

# 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.*

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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**

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**\$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

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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

## Dessert

**Traditional Baklava**

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**\$72 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, 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

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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, 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**

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**\$90 per person**

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# MARKET STREET BRUNCH

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**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**

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**\$54 per person**  
Plus, tax and twenty percent service charge

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# XLIV DRINK MENU

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## **Bottled Beer**

Bud Lite  
Bold Rock Cider  
Michelob Ultra  
Stella Artois  
Blue Moon  
Yuengling

## **Wine by the Glass**

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

### **Red Wine**

Merlot, Cabernet, Malbec

### **White Wine**

Chardonnay, Pinot Grigio, Moscato

### **Sparkling**

Champagne  
Prosecco

## **Liquors**

Forager Gin  
Epiphany Vodka  
Tito's Vodka  
Deep Eddy Orange Vodka  
Johnnie Walker Black Scotch  
Fiero Habanero Tequila  
Jose Cuervo Silver Tequila  
Woodford Reserve Bourbon  
Bulleit Rye Whiskey  
Bacardi Rum  
Grand Marnier  
Don Julio Reposado

## **Featured Cocktails**

Orange Crush Mule  
Spicy Margarita  
White Sangria  
Red Sangria