



FINER PALATE

Breakfast

For those mornings needing a light coffee break, a heavy brunch, or anything in between, we've crafted an assortment of breakfast bites and baked treats you and your guests will enjoy. Add a made-to-order station for an elevated experience. First choose from one of our four breakfast options, then select items within each category to complete your menu.

Continental \$13.95/person

Fresh Sliced Fruit
Muffins & Croissants
Bagels
Coffee & Tea

Traditional \$21.95/person

Classics
Muffins & Croissants
Bagels
Coffee & Tea

Deluxe \$26.95/person

Classics
2 Parfaits
1 Porridge
All Breads
Coffee & Tea

Brunch \$32.95/person

Classics
2 Parfaits
1 Porridge
All Breads
2 Quiche
2 Plates
Coffee & Tea

Breads

Muffins & Croissants | freshly baked blueberry, banana nut, and whole grain muffins, almond, and plain croissants

Bagels | plain, raisin cinnamon, and everything bagel

Belgian Waffles | chocolate chip waffle w/pearl sugar, plain waffle w/pearl sugar

Danish | cherry cheesecake, blackberry cream cheese, peach, and cream cheese

Breads are accompanied by cream cheese, butter, preserves, and maple syrup

Classics

Fresh Sliced Fruit, Scrambled Eggs, Home Fried Potatoes, Pork Sausage Links, Bacon, and Turkey Sausage

Porridge

Oatmeal | old fashioned oats w/maple brown sugar

Polenta | cornmeal, Parmigiano-Reggiano

Cream of Wheat | milk, butter, sugar

All hot cereals are accompanied by a range of toppings both sweet and savory including fresh sliced fruits, almonds, cinnamon, nutmeg, honey & brown sugar

Petite Crustless Quiche

Ham, Swiss & Spinach | sautéed mushrooms, spinach, and ham in olive oil mixed with eggs and cheese, and baked to perfection

Quiche Lorraine | a mixture of eggs, nutmeg, salt, and pepper, poured over crumbled crisp bacon, sautéed onions, and parmesan cheese

Veggie Mediterranean Quiche | whisked eggs, milk and cheddar cheese poured over a robust mix of sun-dried tomatoes, onions, garlic, red peppers, spinach, feta cheese

Parfaits

Strawberry | sweet strawberries, whipped cream, amaretti biscuits, amaretto liqueur

Mixed Berry | Greek yogurt, cream, vanilla extract, brown sugar

Strawberry Banana Granola | strawberry and banana layered between creamy Greek yogurt, fig, and almond

Apple Crisp Yogurt | cinnamon sprinkled diced apples, Greek yogurt, granola, toasted pecans

Cookies & Cream Cheesecake | Oreo cookies, cream, vanilla, cream cheese

Chocolate Chip Cookie Cheesecake | chipped cream cheese, mini chocolate chips, vanilla extract, chocolate chips cookies

Plates

Roasted Red Bliss Potatoes | heavy cream, rosemary, grated parmesan cheese

Pan Seared Salmon | garlic lemon butter sauce

Lox & Bagels | cold smoked served with dill, lemon wedges, capers, cream cheese spread, sliced red onions, tomato, cucumber, plain & everything bagels

Carolina Style BBQ Sliders | slow cooked pulled chicken or pulled pork rubbed in brown sugar, cayenne, red pepper flakes, and apple cider vinegar w/potato and brioche slider rolls

Grilled Chicken Breast | juicy flavorful chicken marinated in lemon zest, oregano, thyme, minced garlic, and olive oil

Coffee & Tea

Peets | French Roast Coffee

Twining's | English Breakfast, Peppermint, Earl Grey

Made to Order Stations

Omelet Station | fluffy eggs folded in your choice of fresh vegetables, assorted cheeses, and meats - \$8.00/person

Belgian Waffle Station | thick crisp golden waffles topped w/your choice of fresh fruits and whipped cream - \$5.00/person

Pancake Station | fluffy golden brown pancakes w/your choice of assorted berries, syrup, and whipped cream - \$5.00/person

All stations are attended by a chef who will prepare your request just as you would like





FINER PALATE

Express Catering

Created with the need to have individually packaged meals in mind, our express offerings cater to a host of events with options ranging from salads, and hand-crafted deli sandwiches, to fully cooked hot meals. Each meal is labeled with its contents and/or an individual's name for easy grab and go.

