



# Plated Dinner Menu



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# Hand-Passed Appetizers

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## 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 Cucumber Relish & Sriracha Aioli  
Le Petite Cochon “The Little Pig”  
Beef Hot Dogs baked in Puff Pastry with Tangy Mustard Sauce  
Petite Lamb Chop (GF)  
Bite-Sized Lollipop 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 Cake 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 Beurre Blanc  
Mini Twice Baked Potato (GF)  
Finished with Premium Caviar  
Oyster Rockefeller  
Shucked Oyster with Spinach, 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 over 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)  
Creamy Wild Mushrooms & Gruyere garnished with Bell Pepper  
Roasted Veggie Taco (VEGAN | GF)  
Cumin & Chili-Roasted Southwest Veggies in a Petite Taco Shell

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## Displayed Hors D'oeuvres

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### 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 & Green Goddess Dressing

### 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, or Spinach & Artichoke

Served with Crudites and Assorted Breads and Crostini



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## First Course

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### Rustic Arugula Salad (GF | V)

Roasted 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 with Croutons, Parmesan & Classic Dressing

### 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

# Second Course

## Seafood

Maryland Jumbo Lump Crab Cake (GF)  
Jumbo Lump Blue Crab Cake with House Remoulade  
Cider-Infused Salmon (GF)  
Oven-Roasted, Creamy Cidar Reduction & Sauteed Leeks  
Seared Halibut (GF)  
Lemon Dusted with Rosemary Beurre Blanc  
Sweet Corn Swordfish (GF)  
With Grilled Corn & Sweet Corn Bisque  
Crab Imperial Mahi Mahi (GF)  
Topped with Crab Imperial & Lemon Butter  
Honey-Butternut Salmon (GF)  
Sesame-Soy Glazed with Honey Roasted Butternut Squash  
Grilled Garlic Shrimp (GF)  
Grilled Jumbo Tiger Shrimp with Savory Garlic Sauce  
Chesapeake Rockfish (GF)  
Grilled Rockfish Filets, Fresh Herbs & Citrus-Garlic Sauce

## Poultry

Herb & Citrus Roasted Chicken (GF)  
Frenched Chicken Breast, Seasoned with Lemon, Rosemary & Thyme  
Artichoke & Chicken Roulade (GF)  
Stuffed with Creamy Cheese, Artichoke Hearts & Sundried Tomatoes  
Chesapeake Chicken (GF)  
With Jumbo Lump Crab, Gourmet Cheese, & Old Bay  
Parmesan-Crusted Chicken Breast  
Topped with Fresh Mozzarella, Tomato Bruschetta, Arugula & Balsamic

## Beef & Lamb

Beef Tenderloin (GF)  
Center-cut Filet served with Red Wine Demi-Glace  
Bistro Filet (GF)  
Tender Sliced Bistro Tenderloin with House Chimichurri  
Provençal Beef Short Ribs (GF)  
Rich Braised Boneless Beef Short Ribs with Red Wine,  
Aromatic Vegetables & Fresh Herbs  
Rack of Lamb (GF)  
Grilled and Served with a Cabernet Reduction

## Vegetarian

Roasted Cauliflower Steak (GF | VEGAN)  
Center-Cut Grilled Cauliflower over Sweet Potato Puree with  
Apple Chutney & Pumpkin Seeds  
Eggplant Parmesan (V)  
Breaded & Roasted Eggplant layered with Cheese & Marinara  
Pesto Cauliflower (GF | V)  
Pesto-Grilled Cauliflower on a Polenta Cake with Fresh  
Mozzarella, Tomatoes & Balsamic Reduction  
Stuffed Red Bell Pepper (GF | VEGAN)  
With Saffron Rice & Roasted Vegetables  
Stuffed Tomato (GF | VEGAN)  
Corn & Black Bean Quinoa stuffed Beefsteak Tomato over Black  
Bean Puree Finished with Avocado

# Accompaniments

## Potato

Roasted Fingerling Potatoes (GF | VEGAN)  
Buttery Potatoes with Rosemary, Sea Salt, Garlic & Olive Oil  
Sweet Potato Galette (GF)  
Sliced Sweet Potatoes baked with Cream, Cheese & Fresh Nutmeg  
Golden Pave  
Sliced Golden Potatoes baked with Butter, Parmesan & Fresh Thyme  
Lyonnaise Potatoes (GF | VEGAN)  
Roasted Sliced Potatoes with Rich Caramelized Onions  
Roasted Garlic Mashed Potatoes (GF)  
Rich, Whipped House-made Potatoes  
Scalloped Potatoes (GF)  
Decadent Layers of Gourmet Cheese & Sliced Potatoes  
Twice-Baked Potato  
Russet Potatoes with Sour Cream, Chives, Garlic, Bacon & Cheddar  
Cheese  
Grilled Yukon Gold Potatoes  
Sliced & Grilled with Garlic Butter & Fresh Herbs

## Rice & Grain

Herbed Basmati Rice (GF | VEGAN)  
Aromatic Basmati Rice with Fresh Herbs  
Wild Mushroom Risotto (GF | V)  
Creamy Arborio Rice with Mushrooms, Spring Peas, & Parmesan  
Rice Pilaf (GF | VEGAN)  
Simmered with Aromatic Spices & Fresh Herbs

## Vegetables

Roasted Asparagus (GF | V)  
With Lemon Butter  
Corn Pudding (V)  
Local Sweet Corn Casserole baked Custard-Style  
Haricot Verts (GF | VEGAN)  
French Green Beans Sauteed with Shallots & Garlic  
Maple Roasted Carrots (GF | V)  
with Butter and Fresh Sage  
Broccolini (GF | V)  
Oven-Roasted with Lemon & Olive Oil

# 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, & Ginger topped with Champagne & 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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