

PREMIUM SANDWICH BUFFET

Assorted Sandwiches served on freshly baked bread, lettuce and tomato

Choice of three sandwiches:

- Roasted Beef and Brie with Honey Mustard, Watercress on Ciabatta
- Roasted Turkey, Havarti Cheese, Southwest Spread on Tomato Rosemary Bun
- Grilled Portobello, Roasted Red peppers, Squashes, Hummus, Pepper jack Cheese on Olive Bun
- Ham, Cheddar Cheese, Honey Mustard on Rosemary Focaccia
- Buffalo Chicken, Blue Cheese, Lettuce, Tomato, Spinach Wrap
- Grilled Chicken, Parmesan Cheese, Lettuce, Tomato, Honey Whole Wheat Wrap
- Smoked Turkey, Cranberry Mayonnaise, Lettuce, Tomato, Cheddar Cheese on Brioche
- Cajun Chicken Salad, Pepper Jack Cheese, Lettuce, Tomato on Flour Tortilla

Accompanied by:
Herb Parmesan Sea Salt Potato Chips
Brownies and Cookies
Sodas and Bottled Waters

CLASSIC SANDWICH BUFFET

12

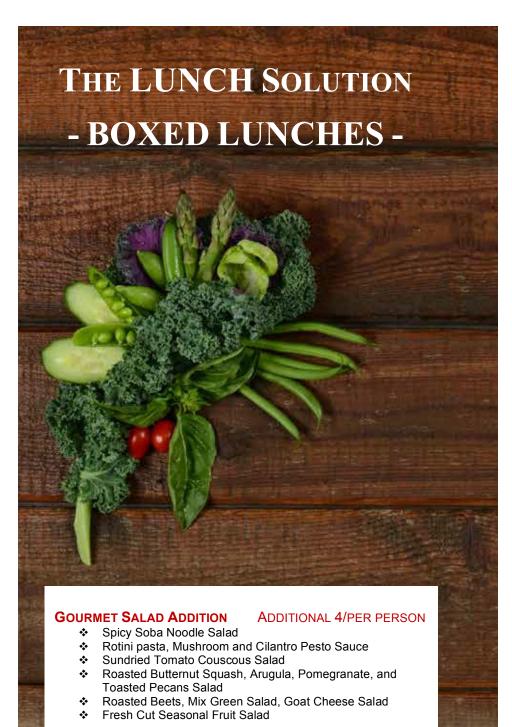
Assorted Sandwiches served on freshly baked bread, lettuce and tomato

Choice of three Sandwiches:

- Smoked Ham, Lettuce, Tomato, Swiss on Pumpernickel Bread
- Smoked Turkey, Lettuce, Tomato, Cheddar Cheese on Multigrain Bread
- Roast Beef, Lettuce, Tomato, Provolone, Mustard on Rye Bread
- · Chicken Salad, Lettuce, Tomato on Sourdough Bread
- Tuna Salad, Lettuce, Tomato, on Whole Wheat Bread
- Fresh Mozzarella, Lettuce Tomato, Fresh Basil on French Baguette

Accompanied by:

Coleslaw, Potato Salad, Supreme Pasta Salad, and Choice of Garden or Caesar Salad
Cookies, Brownies, and Chips



GOURMET SALAD BOX

Choice of three:

- Cumin Crusted Moroccan Salmon Salad, Spinach, Olives, and Sundried Tomato, Basil Vinaigrette
- Grilled Vegetable Caesar Salad, Zucchini, Squash. Portobello Mushroom, tomato, Caesar Dressing
- · Steak Salad, Romaine, Tomato, Onion, Blue Cheese, Cucumber
- Grilled Chicken, Roasted Pears, Arugula, bacon, Goat Cheese
- Noodle salad, Shitake Mushroom, carrot, Snow peas, Green Onion, Ginger Dressing
- Quinoa Salad, Cucumber, Onion, Spinach, Cilantro, Feta Cheese, Tomato, Lime Vinaigrette

Accompanied by
Assorted Dinner Rolls
Cookies, Brownies and Blondies
Sodas and Bottled Water

GOURMET SANDWICH BOX

13

Choice of three Sandwiches:

