

SUMMER

2022 MENU

each platter serves 20

BRUSCHETTA CHICKEN

balsamic glazed grilled chicken breast topped with charred fresh mozzarella, & tomato bruschetta \$145

GRILLED SAUSAGE & PEPPERS

italian sausage flame grilled with peppers & onions, served with herbed ricotta, and fresh baked bread \$105

JERK SALMON

caribbean inspired jerk salmon served with pineapple mango salsa \$180

GRILLED POLENTA

grilled corn polenta topped with shaved parmesan and pesto \$75

CHESAPEAKE STEAMER

Maryland style peel & eat shrimp, seasoned & steamed with onions corn on the cob, and petite potatoes- market price

BARBEQUE CHICKEN

flame grilled chicken in chipotle raspberry bbq sauce \$125

CHIMICHURRI FLANK STEAK

flame grilled flank steak served with bright & herby chimichurri sauce \$195





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FETA & WATERMELON SALAD

summer melon, cucumber, local feta, toasted pistachio, peppery arugula, tossed in a lime infused vinaigrette \$85

MARINATED TOMATO SALAD

local heirloom tomatoes marinted in a red wine mignonette \$80

GRILLED PEACH CROSTINI

grilled peaches, herbed ricotta, local honey \$80

STRAWBERRY BRUSCHETTA CROSTINI

balsamic strawberries & basil infused goat cheese \$80

GRILLED POTATO SALAD

grilled potatoes tossed with whole grain honey mustard vinaigrette, on a bed of arugula topped with crispy shallots, \$90

RED POTATO SALAD

tender ruby red potatoes tossed with fresh chives in a creamy dill dressing \$75

MEDITERRANEAN PASTA SALAD

local feta, olives, crisp vegetables tossed with cavatappi pasta in a lemon caper vinaigrette \$85

CUCUMBER SALAD

crisp cucumber, dill, & red onion in a sweet & sour white wine vinaigrette \$65

All orders will receive 18% Service Charge and MD State Tax if applicable.



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CHARLOTTE SHORTCAKE

buttery vanilla bean cake, freshly made whipped cream, sun ripened berries, served make-your-own style \$105

SUNNY LEMON BARS

sweet & tart lemon bars dusted with powdered sugar \$55

