



Comfort Food Menu Package

*Menus designed to be picked up for your DIY wedding/party
or choose to have it delivered and set up
to make your party more enjoyable and relaxing for you.*

Classic Buffet

House Salad
With choice of two dressings

Boneless Breast of Chicken
With an old bay cream sauce

Slow Roasted Pulled Pit Beef
With horseradish, housemade steak sauce, bbq, buffalo sauce

Creamy Macaroni & Cheese

Chef's Roasted Vegetables & Potato Medley

Fresh Baked Country Rolls
with whipped butter

A customized proposal will include the additional cost of linens, china/disposables, staffing or delivery

***Gluten free, dairy free, vegan, vegetarian selections are available on any menu at our chef's delight*

Plated Dinner (single entrée)

*House Salad
With vinaigrette dressing*

*Pan Seared Boneless Breast of Chicken
In a lemon caper sauce*

OR

Sweet Potato & Black Bean Enchilada

*All entrees served with
Confetti Rice Pilaf & Country Green Beans*

*Basket of Fresh Baked Rolls
With whipped butter*

**add salmon or beef option for an additional \$11.00/person*

**add salmon and beef for an additional \$16.00/person*

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Stations Menu

(choose 2 stations)

Pasta Station

Caesar Salad

Penne Primavera

Pasta & fresh vegetables tossed in a tangy marinara

Tuscan Orchetti Pasta

Tossed in a garlic cream sauce with sundried tomatoes and spinach

Baguette and whipped butter

Carving Station

Slow Roasted Top Round of Beef

OR

Oven Roasted Turkey Breast

Carved at buffet and served with horseradish and au jus

Mashed Yukon Potatoes

Chef's Seasonal Roasted Vegetables

Country Rolls with whipped Butter

Taco Station

*Carnitas **OR** Seasoned Ground Beef **OR** Chicken*

Flour Tortillas

Black Beans and Rice

Salsa, shredded lettuce, shredded cheese, diced tomato, onions & sour cream

Wing Station

Jumbo Chicken Wings with choice of two sauces

*Old bay, garlic parmesan, bbq, buffalo
Served with ranch & bleu cheese dip, celery and carrot sticks*

Parmesan Herb Roasted Potato Wedges

Napa Cabbage Salad

Fresh Baked Country Rolls

Country Cooking

House Salad

With buttermilk ranch and vinaigrette dressing

Southern Maryland Fried Chicken

Creamy Macaroni & cheese

Country Green Beans

Flaky Biscuits

With whipped butter

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Table of Plenty

Seasonal Fruit

*Fresh Vegetable Platter
With buttermilk ranch dip*

*Assorted Miniature Sandwiches
Ham, Turkey, Roast Beef, Chicken Salad
Condiments*

Maryland Crab Dip

House made Hummus and Tapenade

Spinach Dip

Seasonal Bruschetta

*Green Bean Asparagus Vinaigrette
OR
Orzo Vegetable Salad*

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Add on...

Charcuterie Board garnished with pickled vegetables and olives for an additional \$2.25/person

Aged Artisan Cheese Platter garnished with dried fruit for an additional \$1.85/person

Hors d'oeuvres by the piece
(minimum purchase is 24 pieces)

Maryland Crab Balls

Scallops Wrapped in Bacon

Falafel balls served with tahini sauce

Baltimore Shrimp Cocktail

Chesapeake Crab Wontons

Buffalo Chicken Blasts

Risotto Balls with marinara

Cranberry BBQ Meatballs

Deviled Eggs (add crab or bacon for an additional fee)

Corn Dog Bites

Fruit Kabobs

Mac & Cheese Bites

Veggie Spring Rolls

BBQ Pork Egg Roll Bites

Potato Pancake Medallion with sour cream and chives

Platter Add Ons

Cheese Platter with crackers

Fruit Platter

Vegetable Platter with dip -

Tomato Bruschetta with tortilla chips

Roasted Red Pepper Hummus Platter with cucumbers, celery