

# XLIV

## Plated Dinner Menu

Due to our unique layout of this historical building, we can comfortably accommodate a minimum of 30 guests and maximum of 70 guests.

All plated dinner menus come with choice of:

**Market Street Garden Salad** or **Traditional Caesar Salad**

Freshly baked bread and whipped cultured butter

**Choice of two side dishes** and **one** dessert

### Entrees

Maximum of 3 choices, **requires pre-ordering.**

#### **Filet Mignon**

Center cut beef tenderloin steak with sauteed cremini mushrooms, roasted artichokes, and cabernet wine sauce \*\*\*

#### **Maryland Crab Cake**

Jumbo lump crab cake accompanied with  
A pommery mustard butter cream sauce

#### **Chicken Florentine**

Parmesan crusted free range chicken breast,  
Baby spinach, piquillo pepper and goat cheese stuffing,  
Atop a cremini mushroom velouté

#### **Spinach Agnolotti**

Half-moon shaped ravioli, filled with spinach and ricotta cheese,  
served with roasted artichokes, heirloom cherry tomatoes, blue oyster mushrooms and  
black truffle parmesan cream sauce

#### **Filet Mignon and Crab Cake** \*\*\*

Petite filet mignon and Maryland crab cake,  
with cabernet wine sauce and pommery mustard burre blanc

#### **Atlantic Salmon Wellington**

Salmon fillet with spinach-scallop and saffron mousseline, wrapped in flaky puff pastry  
Served with a saffron-citrus cream

#### **Branzino Nantua**

Mediterranean Sea bass fillet with butter poached Maine lobster medallions,  
Topped with a cognac lobster-truffle cream

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## Salads

### **Market Street Garden Salad**

Features an array of local mixed lettuces, heirloom cherry tomatoes, English cucumbers, pickled red onion and carrots, tossed with champagne vinaigrette

### **Traditional Caesar Salad**

Crisp local romaine hearts tossed with classic Caesar dressing with white anchovies, torn garlic ciabatta croutons and shaved Reggiano parmigiano cheese

## Side Dishes

### Choose one

**Yukon Gold Mashed Potatoes**

**Dauphinoise Potatoes**

**Herb roasted Fingerling Potatoes**

### Choose one

**Mixed Seasonal Vegetables**

**Asparagus** toasted almond butter

**Broccolini** lemon zest and olive oil

## Dessert

**Chocolate Fondant Cake**

**Vanilla Bean Crème Caramel**

**Ricotta Cheesecake**

**Limoncello Mascarpone Torte**

**Strawberries and Cream**

**Cappuccino Mousse**

**Eighty-one dollars** *per person*  
Plus, tax and twenty percent service charge

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## Beverage Package

Our beverage package includes an open bar featuring premium liquors, craft beers, and our signature wine selection of red, white, rose and sparkling wines

With dinner service we will be pouring a choice of our signature red or white wines throughout the entire meal

Flat and sparkling mineral water is included with this package  
Soft drinks, iced tea and coffee will be available at all times

**All beverages will be charged based on consumption**  
**Wines and water are charged by the open bottle**  
Plus, tax and twenty percent service charge

## Hors d'oeuvre Package

Our hors d'oeuvre package features butler style passed canapes.

Canapes will be passed for the first forty-five minutes of the reception, prior to dinner.

**Choose 4 canapes from the selection below**

### **Canape selection**

Pastrami Smoked Salmon, dill cream cheese and pumpernickel toast

Roasted beets and goat cheese with white truffle honey and toasted walnuts

Caviar New Potatoes with crème fraiche and chives

Wild mushroom-goat cheese crostini

Jumbo Gulf Shrimp with traditional cocktail sauce

Tuna Tartar on plantain chip with avocado and ponzu

Tomatoes and Mozzarella bruschetta

Serano Ham and Melon

Miniature crab fritters on potato chip with tartar sauce

Grilled beef tenderloin, red onion marmalade and horseradish cream

**Twenty-Seven dollars per person**  
Plus, tax and twenty percent service charge

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## Ayse Buffet

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### Hor's

**Hummus and babaganoush**

**crisp garden vegetables**

**House baked pita chips**

**Miniature spanakopita**

### Dinner

#### **Greek Salad**

Local mixed greens, tomatoes, red onions, cucumbers, black olives and feta cheese with lemon-oregano dressing

