

CHEF'S EXPRESSIONS at the Manor

PREMIER CATERING AND EVENT DESIGN



2025 SAMPLE MENU

CHEF'S EXPRESSIONS
AT THE MANOR



www.TheManorTavern.com
15819 Old York Road, Monkton MD 21111 | www.chefsexpressions.com



Hors D'oeuvres

STATIONARY DISPLAY'S

Antipasto Platter

A colorful bounty of Italian specialties including, Prosciutto, Genoa Salami & Pepperoni; Mozzarella Pearls, Provolone and Italian Blue Cheese, Peppadew Sweet Peppers; Assorted Olives, Whole Grain Mustard, Cornichons, Red Seedless Grapes, Crispy Crostini and Focaccia Bread

Bruschetta and Dip Station

An array of delectable dips including Tomato Mozzarella Tapenade with Crostini, Warm Cheese Dip with Soft Pretzel Nuggets, Spicy Vietnamese Shrimp Dip with Shrimp Crackers, Roasted Garlic Hummus with Pita Chips, Guacamole or Salsa with Tortilla Chips.

Charcuterie and Fromage

A European presentation of Cured Meats, Imported Olives, Artisan Cheeses, Fresh Baked Breads, Crackers and Condiments.

Artisanal Cheese Platter

Chef's Selection of Imported and Domestic Cheeses, Red Seedless Grapes, Whole Grain Mustard, and Assorted Crackers

Hot Crab Dip

Jumbo Lump Crab blended into a Warm Creamy Dip, served with French Bread Rounds or Pita Chips, Celery and Carrot Sticks

Pretzel Bar

Warm Pretzel Nuggets served with Cheesy Cheddar Dip, Sour Cream, Onion and Asiago Dip, Whole Grain Mustard, Spicy Hon Sauce, and Honey Mustard

Crudit  Platter

Assorted Vegetables including, Cucumber Slices, Cauliflower & Broccoli Florets, Cherry Tomatoes, Celery and Carrot Sticks. Accompanied by Roasted Red Pepper Hummus, and Herbed Vegetable Dip

Meatball & Breadsticks

House made Meatballs using a traditional blend of Ground Beef & Pork. Served warm in a silver Chaffer and tossed with House made Marinara. Garlic Bread Sticks and Grated Parmesan served on the side.

All stations can be combined or edited to build your perfect Stationary Display! Gluten Free Crackers and Breads available upon Request.

***Colder Months? Add a Hot Dip to Any Station!
Hot crab Dip, Spinach & Artichoke Dip, and Creamy Buffalo Chicken Available!***

Butler Passed Hors D'oeuvres

CHICKEN

Grilled Chicken Satay Skewers

Chicken morsels marinated in Pineapple and Coconut Milk. Grilled and served with a Thai Peanut Dipping Sauce. Garnished with Diced Green Onion

Buffalo Chicken Bites

Panko Crusted Popcorn Chicken Bites tossed in Mild Buffalo Sauce. Served on a Skewer with Blue Cheese or Ranch Cream Cheese Stuffed Celery.

Smoked Chicken Quesadilla

Triangles of Tortilla filled with Smoked Chicken, Southwestern Peppers and Cheese. Can be served with either Lime infused Sour Cream or Pico De Gio on the side.

Lemon Parmesan Chicken Bites

Chicken Bites marinated in Lemon, Garlic, Salt & Pepper. Coated in Panko and Parmesan. Fried until golden and served with a Lemon & Garlic Aioli.

Chicken Meatballs with Mozzarella

Ground Cage Free Chicken and Fresh Herbs rolled into a Crispy and Creamy Meatball filled with fresh Mozzarella. Served with a Basil Alfredo Dipping Sauce.

Chicken Scampi Bites

Tender morsels of Chicken Sautéed in Red Garlic and Fresh Herbs, served with a Roasted Red Pepper Aioli

Chicken Saltimbocca

Mini Roulade of Free-Range Chicken Breast filled with Fresh Sage, Provolone and Prosciutto Di Parma finished with a Marsala Wine Glaze

Mini Chicken Tacos

Small Deep-Fried Flour Tortilla Shells filled with Cumin Braised Chicken Thighs, Tomatoes Guacamole and Lime infused Sour Cream

Caribbean Coconut Chicken

Medallions of Chicken Breasts marinated in fresh Coconut Milk and Caribbean Spices, then coated with Toasted Coconut and served with a Spicy Golden Pineapple Salsa

Mini Chick'n & Biscuit

Fried Chicken morsel served on a soft Buttermilk Biscuit drizzled with Hot Honey

Buffalo Chicken Mac-n-Cheese Spoon

Crispy Fried Buffalo Chicken Served on an Asian Spoon full of Creamy 4 Cheese Mac-n-Cheese.

