



Buffet Dinner Menu



Hand-Passed Appetizers

Beef, Lamb, & Poultry, Pork

Beef Brochette (GF)
Skewered Beef Tenderloin with Chimichurri
Petite Beef Wellington
Served with Truffle Aioli
Beef Tenderloin Canape
With Fire-Roasted Tomatoes and Horseradish Mustard
Buttermilk Chicken & Waffle
Crispy Chicken on a Fresh Waffle with Peach-Horseradish Syrup
Bacon Wrapped Date (GF)
Goat Cheese Stuffed Honey Dates wrapped in Crispy Bacon
Citrus Chicken Brochette (GF)
Tender Chicken with Citrus Sauce & Chives
Duck Confit Wonton
Confit Pulled Duck Leg on a Crispy Wonton with Apple Chutney
Fiery Lamb Kofta
Grilled Minced Lamb Served with Red Pepper Harissa
Korean Beef Mini Taco (GF)
Braised Korean BBQ Beef with Pickled Cucumber Relish
Le Petite Cochon “The Little Pig”
Beef Hot Dogs baked in Puff Pastry with Tangy Mustard Sauce
Petite Lamb Chop (GF)
Bite-Sized Lamb Chops served with Red Wine Demi-Glace
Bacon Straw
Brown Sugar-Cured Bacon Baked around Crispy Grissini

Seafood

Petite Maryland Crab Cake (GF)
Mini Jumbo Lump Blue Crab with House Remoulade
Coconut Shrimp
Coconut-Crusted Shrimp with Mango-Ginger Sauce
Crab Pretzel Bite
Soft Pretzel with Maryland Crab Fondue
Day Boat Sea Scallop (GF)
Finished with Meyer Lemon
Mini Twice Baked Potato (GF)
Finished with Premium Caviar
Oyster Rockefeller
Shucked Oyster with Spinach, Onion, Tobasco, Parmesan &
Bread Crumbs Served on the Half Shell
Petite Lobster Roll
Traditional Lobster Salad on a Mini Brioche Roll
Shrimp & Grits (GF)
Cajun Tiger Shrimp and Creamy Cheddar Grits
Shrimp Cocktail (GF)
Jumbo Tiger Shrimp with Classic Cocktail Sauce & Lemon
Spicy Tuna Sesame Cone
Served in a Crunchy Black Sesame Cornet
Smoked Salmon Crepe
Homemade Crepe filled with Smoked Salmon, Dill Cream Cheese,
Capers, & Diced Red Onion

Vegetarian & Vegan

Butternut Squash Canape (VEGAN)
Sweet Roasted Butternut Squash with Wild Mushrooms & Sage
Deviled Egg (GF | V)
Smoked Paprika & Fried Capers
Edamame Potsticker (VEGAN)
Crispy Edamame & Vegetable Wonton with Soy Dipping Sauce
Eggplant Bites (V)
Crispy Eggplant with Tomato Confit & Buffalo Mozzarella
French Brie Tartlet (V)
Tart Shell Filled with Creamy French Brie & Brown Sugar
Crispy Macaroni & Cheese (V)
Breaded Macaroni & Cheese with Tomato-Basil Cream Sauce
Black Bean Empanada (V)
Puff Pastry stuffed with Black Beans & Jack Cheese

Goat Cheese Croquette (V)
Herb-Crusted Goat Cheese with Pear-Basil Marmalade
Indian Samosa (Vegan)
Fried Pastry with Peas, Potatoes & Onions with Cucumber Raita
Insalata Caprese Skewer (V | GF)
Grape Tomatoes, Fresh Mozzarella & Basil
Spanakopita (V)
Flaky Phyllo stuffed with Spinach & Feta
Stuffed Cherry Tomatoes (VEGAN | GF)
Filled with Fresh Herb Hummus & topped with Balsamic Pearls
Wild Mushroom Vol au Vent (V)
Assorted Wild Mushrooms & Gruyere garnished with Bell Pepper
Roasted Veggie Taco (VEGAN | GF)
Cumin & Chili-Roasted Southwest Veggies in a Petite Taco Shell

Displayed Hors D'oeuvres

Ahi Tuna Martini (GF)

Ahi Tuna Crusted with Sesame Seeds over Asian Slaw

Charcuterie Board (GF Options)

Cured Sausages, Whole Muscle Cuts, Artisanal Cheeses, Dried Fruits, Breads, Olives, Figs & Pimento Cheese Spread

