



Fall Social Menu 2024

starters

Petite Crab Cakes | \$54
price per dozen, 2 dozen minimum
cocktail sauce - \$5-1/2 pint

Mediterranean Grilled Shrimp | \$30
price per dozen, 2 dozen minimum

priced per dozen, 3 dozen minimum:

Pan Seared Cheeseburger Dumpling | \$28
special sauce

Thai Chicken Meatballs | \$24
chili garlic sauce (contains fish sauce)

Shawarma Chicken Skewers | \$24
cucumber dill sauce- \$5-1/2 pint

Bacon Twists | \$28

Pea & Potato Samosas | \$24
coriander chutney | \$5 / 1/2 pint

Cauliflower Arancini | \$24
arrabiatta sauce | \$5 / 1/2 pint

Apple & Brie Tartlets | \$28
gingerbread crust

Artichoke, Feta & Spinach Pastry Sticks | \$28
everything seasoning

8" Butternut Squash Galette | \$48
ricotta & herbs

Barbecue Chicken Flatbread | \$15
Bacon, Leek & Mushroom Flatbread | \$15
12"x6", minimum of 3 per order

Mezze | \$55
Hummus, Baba ghanoush, Moroccan Carrot Salad, Roasted Olives, Sesame Lavash, vegan, serves 10

Ducktrap Spruce Point Smoked Salmon | \$95
Swedish mustard sauce, capers, pickled red onions, toast points, serves 10-12

Artisanal Cheese Platter | \$75
Point Reyes blue cheese, goat cheese, fontina, gruyere, chutney, olives, lavash, serves 10

Charcuterie Platter | \$75
Genoa Salami, Prosciutto, Mortadella, Manchego Cheese, Gouda, Provolone, Sliced Baguette, Olivada, serves 10

Classic Hummus | \$20
with pita chips, price per pint

soups & salads

SOUPS
priced per quart, 3 quart minimum

Butternut Squash Soup | \$18
vegetarian

Pumpkin Chili | \$20
vegetarian

Hearty Homemade Beef Chili | \$20

Chicken, Spinach Tortellini | \$18

add-on:
Quick Cheese Bread Loaf | \$18

House Made Lavash | \$27
36 pieces

SALADS
serves 10, can increase in increments of 5

Caesar | \$65
parmesan, hand torn croutons, Classic caesar dressing

Mixed Greens | \$70
roasted cauliflower, roasted red pepper, feta, greek olives, apple cider vinaigrette

Kale Salad | \$75
roasted sweet potato, cashews, goat cheese, lime ginger dressing

Chopped Autumn Salad | \$70
chopped romaine, celery, carrots, cucumber, cherry tomatoes, garbanzo beans, quinoa, sunflower seeds, herb vinaigrette, vegan

entrees

4 oz Jumbo Lump Crab Cake | \$25
price subject to change
cocktail sauce: \$5 / 1/2 pint

Seared Salmon | \$27.50
miso or citrus
price per pound, minimum of 3 lbs

6 oz Icelandic Cod | \$19.50
artichoke hearts, kalamata olives, tomato, rosemary
priced individually, minimum of 6

Whole Beef Tenderloin
sliced & garnished | \$225
seared, oven ready in foil pan | \$200
1/2 pint of horseradish cream | \$5
1/2 pint of chimi churri sauce | \$5

Baltimore Steak & Cheese Salad | \$280
Sagamore Rye Old Bay tenderloin, romaine, pickled
red onions, cherry tomatoes, blue cheese dressing,
4 oz of beef per person, serves 10

Nicoise Salad | \$70
field greens and romaine, haricot vert, grilled
potatoes, pitted Nicoise olives, Roma tomatoes,
lemon vinaigrette
Add-On Options:
Grilled Chicken, 6 oz per person | \$9.50 / person
BBQ Salmon, 4 oz per person | \$9.50 / person
Grilled Shrimp, 4 per person | \$9.50 / person

Braised Short Ribs | \$36
price per pound, minimum of 3

Shepherd's Pie | \$95
ground beef, onions, carrots, peas, corn,
mashed potato topping

Penne Pasta with Grilled Chicken | \$80
peas, sundried tomatoes, pine nuts (served on side)
serves 10

Peruvian Chicken Breast | \$9.50
green herb sauce, minimum of 4

Rotisserie Chicken Breast | \$11
wing tip attached

Chicken Tamale Pot Pie | \$95
beans, poblano peppers, tomatoes, chipotle, cumin,
cornmeal topping

Penne Mushroom Ragu | \$80
5 lbs, vegan

Wild Rice & Mushroom Casserole | \$80
serves 10, vegetarian

sides

small - serves 4-6 | large - serves 8-10
Smashed Red Bliss Potatoes - \$16 | \$32

Roasted Vegetables - \$18 | \$36
carrots, sweet potatoes, cauliflower,
Brussels sprouts, sweet onions

Sautéed Spinach with
Garlic & Golden Raisins - \$18 | \$36

Miso Maple Jammed Sweet Potatoes - \$18 | \$36

Haricot Verts with Roasted Red Pepper- \$18 | \$36

Roasted Brussels Sprouts with Bacon- \$18 | \$36

serves 10
3 Cheese Macaroni | \$45

Roasted Cauliflower Casserole | \$50
gruyere cheese, panko bread crumb topping

Fruit Salad | \$55
serves 10, in disposable bowl

desserts

Boxed Classic Cookie Collection | \$42
Chocolate Dipped House made
Grahams, Almost Everything Cookies,
Snickerdoodle, price per 2 dozen

S'mores Sandwich Cookies | \$28
price per dozen, 2 dozen minimum

Petite Homestyle Cookies | \$24
chef's selection, price per 2 dozen

Apple Cranberry Crumble Bars | \$60
priced per 2 dozen, 2 dozen minimum

Brownies | \$30
Black Bottom or Maple Brown Butter
Blondies, price per dozen

Petite Pumpkin Cheesecakes | \$28
price per dozen

Cupcakes | \$18
Vegan Carrot Cake or Ginger Pear
price per half dozen

Petite Chocolate Eclairs | \$90
price per 3 dozen, boxed

Tiramisu Shooters | \$50
priced per dozen, minimum 2 dozen

8" Celebration Cake
Pimlico | \$55
Funfetti | \$40