini beef wellington

- ~ Hummus and Garden Vegetable Shooters (Vegan)
- ~ Italian Marinated Chicken Skewers with a Pesto Dipping Sauce
- ~ Local Maryland Crabcakes served with remoulade sauce
- ~ Miniature Carne Asada Tacos

Salad Options

- ~ Field Green Salad with cucumber, tomato, carrot, red onion, Pecorino cheese ribbons, Zesty croutons, and a champagne vinaigrette
- ~ Mixed Greens with Poached Pears, Gorgonzola, Toasted Walnuts, and an Aged White Balsamic Vinaigrette
 - ~ Baby Bibb Lettuce with tomato, bacon bits, and a creamy ranch dressing
- ~ Super Greens with feta cheese, pomegranates, toasted walnuts, and a classic balsamic vinaigrette
- ~ Field Greens with diced water chestnuts, carrot, roasted peanuts, and a ginger sesame dressing
 - ~ Mixed Greens with red pepper,
- ~ Baby Spinach with sliced strawberries, toasted walnuts, fresh goat cheese, and a lemon vinaigrette
 - ~ Field Greens with granny smith apple, toasted pecans,
 - ~ Kale Caesar Salad with herbed croutons and parmesan cheese
- ~ Baby Arugula with shaved fennel, sliced almonds, and pecorino cheese with a lemon raspberry vinaigrette
- ~ Roasted Golden and Red Beets with herbed goat cheese topped with a micro green salad tossed in a light vinaigrette

~ Caprese Napoleon – Layers of heirloom tomatoes and fresh mozzarella and garden-fresh basil, drizzled with balsamic and lemon scented olive oil

Buffet Style Dinner Options

- ~ Grilled Salmon Filet with Asparagus and Rice Pilaf
- ~ Cherry Bourbon Glazed Pork Tenderloin with Cous Cous and Summer Squash Sauté
- ~ Grilled Beef Tenderloin (+\$5) with Scalloped Potatoes, and sauteed green beans
 - ~ Pinwheel steak ~ flank steak rolled with mozzarella, roasted red peppers, spinach, Yukon Gold Smashed Potatoes, and Lemon Herb Haricot Vert
- ~ Chicken cordon bleu (lightly breaded chicken breast rolled with prosciutto, Swiss, and Dijon) with Fettucine and Grilled Zucchini
- ~ Steak Diane with Peppercorn Brandy Cream, Duchesse Potatoes, and Sauteed Broccoli Rabe
- ~ Tomato Vodka Sauce with Penne Pasta with Sauteed Broccolini
- ~ Grilled Balsamic chicken breast, sun-dried tomatoes, oregano butter, parsley boiled potatoes
- ~ Pan seared chicken breast with tarragon butter, spaghetti squash and okra stew
 - ~ Jerked Cornish game hen, carrot raisin slaw, and fried plantains
 - ~ Filet of mahi mahi with pineapple jicama slaw and mashed sweet potatoes
 - ~ Beef wellington with madeira sauce, glazed sweet potatoes, and sauteed broccolini
 - ~ Low & Slow pot roast, au jus, roasted parsnips, carrot, and potato
 - ~ Trout almandine, cauliflower puree, and julienne squash
- ~ Chicken Picatta with sauce Milanese, mashed sweet potatoes, sauteed green beans
 - ~ Poached trout with creamy béchamel, wilted spinach, and saffron scented basmati rice
- ~ Braised beef short ribs (+\$5) in a merlot demi-glace, creamy mashed potatoes, and jardiniere vegetables
- ~ Pork medallions in green curry sauce, jasmine rice, and steamed vegetable medley

- ~ Pork vindaloo, yellow rice, and curry dusted squash
- ~ Osso Bucco (+\$5), gremolata, roasted new potatoes, boiled carrots with orange glaze
- ~ Chicken fricassee, braised leeks, carrots, and brown rice
- ~ Chicken tagine with preserved lemon & apricots, buttery cous cous with glazed carrots
- ~ Miso seared cod, gingered snow peas, yellow squash, soy & sesame rice
- ~ Beef teriyaki, stir fried Bok choy, and basmati rice

Vegan Options

- ~ Butternut Squash Stuffed with Wild Rice and Cranberries
- ~ Baked Falafel with Zesty Cucumber Salad and Roasted Sweet Potato
- ~ Broccoli, Baby Corn, Water Chestnut Stir Fry
- ~ Crispy Cauliflower Tossed in Zhug
- ~ Pesto Tossed Whole Wheat Pasta with Pine nuts, Broccoli Rabe