- · Roasted Beef and Brie with Honey Mustard, Watercress on Ciabatta
- Roasted Turkey, Havarti Cheese, Southwest Spread on Tomato Rosemary Bun
- Grilled Portobello, Roasted Red peppers, Squashes, Hummus, Pepper jack Cheese on Olive Bun
- Ham, Cheddar Cheese, Honey Mustard on Rosemary Focaccia
- Buffalo Chicken, Blue Cheese, Lettuce, Tomato, Spinach Wrap
- Grilled Chicken, Parmesan Cheese, Lettuce, Tomato, Honey Whole Wheat Wrap
- Smoked Turkey, Cranberry Mayonnaise, Lettuce, Tomato, Cheddar Cheese on Brioche
- Cajun Chicken Salad, Pepper Jack Cheese, Lettuce, Tomato on Flour Tortilla

Accompanied by:
Choice of Pasta Supreme or Coleslaw
Cookies, Brownies and Blondies
Sodas and Bottled Water

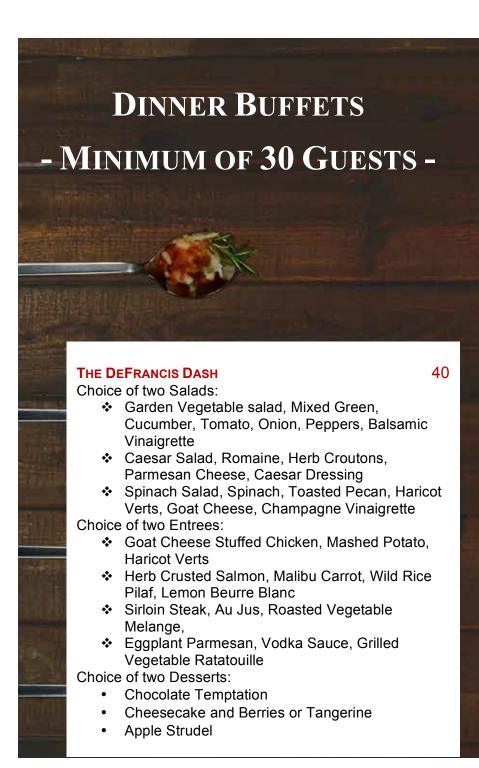
ADD FRUIT OR CHIPS FOR ADDITIONAL 3/PER PERSON

CLASSIC SANDWICH BOX

10

Choice of three sandwiches:

- Smoked Ham, Lettuce, Tomato, Swiss on Pumpernickel Bread
- Smoked Turkey, Lettuce, Tomato, Cheddar Cheese on Multigrain Bread
- Roast Beef, Lettuce, Tomato, Provolone, Mustard on Rye Bread
- Chicken Salad, Lettuce, Tomato on Sourdough Bread
- Tuna Salad, Lettuce, Tomato, on Whole Wheat Bread
- Fresh Mozzarella, Lettuce Tomato, Fresh Basil on French Baguette
 Accompanied by



THE PREAKNESS

Choice of two:

- Lobster and Toasted Corn Chowder
- Frisee, Goat Cheese & Pickled Apple, Spicy Pecans, Apple White Truffle Infused Vinaigrette
- Roasted Beets Salad, Organic Mesculin Mix, Shaved Pecorino, Toasted Pistachio,

Choice of two Entrees:

- Florida Lobster Risotto with white Truffle infused Butter
- Beef Tenderloin Oscar, Yukon Gold Mashed Potatoes, Orange Green Beans, Port Wine Demi-Glace
- Herb Crusted Halibut, Buttered Asparagus, Saffron Orzo
- Maryland Crab Cake, remoulade

Choice of two Desserts:

- Chocolate Temptation
- · Cheesecake and Berries or Tangerine
- Apple Strudel

THE MARYLAND MILLION

50

70

Choose of two Salads:

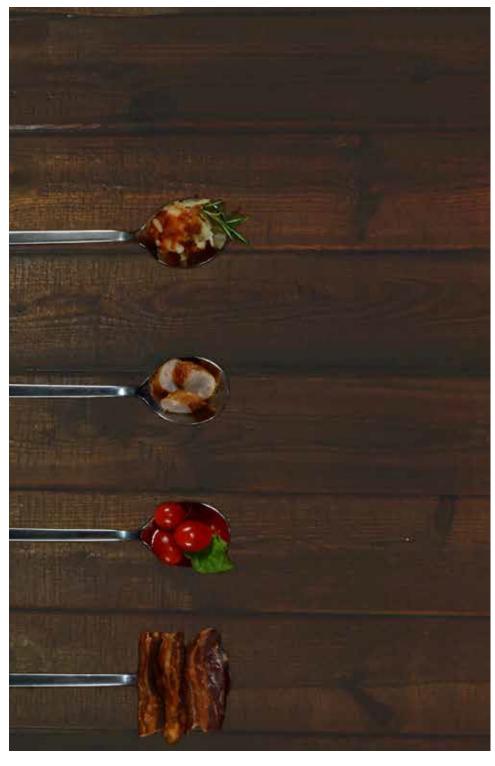
- Arugula Salad, Walnut, Blue Cheese, Dried Cranberry, Peach Vinaigrette
- Frisee Salad, candied Pecans, Goat Cheese,
- Baby Green, Toasted Pine Nuts, Roquefort Blue Cheese, Haricot Verts, raspberry Vinaigrette

