

CATERING HOUSE FAVORITES



STARTER & APPETIZERS

Tomato Bruschetta
basil, 18-year aged balsamic, toasted baguette

Caprese Skewers
tomatoes, house made mozzarella, fried basil,
lemon balsamic reduction

Brie Encroute
pecan honey glaze

Fried Mozzarella
pretzel crust, pomodoro sauce

Whipped Feta
marinated olives, hot honey, grilled flatbread

Classic Hummus
grilled vegetables + flatbread

Stuffed Mushrooms
chorizo, manchego crumble, chive oil

Vegetarian Stuffed Mushrooms
cremini mushroom caps, bruschetta,
house made mozzarella, balsamic reduction

Cream of Crab Shooters
crab, old bay

Butternut Squash Shooters
brown sugar crouton

Gazpacho Shooters
tajin crema, tortilla strips

Mini Crab Cakes
ancho chili + jalapeño cakes,
cilantro lime cream, pico

Crab Dip
roasted red pepper + garlic, artichokes,
toasted baguette

Spinach + Artichoke Dip
artichokes, roasted red pepper + onion,
roasted garlic, spinach, toasted baguette

Shrimp + Avocado Toast
smashed avocado, bbq shrimp, crostini

Shrimp Cocktail
lemon, cocktail sauce

Crispy Scallops
roasted corn + tomato relish, tajin crema

Seared Ahi Tuna
fried wonton, wasabi aioli

Oysters on the Half Shell
cocktail sauce, lemon

Eggplant Arancini
fried risotto, roasted eggplant filling, puttanesca

Chef Inspired Arancini
seasonal

Beef Arancini
chipotle tarragon aioli

Braised Chicken Tinga Arancini
shredded parmesan, pomodoro

Vegetarian Arancini
golden raisins, creamed almonds,
chipotle + truffle honey

Marinated Vegetables
matchstick vegetables, white bean hummus,
red wine + roasted garlic vinaigrette

Mushroom Ricotta Crostini
mushroom duxelle, roasted garlic,
herb ricotta, truffle salt

Spinach Artichoke + Zucchini Bites
spinach + artichoke dip, parmesan

Truffle Deviled Eggs
whipped truffle yolk, smoked paprika,
maple bacon crumble

Gingered Crab Tostada
ginger marinated crab, roasted corn + black bean
salsa, fried corn torilla, chipotle + tomatillo cream

Nachos
beef, chicken + Mahi Mahi, pico de gallo,
queso fresco, crema, salsa

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STARTERS & APPETIZERS

CONTINUED

Eggplant Meatballs

swiss chard confetti,
roasted onion + dill vinaigrette , parsley pesto

Lamb Meatballs

rosemary cream

Nonna's Meatballs

beef, pork, veal, San Marzano pomodoro,
white bean hummus, herb ricotta

Pork Belly BLT

confit tomatoes, romaine, brioche slider roll, garlic aioli

Seared Beef Crostini

chive + horseradish creme fraiche, pickled onion

Beef Tartare

filet, chimichurri,
fire roasted red pepper + caper aioli, grilled flatbread

Dry Aged Smash Beef Sliders

Brad's Farm beef, bacon, caramelized onions,
Keyes Creamery smoked cheddar, cumin aioli

Caprese Flatbread

tomatoes, house made mozzarella, fried basil,
lemon balsamic reduction

Lump Crab Flatbread

tomato confit, white sauce

Mediterranean Flatbread

hummus, confit tomatoes, artichokes, roasted red
peppers, olive tapenade, chimichurri

Amante de la Carne Flatbread

spicy sausage, bacon, meatballs, marinara

Kennett Square Flatbread

herbed ricotta, caramelized onions, roasted garlic,
wild mushrooms, hot honey

FROM THE GARDEN

House Salad

arugula, pickled onion, artichokes, pine nuts, sweet
drops, goat cheese, lemon + olive oil dressing

Golden Beets

mixed greens, whipped goat cheese, grapes,
candied walnuts, honey lemon poppy seed vinaigrette

Caesar

chopped romaine, brioche crumble, fried capers

Fried Chickpea Salad

mixed greens, cucumbers, confit tomatoes,
black beans, diced onions, hummus dressing

Panzanella Salad

tomatoes, mozzarella, croutons, olive oil,
balsamic + fig reduction

Mediterranean Salad

whipped feta, cucumber, olive, antipasta, tomatoes,
sliced red onion, Italian dressing, mixed greens

Strawberry Spinach Salad

strawberries, balsamic vinaigrette,
sliced red onion, crumbled feta

Winter Cranberry Salad

local greens, blue cheese ranch,
candied chipotle bacon crumble, dried cranberries,
cranberry Dijon vinaigrette

