



WINTER

Hors D'oeuvres

Pear Flatbread, Arugula, goat cheese, balsamic syrup

Sweet Potato Soup Shooter, cinnamon creme fraiche

Roasted Red Pepper Bruschetta, Crumbled Feta, shallots, and fresh parsley on toasted baguette

Mushroom Risotto Croquette, white truffle oil, parmesan cheese, chive

Beef Wellington Bite, sautéed cremini mushroom and blue cheese, wrapped in puff pastry

Beef Tenderloin & Mushroom Skewer, pan seared with garlic and thyme, oak barrel bourbon aioli

Jumbo Shrimp Cocktail, poached in Old Bay, lemon and parsley, served with a lemon-horseradish cocktail sauce

Bacon and Fig Puffs, Black mission figs, smoked bacon, goat cheese, wrapped in puff pastry

Argentinean Lamb Chop, fresh herb chimichurri, tzatziki sauce

Angus Beef Slider, Homemade pickles, ketchup, sharp cheddar

Waldorf Chicken Salad Slider, candied walnuts, red grapes and granny smith apple

Beef Tenderloin Slider, Spice rubbed beef tenderloin, horseradish cream, red onion marmalade

Maryland Crab Cake Slider, lump crab cake, brioche crumbs, remoulade sauce

Entrees & Sides

Winter House Salad, Butternut squash, goat cheese, cranberry, honey Dijon Vinaigrette

Signature Caesar Salad, Rosemary & Sun dried tomato crouton, Pecorino cheese

Chicken & Sweet Corn Scallopini, crusted in fresh herbs and brioche crumbs, sweet corn sauce

Whole Citrus Roasted Chicken, roasted with fresh thyme, orange, lemon, and garlic

Red Wine Beef Tenderloin, served with roasted red pepper, parsley, and sherry vinegar relish

Braised Short Ribs, cherry port wine, fresh thyme

Blackened Beef Brisket, Slow roasted and served with horseradish Burgundy Au Jus

Maryland Crab Cakes, parsley and lemon, Old Bay remoulade sauce

Rainbow Trout Picatta, lemon white wine and caper sauce

Whole Grain Mustard Salmon, with fresh lemon & parsley

Wild Mushroom Turnovers, sauteed wild mushrooms, sauteed spinach, and caramelized onion

Baked Mushroom Pasta, white wine, cremini mushroom, fresh cream, parmesan, chive and white truffle oil

Sweet Potato Gratin, layered with parmesan cheese & cream, bourbon, oat and brown sugar crumble

Rustic Mashed Potatoes, sweet cream butter and fresh chives

Roasted New Potatoes, tossed with herb oil & cracked black pepper

Toasted Almond Rice Pilaf, fresh parsley and lemon zest

Herb Grilled Vegetables, herb oil & Balsamic vinegar

Brussels Sprouts, roasted garlic, shallots, lemon zest, olive oil, sea salt & cracked black pepper

Honey Glazed Baby Carrots, glazed with honey and fresh dill

Desserts

Dulce de leche Trifle, Cinnamon caramel sauce, vanilla pastry cream, & toasted coconut

Pumpkin Cheesecake Bites, Graham cracker crust, cinnamon & nutmeg

Pecan Pie Tartlets, toasted pecan & brown sugar caramel

Peppermint Cupcake Minis, Peppermint Cupcake with white chocolate butter cream

Signature Chocolate Truffles, hand rolled using premium chocolate & cocoa powder