Grilled Duck Canapé

Grilled Boneless Duck Breast, served on a Crispy French Bread Round, finished with Asian Mandarin Orange Compote.

BEEF, LAMB & PORK

Mini Beef Wellington

Beef Tenderloin Medallions wrapped in Delicate Puff Pastry with Sautéed Mushrooms. Served with a Dijon Aioli on the side.

Steak Frites Bite

Sliced Rib Eye Beef on a Crispy Waffle Cut Potato topped with Chimichurri Sauce

Philly Cheesesteak Spring Rolls

Sliced Beef and Cheddar Cheese in an Egg Roll Wrapper and Deep Fried. Served with a Smoked Tomato Ketchup OR Cheese Sauce.

Bacon Skewers

Thick Cut Maple Glazed Bacon dressed in a Tangy Cayenne Dressing, served on a Skewer

Korean BBQ Beef Spoons

Braised Korean Barbeque Beef served with Boston Bibb Lettuce on Chinese Spoons

Beef Carpaccio

Thinly Carved Rare Prime Beef Tenderloin placed on a Crispy Parmesan Chip and finished with a Crème Fraiche Zig Zag and finely Chopped Fresh Chives

Beef Tenderloin Canapé

Slow Roasted Tenderloin, hand carved thinly and served on a crispy Crostini, finished with a dollop of Fresh Horseradish Cream Sauce and Arugula

Mushroom Imbottiti

Mushroom Caps stuffed with Italian Sausage

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Butler Passed Hors D'oeuvres

Mini Rubeen Eggrolls

Crispy Egg Roll Wrapper enveloping Corned Beef, Sauerkraut and Swiss Cheese. Served with a 1000 Island Dipping Sauce

Mini Beef Sliders

Mini Burgers topped with American Cheese on a Mini Potato Roll topped with Smoked Tomato Ketchup.

Or *BYO Custom Mini Burger for your special day!*

French Sausage Brioche

French Garlic Sausage wrapped in Puff Pastry, baked and sliced into Medallions served with a Honey Mustard dipping sauce.

Mini Cuban Sandwiches

Bite size sandwich filled with Sliced Ham, Roast Pork, Swiss Cheese, Dill Pickle and Whole Grain Mustard

Green Tomato BLT

A Crisp and Bright Green Tomato Slice coated in Corn Meal and Deep Fried, topped with Goat Cheese, Miso Bacon and a Chiffonade of Fresh Basil

Moroccan Lamb Burger

Ground Lamb seasoned with Ras El Hanout and Cumin. Finished with a Goat Cheese Cucumber Raita on a Mini Potato Roll

Beef Empanada's

Cumin Braised Ribs in a Flaky Crust. Served with a Cilantro and Herb Sauce on the Side.

Meatball & Marinara

Traditional Meatball baked until Golden. Served on a Bamboo Pick with Marinara, Brûléed Mozzarella, and fresh Basil.

Braised Japanese Porkbelly

Slowly Braised Japanese Pork Belly with an Apricot Hoisin Maple Syrup Glaze. Served on a Silver Fork

Bangers & Mash on a Spoon

Petite Spoon filled with Veal and Pork Sausage resting on a Creamy Pillow of Buttery Whipped Yukon Gold Potatoes garnished with Onion Marmalade

SEAFOOD

Petite Crab Cake Spoons

Fresh Jumbo Lump Crab Meat blended with a bit of Mayo and a touch of Fresh Italian Parsley, served with a house-made Smoked Cocktail Sauce. (Tar tar sauce available upon request). Served on a Silver Spoon.

Tuna Tar Tar Wonton

Fresh Center Cut Tuna served tossed in Sesame and Soy, served with Wasabi Crème Fraiche on a crispy Wonton Triangle. Garnished with Black Sesame Seeds.

BBQ Bacon Wrapped Shrimp

Giant Shrimp Wrapped in Crisp Bacon, brushed with a house made BBQ Sauce and Broiled.

Scallops & Creamed Corn

Seared Large Sea Scallop with our Bacon infused Creamed Corn on an Asian Spoon with a wisp of Herbs.