Mediterranean Arugula Salad | brown basmati rice, chickpeas, diced cucumbers, kale, bell peppers – \$11.95/person

Classic Caesar Salad | olive oil, garlic, anchovies, Worcestershire sauce, shaved parmesan cheese – \$12.95/person
(Optional protein: grilled chicken + \$1.50, grilled salmon + \$3.00)

Spinach Salad | blue cheese crumbles, bacon, cucumbers, red onions, raisins, raspberry vinaigrette – \$12.95/person

Pastrami | shredded Cole Slaw, Russian dressing, Swiss cheese, rye bread – \$15.95/person

Roasted Turkey | mayonnaise, fresh basil leaves, spinach, roasted red bell peppers, sourdough bread – \$13.95/person


Classic Club | Virginia ham, smoked turkey, bacon, lettuce, tomato, Swiss cheese on Kaiser roll – \$13.95/person


Grilled Chicken Wrap | herb marinated grilled chicken, flour tortilla, mixed greens, shredded cheese, smokey honey mustard – \$13.95/person


Greek Salad | mixed greens, feta, cucumbers, tomatoes, olives, red onions, Greek dressing – \$12.95/person


Chicken Salad | diced chicken tossed w/creamy textures mayonnaise, Dijon mustard w/celery, lemon juice, salt and pepper – \$12.95/person

Strip Steak Caesar Salad | tender strips of steak w/romaine drizzled in homemade Caesar dressing and parmesan cheese – \$15.95/person

Roasted Vegetable Wrap | grilled portabella mushrooms, onions, eggplant, squash, and tomatoes w/roasted red pepper hummus wrapped in your choice of spinach or tomato tortilla  – \$11.95/person

Sweet Potato Salad | sweet potato, avocado, cashews, cherry tomatoes, and spring mix tossed in lime juice, olive oil, salt, and pepper  – \$11.95/person

Vegetable Herb Pasta Salad | fusilli pasta, cucumber, bell peppers, cherry tomatoes red onions, tossed in a homemade lemon herb vinaigrette  – \$11.95/person

Mediterranean Chickpea Salad | a bright and fresh blend of chickpeas, black beans, red onions, grapes tomatoes, cucumbers, olives, fresh herbs mixed in a homemade lemon vinaigrette  – \$11.95/person

Included with each order: potato or pasta salad, baked cookie, and bottled tea, canned soda, or bottled water





FINER PALATE

Lunch

Whether you are having a corporate team meeting, holding a fundraiser, or entertaining guests, we offer a range of options available to suit your needs. First choose from one of our three lunch options, then select items within each category to complete your menu. Interested in having something not seen here? Contact us! We are happy to prepare a menu specific to your requests.

Option 1 \$25.00/person

- 1 Soup or Salad
- 1 Main
- 2 Sides
- 1 Dessert
- 2 Beverages

Option 2 \$30.50/person

- 1 Soup or Salad
- 2 Mains
- 2 Sides
- 2 Desserts
- 2 Beverages

Option 3 \$38.50/person

- 1 Salad
- 1 Soup
- 3 Mains
- 4 Sides
- 2 Desserts
- 2 Beverages

Main

Frenched Chicken Drums | green onions, paprika, sesame ginger glaze

Spicy Prawn w/Wild Rice in Vegetable Broth | jumbo shrimp, chopped green onions, vine-ripe tomatoes, baby spinach, sliced jalapeno peppers

Pan Seared Salmon | garlic lemon butter sauce + \$6.00

Rigatoni Ragù | crumbled Italian turkey sausage, crushed tomatoes, onions, garlic, fresh basil

Marinated Grilled Chicken Breast | tender cuts of chicken breast marinated in lemon juice, soy sauce, balsamic vinegar, brown sugar, Worcestershire sauce, garlic, salt, and pepper

Lobster Roll | lobster meat tossed in melted butter, shallots, and tarragon and stuffed in a brioche hot dog bun w/spicy mayo drizzle + \$8.00

Salmon & Avocado Caesar Salad | sourdough bread, poached eggs, anchovies, Greek yogurt, parmesan cheese

