

Menu Proposal

Charcuterie of gourmet meats and imported cheeses served with crackers and grilled crostini.

Shrimp cocktail with smoked horseradish cocktail sauce.

Roasted Red Pepper Hummus with soybean fried asiago pita chips.

Sautéed chicken tenderloins with sun dried tomatoes, chanterelle mushrooms, broccoli, and roasted garlic prosecco sauce over penne pasta.

Chicken pineapple skewers with citrus chutney.

Desserts by Chef John

Executive Chef: John Luciano

Appetizer Menu

Charcuterie of gourmet meats and imported cheeses served with crackers & grilled crostini.

Virginian Ham & Gruyere Sliders: *Slow roasted Virginia ham with imported gruyere cheese and horseradish aioli in brioche.*

Shrimp Cocktail: *Chilled black tiger shrimp with smoked horseradish cocktail sauce.*

Filet Mignon & Lamb Cocktail Meatballs: *with caramelized shallots & roasted garlic mint marmalade.*

Maryland Blue Crab Stuffed Mushrooms: *Pulled Maryland blue crab with tri-colored holland peppers, red onion & lemon basil beurre blanc.*

Assorted dessert table by Chef John

Breakfast & Lunch Proposal

(Set up for breakfast)

- *Scrambled eggs*
 - *Applewood smoked bacon*
 - *Hickory smoked sausage*
 - *Medley of mixed fruits*
 - *Chocolate scones*
 - *Roasted potatoes with caramelized shallots*
 - *Coffee & assorted juices*
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(Set up for lunch)

- *Caesar salad with asiago brioche croutons*
- *Roasted red pepper hummus with toasted asiago pita chips*
- *Sauteed filet mignon medallions with caramelized shallots, crumbled bleu cheese, applewood smoked bacon & red wine bordelaise sauce.*
- *Pulled Maryland blue crab cake with a roasted pepper aioli, over caramelized shallots, and baby spinach.*
- *Assorted desserts by Chef John*

Open House Menu Proposal

Caesar Salad: *Crisp romaine lettuce with brioche croutons and shaved asiago cheese.*

Vegetarian Stuffed Mushrooms: *Apple and cranberry stuffed button mushrooms, over spring micro greens.*

Chicken Penne: *Sautéed organic chicken tenderloins with broccoli, sundried tomatoes, caramelized shallots, chanterelle mushrooms & penne pasta in roasted garlic prosecco sauce.*

Shrimp Cocktail: *Chilled black tiger shrimp with zesty smoked horseradish cocktail sauce.*

Assorted Dessert Table

Executive Chef: John Luciano

Reunion Menu Proposal

Charcuterie of gourmet meats and imported cheeses served with crackers and grilled crostini.

Shrimp cocktail with smoked horseradish cocktail sauce.

Roasted Red Pepper Hummus with soybean fried asiago pita chips.

Vegetarian stuffed mushrooms with shaved asiago cheese.

Skewered chicken saté with roasted peanut sauce.

Executive Chef: John Luciano

Graduation Menu Proposal

Caesar salad: *Crisp romaine lettuce with brioche croutons and shaved asiago cheese.*

Penne Pasta: *With roasted heirloom tomatoes, button mushrooms, Bermuda onion and basil, with plum tomato ragu and shaved asiago.*

Herb and truffle roasted potatoes with caramelized shallots

Utica beer battered chicken tenderloins

Hickory smoked BBQ pulled pork sliders

Filet Mignon: *grass fed organic filet mignon medallions with chanterelle mushrooms & caramelized shallots & red wine bordelaise sauce.*

Assorted Dessert Table

Executive Chef: John Luciano

Bereavement Proposal

Beef Bourguignonne:

Thinly sliced filet mignon with caramelized shallots, shiitake & button mushrooms in a lite beef jus.

Chef John's Signature Bleu Crabe Églefin:

Atlantic Maryland blue crab stuffed haddock with saffron lemon beurre blanc sauce.

Vegetarian Penne Pasta:

Vegetarian pasta with sautéed mixed vegetables in roasted plum tomato ragu & shaved asiago.

Vegetable Jasmine Rice:

Assorted mixed vegetables with slow-steamed jasmine rice.

Dinner will also include a dessert table of assorted desserts.

- Executive Chef John Luciano -