Ultimate Chopped Salad

mozzarella, soppressata, peppadew, garbanzo beans,
roasted garlic, romaine, parmesan crisp crumble,
confit red onion vinaigrette

Autumn Salad

mixed greens, arugula, cranberries, blue cheese,
apples, pecans, citrus vinaigrette

Rocket Salad

mixed greens, orange supremes, lemon vinaigrette,
pistachios, shaved asiago

Watermelon + Feta Salad

kale, toasted almonds, cherry balsamic vinaigrette

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FROM THE GARDEN

CONTINUED

Caprese Salad

tomato, mozzarella, fried basil, balsamic reduction

Tomato & Mozzarella Salad

mozzarella, marinated tomato, basil gremolata,
white balsamic reduction

Fruit Salad

mint yogurt

ENTREES

Bistro Steak au Poivre

black angus local beef, parmesan truffle frites,
peppercorn gravy

Chef Carved Local Beef

seasonal ratatouille, rosemary + garlic demi au jus,
horseradish cream

Chef Carved Prime Rib

roasted rosemary potatoes, horseradish cream, au jus

Beef Tenderloin

chef carved, chimichurri, horseradish cream,
herb roasted potatoes, roasted brussel sprouts.

Braised Short Rib

whipped Yukon potato, grilled parmesan asparagus,
cabernet demi

Chef Carved Leg of Lamb

port reduction, basil gremolata, roasted rosemary

Grilled Pork Chop

bone-in 10 oz, burgundy glazed pearl onions,
brown butter + parsley Yukon potatoes, gruyere cream

Chicken Madeira

herb risotto, shitake mushroom,
madeira demi pan sauce

Pan Roasted Chicken

creamed leeks, seasonal vegetables, herb risotto, pan jus

Lemon Chicken

local chicken breast, lemon, artichokes, capers,
white wine, fresh herbs, creamy risotto

Mojo Chicken

black beans + rice, chimichurri

Creole Chicken

green chili + mire poix risotto, tomato cream,
collard greens

Seared Duck Breast

succotash, coffee + cherry demi,
pickled apple

Scallops

corn + bacon hash,
lemon + dill cucumber salad, salsa verde

Grilled Shrimp

corn coulis, roasted vegetables, chimichurri

Shrimp & Grits

Keyes Creamery smoked cheddar, chorizo,
chimichurri

Market Fish

tomato, capers, olives, carrot, white wine,
Cajun hollandaise

Paella

market catch, saffron rice, peas, romesco

Maryland Crab Cakes

old bay, mustard remoulade,
grilled seasonal vegetables

Lobster Mac + Cheese

house cheese blend, panko crust

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VEGETARIAN ENTREES

Teriyaki Daikon Radish

coconut rice, sauteed kale + mushroom

Hand Made Gnocchi

puttanesca, herb ricotta, fresh basil

Vegan Stuffed Quinoa Peppers

quinoa, black beans, red onion confit,
tomato coulis, kale

Harford Napoleon

layers of seasonal vegetables,
house pulled mozzarella, balsamic reduction

Avocado Bowl

tricolor quinoa, spinach saute, piperade,
lemon aioli, fried avocado

Fettuccini

house made fettuccini, plum tomato Pomodoro,
lentil & mushroom "meatball"

SANDWICHES

Tuna BLT

garlic aioli, apple wood bacon, local greens

Chicken Salad

honey Dijon mustard, walnuts, tomato, romaine

Deli

proscuitto, salami, giardinare, sharp provolone,
romaine, tomato, red onion, red wine vinaigrette

Antipasta

marinated + grilled squash, charred red peppers,
eggplant, caponata, kale, chiffonade,
sherry vinegar dijonaise

Cubano

roast pork, ham, swiss, pressed french baguette

Croque Monsieur

ham, gruyere, brioche

SIDES

Creamy Risotto

parmesan + romano, herbs

Stuffed Seasonal Squash

quinoa, pecans, kale, cranberries, balsamic reduction

Curried Cauliflower

white bean hummuss, kale crisps

Crispy Brussel Sprouts

bacon, blue cheese, balsamic reduction

Chilled Asparagus

lemon poppy seed vinaigrette, goat cheese

Roasted Asparagus

sea salt, lemon, roasted garlic + rosemary

Roasted Root Vegetables

saffron + honey glazed

Roasted Heirloom Carrots

crushed pistachios, blueberries,
pickled shallot, avocado

Garlic Mashed Potatoes

whipped yukon gold, roasted garlic

Spicy Mexican Cole Slaw

purple + napa cabbage, cilantro + lime dressing

Black Bean Frijoles + Cilantro Rice

queso fresco, lime gremolata

DESSERTS

Chocolate Torte

brandy glazed cherries, pistachio

Cheesecake

graham crust, seasonal accompaniments