



DINNER BUFFET TABLES

THE CHESAPEAKE STEAKHOUSE TABLE

82 PER PERSON

Romaine Caesar Salad: with Aged Parmesan, Boquerones and Crispy Chickpea Crumb

Assorted Table Breads: with Cultured Butter

Seasonal Roasted Vegetables

Creamy Whipped Yukon Potatoes

Jumbo Lump Crabcakes: with Old Bay Aioli

Carved New York Striploin: with Braised Greens and Smoked Onion Demiglace

Herb Roasted Chicken Breast: with Mushroom Gravy and Wild Rice

Truffle Mac and Cheese: with Aged White Cheddar, Black Truffle and Mollica

Guinness Draught Smith Island Cake

ARTHUR'S TABLE

75 PER PERSON

Best of the Season Garden Salad: served with Buttermilk Dressing and Seasonal Vinaigrette

Guinness Brown Bread and Butter

Dubliner Cheddar Gougères

Herb Roasted Chicken Breast: with Mushroom Barley

Corned Beef: with Braised Cabbage and Petite Golden Potatoes

Seared Salmon: with Lemon, Dill and Mustard

Braised Turnips: with Bitter Greens and Beurre Fondue

Guinness Stout Cheesecake

THE LOCAL'S DINNER TABLE

58 PER PERSON

Best of the Season Garden Salad: served with Buttermilk Dressing and Seasonal Vinaigrette

Sweet Cornbread: with Cultured Butter

House Smoked Brisket: with Horseradish and Smoked onions

Chipotle Grilled Chicken: with Local Honey, House Smoked Bacon, and Braised Local Greens

Maryland Shrimp Boil: with Local Corn and Bliss Potato

Aged Cheddar Mac and Cheese

Lemon Blueberry Pound Cake