Carolina Style BBQ Sliders | slow cooked pulled chicken or pulled pork rubbed in brown sugar, cayenne, red pepper flakes, and apple cider vinegar w/potato and brioche slider rolls

Strip Steak Caesar salad | tender strips of steak w/romaine drizzled in homemade Caesar dressing and parmesan cheese

Fajitas Bar | seasoned strips of chicken and beef w/tortillas, peppers, onions, guacamole, salsa

Maryland Style Crab Cakes | lump crabmeat seasoned in Dijon, Worcestershire sauce, lemon juice, and baked to perfection + \$8.00

Chicken Parmigiana | chicken breast in a crispy parmesan and panko breadcrumbs coating in a rich tomato sauce and melted mozzarella

Shrimp Scampi | tail-on shrimp simmered in white wine, garlic, red pepper flakes, lemon juice, black pepper

Chicken Stir-Fry | tender cuts of chicken w/sauteed veggies in a honey, soy sauce, and toasted sesame oil sauce

Stuffed Portabella Mushroom Cap | black bean and corn salsa, cherry tomatoes, creamy polenta, chipotle avocado cream 🍷

Roasted Vegetable Lasagna | roasted garden vegetables, marinara sauce, served with vegetable of your choice 🍷

Sides

Garlic Red Bliss Mashed Potatoes | heavy cream, rosemary, grated parmesan cheese

Rice Pilaf | chicken broth, green onions, celery, parsley, cayenne pepper

Roasted Vegetable Medley | yams, parsnips, zucchini, red peppers, garlic, basil

Grilled Asparagus | garlic, lemon juice, olive oil, parmesan cheese

Skillet Green Beans | olive oil, garlic, red pepper flakes

Creamed Spinach & Kale | simmered in garlic, parmesan, cream

Oven Roasted Brussels Sprouts | olive oil, garlic, balsamic vinegar

Linguini Alfredo | heavy cream, garlic, Italian seasoning, cream cheese, parmesan cheese

Broccolini | shaved garlic, crushed red pepper

Roasted Fingerling Potatoes | garlic, parmesan cheese, lemon zest, parsley

Dessert

Coffee and Tea Station | Peet's French roast coffee, Twining's Earl Grey, English Breakfast, Peppermint tea

Assorted Petit Fours | Chocolate Truffle, Vanilla Iced, Fruit Medley, Double Chocolate Iced, Almond Butter Chocolate Sponge Cake

Chocolate Bar Cake

Apple Pie | fresh apples baked in a golden-brown crust w/a hit of cinnamon

Lemon Pound Cake | a customer favorite; flavored with lemon zest and juice and finished with a sugary crust

Cheesecake | a rich and creamy cake baked with a graham cracker crust, topped with your choice of fresh berries

Skor Layer Cake | layers of rich chocolate cake, whipped cream, and chocolate pudding topped w/crumbled Skor bar





FINER PALATE

Option 1 \$26.95/person

4 Stationary Displays
Assorted Petit Fours
2 Beverages

Option 2 \$34.95/person

2 Passed Butler Style
4 Stationary Displays
Assorted Petit Fours
2 Beverages

Option 3 \$39.95/person

3 Passed Butler Style
4 Stationary Displays
Assorted Petit Fours
2 Beverages

Option 4 \$47.95/person

4 Passed Butler Style
5 Stationary Displays
Assorted Petit Fours
2 Beverages

Prawn Cocktail | avocado, cucumber, spring onion, iceberg lettuce, smoky mayo sauce + \$7.25

Short Rib Cocktail | braised beef, sweet potato soufflé

Figs w/Bacon & Chile | maple syrup, sherry vinegar, red pepper flakes

Smoked Salmon Rillettes | rye crackers, chives, sea salt

Lobster Arancini | creamy fried risotto, panko breadcrumbs, saffron aioli sauce

Snapper Crudo | chiles, sesame, olive oil, cilantro

Artichoke & Spinach Dip | a warm rich blend of spinach, artichoke, and mozzarella cheese, French baguette and pita chips

Maryland Crab Dip | Maryland lump crabmeat, sherry, herbs, light cream sauce, crostini, and pita chips + \$4.25

Spicy Korean BBQ Chicken Wings | red chili paste, ginger, green onion, sesame seed

