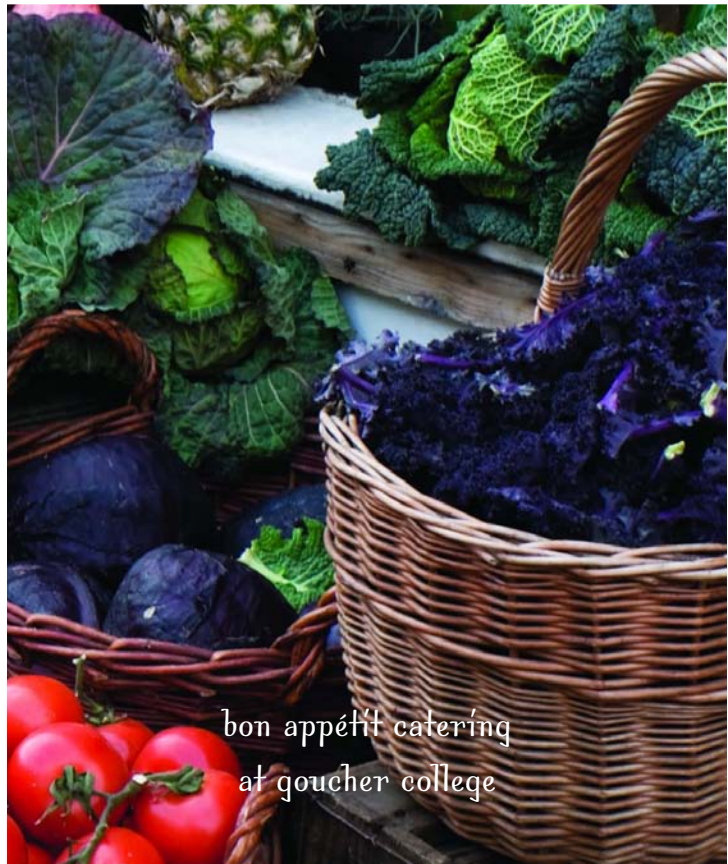


welcome to catering by bon appétit



Bon Appétit at Goucher College
1021 Dulaney Valley Road
Baltimore, MD 21204
410.337.6487
www.cafebonappetit.com/goucher

BON APPÉTIT
MANAGEMENT COMPANY

food services for a sustainable future®

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bon appétit catering
at goucher college

welcome to catering by bon appétit

Bon Appétit Catering at Goucher College invites you to utilize our services for all of your special event needs. We can help...

SCHEDULE YOUR EVENT

Room or area reservations for events must be arranged with the Campus Events and Conferences Services Office.

PLACE YOUR ORDER

Orders should be placed a minimum of 72 hours in advance.

Please have your estimated number of attendees, event start and end times, event location, event name and contact information when ordering.

Bon Appétit will endeavor to accommodate short notice catering requests but we cannot guarantee the availability of services or product.

Orders may be placed by:

- Visit our on-line order center (Area 101) at the following link
catering.cafebonappetit.com/Goucher
- Email orders to
Michelle.Lew@cafebonappetit.com
- Contact Michelle Lew in the Catering Office at 410-337-6487

catering guidelines

MENU SELECTION

Please contact Michelle Lew to discuss the requirements of your event, such as the event theme, type of service style, table arrangements, floral decoration, linens, rentals and special dietary meals.

LINENS

Floor length buffet table linens are included with most food and beverage setups. Seating table and nonfood table linens are available at an additional charge.

Floor length box linen tablecloth	\$10.00
Round seating table linen (120")	\$8.50
Round seating table linen (108")	\$6.00

DISPOSABLES AND CHINA SERVICE

Biodegradable disposable products are included, at no additional charge, with all deliveries. China service is available at an additional charge for all events. Lost or damaged china or equipment will be billed to the appropriate department unless returned or replaced.

SERVICE STAFF

Our standard labor charge is \$150 per uniformed server, bartender, or culinary staff per event. (4-hour minimum)

NUMBER OF GUARANTEED ATTENDEES

Catering requires confirmation of the number of guests at least 72 hours prior to the event. This number is considered a guarantee and will be reflected on the final bill. If guest increases within 72 hours of your event we will make every effort to accommodate your request. Additional fees and charges may apply beyond original quote.

catering guidelines

CONFIRMATION AND PAYMENT

Catering event orders will be processed and sent for final confirmation. Upon review of your order, please sign the event contract and fax back to Bon Appétit for approval.

On-campus clients need to send a signed requisition form to the Controller's Office for authorization of payment through the accounting department.

