

Private Events
AT



CATERING MENU

DISPLAYS & PLATTERS

HUMMUS & ROASTED RED PEPPER 6

Crostini / Lavosh

SALSA TRIO 6

Fire Roasted Tomato Salsa

Black Eyed Pea Salsa (Southern Caviar)

Mango Salsa

House Fried Tortilla Chips

WARM DIPS

all served with House Chips

SPINACH & ARTICHOKE 6

Add Crab for 2

BLUE CHEESE & BACON 6

ROASTED CORN & GREEN CHILI 6

COLD APPETIZERS

GOAT CHEESE GRAPES 3.5

Pistachio Crusted / Arugula Pesto

WATERMELON FETA SPOON 3

Balsamic Reduction / Basil / Black Salt

BRUSSELS WALDORF SPOON 3.5

Grilled Chicken / Roasted Pecans / Apples / Shaved Brussels

OLIVE AND RICOTTA CHEESECAKE TARTS 3

MINI LOBSTER ROLL 5

House Made Bread / Spicy Mayo / Maine Lobster

MINI CRAB ROLL 4

House Made Bread / Remoulade / Blue Crab

DEVILED EGG 3

CHOICE OF:

- Pimento / Bacon / Chive
- Crisp Prosciutto & Jalapeño
- Horseradish & Black Pepper
- Southern-Style Deviled Egg

SMOKED SALMON CANAPÉ 3.5

Dill / Red Onion / Lemon / Crème Fraîche / Toasted Rye

SEARED TUNA & PICKLED BEET SKEWER 3.5

Sesame Rolled & Seared Tuna / Pickled Baby Beets

CAPRESE PIPETTE 3

Tomato / Mozzarella / Balsamic Reduction

**PORK BELLY SKEWER WITH
WHISKEY MAPLE GLAZE 3.5**

"FISH AND CHIPS" 3.5

Tuna Tartare with House Made Chips

BEEF AND BLUEBERRY BRUSCHETTA 2.5

Whipped Goat Cheese / Balsamic Reduction / Mint

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HOT APPETIZERS

BLACK HAWK FARM MEATBALLS 3

HOT OR NOT CHICKEN BISCUIT 3

Butter Drop Biscuit / Fried Chicken / Pickle

HONEY HOT CHICKEN BITES 2

Dill Pickle / Fried Chicken

ARANCINI RISOTTO BALLS 2.5

- Ragu-Stuffed
- Fresh Mozzarella & Pesto
- Goat Cheese & Mushroom
- Fontina & Prosciutto

MARYLAND STYLE CRAB CAKE 4

Remoulade

CONFIT DUCK PANINI 3.5

Pear / Red Onion Marmalade / Swiss / Dijonnaise

SHRIMP AND GRIT SHOOTER 3

Spicy Tomato Gravy / White Cheddar Grits

**SEARED SCALLOP ON ZUCCHINI CAKE 3.5
WITH CRANBERRY BACON JAM**

SWEET POTATO & SAGE LATKES 3.5

- Coffee Rubbed Beef Tenderloin / Brie / Blackberry Jam
- Smoked Salmon / Dill / Crème Fraîche
- Charred Onion / Boursin

SWEET POTATO BISCUIT SLIDERS 3

Country Ham / Green Apple Jam / Pimento Cheese

SWEET POTATO BISCUIT SLIDERS 4

Confit Duck / Blackberry Jam / Gruyere Pimento Cheese

SALADS

SPRING SALAD 8

Wild Berries / Roasted Pecans / Danish Blue Cheese

BABY WEDGE SALAD 8

Cherry Tomato / Cherry Wood Smoked Bacon
Onion Straws / Gorgonzola

CAESAR SALAD 8

Dino Kale / Brown Butter Croutons / Pecorino Romano

SPINACH SALAD 8

Goat Cheese / Pickled Red Onion / Spicy Pecan / Blackberry

HOUSE SALAD 7

Mixed Greens / Cherry Tomato / Cucumber
Pickled Heirloom Carrots / Parmesan Crisp

CHOICE OF DRESSING

- HERBED BUTTERMILK
- BALSAMIC
- HONEY LEMON VINAIGRETTE

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PLATED ENTRÉE

MISO & HONEY GLAZED BLACK COD 34

Grilled Broccolini / Enoki Mushroom / Coconut & Lime Rice

PISTACHIO CRUSTED SALMON 29

Beet Yogurt Sauce / Julienned Marinated Vegetables

ROOT BEER BRAISED SHORT RIBS 32

White Cheddar Grits / Mustard Greens / Pan Sauce

FILET 38

Herbed Scalloped Potato / Red Wine Demi / Crispy Shallot

MAPLE & CHILI GLAZED PORK TENDERLOIN 29

Sweet Potato Purée / Roasted Brussels

HONEY & BACON GLAZED AIRLINE CHICKEN 27

Herbed Polenta Cake / Sautéed Shaved Brussels

HERBED CHICKEN BREAST 25

Roasted Red Potatoes / Broccolini / Lemon Beurre Blanc

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ENTRÉE

FAMILY STYLE AND BUFFET PACKAGES INCLUDE ONE SALAD OPTION.

