

Entrées Priced Per Guest

Subject to seasonal availability & minimums

all prices are subject to change without notice and are based on the fluctuating price of seasonal ingredients

seasonal ingredients may be substituted with approval from client

Seafood

Maryland Crab Cake -MP

∞cold bay remoulade

Shrimp -15

∞parmesan panko crust, garlic, lemon, herbs

∞horseradish fig, fresh herbs, goat cheese *gf*

∞Garides: garlic, lemon, oregano, tomato, feta *gf*

Salmon -15

∞blackened: citrus ginger glaze *gf, df*

∞pecan crusted: apricot dijon glaze *gf, df*

∞pesto: spinach, basil, walnut, tomato, parmesan *gf*

∞crispy herb: panko herb crust, mustard dill sauce

Rockfish -MP

∞cold bay, pernod herb cream sauce

crab addition optional

Snapper -MP

∞blue cheese bacon crust, spinach cream sauce

Pan Seared Scallops -MP

∞butternut puree, butternut caponata *gf*

∞charred tomato romesco sauce *gf, df*

Lobster Imperial -MP

∞lobster tail, crab, imperial sauce

Paella -15

∞rice, andouille, chicken, clams, mussels, shrimp *gf*

Chicken

Pan Seared Herb Chicken Breast -13

∞orange basil glaze *gf, df*

∞prosciutto, sage, lemon *gf, df*

∞pistachio crust, apricot dijon glaze *gf, df*

∞bruschetta: balsamic, tomatoes, basil *gf, df*

∞au poivre: caramelized onions, gorgonzola *gf*

Braised Legs & Thighs -15

∞coq au vin: red wine, bacon, aromatics *gf*

∞chicken 'n dumplings: gravy, celery, carrots

Pasta

Pasta Bake -12

∞marinara, ricotta, mozzarella & basil *v*

∞creamy fontina, lemon, peas, panko crust *v*

∞butternut sauce, ricotta, mozzarella & sage *v*

Ravioli -15

∞burrata: marinara, parmesan *v*

∞butternut squash: spinach sage cream sauce *v*

∞truffle & wild mushroom: gorgonzola cream *v*

Red Meat

Braised Short Ribs -15 / 27

∞red wine demi-glace *gf, df*

∞whole grain honey dijon & basil *gf, df*

∞korean bbq: ginger, garlic, soy & sesame *gf, df*

Black Angus Beef Tenderloin -32

∞horseradish crema *gf*

∞red wine demi-glace *gf, df*

∞wild mushroom fig demi-glace *gf, df*

Steak -18

∞blackened, corn maque choux *gf*

∞smoky spice rub, roasted red pepper coulis *gf, df*

Rack of Lamb -28

∞dijon demi-glace, rosemary, garlic *gf*

Grilled Leg of Lamb -16

∞red wine demi-glace, herb, garlic *gf*

Pork

Pork Tenderloin -12

∞ whole grain honey Dijon, basil *gf, df*

∞apple butter demi-glace, herbs *gf, df*

∞korean bbq: ginger, garlic, soy, sesame *gf, df*

Pulled Pork -9

∞carnitas, sweet 'n sour slaw *gf, df*

∞slow braised sweet carolina bbq *gf, df*

Pork Roulade -14

∞wild mushrooms, swiss chard, roasted garlic,
roasted red pepper coulis *gf, df*

∞butternut squash, dried cranberries, spinach, goat
cheese, apple butter demi-glace *gf*

Vegetables

Roasted Vegetable Paella -15

∞saffron rice, shallots, petite peas, roasted red
pepper, chick peas, tomatoes, carrots *vg, gf*

Acorn Stuffed Squash -15

∞quinoa, citrus, pomegranate avrils, toasted
pistachios, herbs *vg, gf*

Ratatouille Galette -15

∞pastry, eggplant, zucchini, pepper, tomato, onion,
balsamic reduction, goat cheese *v*

Wild Mushroom Shepherd's Pie -15

∞wild mushroom vegetable stew, chive potato
crust *vg*

LOCAL · CUSTOM · SEASONAL

From Our Table to Yours