

STATIONED HORS D'OEUVRES

THE FOLLOWING SELECTIONS ALL CONTAIN 50 PIECES

THERE ARE FOOD QUANTITY MINIMUMS. PLEASE ASK FOR GUIDANCE IF NEEDED.

2-4 PIECES PER PERSON, 30-60 MIN BEFORE DINNER, COCKTAIL HOUR 5-6 PIECES PER PERSON, 1-2 HR EVENT, PRECEDING DINNER TIME 12-15 PIECES PER PERSON, 2-4 HR EVENT, HEAVY HORS D'OEUVRES (NOT IN DINNER HOURS: 2-5PM)

18-25 PIECES PER PERSON, 3+ HR EVENT, DINNER/LUNCH REPLACEMENT

COLD

Mediterranean Caprese Skewers: Mozzarella, Basil, Tomato, Balsamic Glaze 155 per order

Crab and Corn Crostini: Heirloom Tomato, Avocado, Grilled Baguette

185 per order

Whipped Goat Cheese and Fig Crostini: Tarragon, Balsamic, Grilled Baguette

155 per order

Tuna Tartare in Crispy Wonton: Sesame, Chili, Cilantro and lime
175 per order

Larder Deviled Eggs: Classic with assorted toppings 145 per order

Spring Pea Toast: Traditional Mushy Peas, Mint, Grilled Sourdough 155 *per order*

HOT

Zucchini Fritter: Quinoa, Pine Nuts, Feta and Dill Aioli 145 per order

Petite Shepherds Pie: Spring Vegetables, Yukon Whipped Potato
175 per order

Artichoke & Boursin Bites: with Parmesan Crust 170 per order

Petite Crabcakes: with Old Bay Aioli 375 per order

House Smoked Brisket Sliders: Applewood Smoked Brisket, Crispy Jalapeno, Local Honey 155 per order

RECEPTION STATIONS

THESE ARE NOT ENOUGH ON THEIR OWN BUT CAN BE COMBINED WITH OTHER ITEMS.

TAVERN TABLE

28 PER PERSON

Soft Pretzels

With Beer Cheese, House Mustard

Bar Nuts

Miniature Boxty

Crispy Potato Cakes with Seasonal Toppings

House Meatballs

With Wild Mushroom Gravy

Bratwurst Slider

With Kraut and Brown Mustard

Spring Pea Toast

Traditional Mushy Peas, Mint on Grilled Sourdough

Seasonal Bread Pudding

RAW BAR (100 GUESTS MAX)

75 PER PERSON

Local Oysters

with House Mignonette

Shrimp Cocktail

Scallop Ceviche

with Wonton Chip

Seaweed Salad

Lobster Salad

Beet and Horseradish House Cured

Salmon

Assorted Crackers

Served with Lemon Wedges, Cocktail

Sauce, Malt Vinegar Aioli

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SOUTHERN TABLE

30 PER PERSON

Homestyle Meat and Cheese

Country Ham, Tasso, Pimento Cheese, House Pickles, Pepper Jelly, Hushpuppies, Cornbread

House Smoked Pork Belly Skewer

Bulleit Bourbon BBQ, Peach Jalapeno Jam

Heirloom Tomato Pie

Local Tomatoes, Aged Cheddar, Dijon

Pulled Pork Sliders

House Pickles, Slaw, Buttermilk Biscuits

Seasonal Market Salad

Fruit Cobbler

GAMEDAY

33 PER PERSON

French Dip Sliders

Pepper Crusted Tenderloin, Braised Onions, Provolone

Chesapeake Potato Skins

Broiled Crab Dip, Old Bay, Spring Onion

Crispy Chicken Wings

Mango Habanero Glaze

Seasonal Local Crudite's

Hummus, Buttermilk Dressing

Trio of Dips

Buffalo Chicken, Hatch Chili Queso, Spinach and Artichoke, Tortilla Chips

Nashville Hot Cauliflower Wings

OGB Draught Brownies

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LOCALLY PICKED AND PRESERVED

38 PER PERSON

Homestyle Meat and Cheese

Buttermilk Dip, Asmars Hummus, Local Seasonal Vegetables Selection from Maryland, Virginia, Pennsylvania Asmars Mediterranean Foods, Alexandria, VA

Assortment of House Made Pickled Vegetables

From Local Farm Produce

Local Burrata

Grilled Peaches, Fresh Tomato, Balsamic

Bacon and Blue Salad

House Cured Bacon, Arugala, Black & Blue Goat Cheese Firefly Farms, Accident, MD

Cowtipper Gouda Fondue

Grilled Rustic Bread, Roasted New Potatoes Calkins Creamery, Honesdale, PA Lyon Bakery Hyattsville, MD

Selection of Meat Crafters Salumi

Landover, MD

Fruit Cobbler

Seasonal Selection from Maryland, Virginia, Pennsylvania