



BOUNTIFUL DISPLAYS

ARTISAN CHEESE DISPLAY

Farmstead, Craft & Hand Selected Imported Cheeses
Seasonal Rotation of Preserved Fruits & Vegetables
Toast Points, Grilled Breads & Crackers
Jams, Honeys & Chutneys

\$300 | SERVES 25 GUESTS

GARDEN ANTIPASTO DISPLAY

Assortment of Marinated & Raw Vegetables to Include:
Grilled Asparagus with Toasted Almonds Dukkha
Dry Rubbed Roasted Carrot Trio with Honey & Coriander
Vadouvan Roasted Madras Cauliflower with Pistachios & Torn Mint
Crudit  Bouquet of Baby Carrots, Sugar Snap Peas & Sweet Peppers

\$250 | SERVES 25 GUESTS

CHARCUTERIE DISPLAY

Chef's Selection of Cured & Smoked Meats, Sausages, Terrines & P t s
Seasonal Pickled Vegetables, Jams & Chutneys
Crackers, Toasted Lavash & Grilled Artisan Breads

\$350 | SERVES 25 GUESTS

All prices subject to 13.5% combined taxes and 23% service charge.

These items can be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

“THE GROANING BOARD”

“A Traditional Feast That Features A Table So Overladen with
Food That Its Wooden Timbers Groan Beneath the Weight”

Artisan Cheese, Garden Antipasto & Charcuterie Displays, Mediterranean Olives,
Roasted Garlic Hummus, Seasonal Herb Pestos, Fresh Fruits & Crostinis

\$850 | SERVES 75 GUESTS

FRUITS DE MER

Cocktail Shrimp Poached in a Light Old Bay Court Bouillon
Chilled Lemongrass & Coriander Poached Bay Scallops
Mussels Poached in Tomato Curry Broth Served Chilled Cocktail Sauce
Drawn Garlic Butter & Lemon Wedges

\$525 | SERVES 25 GUESTS
SHRIMP ONLY \$400 | SERVES 25 GUESTS

RAW BAR

East Coast Oysters on the Half Shell, Seasonal Oyster Shooters
Steamed then Chilled Cherrystone Clams
Ahi Tuna Sashimi
Wasabi, Ginger, Soy Sauce, Classic Mignonette, Fresh Lemon
& Lime Wedges, Horseradish, Classic Cocktail Sauce,
Assorted Hot Sauces, Toasted Breads & Crackers

\$525 | SERVES 25 GUESTS

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SOUTHERN SHORES GRAN PLAT DU MER

Poached Jumbo Cocktail Shrimp, Green Lip Mussels, Steamed & Chilled Clams, Bloody Mary Oyster Shooters, Snow Crab Claws, Bay Scallops, Mini Lobster Rolls & King Crab Leg Spider Rolls, Wasabi, Ginger, Soy Sauce, Classic Mignonette, Fresh Lemon & Lime Wedges, Horseradish, Classic Cocktail Sauce, Assorted Hot Sauces, Toasted Breads & Crackers

\$900 | SERVES 50 GUESTS

PASTA DISPLAY

Gemelli Pasta with Traditional
Veal Bolognese

\$200 | SERVES 20 GUESTS

Three Cheese Tortellini, Roasted
Tomatoes, Spinach, Artichoke Hearts
& Wild Oregano Marinara Sauce

\$275 | SERVES 20 GUESTS

Penne Pasta with Italian Sausage
Braised Peppers & Sauce Arrabiata

\$225 | SERVES 20 GUESTS

RISOTTO DISPLAY

SERVED WITH GRILLED FOCACCIA
MINIMUM OF 25 GUESTS

Arborio Rice with Milanese
Style Toppings:

Oven Dried Tomatoes,
Arugula-Spinach Blend,
Seasoned Crab, Shrimp,
Toasted Pepperoni & Herb
Marinated Roasted Peppers

\$25 PER GUEST

COCKTAIL DIPS & SPREADS

Baked Chesapeake Bay Lump Crab Dip with Three Cheeses Herbed Buttered Toast Points

\$240 | SERVES 25 GUESTS

Hot Virginia Dip: Dried Beef, Onions, Cream Cheese, Garlic, Pecans

\$175 | SERVES 25 GUESTS

Creamy Spinach, Sundried Tomato, Parmesan & Artichoke Hearts
Grilled Breads & Assorted Crackers (V)

\$125 | SERVES 25 GUESTS

Hummus Topped with Crispy Chickpeas, Marinated Peppers & Pine Nuts, Toasted Pita & Torn Naan (V)

\$125 | SERVES 25 GUESTS

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SIGNATURE DESSERT DISPLAYS

VIENNESE DISPLAY

Chef's Selection of Miniature Confections, Chocolate Dipped Strawberries & Truffles

4 PIECES PER GUEST - \$900 | 6 PIECES PER GUEST - \$350

JEFFERSON DESSERT DISPLAY

Caramel Apple Tart, Key Lime Tart, Bourbon Pecan Tart, Vanilla Crème Brûlée Tart
Pecan Praline Cupcake, Chocolate Crunch Cupcake, Banana Pudding Cupcake
Almond Financier Cupcake, Coconut Macaroons, Mini Chocolate Chip Oreo Cookie
Mini Candy Bar Cookie, Assorted Chocolate Truffles, Mini Vanilla Crème Brûlée
New York Cheese Cake Bites – Chocolate, Vanilla or Strawberry
Dulce De Leche Cream Puff, Maple Apple Pie Bars, Red Velvet Brownie

3 CHOICES - \$265 | 4 CHOICES - \$350

HOT CHURRO DONUT

Dusted in Cinnamon Sugar with Mexican Chocolate Dipping Sauce

\$235 | SERVES 50 GUESTS

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