Deluxe Raw Bar (GF)

Chesapeake Oysters, Ahi Tuna & Jumbo Shrimp Served with Cocktail Sauce, Horseradish, Fresh Lemon, Cucumber Relish & Tabasco

Shrimp Cocktail Display (GF)

Jumbo Tiger Shrimp, Served Chilled with Cocktail Sauce & Remoulade Breads, Dips, & Garden Picks (GF | V | Vegan Options)

Pita, Naan, Tortilla Chips, Carrots, Celery, Peppers & Broccoli With Tzatziki, Baba Ghanoush, Hummus & Shepherd's Salad

Antipasti Mosaic (GF | V | Vegan Options)

Grilled Vegetables, Cured Meats & Artisan Cheeses, Served with House-made Breads and Crostini

Fruit & Cheese Mosaic (GF | V | Vegan Options)

Seasonal Fruit and Artisan Cheeses Beautifully Presented

Tuna Tower (GF)

Fresh Ahi-Tuna with Avocado & Sweet Soy, Garnished with a Crispy Wonton

Gourmet Dips (GF | V Options)

Choice of Maryland Crab Fondue, Creamy Red Pepper, Roasted Corn & Spinach & Artichoke

Served with Crudites and Assorted Breads and Crostini



First Course

Rustic Arugula Salad (GF | V)

Butternut Squash, Beets, Aged Parmesan and Pepitas with Citrus Vinaigrette

Burrata & Heirloom Tomato (GF | V)

Arugula, Balsamic Reduction, & Lemon Vinaigrette

Caesar Salad (GF | V)

Fresh Romaine tossed with Croutons & Shaved Parmesan

Honey Orchard Salad (GF | V)

Mesclun Greens, Honey Dates, Sliced Pear, Goat Cheese & Toasted Sunflower Kernels with Balsamic Vinaigrette

Field & Vine Salad (GF | V)

Mixed Greens with Marinated Tomatoes, Cucumbers & Cheese Tuille

Roasted Beet Salad (GF | V)

Red & Golden Beets with Goat Cheese Mousse, Toasted Pumpkin Seeds & Cider Vinaigrette

Strawberry & Goat Cheese Salad (GF | V)

Mesclun & Romaine with Strawberries, Candied Sunflower Kernels, Goat Cheese & Raspberry Vinaigrette

Watermelon Salad (GF | V)

Sliced Cucumbers, Red Onion & Feta Cheese over Dressed Arugula

Entrées

Beef

Beef Tenderloin (GF)
Center-cut Filet served with Red Wine Demi-Glace
Provençal Beef Short Ribs (GF)
Rich Braised Boneless Beef Short Ribs with Red Wine, Aromatic Vegetables & Fresh Herbs
Prime Rib Carving Station (GF)
Chef-manned Whole Prime Rib served with Red Wine Demi-Glace & Horseradish Mustard Sauce
Balsamic Flank Steak (GF)
Balsamic-Marinated & Grilled with Tomato Relish

Poultry

Herb & Citrus-Roasted Chicken (GF)
Frenched Chicken Breast with Lemon, Rosemary & Thyme
Artichoke & Chicken Roulade (GF)
Stuffed with Artichoke Hearts & Tomatoes
Chesapeake Chicken (GF)
With Jumbo Lump Crab, Gourmet Cheeses & Old Bay
Cider Infused Chicken (GF)
With Roasted Carrots, Apples, Rosemary & Apple Cider
Citrus Herb Chicken (GF)
Fresh Herbs, Citrus Reduction & Fresh Orange
Parmesan-Crusted Chicken Breast
Topped with Fresh Mozzarella, Tomato Bruschetta, Arugula & Balsamic
Tequila Lime Chicken (GF)
Tender Chicken Scaloppini in a Creamy Tequila Lime Sauce

Seafood

Maryland Jumbo Lump Crab Cake (GF)
Jumbo Lump Blue Cake with House Remoulade
Cider-Infused Roasted Salmon (GF)
Oven-Roasted, Creamy Cidar Reduction & Sautéed Leeks
Seared Halibut (GF)
Lemon Dusted with Rosemary Beurre Blanc
Honey-Butternut Salmon (GF)
Sesame-Soy Glazed with Honey Roasted Butternut Squash
Chesapeake Rockfish Filets (GF)
Grilled Rockfish Filets, Fresh Herbs & Citrus-Garlic Sauce
Mango Salmon (GF)
Sesame-Soy Glazed with Fresh Mango Salsa
Tropical Mahi Mahi (GF)
Grilled Mahi Mahi Filets Topped with Pineapple Salsa

