



Plated & Buffet Menu

\$25 per person includes choice of two entrees, two sides, salad choice, bread, tea and water. Also includes staffing, wedding disposables, stainless chafing and tablecoths for food and beverage tables

(50 person minimum. If smaller please ask for pricing. Does not include 20% service fee or staffing fee)

Chicken Entrees

Maple Bourbon BBQ Cheesy Chicken

with bourbon bbq, peppers, onions, bacon, cheese over rice

Parmesan Crusted Chicken

with a creamy boursin cheese sauce

Chicken Milan

topped with creamy asiago herb sundried tomato sauce

Bruschetta Chicken

topped with a fresh roma tomato and basil bruschetta

Chicken Picatta

lightly sautéed with fresh lemons and butter caper sauce

Chicken Marsala

topped with mushroom marsala sauce

Southern Smothered Chicken

chicken lightly breaded and fried, served in an onion cream gravy

Sweet Tea Brined Chicken

served with a sweet tea black pepper gravy

Beef Entrees

Sliced Sirloin

with our signature steak sauce

Braised Beef Brisket

with bbq gravy

Burgundy Beef Tips

served over jasmine rice with a merlot au jus gravy

Beef Osso Buco

Tender, slow-braised beef shanks, in a rich tomato and red wine sauce

Slow Simmered Boneless Short Rib +\$5

braised beef short ribs in a red wine demi-glace.

Chef Carved Prime Rib +\$10

with au jus and horseradish cream sauce

Chef Carved Beef Tenderloin +\$10

served with Henry Baines and Horseradish sauce

Beef Wellington +\$10

seared tenderloin wrapped in prosciutto, mushroom, and puff pastry

Pork Entrees

Peach Glazed Pork Loin

with a peach sweet tea gravy

Hickory Smoked Pulled Pork BBQ

with Bakery Buns

Bone-in Pork Chops

choose one type: Bourbon BBQ, Picatta, Country Breaded

Slow Smoked Baby Back Ribs

slow smoked for 8 hours, chilled then grilled with bbq sauce

Pork Filet

center cut pork filet with jalapeno honey marinade

Seafood Entrees

Salmon

marinated and served grilled or blackened with champagne dill sauce

Bourbon Teriyaki Glazed Salmon

grilled salmon with a Makers Mark teriyaki glaze

Shrimp & Grits

sautéed gulf shrimp served over smoked gouda cheddar grits

Maryland Crab Cakes

crab meat, breadcrumbs, and seasonings, with our remoulade sauce

Lobster Tails +\$15pp

north atlantic lobster tails, grilled and topped with an old bay butter

Pasta Entrees

Pasta Primavera VE

penne pasta with sautéed vegetables and homemade alfredo sauce

Marry Me Chicken Pasta

with penne pasta, grilled chicken and creamy parmesan herb sundried tomato sauce

Ziti Bolognese

meat Sauce penne pasta three cheeses with homemade Bolognese meat sauce

Three Cheese Baked Ziti VE

penne, three cheeses, sautéed vegetables and maranara sauce

Homemade Italian Lasagna

layered with hand rolled meatballs, ricotta, three cheeses and marinara sauce

Cajun Penne

penne with cajun alfredo sauce, peppers, onions, smoked sausage and chicken

Salad Options

Garden Salad

fresh greens, red onion, tomato, cucumbers, shredded cheese and herb croutons

Classic Caesar Salad

with garlic herb croutons, grated parmesan cheese tossed in classic Caesar dressing

European Mix Salad

with sun dried tomatoes, red onion, gorgonzola, almonds, bacon and vinaigrette

Spinach Salad

with bacon, diced eggs, red onion, parmesan, croutons, apple butter vinaigrette

Greek Salad

romaine topped with tomatoes, feta cheese, red onion, olives and garlic vinaigrette

Caprese Salad

with roma tomatoes, mozzarella cheese, red onion, basil drizzled, balsamic reduction

Side Options

Creamy Mac and Cheese

Truffle Parm Mac & Cheese

Buttered Mashed Potatoes

Mad Mashers with boursin cheese

White Truffle Mashed Potatoes

Roasted New Potatoes

Sweet Potato Casserole

Loaded Baked Potato Casserole

County Green Beans

Haricot Verts

Grilled Vegetable Medley

Sautéed Broccoli

Broccoli Cheddar Casserole

Bacon Glazed Brussel Sprouts

Honey Glazed Baby Carrots

Mexican Street Corn

Parmesan Risotto

Wild Rice Pilaf

Old Bay Seasoned Rice

Grilled Asparagus +\$2

Lobster Mac n Cheese +\$2

Martini Mashed Potato Bar +\$5

Mac n Cheese Bar +\$5

Baked Potato Bar +\$5

Bread Options

Homemade Yeast Rolls

Homemade Focaccia Bread

Buttermilk Biscuits

Cornbread Muffins

Artisan Rolls

Cheddar Herb Biscuits