Bang Bang Shrimp

Tempura Batter Shrimp tossed in Bang Bang Sauce and topped with Green Onion.

Lobster Mac-n-Cheese

Fresh Poached Lobster, served on atop 4 Cheese Mac-n-Cheese. Herbed Breadcrumb Garnish

Lobster BLT

Chunky Lobster Salad, Miso Bacon, Bruléed Tomato, and a Chiffonade of Romaine open face on Buttered Toast Points

Coddies

Blend of Atlantic Cod and Yukon Gold Potatoes toasted to a Golden-Brown finish. Serve in the Old School Baltimore Style with Yellow Mustard on Saltines.

Bacon Wrapped Scallop

Tender Sea Scallops blanketed in Lean Bacon then broiled crisp.

Shrimp & Grits on a Spoon

Cajun Seared Shrimp on a Spoonful of Cheesy Grits

Barbados Coconut Shrimp

Fresh Jumbo Shrimp Marinated in Cream of Coconut, and Caribbean spices, then dusted with freshly shredded Coconut, fried until it is Golden Brown and Crispy, finished with a Pineapple Rum Glaze

Shrimp & Grit Canapé

Old Bay Seared Shrimp, served on a Crispy Fried Grit Cake, Served with a Tabasco Remoulade

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Butler Passed Hors D'oeuvres

VEGETARIAN & VEGAN

Tomato Basil Bruschetta

Fresh Plum Tomatoes finely diced and infused with a chiffonade of fresh Basil, Shallots, Garlic, and Virgin Olive Oil, served on a crispy Crostini.

Honey Peach Bruschetta

Crisp Buttered Raisin Walnut Crostini topped with a Soft and Sweet Pillow of Ricotta. Adorned with Honey Glazed Peach Slices and Maldon Sea Salt.
(Summer Months Only)

Brie & Poached Pear Crostini

Poached Pear Slice, served on a Garlic Crostini with Triple Cream Brie, and a Drizzle of Hot Honey to Finish.

Vegetable Bruschetta

Seared Seasonal Vegetables finely diced infused with Virgin Olive Oil, fresh Basil and Parmesan Cheese all served upon a Garlic Crostini

Butternut Squash Bruschetta

Roasted Cubes of Butternut Squash, served with a with Lemon & Basil infused Ricotta on a Crispy Crostini

Grilled Cheese & Tomato Soup

Crispy Grilled Cheese Triangle served on a Demitasse Cup of Roasted Plum Tomato Soup.

Gazpacho Soup Shooters

A chilled puree of Tomato, Cucumber, Bell Peppers, and Onions, zipped up with a squeeze of Lime, served in a tall shot glass.

Toasted Ravioli

Breaded and Fried Cheese Filled mini Ravioli. Served with Marinara on the Side.

Zucchini Fritters

Lightly Battered Zucchini Coins served with Lemon Yogurt Sauce.

Ratatouille Tartlets with Brie and Pesto

Mini Tartlets filled with Ratatouille and French Triple Cream Brie, finished with a Dollop of Fresh Basil Pesto.

Spanakopita

Phyllo Dough triangles filled with layers of Spinach, Shallots and Feta Cheese

Feta Cheese and Cucumber Salad on a Spoon

Crumbled Sheep's Milk Feta with Diced Cucumber, Vinaigrette and Fresh Oregano served on a Spoon

Mushrooms Florentine

Bite-size Mushroom Caps with a savory Spinach and Feta Cheese Filling.

Arancini

Risotto Rice Ball filled with Fresh Mozzarella and Coated in Golden Brown Panko Crumbs. Served with either Fresh Basil Pesto, or Marinara

Vegetable Quesadillas

Tortilla Triangles filled with Fresh Vegetables, Southwestern Salsa, Monterey Jack and Cheddar Cheese

Gruyere & Mushroom Tart

Savory Tart with filled with Gruyere and Wild Mushroom, Fresh Thyme and Black Garlic

Goat Cheese Tartlet

Fresh Cherry Glen Goat Cheese Piped into a Crispy Tartlet finished with a Morello Cherry Compote

Caprese Skewer

Bamboo Skewer stacked with Cherry Tomatoes, Fresh Mozzarella Pearls, and Drizzled with Basil Vinaigrette.
Add Prosciutto or Salami to make it an Antipasti Skewer!