Off-campus clients are required to provide a 50% deposit and the balance must be paid at the beginning of the event. We accept Visa, American Express, Master Card and checks.

CANCELLATIONS

Written notification of cancellation is required a minimum of 48 business hours prior to the event. If the cancellation occurs after this time period, any incurred expenses will be billed to your department or account number.

CONTACTS

Campus Catering Office
410.337.6487

Campus Catering Office Fax
410.769.5086

Michelle Lew, Director of Catering
410.963.9394 (cell)

Email us at
Michelle.Lew@cafebonappetit.com

beverage selections

HOT BEVERAGE SERVICE

Locally roasted regular and decaffeinated coffee
Hot water and assorted gourmet teas
Accompanied by raw sugar, sweeteners, half and half and skim milk

3.25 per person

EARLY BEVERAGE BREAK

Chilled orange, apple and cranberry juices
Chilled Aqua Health water
Locally roasted regular and decaffeinated Coffee
Hot water and assorted gourmet teas

5.95 per person

COLD BEVERAGE BREAK

Chilled lemonade and Aqua Health water
Fresh brewed unsweetened iced tea served with sugar, sweeteners, and lemon

2.50 per person

HOT MULLED APPLE CIDER

1.75 per person

ASSORTED CAN SODAS, FRESH-BREWED ICED TEA or LEMONADE

1.50 per person

ALL NATURAL BEVERAGES

3.00 per person

FRESH SQUEEZED JUICE BAR

(Orange, Grapefruit, Carrot, Tangerine, Blood Orange)

\$3.75 per person

SPARKLING FAVORITES

Sparkling apple cider or Mountain Valley sparkling water

\$3.25 per person

Please consult us if you require beer, wine, or liquor service

bakery selections

ASSORTED COOKIE AND BROWNIE BITES

Chocolate fudge brownies and assorted fresh baked chocolate chip, peanut butter, lemon cooler, oatmeal raisin, or white chocolate macadamia cookies and garnished with fresh berries

3.75 per person

CHEF'S HOUSE-MADE BAR RETREAT

Chocolate chip, raspberry granola crunch, lemon crunch, apricot oatmeal or white chocolate pistachio blondies

4.75 per person

FANCY TEA COOKIES AND MINI SCONES

Assortment of homemade linzer and butter cookies, assorted biscotti, raspberry thumbprints, and miniature scones garnished with fresh berries

5.75 per person

ASSORTED PETITE SWEETS

Chef's selection of ganache tarts, cream puffs, mini éclairs, mini fruit tarts and assorted pastry filled tarts

5.95 per person

ASSORTED GOURMET CUPCAKES

4.25 per person

CHEF'S BAKERY TABLE (Choice of 4)

Fresh-baked Cakes: Carrot, German chocolate, lemon coconut, tiramisu, chocolate mocha layer torte, and strawberry shortcake

Fresh-made Cheesecakes: NY plain style with berry coulis, strawberry Amaretto, chocolate marble and Bailey's chocolate chip

Fresh-baked Pies: Apple crumb, Boston crème, Key Lime, lemon meringue, pecan and pumpkin

7.95 per person

snacks & break selections

10 person minimum

THE AMERICAN WAY

Baskets of ruffled chips, large corn chips, and veggie stix served with house-made creamy ranch dip, chunky salsa, and French onion dip

3.95 per person

SOUTH OF THE BORDER

Array of colorful tortilla chips served with chef's specialty dips: Hot and spicy salsa, fruity salsa, chunky avocado salsa and guacamole

4.95 per person

THE NATURAL CHIP

Array of Terra chips and fresh vegetable stix (fresh carrots, celery, and broccoli) accompanied by bleu cheese dip and roasted red pepper hummus

4.95 per person

ICE CREAM SOCIAL

Hand-dipped vanilla, chocolate and strawberry ice cream with hot fudge and strawberry sauces, chopped nuts, M&Ms, candy sprinkles, cookie crumbles, Heath Bar crunch, Oreo crumbles, all-natural maraschino cherries and chef's home-made whipped cream

7.25 per person

Minimum of 25 guests

early starter selections

GOUCHER WELCOME

Assorted health and granola bars
Whole fresh seasonal fruit baskets
Chilled orange juice and Aqua Health water
Locally roasted regular and decaffeinated coffee
Hot water and assorted gourmet teas

6.25 per person

LIGHT FARE

Bakery fresh assorted bagels served with whipped butter, cream cheese and preserves
Fresh fruit display with honey-yogurt dip
Locally roasted regular and decaffeinated coffee
Hot water and assorted gourmet teas

