



APPETIZERS

Begin your celebration with a selection of traditional comfort foods and light Mediterranean options.

BBQ Wings

A pub classic, these chicken wings are served with your choice of dips: ranch, honey mustard, teriyaki, blue cheese or honey barbecue

Bruschetta

Freshly baked bread rounds toasted to crisp perfection and topped with fresh basil and locally grown tomatoes tossed in olive oil

Cheese Ball

Our chef's twist on this classic comfort food combines cheddar and cream cheeses, wrapped with toasted pecans; served with savory crackers

Crab Dip

A Maryland tradition; creamy lump crabmeat served bubbling hot with your choice of crisp, savory crackers or freshly baked bread squares

Crudités

Assorted fresh, seasonal vegetables with zesty house-made ranch dip

Fruit and Cheese Trays

Assorted fresh seasonal fruits and gourmet cheeses served with savory crackers

Ham and Cream Cheese Pinwheels

Cream cheese wrapped in ham with our house blend of onion and olives, topped with an olive

Meatballs

Handmade low-fat beef meatballs seasoned with onion and simmered in our award-winning house-made barbecue sauce

Mexican-Style Dip

Creamy melted cheeses blended with seasoned beef and your choice of mild or hot salsas, served with tortilla chips

Pizza Balls

Hand-rolled dough stuffed with mozzarella cheese or a cheese-pepperoni combination and baked, served with warm marinara sauce

Shrimp Cocktail

Juicy jumbo shrimp steamed with Old Bay and lemon, and served with homemade cocktail sauce

Spinach Artichoke Dip

Our chef's version of this classic appetizer is served with your choice of crisp, savory crackers or freshly baked bread squares

Stuffed Mushrooms

Baby Portobello mushroom caps filled to overflowing with a proprietary blend of sausage, onion and garlic, broiled and served hot

SALADS

Enjoy fresh vegetables cut and tossed to order with delicious house-made dressings.

Caesar Salad

Romaine lettuce served with creamy Caesar dressing with anchovy fillets, house-made croutons and shaved parmesan cheese

Caprese Salad

Fresh mozzarella with cherry tomatoes and fresh basil, drizzled with red wine vinegar

Coleslaw

Homemade with fresh carrots and cabbage mixed in a blend of mayonnaise, honey and vinegar

Fresh Garden Salad

Iceberg lettuce served with cherry tomatoes, cucumbers and house-made croutons

Macaroni Salad

Elbow macaroni cooked al dente and served Amish style with a blend of mayonnaise, mustard and vinegar

Pasta Salad

Spiral pasta cooked al dente, tossed with with cherry tomatoes and fresh basil, served with our house-made Italian dressing

Potato Salad

White potatoes, onions, celery and slices of hard-boiled egg mixed together with a blend of mayonnaise and mustard, topped with fresh chopped parsley

Sicilian Tomato and Green Onion Salad

Chopped tomato and green onion tops mixed with olive oil and topped with sharp parmesan cheese

SOUPS

Try our two hearty house-made soups as a light meal or an introduction to more substantial fare.

French Onion

Our proprietary blend of beef and chicken broths cooked with caramelized onions, seasoned with thyme and sherry and topped with French bread and Gruyere cheese

Vegetable Crab

Chunks of lump crab seasoned with Old Bay and simmered with carrots, peas and green beans in a rich tomato-based broth

MEATS

Choose from a variety of plated beef, chicken and pork options, or choose our carving station for custom-cut meats.

New York Strip Steak

Beef rubbed with our house-made garlic marinade and cooked to order

Ribeye Steak

Steak rubbed with our rosemary-butter sauce and skillet-cooked to order

Filet Mignon

The most tender cut of steak cooked to each guest's desired tenderness

Meatloaf

Our house-made savory beef mixture cooked and served with or without a savory topping

Beef Tips

Small cubes of beef served in a savory beef sauce

Beef BBQ

Cooked in an award-winning barbecue sauce

Beef Brisket

Cooked in an award-winning barbecue sauce

Teriyaki Chicken

Grilled chicken served in a savory Teriyaki sauce

Pulled Chicken

Tender chicken pulled from the bone and served in our award-winning barbecue sauce

Stuffed Chicken Breast

Baked chicken breast overflowing with savory chicken stuffing

Herb Chicken Breast

Chicken breasts basted with a house-made herb blend

BBQ Chicken

Chicken served in a homemade barbecue sauce

Pulled Pork

Award-winning barbecue smoked pork

BBQ Ribs

Our award-winning barbecue ribs are prepared with a proprietary spice blend and smoked to tenderness

Parmesan Crusted Pork Chops

Generously cut pork chops coated with parmesan cheese and baked

Carved Smoked Ham

Tender Virginia ham, smoked to bring out its full flavor and cut to your preference

Carved Roast Round of Beef

Round roast marinated in salt, pepper and garlic for a seared surface and cooked to each guest's desired tenderness

Carved Prime Rib

Crusted with salt, pepper and garlic and roasted to each guest's desired tenderness

Carved Roast Turkey

Whole turkey basted with herb butter, custom-carved for each guest

SEAFOOD

Try our fresh seafood sourced from local distributors and cooked to perfection.