#### **Tabbouleh Salad**

Fine bulgur, parsley, mint, tomatoes, and lemon

#### **Salmon avgolemono**

Poached Atlantic salmon with lemon-dill butter cream sauce

#### **Ayse chicken breast**

Char-grilled chicken breast, topped with tomato-cucumber salsa

#### **Keftedes**

Lamb and beef meatballs in tomato sauce with feta cheese

#### **Ottoman rice pilaf**

Saffron rice with dried fruits and nuts

#### **Traditional baklava**

**Seventy-two dollars** *per person*

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## Pistarro's Buffet

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### **Hor's**

**Pistarro's Meatballs**

**Tomato bruschetta**

**Calabrese white bean dip**

**Garlic brushed crostini**

### **Dinner**

#### **Rucola Salad**

Baby arugula / red onion / mushrooms / limoncello vinaigrette / parmesan

#### **Caprese Salad**

Sliced vine ripe tomatoes with fresh mozzarella, basil and balsamic syrup

#### **Chicken Piccata**

Lightly sautéed chicken breast with lemon butter sauce and capers

#### **Jumbo Shrimp Scampi**

Sautéed shrimp in a garlic, tomato, artichoke and fresh basil, white wine butter

**Penne Pasta Marinara** San Marzano tomato sauce

**Cheese tortellini Alfredo** with sun dried tomatoes and peas

**Garlic bread**

**Miniature cannoli's**

**Seventy-two dollars** *per person*

Plus tax and twenty percent service charge

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## Marylander Buffet

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### Hor's

#### **Maryland crab dip**

Warm jumbo lump crab blended with cheddar cheese, bell peppers and scallions

#### **Crisp garden vegetable display**

#### **Garlic brushed Crostini**

### Dinner

#### **Caesar salad**

Crisp romaine lettuce, garlic croutons, house made Caesar dressing, and parmesan cheese

#### **Roasted beet salad**

Roasted beets topped with pickled red onions, feta cheese and toasted walnuts

#### **Chicken Chesapeake**

Pan seared chicken breast topped with creamy crab imperial and old bay butter

#### **Roasted Beef Tenderloin**

Roasted and sliced beef tenderloin over a red wine sauce with forest mushrooms

#### **Rockfish fillet**

Grilled rockfish, tomatoes and scallions, lemon butter cream sauce

Herb roasted fingerling potatoes

Garden vegetable medley

### **Red Velvet and Smith Island style cupcakes**

#### **Ninety dollars *per person***

Plus tax and twenty percent service charge

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## Market Street Brunch

Due to our unique layout of this historical building, we can comfortably accommodate a minimum of 30 guests and maximum of 70 guests for this buffet

Orange and pomegranate juice

Sliced fresh fruit and berries

Vanilla yogurt and house granola

Breakfast pastries

Scrambled eggs

French toast with maple syrup

Smoked bacon and sausage

Breakfast potatoes

Spanish salad

Gazpacho cous cous salad

Isabella's spiced grilled chicken

Poached atlantic salmon

Coffee and tea

**Cinnamon spiced Chocolate Brownies**

**Fifty-four dollars** *per person*

Plus tax and twenty percent service charge

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# XLIV Drink Menu

## Bottled Beer

Bud Lite - \$5  
Bold Rock Cider - \$5.50  
Michelob Ultra - \$5  
Stella Artois - \$6.50  
Blue Moon - \$6.50  
Yuengling - \$5

## Wine by the Glass

**(Pick 2 reds / 2 whites / 1 sparkling)**

Red Wine - \$8.75  
Merlot, Cabernet, Malbec  
White Wine - \$8.75  
Chardonnay, Pinot Grigio, Moscato

## Sparkling

Champagne - \$7  
Maschio Prosecco - \$8

## Liquors

Forager Gin - \$7.50  
Epiphany Vodka - \$7  
Tito's Vodka - \$7  
Deep Eddy Orange Vodka - \$7  
Johnnie Walker Black Scotch - \$9.50  
Fiero Habanero Tequila - \$7.50  
Jose Cuervo Silver Tequila - \$7.50  
Woodford Reserve Bourbon - \$9  
Bulleit Rye Whiskey - \$8  
Bacardi Rum - \$7  
Grand Marnier - \$9  
Don Julio Reposado - \$13

## Featured Cocktails

Orange Crush Mule - \$11  
Spicy Margarita - \$12  
White Sangria - \$8.75  
Red Sangria - \$8.75