6.95 per person

CONTINENTAL START

Bakery basket of pastries, bagels and muffins served with whipped butter, cream cheese and preserves
Fresh seasonal fruit display with honey-yogurt dip
Chilled orange juice and Aqua Health water
Locally roasted regular and decaffeinated coffee
Hot water and Assorted gourmet teas

8.25 per person

THE HEARTY BREAKFAST #1

Certified humane cage-free scrambled eggs,
Cinnamon swirl French toast sticks with real maple syrup
Applewood smoked country bacon
Chilled Aqua Health water
Locally roasted regular and decaffeinated coffee
Hot water and assorted gourmet teas

10.25 per person

THE HEARTY BREAKFAST #2

Bakery basket of pastries, bagels and muffins served with whipped butter, cream cheese and preserves
Certified humane cage-free scrambled eggs topped with fresh chives and cheese
Pepper smoked crisp bacon
Southern style hash browned potatoes, cheesy country grits
Chilled Aqua Health water
Locally roasted regular and decaffeinated coffee
Hot water and assorted gourmet teas

13.25 per person

early starter selections

THE NATURAL START #1

Bakery fresh coffee cake squares and fruit danish
Fresh seasonal fruit display accompanied by organic yogurt and crunchy organic granola
Certified humane cage-free eggs, Applegate Farms ham and cheese frittata
Sautéed potatoes and onions
Country chicken apple sausage
Chilled orange juice
Locally roasted regular and decaffeinated coffee
Hot water and assorted gourmet teas

13.25 per person

THE NATURAL START #2

Bakery fresh scones, breakfast breads, and pastries served with whipped butter, orange marmalade, and preserves
Fresh seasonal fruit display accompanied by organic yogurt and crunchy organic granola
Chilled orange juice
Locally roasted regular and decaffeinated coffee
Hot water and assorted gourmet teas

10.25 per person

THE CHESAPEAKE BRUNCH

Bakery fresh scones, breakfast breads, and pastries served with whipped butter, orange marmalade, and preserves
Fresh fruit display with honey-yogurt dip

Assorted Individual Quiches:

Ham and Gruyere, Maryland crab and cheddar, and spinach and goat cheese
Smoked salmon platter with chopped egg, capers, and red onions served with Rye and Pumpnickel rounds
Roasted seasonal vegetables
Chilled orange and cranberry juices
Chilled Aqua Health water
Locally roasted regular and decaffeinated coffee
Hot water and assorted gourmet teas

18.45 per person

luncheon salad selections

All selections include artisan breads with butter, fresh baked assorted cookies and brownies, and assorted sodas and water

10 person minimum

CLASSIC CHICKEN CAESAR SALAD

Chopped romaine, shredded Parmesan cheese, garlic croutons tossed with a classic caesar dressing and topped with sliced grilled chicken

12.95 per person

SALAD NIÇOISE

Niçoise olives, green beans, hard-boiled eggs, capers, baby potatoes and cherry tomatoes served atop romaine and green lettuce drizzled with dressing and Choice of Yellowfin tuna or atlantic mahi mahi

13.95 per person

US farmed shrimp or Wild Alaskan salmon

15.85 per person

CHICKEN COBB SALAD

Grilled marinated chicken breast tossed with romaine and garden greens with plum tomatoes, sharp white cheddar, avocado fans and shiitake mushrooms in a balsamic bleu cheese vinaigrette

13.75 per person

CLASSIC TRIO SALAD SAMPLER

Chef's chicken salad, albacore tuna salad, curried egg salads accompanied by leaf lettuce, sliced tomatoes, onions, sliced cheddar, Swiss, and Provolone cheeses
Baskets of artisan breads and rolls

13.75 per person

luncheon salad selections

ASIAN SHRIMP SALAD

Grilled US farmed shrimp with julienne red peppers, snow peas, scallions, water chestnuts, and bamboo shoots blended with rice noodles and served on a bed of Asian mixed greens drizzled with honey ginger vinaigrette

14.25 per person

BLACKENED SALMON SALAD

Wild Alaskan salmon coated in our house-made blackened spices and grilled to perfection, served atop a bed of mixed mesclun greens with grape tomatoes, julienne red onion, roasted red peppers, cucumber wheels, shredded carrots, and fresh orange wedges drizzled with fresh citrus vinaigrette

16.50 per person

luncheon sandwich selections

all selections include choice of side salad, fresh-baked cookies and brownies, and assorted sodas and water

