



2026

SEASONAL MENU

A season
of flavor

GATHER
SAVOR
CELEBRATE

SEASONAL MENU

Valid November 1, 2026 - January 30, 2027 / minimum 20 guests

Hot Appetizers

Holiday Cocktail Meatballs	\$4
<i>cranberry sauce, chili glaze, ground turkey</i>	
Soup Shooters	\$4
<i>tomato basil bisque</i>	
<i>pumpkin - butternut squash bisque, toasted pepitas, cinnamon cream</i>	
Red Wine Braised Short Rib	\$8
<i>truffle mash puree, topped with short rib morsel, demi glaze, and braised carrots. Served on Asian spoons</i>	
Mini Crabcakes	\$6
<i>Maryland style, beurre blanc</i>	
Twice Baked Potato Bites	\$6

Chilled Appetizers

Beef Tenderloin Sliders	\$8
<i>shaved beef tenderloin, horseradish aioli, caramelized onions, havarti cheese, arugula, slider roll</i>	
Bourbon Cranberry Brie Crustini	\$3
<i>creamed brie topped with house made bourbon cranberry sauce, crustini</i>	
Smoked Salmon & Caviar Blini	\$5
<i>smoked salmon, creme fraiche, Osetra caviar, chive</i>	
Devilled Eggs	\$4
<i>choice of traditional, truffle, jalapeno or bacon</i>	

Displays

Grazing Table	\$650
<i>artisanal cheeses, selection of cured meats, fig spread, choice of (2) dips (pimento, hummus or spinach artichoke), organic veggies, pita bread, crackers, fresh berries, olives, house made pickles</i>	
*Shellfish Tower	\$market price
<i>chilled shrimp, chilled snow crab clusters, oysters on the half-shell, cocktail sauce, lemon, horseradish</i>	
Trio of Dips	\$6
<i>choice of (3) spreads (hummus, whipped lemon zest ricotta, spinach & artichoke, pimento, cranberry & orange goat cheese, smoked trout), served with pita bread, crackers and veggies</i>	

Buffet Selections

\$35 - includes choice of salad, 2 entrees, 2 sides, rolls, butter, tea, water and elegant disposable ware.
Server staff, bartenders, chinaware, and rentals are available for additional cost

Apple Brined Pork Tenderloin
chili - apple butter, apple slaw, apple cider gastrique

Pumpkin & Mascarpone Ravioli
Locally sourced ravioli, pumpkin puree, cranberries, candied pecans

Carving Station
*pepper seared tenderloin of beef (+\$14)
+requires carving attendant*

Rosemary Lemon Chicken
braised boneless chicken, rosemary lemon velute' sauce

Herb Roasted Carved Turkey Breast
slow roasted, turkey gravy on side

Braised Short Rib (+\$8pp)
6oz, red wine reduction, braised carrots

Honey Glazed Salmon (+\$3pp)
roasted salmon, smokey sweet honey garlic sauce

Tuscan Chicken
braised boneless chicken, sundried tomatoes, crimini mushrooms, onions, spinach, parmesan cream sauce

Crab Cakes (+\$5)
Maryland style lump crab cake, buerre blanc

Roasted Airliner Chicken Breast (+\$3)
velute' sauce, roasted sweet potatoes & brussels, balsamic drizzle

Apricot Brown Sugar Glazed Ham
roasted & carved, apricot glaze, dijon mustard, brown sugar

Penne Al Pesto
penne pasta, pesto cream, cherry tomatoes, fresh mozzarella pearls

Sides

Truffle Parmesan Fingerling Potatoes

Yukon Gold Whipped Potatoes

Sweet Potato Gratin

Smoked Gouda Mac & Cheese

Traditional Mac & Cheese

Brussels & Bacon

Herb Stuffing

Roasted Root Veggies

Skillet Corn

Roasted Fingerling Potatoes

Seasoned Green Beans

Local Honey Glazed Carrots

Salads

Fall Harvest Salad
baby spinach, red onions, roasted & chilled brussel sprouts, pumpkin spiced roasted & chilled sweet potatoes, crumbled goat cheese, dried cranberries, candied nuts, balsamic dressing

Mixed Green Salad
mixed greens, cherry tomatoes, cucumbers, shredded carrots, choice of 2 dressings

Beverage Add On

Hot Cocoa Bar	\$4	Coffee Station	\$5
<i>hot cocoa, peppermint, whipped cream, marshmallows, chocolate chips, disposable white cups</i>		<i>assorted coffee, tea, sugar, creamer, syrups, disposable white cups</i>	

Desserts

Assorted Seasonal Cookies	\$2
Assorted Dessert Shooters	\$4.50
Seasonal Pies	\$35

BRUNCH - SEASONAL

Valid November 1, 2026 - January 30, 2027 / minimum 20 guests

Breakfast / Brunch Buffet

Continental \$12

*assorted seasonal breakfast breads,
danish, bagels, spreads, greek yogurt,
fresh berries & granola*

Hot Breakfast Buffet \$14

*fresh fruit display, egg scramble,
potato & veggie hash, bacon or
sausage,*

Omelet Station \$22

*cooked to order omelets. ingredients
include bell peppers, tomatoes, onions,
spinach, ham, cheese.. chioce of 2 sides.
requires chef attendant*

Pancake Board

*variety of toppings include Nutella,
syrup selections, whipped butter*

Breakfast Sandwiches \$8

Add-Ons / Sides

Smoked Salmon Board \$5

*bagels or crustini, red onions, capers,
whipped cream cheese*

Southern Shrimp & Grits \$8

*seared shrimp, creamy grits, demi
glace*

Biscuits & Sausage Gravy \$5

*freshly baked biscuits, creamy gravy,
pork sausage*

Potato & Veggie Hash \$4

*yukon gold potatoes, onions, bell
peppers, cheddar cheese*

Crispy Bacon \$4

Pork Sausage Patties \$4

Southern Grits \$3

Oatmeal \$4

*steel cut oats, toppings include
shredded coconut, cinnamon, brown
sugar,*

Fresh Fruit Display \$5

BOX LUNCH - SEASONAL

Valid November 1, 2026 - January 30, 2027 / minimum 20 guests

Boxed Lunches

Includes chips & freshly baked cookie, disposable utensils

Ham & Brie \$16

*black forest ham, brie, mornay sauce,
cranberry, greens, croissant*

Holiday Turkey Wrap \$16

*sliced turkey, cranberry, romaine,
boursin*

Winter Chicken Salad Croissant \$16

*house made chicken salad, toasted
almonds, cranberry, flaky croissant*

Festive Platter \$20

*your choice of 2 options above, fall
harvest salad OR mixed green salad,
assorted bags of chips and freshly
baked cookies*

Additional Sides

Fresh Fruit Cup \$5

Potato Salad \$4

Caesar Salad \$4

Assorted Cookies and Brownies \$2