Fruit Fantasy | fresh sliced fruit; honeydew, cantaloupe, watermelon, pineapple, strawberries, grapes, chocolate fondue

Vermont Oven Roasted Turkey | honey-crisp apple, garlic, fresh rosemary, thyme, sage + \$6.20

Glazed Virginia Ham | brown sugar, honey, Dijon mustard, cinnamon, garlic, ground cloves + \$7.40

Roasted Beef Tenderloin | rosemary, thyme, minced garlic, horseradish + \$11.71

Hors D'Oeuvres

Offering a multitude of flavors and serving styles that we are certain your guests will appreciate, our hors d'oeuvres are sure to be a hit at your next event. First choose from one of our four hors d'oeuvres options, then select items within each category to complete your menu.

Passed

Mini Maryland Style Crab Cakes | Dijon, Worcestershire sauce, lemon juice + \$8.00

Roasted Pork Belly Toast | blood-orange barbeque sauce, pickled red onion

Bruschetta | vine ripe tomatoes, fresh basil, red onions

Smoked Salmon Deviled Eggs | mayonnaise, dill, Dijon mustard, cream cheese, chives

Southwestern Egg Rolls | green onion, jalapeño peppers, Monterey jack cheese

Mini Beef Wellington | beef tenderloin, chives, green peppercorn sauce + \$4.20

Lobster Toast | avocado, tarragon, chives, brioche

Four Cheese Mac & Cheese | fontina, cheddar, gruyere, Parmigiano-Reggiano, garlic, Dijon mustard

Smoked Salmon Tartar | shallots, lemon zest, cucumber, chives, capers

Seared Ahi Tuna | toasted sesame seeds, honey, green onions, soy sauce glaze

Stationary Displays

Mezze Platter | hummus, baba ghanoush, mixed olives, herbed feta, tabbouleh, cucumber, carrots

Baked Brie | brie cheese topped with brown sugar and walnuts served with French baguette, table water crackers

Artisan Cheese Montage | international and domestic sliced cheeses with roasted red peppers, imported crackers, French baguette

Vegetable Crudités | An array of fresh broccoli, carrots, zucchini, tri-color bell peppers, bleu cheese, ranch dip

Steamed Shrimp Platter | cocktail sauce, lemon wedge; large shrimp (31/40 count) | \$5.33 per person
jumbo shrimp (16/20 count) | \$6.69 per person

Antipasti Platter | slices of Soppressata, Prosciutto, alami, w/provolone, mozzarella, roasted peppers, olives

Smoked Salmon Platter | cold smoked served with dill, lemon wedges, capers, cream cheese spread, sliced red onions, tomato, cucumber, diced boiled eggs, plain & everything bagels

Meatball Cocktail | finely grated shallots, minced garlic, Worcestershire, choice of teriyaki or sweet & sour sauce

Carving Stations

Herb Crusted Frenched Rack of Lamb | whole grain Dijon mustard, grated parmesan, garlic, rosemary, parsley + \$15.20

Peppercorn & Coriander Crusted Pastrami | brown sugar, pickling spice, mustard seed + \$13.22

Beef Brisket | slow cooked in a homemade dry rub and finished in a caramelized BBQ glaze + \$9.32

Carving stations are accompanied by Dijon mustard, horseradish, mint jelly, spicy mayonnaise, & potato slider rolls





FINER PALATE

Dinner

Choose from one of our three lunch options, then select items within each category to complete your menu. Interested in having something not seen here? Contact us and we will prepare a menu based on your requests.