10 person minimum

SIDE SALAD SELECTIONS

fresh garden green salad with two house-made dressings, house-made potato salad, garden vegetable pasta salad, oven roasted vegetable salad, or fresh seasonal fruit salad

NY DELI PLATTER

Chef's display of sliced choice roast beef, baked honey ham, oven roasted turkey breast and pastrami served with aged cheddar, Swiss, and Provolone cheeses
Leaf lettuce, sliced tomatoes, onions, and pickle spears
stone-ground mustard, mayonnaise, and creamy horseradish with basket of deli and artisan breads

12.60 per person

WRAP EXTRAVAGANZA

Wraps served on colorful tortilla shells

Your choice of three:

Grilled jerk chicken breast with green leaf, red onions, and fruit chutney spread

Grilled chicken caesar with romaine, fresh parmesan cheese, crunchy croutons, and dressing

Classic chicken salad with leaf lettuce, tomato, and onion

Roast turkey breast with Monterey jack cheese, red onion, sliced avocado, black beans, and chipotle cream

House smoked turkey with Swiss cheese, leaf lettuce, sliced tomato and dijonaise spread

Baked Virginia ham with cheddar cheese, leaf lettuce, sliced tomato and dijonaise Spread

Roast beef with provolone cheese, leaf lettuce, caramelized onions and horseradish cream

Classic tuna salad with leaf lettuce, tomato, and onion

Greek- House-made hummus with spinach, feta cheese, diced cucumber and black olives

Roasted vegetables with leaf lettuce, sour cream and house-made salsa

Powerhouse- 3 cheeses with leaf lettuce, sliced carrots, zucchini, and squash with dill cream cheese spread

12.35 per person

luncheon sandwich selections

STIMSON'S STACKERS

Served on bakery fresh artisan baguettes

Your choice of three:

House smoked turkey breast with Swiss cheese, leaf lettuce, sliced tomato, and fruited chutney

Baked ham with cheddar cheese, leaf lettuce, sliced tomato and Dijon mustard Spread

Grilled chicken topped with Monterey jack cheese, leaf lettuce and creamy ranch dressing

Grilled chicken with roasted tomatoes, leaf lettuce, sliced tomato and red pepper aioli

Rare roast beef with Provolone cheese, leaf lettuce, sliced tomato, onion marmalade and horseradish cream

Fire-roasted vegetables with fresh herbs, arugula and red pepper hummus spread

Sliced roma tomatoes, fresh mozzarella cheese, and fresh basil with house-made basil pesto spread

Includes fresh garden green salad with (2) dressings

13.60 per person

SOUP AND HALF SANDWICH

Chef's selection of half sandwiches with soup of the day

Your choice of three:

Greek Wrap—house-made hummus with spinach, feta cheese, diced cucumber and black olives

Italian Caprese Baguette—roma tomatoes, fresh mozzarella cheese and fresh basil with house-made basil pesto spread

Tuna Cobb Salad Wrap—fresh tuna with mesclun greens, egg, tomato, onion, crisp bacon, and avocado spread

Grilled US Farmed Shrimp Wrap—grilled shrimp with romaine, crispy bacon, diced tomato, and creamy ranch dressing

Cajun Chicken Wrap—seared chicken with petite greens, red onion, tomato, and cajun remoulade

Char-Grilled Buffalo Steak—buffalo steak with smoked cheddar, lettuce, caramelized onions, and barbecue sauce on ciabatta

Soup selections:

Creamy tomato bisque

Rosemary white bean

Roasted potato and leek

Vegetable minestrone

Wild mushroom and onion broth

Chunky chicken noodle

Vegetable beef barley

Beef and bean chile

Maryland crab

Southwestern corn chowder

11.25 per person

box luncheon selections

All Box Lunches include utensils, napkin, and handi-wipe wet nap

MARKET SIDE SALAD SELECTIONS

House-made potato salad, vegetable pasta salad, or fresh fruit salad

THE BUDGET

Choice freshly made sandwich and market side salad selection, gourmet chips and whole fresh seasonal fruit

Fresh brewed iced tea, lemonade, and ice water

9.25 per person

THE EXECUTIVE

Choice freshly made sandwich and market side salad selection, gourmet chips and fresh baked cookie.

includes chilled sodas and ice water

\$13.45 per person

Budget and Executive Freshly Made Sandwich Selections:

House smoked turkey breast with Swiss cheese, leaf lettuce, sliced tomato, and dijonnaise

