

# Spring Menus

April 1 - July 1

## Hors d'oeuvres

Sweet Pea Risotto Croquettes with white truffle oil, parmesan cheese, roasted tomato sauce  
Potato & Leek Soup Shooter, olive oil and parsley garnish  
Spring Vegetable Tartine, toasted sourdough, whipped goat cheese, edamame and spring radish  
Spring Vegetable Rolls, rice paper wrapped asparagus, shredded carrot, red pepper & cucumber, Thai basil and sweet chili sauce  
Artichoke & Roasted Garlic Hushpuppies, lemon mint gremolata sauce  
Mushroom & Leek Tarts, sundried tomato tart shell, sauteed wild mushroom, & leek, toasted pine nuts  
Beef Tenderloin & Mushroom Skewers, pan seared with garlic and thyme, oak barrel bourbon aioli  
Bacon, Beef & Cheddar Wellingtons, sauteed angus ground beef, smoked bacon & sharp cheddar, wrapped in puff pastry, garlic aioli  
Chicken Cordon Bleu Flatbread, roasted chicken, smoked ham, gruyere cheese, sweet potato mascarpone spread  
Blackened Shrimp Skewers, fresh squeezed lime  
Crab Cake Spoons, mini lump crabcakes, citrus remoulade sauce  
Spring Lamb Chops, fresh mint chimichurri, spring onion tzatziki sauce  
Bacon wrapped Figs, goat cheese, honey, balsamic drizzle  
Peppercorn Beef Crostini, asparagus chimichurri sauce

## Entree's & Sides

Spring House Salad, Field Greens, toasted almonds, strawberries, cucumbers, goat cheese, balsamic vinaigrette  
Signature Caesar Salad, Hearts of Romaine, Rosemary & Sun dried tomato crouton, Pecorino cheese, roasted garlic Caesar dressing  
Chicken Scallopini with Artichoke, brioche crusted chicken breast, artichoke lemon white wine sauce  
Herb and Garlic roasted Chicken Breast, stuffed with charred bell pepper & chevre  
Atlantic Salmon Florentine, pan roasted Atlantic Salmon filet topped with sauteed spinach, ricotta and toasted pine nuts  
Herb crusted Rainbow Trout, fresh lemon and toasted pistachios  
Maryland Crab Cakes, Lump crab meat, fresh bread crumbs, parsley and lemon, served with Old Bay remoulade sauce  
Herb and garlic crusted Beef Tenderloin, wild mushroom and Madeira pan sauce  
Beef Tenderloin, served with roasted red pepper, parsley, and sherry vinegar relish  
Chimichurri Flank Steak, scallion and herb grilled flank steak, fresh chimichurri sauce, fried onion straws  
Blackened Beef Brisket, Slow roasted and served with horseradish Burgundy Au Jus  
Asparagus Phyllo Purse, flakey phyllo stuffed with spring asparagus, chevre and sauteed leeks, red pepper sauce  
Polenta and Wild Mushrooms, creamy polenta cake topped with truffled mushroom ragout  
Grilled Stuffed Portobello, with baby spinach, Chevre, and caramelized shallots  
Roasted Baby Potatoes, fresh rosemary, sea salt & black pepper  
Saffron scented Basmati Rice Pilaf, spring onion and toasted pistachios  
Baked Pasta Pesto, rigatoni pasta, spring asparagus, roasted sweet bell peppers, parmesan pesto cream sauce  
Spring Vegetable Melange, fresh herbs, extra virgin olive oil  
Ginger Spinach, sautéed fresh spinach with ginger, shallots, olive oil, and rice vinegar  
Grilled Vegetable Display, herb and balsamic zucchini, squash, red bell pepper, portobello mushroom, olive oil and fresh parsley

## Desserts

Cherry Pomegranate Trifle, house made poundcake layered with pomegranate mousse,  
cherry vanilla compote, fresh whipped cream, Strawberry Cupcake Minis  
Vanilla cupcake with strawberry vanilla butter cream  
Blueberry Cheesecake, fresh blueberries, cream cheese, graham cracker cookie crust  
Lemon Tartlets, lemon curd, topped with candied lemon zest  
Signature Chocolate Truffles, hand rolled using premium chocolate & cocoa powder