First Course

SALADS

Classic Garden Salad

Mixed Greens, topped with Cucumber, Shaved Carrots, Cherry Tomatoes, Croutons and Shaved Parmesan. Served with your choice of Dressing

Classic Chopped Caesar Salad

Fresh Organic Heart of Romaine Lettuce with House Made Caesar Dressing, Crunchy Croutons and freshly grated Winter Parmesan Cheese

Fanned Pear Salad

Garden Greens tossed in White Balsamic Vinaigrette and married with Goat Cheese, Candied Pecans and Sliced Poached Pears

Harvest Salad

Mixed Greens topped with, Roasted Butternut Squash, Dried Cranberries, Roasted Pecans, Goat Cheese Crumbles, and served with a Honey Cider Vinaigrette

Summer Strawberry Salad

Baby Spring Spinach and Romaine Hearts laced with Goat Cheese Crumbles, Toasted Walnuts and Ripe Strawberries, Drizzled with a White Balsamic Vinaigrette

Classic Greek Salad

Tomatoes, Cucumbers, Onions, Kalamata Olives and Feta on a bed of Fresh Greens topped with Lemon Herb vinaigrette.

Cape Cod Salad

Dried Cranberries, Candied English Walnuts and Maytag Bleu Cheese over a Bed mixed greens, drizzled with Honey Apple Cider Vinaigrette.

Grilled Peach Salad

Maple Glazed Grilled Peaches served over a bed of Arugula and mixed greens topped with Goat Cheese, Candied Pecans and served with a White Balsamic Vinaigrette (available only June-September)

We offer a wide Variety of Soups and other composed First Courses. Options available upon Request!

Mains

SEAFOOD

Choice of Fish:

Cod / Salmon / Halibut
Rockfish / Swordfish / Mahi Mahi
Ahi Tuna / Sea Bass / Scallops

Way to Prepare:

Pan Seared / Herb Crusted / Grilled

BEEF

Choice of Beef:

Flank Steak
Grilled Black Angus Prime Loin
Boneless Short Ribs
Filet Mignon
Tenderloin

Choice of Sauce:

Lemon Beurre Blanc / Mango Pinapple Salsa / Chimichurri / Apricot Citrus Glaze / Lemon Caper Sauce
Dijon Cream Sauce / Champagne Beurre Blanc / Creole Cream Sauce / Provincial Sauce / Rosemary Demi Glace
Guinness Gray / Korean BBQ Sauce / Mushroom Bordelaise / Red Wine Demi Glace / Marsala Wine Glaze

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Composed Mains

CHICKEN ENTRÉE'S

Chicken Alice

Pan Roasted Chicken breast, stuffed with Cremini Mushrooms, fresh Goat Cheese, and Bacon, Topped with a Dijon Vinaigrette

Chicken Marsala

Boneless Breast of Chicken Scaloppini, sautéed in Marsala Wine and Fresh Forest Mushrooms

Tuscan Butter Chicken

Lightly battered Chicken Breast cooked off in a searing hot pan of Butter, Garlic, and Oily Herbs. Topped with a Beurre Blanc infused with Grated Reggiano Parmesan

Chicken Florentine

Chicken Breast stuffed with Feta and Spinach. Served with a Lemon Beurre Blanc.

Harvest Chicken Roulade

Boneless Breast of Chicken rolled flat and stuffed with Cornbread, Apple and Mushroom Stuffing. Served with a Cider Rosemary Cream Sauce.

Chicken Piccata

Seared Scaloppini Boneless Chicken Breast floured and Sautéed. Served with a Lemon & Caper Sauce.

Spring Chicken Roulade

Boneless Breast of Chicken rolled flat and stuffed with Grilled Corn, Fresh Mozzarella and Basil. Served with a Roasted Red Pepper Beurre Blanc.

French Onion Chicken

Chicken Breast stuffed with Gruyere Cheese and Caramelized Onions. Served with a Rosemary Demi Glaze

SEAFOOD ENTRÉE'S

Lobster Ravioli

House made Ravioli filled with Fresh Water Lobster, Ricotta, and Thai Basil. Finished with a Lemongrass Beurre Blanc

Branzino Bravura

Pan Roasted Branzino Filets Crusted with Marcona Almonds and Green Olive, garnished with a Silky Cava Beurre Blanc and Crispy Chickpeas

Cedar Plank Salmon

Fresh Salmon Filet, Brushed with an Apricot Citrus Glaze and then baked and served on a Cedar Plank

Shrimp & Grits

Seared fresh Shrimp Sautéed in Garlic, Butter, Olive Oil and Lemon Juice served over Vermont Cheddar Cheese Grits with Andouille Sausage Gravy

Chicken Chesapeake

Crispy Pan Seared Chicken Topped with a Rich and Silky Crab Mornay Sauce laced with Old Bay

Sesame Crusted Ahi Tuna

Ahi Tuna Filet, crusted in Sesame Seeds. Seared to Medium Rare, and Served with a Wasabi Crème Fresh on top

PASTA'S

Choose your own Sauce and Pasta Combinations available!