House roasted turkey with Monterey Jack, red onion, sliced avocado, black beans, and chipotle cream

Baked ham with cheddar cheese, leaf lettuce, sliced tomato, and dijon mustard spread

Grilled chicken caesar with romaine, fresh parmesan cheese, crunchy croutons, and dressing

Classic chicken salad with leaf lettuce, tomato, and onion

Powerhouse—3 cheeses with leaf lettuce, sliced carrot, zucchini, and squash with dill cream cheese spread

Greek wrap with hummus, spinach, feta, cucumber and olives

box luncheon selections

THE GOURMET

Choice freshly made select sandwich, large dill pickle, market side salad selection, gourmet chips, fresh baked jumbo brownie, and whole fresh seasonal fruit all-natural beverage

\$15.95 per person

Gourmet Freshly Made Sandwich Selections:

Italian caprese baguette—roma tomatoes, fresh mozzarella cheese, and fresh basil with house-made basil pesto spread

Tuna cobb salad wrap—fresh tuna with mesclun greens, egg, tomato, onion, crisp bacon, and avocado spread

Grilled US farmed shrimp wrap—grilled shrimp with romaine, crispy bacon, diced tomato, and creamy ranch dressing

Cajun chicken wrap—seared chicken with petite greens, red onion, tomato, and cajun remoulade

Grilled flank steak wrap—thinly sliced marinated flank steak and smoked mozzarella with buttermilk onions with horseradish crème

theme buffet selections

*Includes assorted sodas and water
20 person minimum*

CHEF'S SLIDER SAMPLER

All-American beef cheeseburger with chipotle ketchup,
Chesapeake bay lump crab burger with Old Bay remoulade
and sliced tomato on a petite grain bun,
Roasted corn and black bean burger with tomatillo salsa
and fresh arugula on a petite grain bun
Accompanied by oven roasted vegetable salad,
red bliss potato salad and fruit salad
Lemon bars and chocolate chip bars

14.50 per person (3 per person)

PIZZA PARTY

Chef's select fresh dough pizzas (8 hefty slices per pie)

Meat Lover's: pepperoni, ham, and sausage

Vegetarian: peppers, olives, and tomatoes

Italian Cheese: variety of cheeses

Tossed green salad with two dressings

Assorted fresh baked cookies and brownies

12.95 per person

BUON APPÉTITO

Mixed garden green or caesar salad served with bread sticks,
lasagna with house-made marinara, sautéed ground beef
and local ricotta, mozzarella, and parmesan cheeses

Vegetarian lasagna with house-made marinara, sautéed
mushrooms, spinach, local ricotta, mozzarella

Chef's miniature cannoli and crème puffs

13.95 per person

AUSTIN GRILL

Southwestern caesar salad topped with crunchy
tortilla strips

Tequila lime grilled breast of chicken and beef strips sautéed
with yellow onions and bell peppers served with flour
tortillas accompanied by: shredded lettuce, grated cheddar
cheese, sour cream, guacamole and pico de gallo,

cilantro lime rice and vegetarian black beans

Basket of cheddar chive biscuits and rolls

Fresh baked pecan cookies and lemon-lime bars

\$16.50 per person

theme buffet selections

PACIFIC RIM

Asian baby garden greens with julienne peppers,
shiitake mushrooms and mandarin oranges with
raspberry vinaigrette

Asian ginger slaw

Teriyaki marinated chicken strips and shrimp served with
vegetarian fried rice and oriental vegetable stir-fry

Fortune cookies, coconut and chocolate orange
macaroons

16.95 per person

ITALY AT A GLANCE

Mesclun mixed greens with gorgonzola cheese and
roasted tomatoes tossed with balsamic vinaigrette

Pan seared breast of chicken with wild mushrooms and
fresh herbs in marsala wine sauce

Shrimp carbonara served over creamy polenta

Wild rice blend with toasted almonds and dried cranberries

Tuscan bread and focaccia squares with whipped butter

Layered mocha cream torte dessert

17.75 per person

BON APPÉTIT'S BARBECUE PICNIC

Grilled Roseda farm black angus burgers, Hebrew
National hotdogs, and garden vegetable burgers, served
with leaf lettuce, sliced tomatoes, onions, and condiments
with baked beans

