



FOOD TRENDS
CATERING & EVENTS

PASSED HORS D'OEUVRES

MEAT

STEAKHOUSE BITE (GF)

Porcini Dusted Beef, Peppercorn Crème Fraiche, Pickled Shallot, Fresh Chive, Gaufrette Chip

MINI CHICAGO DOG

"Everything" Seasoning, Pickled Mustard Dijonnaise

PHILLY CHEESE STEAK WONTON

Shaved Rib Eye, Whiz, Sriracha Ketchup

MINI AGED BEEF SLIDERS

20 Year Port & Shallot Marmalade, English Cheddar, Dijonnaise

BACON WRAPPED MEDJOOL DATES (GF)

Wildflower Honey, Nueske Farms Bacon, Roquefort Mousse

BRAISED BEEF BRISKET SLIDER

Homemade BBQ, Agave Slaw, Buttered Brioche

CRISPY PORK BELLY BAO BUN

Pickled Vegetables, Chili Lime Aioli, Hoisin

BARBACOA BRAISED BEEF AREPA (GF)

Roasted Beef, Barbacoa Sauce, Corn Arepa, Pickled Red Onion

SEAFOOD

MARYLAND CRAB CAKE (GF)

Old Bay Aioli, Granny Smith Apple, Celery

COCONUT CRUSTED SHRIMP (GF)

Sweet Thai Chili, Miso Pineapple Sauce

CLASSIC SHRIMP COCKTAIL (GF)

Fresh Horseradish, Lemon

MEYER LEMON SHRIMP SKEWERS (GF)

Roasted Garlic, Basil Aioli, Espelette Pepper

MAINE LOBSTER ROLL

Fresh Maine Lobster, Crème Fraîche, Lemon, Dill, Brioche or Endive Spear (GF)

TUNA TARTARE (GF)

Sesame Rice Cake, Ponzu, Chili Lime Aioli, Fresno Chili

MAHI MAHI TACO (GF)

Asian Slaw, Sesame Ginger, Avocado Crema, Sesame Seeds, Scallion

CHICKEN

ADOBO BRAISED CHICKEN TACOS (GF)

Cotija Cheese, Pickled Radish, Crispy Corn Tortilla, Cilantro

SLOW ROASTED BBQ CHICKEN SLIDERS

Bread & Butter Pickles, Mike's Hot Honey, Homemade Potato Bun

CHICKEN & WAFFLES

Buttermilk Brine, Mike's Hot Honey

CHICKEN POT STICKERS

Charred Scallion, Ginger Ponzu

WILDFLOWER HONEY CHICKEN SKEWER

Piquillo Pepper Puree

GRILLED CHICKEN SATAY (GF)

Black Sesame Seeds, Micro Cilantro, Peanut Dipping Sauce

VEGETARIAN

SWEET CORN VELOUTÉ (GF)

Charred Corn Riblets, Chili Oil, Chive

MAC & CHEESE CROQUETTE

English Clothbound Cheddar, Ritz Cracker Crust

SUMMER ROLL (GF, VG)

Thai Basil, Pickled Vegetables, Mint, Cilantro, Sweet Chili

WATERMELON & WHIPPED FETA (GF)

Compressed Watermelon, Lime Zest

FRENCH ONION SOUP

12 Month Gruyere Cheese, Boule

MANCHEGO & QUINCE TART

Aged Spanish Manchego, Thyme, Maldon Sea Salt

CHILLED SESAME NOODLES (VG)

Julienne Vegetables, Sesame Oil

VEGETABLE GYOZA

Charred Scallion, Ginger Ponzu

VEGAN "CRAB CAKE" (GF, VG)

Hearts Of Palm, Nori, Old Bay, Chipotle "Aioli"

BOURSIN STUFFED PEPPADEW (GF)

Boursin Mousse, Puffed Wild Rice, Chives

STRAWBERRY BRUSCHETTA CRISP

Whipped Lemon Ricotta, Macerated Strawberries, Focaccia Crisp, Thai Basil

DIETARY GUIDE

(VG) Vegan | (GF) Gluten Free