Cod Cakes

Fresh cod mixed into patties with potatoes and onions and lightly fried

Lobster Tail

Grilled and served in a savory house-made butter sauce

Shrimp Scampi

Served in a white wine and garlic butter sauce topped with parsley and a squeeze of lemon

Smoked Salmon

Served in a savory and slightly sweet white wine sauce

PASTA

Enjoy generous servings of warm, creamy pastas made fresh in-house.

Angel Hair Pasta

Angel hair pasta served in a creamy alfredo sauce

Beef Goulash

Elbow noodles served with seasoned ground beef in a rich tomato sauce with grilled peppers and onions

Meat Lasagna

All-beef lasagna layered with ricotta or cottage cheese, with mozzarella cheese and marinara sauce

Vegetarian Lasagna

Baked cheese lasagna layered with ricotta and mozzarella in a flavorful marinara sauce

Stuffed Shells

Shells stuffed with mozzarella and ricotta baked with a flavorful marinara sauce

VEGETABLES AND SIDES

Balance our generous entrees with fresh vegetables and hearty sides that everyone on your guest list can enjoy.

Glazed Carrots

Tender carrots served in a buttery brown sugar glaze

Creamy Peas

Frozen peas cooked just tender and served in our house-made butter-onion mixture

Steamed Broccoli

Fresh broccoli florets, tossed in our house-made garlic oil and lightly steamed

Steamed Cauliflower

Fresh cauliflower, cut into bite-sized portions, tossed in our house-made garlic oil and lightly steamed

Green Beans

Fresh, locally grown green beans cooked until just-tender with bacon and ham and served with garlic butter

Corn

Your choice of classic corn on the cob or tender kernels served in a creamy butter sauce

Baked Beans

Classic baked beans cooked with bacon and brown sugar

Swiss Vegetable Medley

Broccoli, cauliflower and carrots blended in a rich, creamy mushroom sauce and baked until bubbling

Asparagus

Fresh asparagus spears oven-roasted with garlic and olive oil, and sprinkled with parmesan cheese

Green Bean Casserole

A comfort-food classic made with cream of mushroom soup and topped with French-fried onions and cheddar cheese

Home-Style Macaroni and Cheese

Tender macaroni cooked al dente and topped with a velvety house-made cheddar cheese sauce

Au gratin Potatoes

Russet potatoes layered with onion slices and baked in a rich cheddar cheese sauce

Oven Baked Parsley Red Potatoes

New potatoes tossed with onion and butter, then baked and tossed with fresh parsley right before serving

Baked Potato

Served with your choice of butter, sour cream, shredded cheddar cheese, chives and bacon pieces

Sweet Potato

Baked or roasted, tossed with olive oil and served with honey and cinnamon

Mashed Potatoes

Tender russet potatoes served creamed with milk and butter with just a hint of garlic

Rice Pilaf

Multi-grain rice baked to tenderness in chicken broth seasoned with onion, butter and olive oil

Turkey or Chicken Stuffing

Homemade bread cubes seasoned with herbs and your choice of rich, flavorful chicken or turkey stock with celery and onions

FOR THE LITTLE ONES

Familiar and family-friendly fare for children.

Chicken Fingers | Fish Sticks | Hot Dogs

All served with French fries

Spaghetti

Angel hair pasta served with our flavorful marinara sauce

SWEETS

Finish your meal with a sweet treat custom-made for your special event.

Cookies

Choose from chocolate chip, oatmeal raisin, macadamia nut, sugar and our famous triple chocolate cookies

Brownies

Chocolatey, chewy and crusty at the corners, just the way you remember them

Sorbet

Assorted flavors; ask us what's in season now

Ice Cream

Choose from vanilla, chocolate or strawberry

Assorted Pies

Choose from apple, pumpkin, lemon meringue or cherry

Assorted Cakes

Choose from vanilla/yellow cake, red velvet cake with cream cheese icing, chocolate cake with peanut butter icing, or classic carrot cake

Cupcakes

Regular or mini yellow, chocolate or red velvet cupcakes with your choice of filling: raspberry, strawberry, chocolate or vanilla pudding

DRINKS

Coffee

Hot Tea

Lemonade

Sweet Tea

Unsweetened Iced Tea

Pepsi and Coke products