Chef's house-made marinated vegetable pasta salad

Chesapeake cole slaw and Dutch potato salad

Baskets of potato chips and pretzel nuggets

Assorted fresh baked cookies and chewy chocolate
chip brownies

Includes fresh brewed iced tea, lemonade, and ice water

14.75 per person

theme buffet selections

SOUTHERN BARBECUE

Spiced Carolina baby back ribs, grilled black bean burgers, and Texas-Style barbecue bone-in chicken accompanied applewood smoked bacon baked beans roasted red potato salad, and Memphis grilled vegetable pasta salad, leaf lettuce, sliced tomatoes, onion, and pickle spears, served with corn bread and seasonal fruit cobbler

Includes fresh brewed iced tea, raspberry lemonade, and ice water

18.95 per person

epicure dinner selections

*All selections include choice of salad, artisan breads and rolls with butter, dessert selection, and fresh brewed iced tea and ice water
20 person minimum*

CHICKEN ENTRÉES

Rotisserie Roasted Chicken

Accompanied by buttermilk mashed potatoes and seasonal sautéed vegetables

16.95 per person

Santé Fe Barbecue-Style Roasted Chicken

Accompanied by ranch style roasted potatoes and seasoned buttered corn on the cob

16.95 per person

Italian Chicken Parmigiana

Breast of chicken coated with Italian breadcrumbs topped with shredded fresh mozzarella cheese, herbs, and house-made rustic marinara sauce served atop a bed of parsleyed buttered noodles

Accompanied by seasonal roasted vegetables

18.50 per person

Chicken a la Marengo

Local all-natural breast of chicken topped with tomatoes, onions, olives, and garlic in white wine sauce served over vegetable fettuccini

19.95 per person

Crab-stuffed Maryland Chicken

Chesapeake Bay lump crabmeat stuffed in a local all-natural breast of chicken accompanied by roasted parisienne potatoes and petite pan roasted vegetables

24.95 per person

epicure dinner selections

SEAFOOD ENTRÉES

Lemon-pepper Farm Raised Tilapia

Lemon pepper seared farm raised tilapia topped with tropical salsa served atop a bed of wilted greens
Accompanied by petite pan roasted seasonal vegetables

Seasonal and Market Price

Farm Raised Atlantic Mahi Mahi

Grilled Atlantic mahi mahi topped with fresh pineapple-papaya salsa
Served with rice pilaf and seasonal roasted vegetables

Seasonal and Market Price

Grilled Wild Pacific Salmon

Grilled wild Pacific teriyaki-glazed salmon served atop a bed of wilted spinach topped with shiitake mushrooms and soy buerre blanc accompanied by green and white asparagus spears

Seasonal and Market Price

Chesapeake Bay Wild Rockfish with Crab Imperial

Chesapeake Bay wild rockfish topped with crab imperial served on a bed of rainbow Swiss chard with diced roma tomatoes and accompanied by mushroom risotto

Seasonal and Market Price

epicure dinner selections

BEEF AND PORK ENTRÉES

Brazilian Cowboy Grilled Flank Steak

Grilled flank steak drizzled with tangy barbecue glaze accompanied by seasoned potato wedges, garlicky spinach and glazed baby carrots

23.75 per person

Balsamic-glazed Dry-aged Beef Rib-Eye

Dry aged ribeye of beef drizzled with pan Au Jus, accompanied by peppered parmesan mashed potatoes and fresh green bean medley

25.95 per person

Slow Roasted Braised Roseda Beef Short Ribs

Slow roasted braised Roseda beef short ribs drizzled with red wine reduction and served with roasted potato hash and batonnet vegetables

29.95 per person

Marinated Char-grilled Roseda Filet of Beef

Char-grilled Roseda farms filet of beef topped with chipotle herbed butter and accompanied by buttermilk mashed potatoes and fine green beans

36.95 per person

Grilled Lancaster County Pork Chops

Hard-wood grilled Lancaster county pork chops topped with sweet sautéed apples and demi glaze accompanied by rustic mash and zucchini medley

24.95 per person

epicure dinner selections

VEGETARIAN ENTRÉES

Jumbo Ricotta Cheese-stuffed Ravioli

Served with house-made herb pomodoro sauce and topped with shaved Parmesan cheese and accompanied by Italian vegetable blend
Fresh caesar salad with house-made dressing
Chef's house-made chocolate chip cannoli

12.95 per person

Vegetable Paella Spanakopita

Flaky phyllo stuffed with spinach, feta cheese, saffron rice, and roasted vegetables accompanied by vine ripe mozzarella covered baked tomato and squash medley
Chef's pecan bars and chocolate brownies

12.95 per person

Seven Layer Roasted Vegetable & Mozzarella Pie

Roasted seasonal vegetable and fresh mozzarella cheese baked in layered pastry served on a bed of garlic basil marinara sauce