Four Cheese Ravioli

Filled with Impastata Ricotta, Winter Parmesan, Romano and Buffalo Mozzarella, finished with a Roasted Plum Tomato Sauce

Pasta Primavera

Tender Penne Pasta and Fresh Garden Vegetables all surrounded by a Creamy Basil Pesto Sauce

Butternut Squash Ravioli

Mini Raviolis filled with Creamy Butternut Squash. Tossed in a Brown Butter and Sage Sauce. Garnished with a Fried Sage leaf.

Orecchiette Carbonara

Ear shaped Pasta tossed with a Rich Creamy Pancetta and Reggiano Parmigiana Sauce

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Composed Mains

VEGETARIAN & VEGAN

Roasted Ratatouille

Mediterranean Vegetables, Red & Yellow Pepper, Fennel, Eggplant, Sweet Onion, Green Zucchini, Yellow Squash and Roasted Garlic, served over Quinoa with a Brie Cream Sauce

Vegetable Napoleon

Grilled Vegetables stacked high with Fresh Buffalo Mozzarella, served over top Roasted Plum Tomato Sauce

Butternut Squash Filet

Thick Medallions of Butternut Squash Pan Roasted till Tender and topped with a Wild Mushroom Cream Sauce

Vegetable Cassoulet

Traditional Cassoulet made with Olive Oil Roasted Onions, Zucchini, Tomatoes, Braised Greens and White Cannellini Beans topped with an Extra Virgin Olive Oil and Panko Crust

Grilled Hearts of Palm

Thick Slices of Lemon and Basil Marinated Hearts of Palm Grilled and then Dusted with Sea Salt and White Pepper with a Touch of Smoked Paprika

Vegan "Crab Cakes"

Mini Hearts of Palm (shredded) and mixed with Old Bay, Red Pepper, Parsley, and Vegenaïse.

Sides

STARCH

Yukon Gold Whipped Potatoes

Freshly Whipped Yukon Gold Potatoes married with Sweet Butter, a touch of Cream, Sea Salt and Freshly Cracked Black Pepper (also available with Garlic)

Potato Pave

Yukon Gold Potatoes layered with Carrots seasoned with Fresh thyme, Stock, Salt, Pepper and a touch of Garlic cut into a triangle.

Traditional Risotto

Ariboro Rice, cooked Low and Slow with Wine and Chicken Stock. Finished with Parmesan Cheese
Customizations available

Summer Orzo Salad

Orzo Pasta, laced with Heirloom Tomatoes, Silver King Corn, Garlic and Fresh Basil. Tossed with a Lemon and Basil Vinaigrette. *(can be served warm or cold)*

Fingerling Potatoes

Halved Yellow Fingerling Potatoes Roasted in EVOO Salt, Pepper, and Rosemary

Red Roasted Potatoes

Diced Red Potatoes Roasted with EVOO, Salt, Pepper, and Garlic

Wild Rice Pilaf

VEGETABLES

Green Beans

Blanched, and then Roasted in a Roasted Red Pepper Compound Butter

Seasonal Vegetable Medley

Assorted seasonal vegetables roasted with EVOO, Salt, Pepper and Garlic

Roasted Butternut Squash

Roasted Asparagus

Roasted in a Lemon Thyme Oil

Jack Daniels Carrots

Sliced Carrots Roasted in a Sweet and Tangy Bourbon Glaze

Spinach Soufflé

Spinach, Eggs and Cheese, baked in a timbale until Golden and Fluffy

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Buffet & Stations

BUFFET'S

Choosing your Buffet...

Any of the items listed in our menu can be served on a Buffet. Typically a Buffet Menu will include:

- A Salad / First Course
- 2 Choices of Proteins along with Sauces
 - 1 Pasta
 - 1 Starch
 - 1 Vegetable

Additional Items can be added, and we can customize however it best suits your needs

STATIONS

Not see what you are looking for? Let us build a custom station for you!

