



December Dinner Party Box Options

Box #1

Appetizer & Salad

Caesar Salad

Fresh crisp romaine lettuce with a house-made Caesar dressing with focaccia croutons and freshly grated Grana Padano cheese

Burrata

Jersey Girl Creamery burrata with an arugula prosciutto salad with pomegranate molasses dressing, shaved fennel, dried cranberries & pistachios

Shrimp Cocktail

Large shrimp with fire roasted lemon & house-made cocktail sauce

Entrees

Choice of 1:

Sautéed Chicken

Sage-bacon madeira sauce

Boston Baked Cod

Asiago breadcrumb, lemon butter sauce

Penne Vodka

Classic tomato cream sauce

Choice Chicken or Shrimp

Dessert

Chocolate Mousse

Silky & smooth house-made chocolate mousse with fresh made whipped cream

\$210 feeds 6 people

\$35 per person for additional people

All entrees served with starch & vegetable du jour

Items are subject to change based on availability



December Dinner Party Box Options

Box #2

Appetizer & Salad

House Salad

Fresh field greens with a house-made honey-roasted garlic pomegranate balsamic vinaigrette with grape tomato, cucumbers, & toasted shallots

Burrata

Jersey Girl Creamery burrata with an arugula prosciutto salad with pomegranate molasses dressing, shaved fennel, dried cranberries & pistachios

Chesapeake Mini Crab Bites

Creole remoulade

Entrees

Choice of 1:

Seared Salmon

Lemon-dill butter sauce

Slice Roasted Filet Mignon

Mushroom, sage & demi-glace

Sautéed Chicken

Prosciutto, diced tomato, goat cheese, roasted garlic sauce

Dessert

Apple Crisp

Vanilla ice cream & whipped cream

\$270 feeds 6 people

\$45 per person for additional people

All entrees served with starch & vegetable du jour

Items are subject to change based on availability



December Dinner Party Box Options

Box #3

Appetizer & Salad

Beet Salad

Fresh kale, dried cranberries, red & golden beets & goat cheese with a house-made walnut vinaigrette

Shrimp Cocktail

Large shrimp with fire roasted lemon & house-made cocktail sauce

Crab & Caramelized Onion Puff Pastry

Maryland crabmeat with goat cheese & balsamic glaze

Entrees

Choice of 1:

Sautéed Shrimp & Scallops

Whole grain mustard cream sauce & spinach

Slice Roasted Filet Mignon

Horseradish demi-glace

Sautéed Chicken

Prosciutto, diced tomato, goat cheese, roasted garlic sauce

Dessert

Warm Fudge Brownie

Chocolate brownie with house-made peanut butter mousse, toasted marshmallow fluff, vanilla ice cream & drizzled with salted caramel

\$300 feeds 6 people

\$50 per person for additional people

All entrees served with starch & vegetable du jour

Items are subject to change based on availability