21.95 per person

Stuffed Portabello Mushroom Cap

Fresh spinach, eggplant, and artichoke stuffed portobello mushroom topped with fresh mozzarella and parmesan cheeses served atop a bed of Swiss chard

22.50 per person

Shichimi-crusted Tofu Hot Pot

individual steaming hot pots of Udon noodles, broccoli, carrots, snow peas and crispy yams in shiitake mushroom miso broth

22.95 per person

epicure dinner selections

DINNER SALAD SELECTIONS

choice of house-made salad with dinner selection

Caesar salad with shaved parmesan cheese and house-made Firefly Farms chevre crouton tossed with classic caesar dressing

Baby spinach with crumbled bacon, sliced red onion, and roasted tomatoes with warm bacon vinaigrette

Garden greens with mandarin oranges, strawberries, and pine nuts with sesame ginger soy drizzle

Mixed field greens with grape tomatoes, carrots, crunchy house-made croutons and champagne vinaigrette

Baby arugula with tomatoes, red onion and avocado with roasted garlic vinaigrette

Bibb lettuce and spinach with grapefruit and orange segments, sliced avocado and fresh citrus vinaigrette

DINNER DESSERT SELECTIONS

Choice of bakery fresh dessert with dinner selection

Fresh carrot cake

Cheesecake with berry coulis

German chocolate cake

Chocolate marble cheesecake

Chocolate mocha layer torte

Key lime pie

Strawberry shortcake

Lemon meringue pie

Apple crumb pie

reception displays & selections

10 person minimum

EARTH'S FARE SEASONAL VEGETABLE CRUDITÉS

Served with garlic-herb aioli

4.25 per person

MARKET-FRESH SLICED SEASONAL FRUIT & BERRIES

served with honey-yogurt dip

4.25 per person

MEDITERRANEAN MEZZE DISPLAY

Hummus, tabbouleh and roasted red pepper dips served with stuffed grape leaves, assorted olives and peppers, and cucumber slices accompanied by toasted herbed pita chips and rosemary focaccia triangles

6.25 per person

CHEF'S EXECUTIVE CHEESE BOARD

Variety of local and imported artisan cheeses garnished with dried fruits, red flame grapes, fresh kiwi, and seasonal berries

Served with assorted crackers and flatbreads

7.95 per person

ANTIPASTO DISPLAY

Chef's wedges of pepperoni, hard salami, and prosciutto served with sliced fontina cheese and miniature pesto Mozzarella balls, accompanied by assorted cordoba olives, roasted red pepper strips, artichoke hearts, marinated mushrooms, and grilled asparagus spears

Chef's chunky bruschetta with herbed crostini and focaccia wedges

7.95 per person

MINIATURE SANDWICHES

Chef's display of miniature tea/cocktail sandwiches:

Ham and brie cheese on mini black currant scones with dijon mustard

Chunky chicken salad on miniature croissants

Smoked turkey and Gruyere cheese on roasted red pepper biscuits with chutney mayonnaise

7.25 per person

reception displays & selections

HOMEMADE CROSTINI ASSORTMENT

choose three

Rare beef tenderloin drizzled with horseradish crème and topped with caramelized onions

Diced grilled chicken with fresh basil and red pepper aioli drizzle

Smoked salmon mousse with fresh dill

Fresh roma tomato, basil, and mozzarella cheese drizzled with basil pesto aioli

Green and black olive tapenade

Oven roasted sun-dried tomatoes, cream cheese, and fresh herbs

Fresh spinach and roasted red peppers with Firefly Farms chevre cheese

6.25 per person

RECEPTION DIP DISPLAYS

Spinach and Artichoke Dip

Rich, creamy, and smooth blend served with chef's house-made spicy middle eastern chips

4.25 per person

Maryland Crab and Cheddar Dip

Blend of lump Maryland crabmeat topped with cheddar cheese, baked until golden brown

Served with Old Bay toast points and sliced baguettes

5.45 per person

Mexican Vegetable Tostada Platter

Crispy mini corn tortilla topped with fajita seasoned fresh roasted vegetables and finely grated cheddar

Accompanied by cilantro herbed sour cream, house-made guacamole and salsa fresca

5.25 per person

cold hors d'oeuvres selections

We recommend 3 to 5 pieces per person

COCKTAIL CAGE-FREE DEVILED EGGS

Certified humane cage free mustard-spiced deviled eggs topped with fresh grated horseradish and cracked black pepper

3.25 per person

SMOKED SALMON WONTON

Smoked salmon with herbed cream cheese spread topped with fresh chives served atop a crisp wonton triangle

