

PLATED DINNER

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 preordering.***

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

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

Consuming raw or undercooked animal products may increase the risk of foodborne illness, particularly for individuals with certain medical conditions.

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

\$81 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 from the selection below

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

\$27 per person

Plus, tax and twenty percent service charge

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AYSE BUFFET

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

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

Dessert

Traditional Baklava

\$72 per person

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PISTARRO'S BUFFET

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

Hor's

Pistarro's Meatballs

Tomato Bruschetta

Calabrese White Bean Dip

Garlic Brushed Crostini

Dinner

Rucola Salad

Baby arugula, red onion, mushrooms, limoncello vinaigrette, and 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

Sun dried tomatoes and peas

Garlic Bread

Dessert

Miniature Cannoli

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MARYLANDER BUFFET

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

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, housemade Caesar dressing, and parmesan

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

Dessert

Red Velvet and Smith Island style cupcakes

\$90 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.

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

\$54 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, Malbac

White Wine - \$8.75

Chardonnay, Pinot Grigio, Moscato

Sparkling

Champagne - \$7
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