

Sunday Dinner

A FAMILY STYLE RECEPTION

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Welcome Table

(Please select FOUR items from the selection below)

Hot Maryland Crab Dip in chafer served with a gourmet cracker selection and pita

Bruschetta Bazaar diced roasted vegetable bruschetta, olive Muffaletta bruschetta, and fresh tomato bruschetta served with toasted garlic crostini and pita

Market Basket of Seasonal Vegetables with an accompaniment of ranch, bleu cheese, roasted red pepper, or honey mustard

Natty Boh Cheddar Cheese Fondue Baltimore's favorite beer, cheddar cheese and seasoning spices, served with assorted crackers and vegetables

Antipasto Display featuring marinated olives, artichoke hearts, Provolone cheese drizzled with balsamic glaze, Genoa Salami, pepperoncini, mushrooms, and roasted red peppers

Artisan Cheese Selection offering our chef's selection of imported and domestic cheeses, served with coarse mustard and a selection of gourmet crackers

The Charcuterie Plate featuring dried fruits, glazed nuts, marinated olives, chefs selection of thinly sliced meats served with a spicy fruit mustard

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Mid-east Trio hummus, babaganouch, and olive tapenade served with pita

Torta Basil of Chevre cheese, sundried tomatoes, pesto, and pine nuts

Hot Parmesan Cheese and Artichoke Dip served with pita and crackers

Spring Spreads mango and jicama salsa, plum tomato relish, and salsa verdi offered with garlic crostini and crisp tortilla chips

Block Bleu Cheese drizzled with infused honey and Reggiano Parmigianino served with an aged balsamic vinaigrette

Cocktail Meatballs [choice of Sweet and Sour, Teriyaki, Stroganoff, Marinara]

Crudité Shots crop top carrots, blanched asparagus, and red pepper in a shot glass with your choice of ranch, honey mustard, or red pepper hummus

Brie en Brioche presented raspberry coulis painted plate, served with assorted crackers

Natty Boh French Onion Dip served with toasted pita petals

The Family Supper Table

All menu items placed at guest table in bowls and on platters

SALAD (PLEASE SELECT ONE FROM THE FOLLOWING)

Baby Spinach Salad with red wine poached pear, blue cheese crumble, and candied walnuts dressed with House Champagne Vinaigrette

Roasted Beet Salad field greens with roasted beets, sliced almonds, crumbled goat cheese, and a Pistachio Vinaigrette

Field Greens Salad with dried cranberries, toasted almonds, and crumbled feta cheese, tossed with raspberry vinaigrette

Caesar Salad enhanced with sliced mushrooms and red onion, tossed with toasted croutons and classic Caesar dressing, finished with grated Romano cheese

Arugula Salad with thinly sliced Bermuda onions, shaved Asiago cheese tossed in a light extra virgin olive oil and red wine vinegar dressing.

Mixed Mesclun Salad with crystalized ginger, sweet watermelon, and crisp jicama in citrus vinaigrette

Basket of Assorted Artisan Rolls and butter placed at each guest table

SUPPER ENTREES (PLEASE SELECT TWO PAIRINGS FROM THE FOLLOWING)

Lemon and Rosemary Pan Roasted Chicken with garlic brown butter sauce served with **Grilled Asparagus Spears**

\$ Braised Beef Short Ribs slow cooked and served with a sweet and smoky beef pan sauce accompanied by **Yukon Gold and Pearl Onion Hash**

Mediterranean Salmon spice rubbed and grilled salmon served with sautéed vegetable mélange of artichoke, olives, tomato, asparagus, carrot and leek

Espresso Rubbed Filet drizzled with Cabernet Demi Glace and accompanied by **Charred Wild Mushrooms**

Jamaican Jerk Rubbed Pork Loin topped with apple and cucumber slaw and served with **Forbidden Black Rice and Beans**

Chicken Roulade with sundried tomato, smoked gouda cheese, asparagus and Aged Balsamic Drizzle, accompanied by **Roasted Tri Colored Fingerling Potatoes**

Marinated Vegetable Kabobs seasonal vegetables marinated and seared served over **Seasonal Orzo Salad**

\$ Seared Sea Bass pan seared and topped with a Habanero, Honey and Pineapple Glaze served with **Summer Ratatouille**

\$ Pan Seared Shrimp and Grits pan seared jumbo shrimp drizzled with barbecue pan sauce, and served with **Creamy and Cheesy Grits**

Marinated Flank Steak roasted to perfection and topped with Argentinian Chimichurri sauce served with **Lime and Cilantro Quinoa**

\$ Florentine Rubbed Salt and Pepper Seared Ahi Tuna served with **Smashed House-Smoked Potatoes**

Honey and Old Bay Rubbed Slow Roasted Bone In Chicken served with **Olive Oil and Garlic Haricot Vert**

Spring Pasta with Peas, Blistered Tomatoes, Asparagus, and Broccolini served with **Heirloom Tomato Relish**

\$ Jumbo Lump Maryland Crab Cake served on **Cornflake Crusted Fried Green Tomato**, then finished with a drizzle of Cajun Remoulade

Spatchcock Chicken marinated with beer, garlic, citrus, herbs, and spices, with **Roasted Vegetable Four Grain Wild Rice**

Vegetarian Shepard's Pie with whipped Yukon Gold Potatoes, sautéed peas, carrots, onion, celery, and garlic, topped with crispy potato crust

\$ Will incur an additional cost per person

Additional menu options available

Included in the Per Person Price

Fine china, silverware, and glassware
Linens for all food and beverage tables, guest tables and guest napkins
A professional uniformed service staff to perform your event
All decorative fabrics and enhancements for food and beverage display tables

We specialize in customizing menus to fit your style and budget
Please call for additional possibilities and pricing