

A LA CARTE MENU

Appetizer Trays

Prices based off 25 pieces

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| Hoisin-Soy Chicken Skewers
with teriyaki glaze \$28 | Bacon wrapped scallops
with horseradish crema \$52 |
| Baked Brie & Balsamic (V)
marinated strawberry puffs \$31.5 | Moroccan Chicken Skewers (GF)
with Tzatziki \$29 |
| Spanakopita \$24 | Spanish Shrimp Skewers (GF)
with tomato and olives \$55 |
| Asian Pork Meatballs \$36 (GF) | Lamb Skewers (GF)
with tzatziki, mint and Tahini \$44 |
| Smoked Crab Dip
with sourdough crostini \$48 | Aloo Gobi Springroll (V)
(potato/cauliflower)
mint Riata dipping sauce \$31 |
| Vegetable Dumpling (V)
with lemongrass dipping sauce \$32 | Prosciutto wrapped Dates (GF)
stuffed with Gorgonzola \$45 |
| Kimchi Rangoon (V)
with sweet chili sauce \$36 | Black Bean
charred corn Empanada (V) \$32 |
| Potato Latkes (GF)
with salmon mousse and dill \$38 | Award Winning Beer
Mac 'n' Cheese Fritters (V) \$38 |
| Seared Sesame Tuna (GF)
on sushi rice cakes \$48 | Tomato and Basil Bruschetta (V)
on crostini \$24 |
| Asparagus and Asiago (V)
Quiche bites \$34 | |
| Roasted Mushroom and Tarragon (V)
Bruschetta \$26 | |

Display Platters

Pricing denotes small/large
Small platters feed approx. 12-16 guests
Large platters feed approx. 18-30 guests

Sliced Fruit

\$52/\$96

Cantaloupe, Honeydew, Pineapple,
Seasonal Stonefruit, Granny Smith Apples,
Seasonal Berries

Fruit and Cheese

\$55/105

Honeydew, Cantaloupe, Pineapple, Grapes
Seasonal Berries, Dried Cherries and
Cranberries, Cheddar, Pepper jack, Colby
Jack, Swiss

Charcuterie

\$75/\$135

Assorted cured meats, Roasted Red Peppers,
Mixed Marinated Olives, Pepperoncini,
Marinated Vegetables (*artichokes, mushrooms
and asparagus*), Marinated Mozzarella, Crostini

Crudite

\$45/\$82

Carrot, Celery, Red peppers, Cherry tomatoes,
Broccoli, House-made Ranch Dipping sauce

Mediterranean

\$58/110

Dolmas, Roasted Red Pepper Hummus, Tzatziki,
Fresh Cucumbers, Roasted Garlic, Marinated
Feta, Mixed Olives, Pita, Naan, Sesame Crackers

Artisan Cheese

\$75/\$142

Chef's selection of artisan cheeses from our local
cheese monger paired with pickled vegetables
and chutneys.

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Salads

Caesar

Romaine lettuce, shaved Parmesan, garlic croutons, creamy Caesar dressing **\$35/\$60**

Spring Mix

Mesclun greens, shaved carrots, cucumbers, cherry tomatoes, honey-balsamic dressing **\$25/50**

Spinach

Marinated strawberries, goat cheese crumbles, toasted pecans, citrus vinaigrette **\$25/50**

Arugula and Bleu

Baby arugula, Gorgonzola crumbles, candied walnuts, dried cherries, spiced cider vinaigrette **\$35/60**

Avocado and Orange

Iceberg and romaine lettuce, shredded carrots, radish, roasted tomato filet, orange-ginger dressing. **\$35/60**

Chef's Seasonal

Preparation of greens topped with seasonal vegetables and choice of dressing

Market Price

Entrees

Chicken and Pork

Chicken Parmigiana **\$55/\$105**
Chicken Marsala or Picatta **\$50/\$100**
Italian Sausage and Peppers **\$54/\$102**
Pit BBQ Chicken Thigh **\$55/\$105**
Tandoori Chicken **\$58/\$110**
Herb Roasted Pork Tenderloin **\$58/\$110**
Roasted Tomato and Goat Cheese
Chicken Breast **\$68/\$118**

Beef

Meatballs in Marinara **\$65/\$125**
Shimpy's Pit BBQ Brisket **\$120/\$215**
Gaucho Steak with Chimichurri
\$128/\$235
Braised Short Rib **\$120/\$212**

Seafood

Maryland Style Lump Crabcakes
\$115/\$210
Char-Grilled Atlantic Salmon **\$102/\$205**
Sautéed Mediterranean Shrimp
\$117/\$228
Butter & Lemon Tilapia **\$90/175**

Pasta

Tortelloni Alfredo **\$65/\$110**
Pesto Tortellini **\$45/\$85**
Penne Pomodoro **\$65/\$110**
Seasonal Vegetable Lasagna **\$68/\$118**
Bolognese Lasagna **\$74/128**

Side Dishes

Sautéed Seasonal Vegetables
\$40/\$75
Steamed Broccoli **\$35/\$65**
Honey Glazed Carrots **\$30/\$55**
Toasted Garlic Green Beans
\$35/\$65
Craft Beer Mac and Cheese
\$45/\$88
Rosemary Roasted Red Bliss
Potatoes **\$30/\$55**
Roasted Root Vegetables
\$45/\$85
Caramelized Garlic Mashed
Potatoes **\$35/\$65**
Truffle Scalloped Potatoes
\$47/\$90

Hoagies

Based off 2 pieces per person and come with a side of mustard, mayo and herb oil on request. **\$8/pp**
Choice of three options:

Honey Roasted Turkey and Swiss

Black Forest Ham and Cheddar

Italian (Genoa Salami, Soppressata, Capicola, Aged Provolone, Italian long hot peppers, lettuce, tomato and herb oil)

Roast Beef, Tomatoes, Sautéed Spinach, aged cheddar and Horseradish Cream

Grilled Vegetables, shaved parmesan and rosemary aioli

Sandwich Trays

Hot Sandwiches

hot sandwich orders
require 25 ppl minimum
\$10/pp

Hot Roast Beef
with provolone

Meatball Subs

**Herb Roasted
Italian Pork**
Broccoli Rabe, Roasted Red Peppers

Assorted Hoagie and Wrap Tray

Choice of 5
sandwich and wrap
options.
Excludes tea
sandwiches
\$12/pp

Tea Sandwiches

Based off 4 pcs per person and come with a side of mustard, mayo and herb oil on request. **\$9/pp**

Choice of two:

Smoked Salmon and dill

Cucumber and caper

Smoked Salmon Salad

Chicken Salad

Smoked Paprika Egg Salad

Cream Cheese and Heirloom Tomato

Wraps

Based off 2 pcs per person and come with a side of mustard, mayo and herb oil on request

\$8/pp Choice of two options

Chicken Caesar

Roasted Squash, Goat Cheese and Arugula
Ancho Pepper Chicken with pico de gallo,
cheddar and lettuce

Turkey BLT

Tuna Salad