3.45 per person

COCKTAIL PHYLLO CUPS

choose three

Moroccan spiced chicken with spinach, pine nuts and red onion

Curried chicken salad with raisins and fresh mint

Spiced shrimp with mint and feta cheese

Maryland crab cocktail salad with slivered scallions

Pennsylvania wild mushrooms and brie cheese ragout

Fresh spinach and roasted red peppers with Firefly Farms Chevre cheese

Green and black olive tapenade

Oven roasted sun dried tomatoes, cream cheese, and fresh herbs

3.95 per person

HOMEMADE TOMATO-GORGONZOLA BRUSCHETTA

Diced local tomatoes blended with crumbled gorgonzola cheese and julienne fresh basil served atop a house-made herbed bread crisp drizzled with roasted garlic oil

3.95 per person

cold hors d'oeuvres selections

BLOODY MARY SHOOTERS

Seasoned US farmed shrimp served with traditional bloody mary mix drizzle and a fresh celery stick served in a shooter cup

4.25 per person

CLASSIC SHRIMP COCKTAIL

US farmed shrimp served atop a bed of crisp radicchio and accompanied by house-made cocktail sauce and fresh lemon (2 pcs per serving)

4.85 per person

AHI TUNA SPOONS

Sesame-crust ahi with organic seaweed salad and ginger-wasabi aioli

4.95 per person

hot hors d'oeuvres selections

We recommend 3 to 5 pieces per person

ROASTED VEGETABLE RATATOUILLE TARTLETTES

Locally grown garden vegetables sautéed with fresh herbs and served in flaky phyllo cup

3.25 per person

HOMEMADE SAVORY TARTLETTES

choose two

wild mushroom and brie cheese duxelle, roasted heirloom tomato and Swiss cheese, fresh spinach and Firefly Farms Chevre with slivered almonds

3.25 per person

SPANAKOPITA TRIANGLES

Local seasoned spinach blended with feta cheese and stuffed in thin layers of phyllo dough and baked until golden

3.25 per person

VEGETABLE BRIKS TRIANGLES

Locally grown balsamic glazed sautéed vegetables with fresh herbs stuffed in thin layers of phyllo dough and baked until golden

3.25 per person

CHEF'S HOMEMADE MEATBALLS

Teriyaki glazed, spicy barbecue, marinara with fresh basil, or Swedish

3.45 per person

STUFFED PENNSYLVANIA MUSHROOM CAPS

Jumbo local Pennsylvania mushrooms stuffed with sautéed organic spinach blended with goat cheese and a hint of fresh garlic and baked until golden brown

3.45 per person

LANCASTER COUNTY POTATO LATKES

Miniature Lancaster county potato latkes topped with fresh applesauce and cilantro sour cream

3.45 per person

hot hors d'oeuvres selections

COCKTAIL EMPANADAS

choose two

Spiced shrimp with feta cheese and fresh mint

Spicy beef with salsa roja

Shredded chicken and red onions with cilantro cream drizzle

Moroccan-spiced chicken with spinach, pine nuts and red onion

Black beans and cheddar cheese with salsa fresca aioli

Curried potatoes and peas with cucumber raita

Spinach and feta cheese with dill sour cream

3.95 per person

ROASTED LOCAL ALL NATURAL CHICKEN QUESADILLAS

Local all-natural chicken breast with finely diced bell pepper atop a house-made tortilla crisp drizzled with avocado salsa and chipotle sour cream

\$3.95 per person

CHEF'S HOMEMADE SAMOSAS

Pennsylvania potato and green pea samosa accompanied by spicy tomato chutney dip

3.95 per person

COCONUT SHRIMP

Jumbo coconut-battered US farmed shrimp served with orange-mango chutney dip

4.25 per person

MINIATURE MARYLAND CRAB CAKES

Seasoned Maryland crabmeat pan-fried until golden brown served atop a Bremmer wafer and topped with Old Bay crème

4.50 per person

hot hors d'oeuvres selections

COCKTAIL SKEWERS

Choose three

Chicken satay with thai peanut sauce

Curried coconut chicken with cilantro yogurt drizzle

Beef satay with cranberry ginger sauce

Beef tenderloin with triple mustard dip

Moroccan lamb skewer with minted yogurt dip

Barbecue glazed US farmed shrimp skewer

Adobo chili shrimp with cilantro sour cream drizzle

Portobello mushroom and Roma tomato skewer with a balsamic reduction drizzle

4.95 per person