



menu

PASSED APPS (Cocktail hour):

Bruschetta Piccolo (vegetarian)
marinated tomato, herbed goat cheese, crostini

Crispy Pork Belly (gluten-free)
grilled pineapple, tamari glaze, sesame seed, scallion

Maryland Style Crab Cakes
lemon aioli, pickled pepper

BUFFET:

Garden Salad (vegetarian, gluten-free)
mixed greens, sliced cherry tomato, cucumber, red onion, shaved radish, herbed white balsamic dressing

Soft Dinner Rolls w/ herb butter (vegetarian)

ENTREES:

Seared Chicken (gluten-free)
sherry mushroom cream sauce

Seared Salmon (gluten-free)
honey, orange, apricot

Rigatoni Arrabiata (vegetarian)
Roasted tomato arrabiata sauce with grated parmesan and asiago

SIDES:

Sautéed Green Beans (vegetarian, gluten-free)
tomato, leek, fennel

Smashed Potatoes (vegetarian, gluten-free)
roasted garlic, gruyere

KIDS MEALS:

Chicken tenders, mac and cheese, fresh fruit, and ketchup

DESSERT:

Salted Caramel Fudge Brownies
Apple Crumble Bar