

# Mother's Day Menu



## Breakfast in Bed

Seafood Quiche | \$65  
shrimp, crab meat, scallops, parmesan, gruyère  
serves 6-8



Smoked Salmon Torta | \$55  
cream cheese, sundried tomatoes, capers, scallions,  
lemon dill  
pita chips, serves 10-12

Egg Strata | \$35  
sausage, cheddar cheese  
serves 10-12

French Toast Casserole | \$45  
blueberries, pecans  
serves 10-12

Individual Quiche Lorraine | \$5.50 each  
muffin sized, 1 dozen minimum

Deviled Eggs (plain) | \$1  
Bacon | \$1.50  
Crab | \$2.00  
1 dozen minimum

Asparagus Gruyere Tart | \$45  
serves 10-12

Green Garbanzo Hummus | \$18  
lavosh, serves 10

Parmesan Bacon Straws | \$24/dozen

Mediterranean Nosh Platter | \$70, serves 10  
green garbanzo hummus, grilled feta, olives, Sweety Drop  
red peppers, marinated artichokes, roasted cauliflower,  
Naan bread

## Dessert

8" Flourless Chocolate Cake | \$35  
serves 8-10

8" Strawberry Shortcake | \$45  
chocolate dipped strawberries &  
chocolate shavings, serves 8-10

Strawberry Rhubarb Pie | \$21  
serves 10

Mini Lemon Bundt Cakes | \$3.50

Chocolate Dipped Strawberries | \$26/dz

Flower Sugar Cookies | \$18/dz  
boxed

Chocolate Dipped House made  
Grahams | \$18/dz  
boxed

Sliced Fruit Mosaic | \$45  
serves 10

*live  
a  
little*



# Online Ordering Available!

## Dinner



Crab Cake - 4 oz | \$12  
cocktail sauce 1/2 pt

Salmon | \$23/lb  
Espresso | Miso | Asian Glazed | Honey Sriracha

Whole Beef Tenderloin | \$165  
herb infused olive oil, peppercorns & garlic,  
sliced & garnished with horseradish cream  
OR seared, oven ready

Chicken & Roasted Grapes | \$9.75/breast  
sherry vinegar

Chinese Chicken Salad | \$15/lb  
napa cabbage, romaine, cilantro, bean sprouts, snow  
peas, carrots, peanuts, cucumber, red pepper, sesame  
seeds,  
peanut sesame ginger dressing, 3 lb minimum

Grilled Mango Shrimp Salad | \$22.95/lb  
avocado, cilantro, jalapeno, onion, tomatoes  
3lb minimum

Caprese Flatbread | \$45  
fresh mozzarella, tomato, basil  
serves 10

## Sides & Salads

Brown Butter Carrots & Hazelnuts | \$27  
3 lb pan

Asparagus, Peas & Radishes | \$27  
tarragon, 3 lb pan

Twice Baked Potatoes | \$3.75  
minimum 6

Corn Pudding Soufflé (Large) | \$35  
serves 10  
small (serves 5) | \$20

BLT Panzanella Salad | \$50  
toasted Italian bread cubes, applewood smoked bacon,  
tomatoes, arugula, creamy lemon dressing

Arugula Salad | \$50  
watermelon, feta, sunflower seeds, soy dressing

Caesar Salad | \$45  
romaine lettuce, housemade crouton, parmesan  
cheese, Caesar dressing, add grilled chicken (\$20) or  
grilled shrimp (\$30)

Quinoa Tabbouleh | \$27  
cucumber, cherry tomatoes, parsley, scallions, mint,  
lemon vinaigrette, 3 lb pan

Spring Couscous Salad | \$27  
basil vinaigrette, 3 lb pan

Spring Pea Risotto | \$27  
3 lb pan

Local Cheese Platter | \$55  
Goat, Buttermilk Blue & Chapel Hill Cheddar,  
house made preserves, crackers & lavosh  
serves 10

Asparagus Soup | \$12/qt

Spinach & Artichoke Dip | \$45  
pita chips, serves 20 people



Pick up or delivery available.

99 Painters Mill Road, Owings Mills, MD 21117