Build Your Own Mac-n-Cheese Station

4 Cheese Mac-N-Cheese with assorted toppings: Bacon Bites, Shredded Buffalo Chicken, Pulled Pork, Broccoli, Diced Red Onion, Diced Tomatoes, Crispy Onion Straws, Blue Cheese Crumbles, Assorted Hot Sauces, Truffle Oil, and Grated Parmesan Cheese

Slider Station

Selection of 2 Different Sliders. Served with House made Old Bay Potato Chips

Choice between: Mini Beef Sliders, Fried Haddock with Tartar Sauce, Chicken Parmesan, Pulled Pork with Tangy Slaw, OR Philly Cheesesteak

Pasta Bar

Choice of 2 Pasta's along with 2 Sauces, accompanied by Caesar Salad, Grated Parmesan Cheese, and Grilled Ciabatta Slices.

Optional Add On's: Traditional Meat Balls with Mariana, Chicken Piccata, Or Tuscan Butter Chicken

Pasta Choices: Farfalle, Penne, Shells, Elbow, Tortellini, Orecchiette

Sauce Choices: Vodka Sauce, Marinara, Alfredo, Basil Alfredo, Bolognese

Carving Station (Chef Attended)

Choice of 2 Proteins, with accompanying sides, assorted Dinner Rolls and a choice of Roasted Potatoes or Whipped Yukon Gold Potatoes

Protein Choices: Smoked Beef Brisket, Flank Steak, Black Angus Prime Loin, Honey Ham, Herb Roasted Turkey Breast

Cheesy Grits Bar

Our Signature Vermont Cheddar Grits, with assorted Toppings Including, Sautéed Vegetables, Cajun Seared Shrimp, Braised Pork Belly, and Andouille Sausage Gravy. Green Onions, and Crispy Onion Straws

BBQ Station

BBQ Pulled Pork OR Smoked Beef Brisket, BBQ Grilled Chicken Thighs, House made BBQ Sauce, Creamy Mac N Cheese, Country Green Beans cooked down with Bacon and Onion, and Corn Bread.

All of our Buffets and Station's are Served by our Service Team

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Buffet & Stations

Build Your Own Mashed Potato Bar

Traditional Yukon Gold Whipped Potatoes, or Garlic Whipped Potatoes with an assortment of Toppings including (but not limited to), Pulled Pork OR Chili, Bacon Crumbles, Shredded Cheddar Cheese, Sour Cream, Crispy Onion Straws, Roasted Broccoli, and Sautéed Mushrooms

Taco Bar

Cumin Crusted Grilled Chicken Thighs, & Garlic Marinated Flank Steak. Warm Flour Tortilla's, Guacamole, Shredded Cheese, Diced Tomatoes, Diced White Onion with Cilantro, Pico De Gio, Sour Cream Cholula Hot Sauce, (corn Tortilla's available upon request)

Tuna Poke Station

Center Cut Tuna, tossed in Sesame and Soy. Served with White Rice. Toppings include, Black Sesame Seeds, Wasabi Aioli, Sracha, Diced Avocado & Mango Salsa, Edamame, Asian Slaw, Pickled Ginger, and Crispy Wontons

Summer Chicken Station

Pesto Grilled Chicken Thighs, Served with our Orzo Corn & Tomato Salad, drizzled with Basil Vinaigrette, and Lemon Roasted Asparagus

Meat & Potatoes

Our Boneless Beef Short Ribs, served with our signature Creamy Yukon Gold Whipped Potatoes, served with your choice of Vegetable.

Lemon Rosemary Chicken

Chicken Thighs, marinated in Lemon and Rosemary, Grilled and served with a Lemon Beurre Blanc. Served with Rice Pilaf and Roasted Asparagus

Flatbread Station

Choice of 3 Flatbreads, accompanied by Chopped Caesar Salad OR our Classic Garden Salad.

Choices include: Pepperoni and Hot Honey, BBQ Chicken, Classic Margarita, Prosciutto and Arugula with White Sauce, Roasted Red Pepper and Pesto

Desserts

Interested in Dessert?

No Problem! Just let us know!

We will build a package that suits what you are looking for. In conjunction with our Partner we offer a wide variety of options from Wedding Cakes to Donuts, to small bites, like mini Pies and Tart, Cookies, Mini Cupcakes, and other one bite treats!

Most Popular Package:

1 Small Ceremonial Cake (6' and 8' Tier) with a selection of 3 Mini Desserts

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