Option 1 \$25.00/person

- 1 Soup or Salad
- 1 Main
- 2 Sides
- 1 Dessert
- 2 Beverages

Option 2 \$30.50/person

- 1 Soup or Salad
- 2 Mains
- 3 Sides
- 2 Desserts
- 2 Beverages

Option 3 \$38.50/person

- 1 Salad
- 1 Soup
- 3 Mains
- 4 Sides
- 2 Desserts
- 2 Beverages

Main

- Creamy Cajun Chicken Pasta** | linguine, green onion, sundried tomatoes, dried basil, parmesan cheese
- Standing Prime Rib Roast** | garlic, rosemary, and thyme crusted bone-in prime rib in red wine sauce
- Garlic Braised Beef Short Ribs** | sweet onion, celery, carrots, dry red wine, thyme
- Butternut Squash Ravioli** | brown butter sage sauce, toasted pine nuts, parmesan, olive oil
- Chicken Francaise** | homemade chicken broth, lemon, dry white wine, parsley
- 12oz New York Strip** | rosemary and garlic potatoes, roasted vegetable medley +\$12.50
- French-Cut Rack of Lamb** | four lamb chops garlic herb crusted w/parsley, fresh rosemary, Dijon, parmesan cheese + \$15.00
- Garlic & Pepper Crusted Pork Loin** | black peppercorn, Dijon mustard, garlic, red pepper flakes
- Grilled Snapper & Asparagus w/Red Pepper Sauce** | wild rice, sherry vinegar
- Duck Breast Glazed with Soy & Figs** | lemon peel, thyme, shallots, horseradish, garlic clove, soy, black mission figs
- Lentil Bolognese** | black caviar lentils, onions, garlic, fresh oregano, red wine, balsamic vinegar 🍷
- Whole Roasted Cauliflower** | zaatar spice, fresh parsley, dill, chili flakes, tahini sauce 🍷
- Curry Burrito** | curry mashed potatoes, chickpeas, cauliflower, spinach, pickled onions, cilantro chutney 🍷
- Vegan Fettuccine Alfredo** | blended onion, garlic, cashew, veggie broth, white miso w/sauteed peas and mushroom 🍷
- Vegan Fried Rice** | mixed garden vegetables, tofu, long grain rice, sesame oil, soy sauce, scallions, toasted sesame seeds 🍷

Salad/Soup

- Classic Caesar Salad** | olive oil, garlic, anchovies, Worcestershire sauce, shaved parmesan
- Caprese Salad** | vine-ripened tomatoes, fresh mozzarella, balsamic glaze, fresh basil
- Spinach Salad** | blue cheese crumbles, bacon, cucumbers, red onions, raisins, raspberry vinaigrette
- Greek Salad** | mixed greens, feta, cucumbers, tomatoes, olives, red onions, Greek dressing
- Field Green Salad** | spring mixed greens, sliced grape tomatoes, cucumbers, red onions
- Tomato Basil Soup** | creamy & flavor packed w/plum tomatoes, chopped onions, garlic, red pepper flakes, thyme & basil leaves
- Tuscan Style Chicken Soup** | cuts of chicken breast w/a mix of celery, potatoes, carrots, chopped kale, and seasoned with fresh thyme, garlic & parmesan

Sides

- Garlic Red Bliss Mashed Potatoes** | heavy cream, rosemary, grated parmesan cheese
- Rice Pilaf** | chicken broth, green onions, celery, parsley, cayenne pepper
- Roasted Vegetable Medley** | yams, parsnips, zucchini, red peppers, garlic, basil
- Grilled Asparagus** | garlic, lemon juice, olive oil, parmesan cheese
- Skillet Green Beans** | olive oil, garlic, red pepper flakes
- Creamed Spinach & Kale** | simmered in garlic, parmesan, cream
- Oven Roasted Brussels Sprouts** | olive oil, garlic, balsamic vinegar
- Linguini Alfredo** | heavy cream, garlic, Italian seasoning, cream cheese, parmesan cheese
- Broccolini** | shaved garlic, crushed red pepper
- Roasted Fingerling Potatoes** | garlic, parmesan cheese, lemon zest, parsley

Dessert

- Coffee and Tea Station** | Peet's French roast coffee, Twinning's Earl Grey, English Breakfast, Peppermint tea
- Assorted Petit Fours** | Chocolate Truffle, Vanilla Iced, Fruit Medley, Double Chocolate Iced, Almond Butter Chocolate Sponge Cake
- Chocolate Bar Cake**
- Apple Pie** | fresh apples baked in a golden-brown crust w/a hit of cinnamon
- Lemon Pound Cake** | a customer favorite; flavored with lemon zest and juice and finished with a sugary crust
- Cheesecake** | a rich and creamy cake baked with a gram cracker crust, topped with your choice of fresh berries
- Skor Layer Cake** | layers of rich chocolate cake, whipped cream, and chocolate pudding topped w/crumbled Skor bar