Vegetarian

Eggplant Parmesan (V)
Breaded & Roasted Eggplant layered with Cheese & Marinara
Sweet Chili Tofu (GF | VEGAN)
Crispy Tofu with Sweet & Spicy Pineapple Gastrique
Stuffed Red Bell Pepper (GF | VEGAN)
With Saffron Rice & Roasted Vegetables
Vegetarian Napoleon (V)
Phyllo Pastry Stacked with Mozzarella & Parmesan Cheeses,
Bell Peppers, Mushrooms, Sweet Potato, Zucchini & Squash

Accompaniments

Rice & Grain

Brown Rice Pilaf (GF | Vegan)
Simmered with Aromatic Spices & Fresh Herbs
Israeli Couscous (VEGAN)
Large Grain Pearl Couscous with Diced Vegetables
Butternut Squash Risotto (GF | V)
Arborio Rice with Butternut Squash, Fresh Cream, & Parmesan

Vegetables

Roasted Asparagus (GF | V)
With Lemon Butter
Baby Vegetable Mélange (GF | VEGAN)
Squash, Zucchini, Tri-Colored Baby Carrots, Onions, Tomatoes & Mushrooms with Balsamic Glaze
Creamed Spinach (GF | V)
Fresh Spinach with Heavy Cream & Garlic
Haricot Verts (GF | VEGAN)
French Green Beans Sautéed with Shallots & Garlic
Vegetable Kebabs (GF | VEGAN)
Zucchini, Squash, Peppers, Onions, Tomatoes, & Mushrooms

Pasta

Old Bay Cavatappi
Old Bay Cream Sauce with Grilled Shrimp, Tomatoes & Corn
Penne alla Vodka (V)
Fresh Tomato, Garlic, Cream & Vodka Sauce
Summer Skillet Gnocchi
Creamy Sweet Corn Sauce with Mushrooms, Corn & Prosciutto
Caprese Penne (V)
Sundried Tomatoes, Mozzarella, Button Mushrooms & Basil

Potato

Fingerling Potatoes (GF | VEGAN)
Buttery Potatoes with Rosemary, Sea Salt, Garlic & Olive Oil
Mashed Potatoes (GF)
Rich, Whipped House-made Potatoes
Rotisserie Potatoes (GF | VEGAN)
Roasted with Olive Oil, Rotisserie Spices & Fresh Herbs
Scalloped Potatoes (GF)
Decadent Layers of Gourmet Cheeses & Sliced Potatoes

Desserts

Wedding Cake (GF Options Available)

Custom Wedding or Celebration Cakes

ROUGE to Coordinate with SugarBakers

Individual Mini Pies

Apple Cinnamon, Lemon-Blueberry Crumble, Pumpkin, Cherry Pear, Key Lime, Lemon Meringue, Peach, S'mores

Champagne & Fruit Coupe (GF)

Fresh Fruit & Berries in Champagne & Ginger Syrup with Fresh Cream
Cookies & Milk

Chocolate Chunk, Lemon Marshmallow, & Gluten-Free Snickerdoodle
with Ice Cold Milk

Cinnamon Bread Pudding

Complimented with Chantilly Cream & Rich Chocolate Sauce

Giant Chocolate Covered Strawberries

Fresh Strawberries dipped in Dark & White Chocolate

Crème Brûlée

Traditional Vanilla, Dark Chocolate, Old Bay Lime, Peach, or Pumpkin

House-Made Ice Cream Sundae Station

Selection of House-made flavors with Traditional Accompaniments

Assorted Mousse Shots

Inquire for House-made Flavors!

Peach Cobbler

Sweet Peaches Finished with a Crisp Crumble Topping

Tiramisu

Lady Fingers dipped in Espresso Layered with Creamy Mascarpone

Tres Leches Cake

Traditional Decadent Spanish Treat with Fresh Fruit

Baked Apple Betty

Brown Sugar & Cinnamon Roasted Apples Topped with Crumb Topping

Petite Cheesecakes

House-made Cheesecakes, topped with Fresh Strawberries,
Blueberries & Blackberries

Roaming Cannolis

Strolling Cannoli Station with Chocolate Chips, Mini M&Ms & Sprinkles

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