Choose of two Entrees:

- Pan Seared Stuffed Chesapeake Chicken, Broccolini, Lemon Caper Butter Blanc
- Grilled Salmon Oscar, Grilled Asparagus, Roasted Fingerling Potatoes
- Roasted Prime Ribs, Au Jus, Yukon Mashed Potatoes, Broccoli rabe
- Slow Braised Oxtail, Tortellini, Seasonal Roasted Vegetable Medley, Brodo

Choice of two Desserts:

- Chocolate Temptation
- Cheesecake and Berries or Tangerine
- Apple Strudel



THE CARVING STATION

Choice of two Sides:

- ❖ Garden or Caesar Salad
- ❖ Assorted Dinner Rolls
- Cheese Ravioli with Pesto Cream sauce
- ❖ Tortellini Pasta with Alfredo Sauce

Served with Mint Glaze or Onion Mustard Sauce

HAWAIIAN TENDERLOIN Served with Wild Mushroom Madeira or Grainy Mustard Horseradish Sauce	60
CHIPOTLE FLANK STEAK Served with Chimichurri Sauce or Romesco Sauce	38
HERB CRUSTED SALMON Served with Chermoula Sauce or Horseradish Cream Sauce	38
BLACK FOREST ROASTED PORK LOIN Served with Pineapple Relish or Shallot Bourbon Sauce	25
BRAISED BEEF BRISKET Served with Au Jus or Cipollini Puree	25
LEMON-GARLIC LEG OF LAMB	25

DINNER

- PLATED -

LEVEL FOUR 65

Choice of First Course:

- Seaweed Salad with Lobster Meat, Ginger Emulsion
- Mizuna, Grilled White Asparagus, Duck Poppers, Rhubarb Sauce
- Fresh Mozzarella Cheese, Heirloom Tomato, Balsamic Drizzle, Fresh Basil, Extra Virgin olive oil

Choice of Entrée:

- Rack of Baby Lamb, Herb Saffron Couscous, Balsamic Drizzles, Roasted Vegetable Tagine,
- Smoked Wagyu Beef Tenderloin with Oysters, Port Wine Demi Sauce, Horseradish Glazed Marble Potato, Wilted Spinach
- Hill Top Crab Duo, Acorn Squash Ratatouille, Meyer Lemon, Pepper Sauce

Choice of Dessert:

- Dark Chocolate Mousse Cake
- Tiramisu
- Pimlico Cake
- Turtle Cheesecake

LEVEL THREE

Choice of First Course:

- Mache, Raddichio, Red Wine Pecorino, Heirloom Cherry Tomato, Aged Balsamic Vinaigrette
- Arugula, Mizuna, Fried Goat Cheese, Dried Cranberries, Oxford Blue Cheese, White Balsamic Vinaigrette

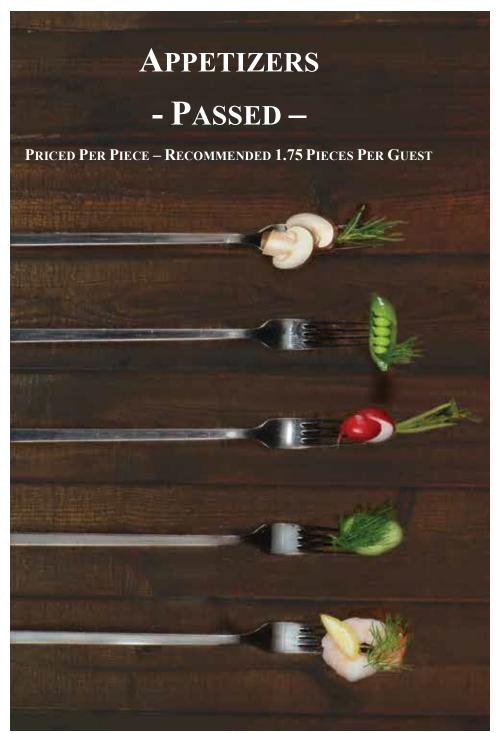
Choice of Entrée:

- Rosemary Grilled Lamb Chop, Marble Potatoes, Swiss Chard, Bordelaise Sauce
- Alaskan Halibut with Lemon Confit
- Molasses-Tabasco Grilled Duck Breast, Wild Mushrooms, Butternut Squash Risotto, Ginger Citrus Sauce

Choice of Dessert:

- Dark Chocolate Mousse Cake
- Tiramisu
- Pimlico Cake
- Turtle Cheesecake

55



200 PER PIECE

- ❖ Arancini Smoked Gouda with Tomato Pesto Sauce
- ❖ Assorted Chef Choice Mini Quiche
- Chicken quesadilla: Served with Chipotle Avocado
- Choriqueso Empanada
- Cranberry Gorgonzola Tart
- Edamame Pot Stickers
- Figs and Caramelized Onion Goat Cheese
- Pigs in Blanket With Mustard and Ketchup
- Shrimp Shumai with Ponzu Sauce
- ❖ Vegetable Spring Rolls
- ❖ Wild Mushroom Tart

3⁰⁰ PER PIECE

- Beef Empanada
- Beef Kabob
- Chicken Kabob with Pineapple
- Chicken Meatball with Honey Sriracha
- ❖ Coconut Chicken Tender
- Indonesian Beef Sate served with Peanut Sauce
- Jerk Chicken Sate served with mango sweet Chili sauce
- Peking Duck Dumpling
- ❖ Sesame Chicken Tender

4⁰⁰ PER PIECE

Scallop Wrapped Bacon

5⁰⁰ PER PIECE

Maryland Crab Cakes

APPETIZERS

- DISPLAYS & STATIONS -

10

6

FRUIT AND CHEESE DISPLAY An Assortment of international Cheese from 5 different countries

An Assortment of international Cheese from 5 different countries Manchego (Spain), Aged Gouda (Netherlands), Tome de Savoie (French), Gorgonzola Dolce (Italy), Mixtress (United States). Fresh Fruits and Bread centerpiece accompanied by sliced fruits to include Melons, Pineapple, Dragon Fruits, and Star Fruits. Served with Assorted Crackers, Breads, Flat Breads, and Mixed Nuts

CHARCUTERIE PLATTER

An assortment dried & cured meats including capicola, mortadella, sopressata, salami, and bresaola wiith roasted vegetables served with marinated artichoke, pepperoncinis, extra virgin olive oil, balsamic and assorted breads

CHEESE DISPLAY 8 (MINIMUM OF 50 PEOPLE)

An Assortment of Domestic and Artisan Cheese garnish with Grapes, and Berries Served with Flat bread, Crostinis, Crackers and Mixed Nuts.

GRILLED VEGETABLE DISPLAY

An Assortment of Grilled Garden vegetables including Zucchini, Squash, Portobello Mushroom, Asparagus and Broccoli served with Hummus, Pesto, and Roasted Vegetable Dips

CRUDITÉ DISPLAY

A beautiful assortment of fresh vegetables including: Carrot, Celery, Broccoli, Cauliflower, Cucumber, Zucchini and Squash. Served with Hummus, Ranch, and Cucumber Yogurt Dipping Sauce

SLIDER STATION

25

Choice of two sliders served with shredded lettuce and sliced pickle on the side

- Angus beef burger with cheddar cheese & red pepper aioli
- Maryland crab cake with old bay aioli
- Chipotle marinated salmon with cumin aioli
- Grilled chicken with terragon mayonnaise
- Cubano Slider
- Vegetarian

WINGS STATION

18

Choice of three flavors crispy chicken wings served with celery

- Buffalo chicken wings
- · Old bay chicken wings
- · Honey tabasco chicken
- Teriyaki chicken wings
- · Chipotle BBQ chicken wings

Choice of one dressing

- Blue Cheese
- Ranch

SPREAD AND CROSTINI

15

Southwest spread
Garlic and herb spread
Feta and hummus
Roasted artichoke and basil spread
Creamy Basil spread
Roasted sweet pepper and feta

Accompanied by displayed of bread basket, pita bread and assorted crackers



AFTERNOON DELIGHT Assorted cookies, brownies, and blondies tray Assorted chef choice cupcakes by the dozen Seasonal Fresh Fruit Platter	3
AFTERNOON DELIGHT Assorted granola bars and whole fruits	4
AFTERNOON DELIGHT Assorted mini pastries and fruit tart Assorted sliced cakes	
DECORATED CAKES Delicious selection of gourmet cakes	00