FAMILY STYLE

55 (CHOOSE TWO ENTRÉES)

GRILLED TERES MAJOR WITH CHIMICHURRI
ROSEMARY CHICKEN WITH HERBED DEMI-GLACE
SEARED SALMON WITH CITRUS DEMI-GLACE
SORGHUM & CHILI GLAZED PORK TENDERLOIN
ROOT BEER BRAISED SHORT RIB

SIDES (CHOOSE TWO)

ROASTED ASPARAGUS AND CAMPARI TOMATOES
with shaved parmesan

ROASTED HEIRLOOM BROCCOLI
with garlic butter

CITY WINERY BRUSSELS

ROASTED FINGERLING POTATOES
with Herb de Provence and olive oil

ROASTED SEASONAL VEGETABLES
with truffle-infused olive oil and sea salt

GOAT CHEESE FRIED POLENTA CAKE

MASHED SWEET POTATOES
with pecans and sorghum glaze

ROSEMARY MASHED POTATOES

SWEET PEA & RICOTTA RISOTTO

WILD RICE PILAF

PIMENTO MAC 'N' CHEESE

SUPER FOOD SALAD

DESSERTS

(CHOOSE ONE PLATED OPTIONS - LISTED ON NEXT PAGE)

BUFFET

42 (CHOOSE ONE ENTRÉE)

47 (CHOOSE TWO ENTRÉES)

GRILLED TERES MAJOR WITH CHIMICHURRI
ROSEMARY CHICKEN WITH HERBED DEMI-GLACE
SEARED SALMON WITH CITRUS DEMI-GLACE
SORGHUM & CHILI GLAZED PORK TENDERLOIN

ROOT BEER BRAISED SHORT RIB
**only available when choosing two entrees*

SIDES (CHOOSE TWO)

ROASTED ASPARAGUS AND CAMPARI TOMATOES
with shaved parmesan

ROASTED HEIRLOOM BROCCOLI
with garlic butter

CITY WINERY BRUSSELS

ROASTED FINGERLING POTATOES
with Herb de Provence and olive oil

ROASTED SEASONAL VEGETABLES
with truffle-infused olive oil and sea salt

GOAT CHEESE FRIED POLENTA CAKE

MASHED SWEET POTATOES
with pecans and sorghum glaze

ROSEMARY MASHED POTATOES

SWEET PEA & RICOTTA RISOTTO

WILD RICE PILAF

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SUPER FOOD SALAD

DESSERTS NOT INCLUDED.

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PLATED DESSERTS

FLOUR-LESS CHOCOLATE TORTE 9

Whipped Mascarpone / Sea Salt

S'MORE BARS 10

Chocolate Pot de Crème / Graham Crust / Chocolate Mousse / Toasted Mallow Top

CITRUS POT DE CRÈME 7

Lemon Curd / Meringue

RED VELVET CAKE 8

STRAWBERRY SHORTCAKE BISCUIT 7

Strawberry Compote / Sweet Buttermilk Biscuit Whipped Cream

DESSERT BITES & SWEET DISPLAYS

COOKIES 2

Chocolate Chip / Sugar / Snicker-Doodle / Chocolate / Peanut Butter

CUPCAKES 2

Devil's Food / Red Velvet / Vanilla / Carrot Cake / Coconut

DESSERT SHOOTERS 3.5

Banana Pudding / Key Lime / Black Forrest Chocolate Cake / Crème de Mint & Oreo Ice Box Pie / Chocolate Mousse / Hummingbird

ÉCLAIRS & CREAM PUFFS 3

MINI CANNOLIS 3

Chocolate Chip / Pistachio / Vanilla / Spumoni

MINI PIES 4.5

Seasonal Fruit (Apple, Blueberry, Cherry) / Fudge Chess (Traditional or Chocolate) / Derby / Pecan / Key Lime Pie