

Spring/Summer Menu

SALAD COURSE

(select one)

Arugula & Romaine Salad

Grilled Watermelon, Feta Cheese, Sunflower Seeds, Blackberry-Beet Vinaigrette (GF) (V)

Baby Gem Salad

Radish, Raspberries, Walnuts, Ricotta Salata, Walnut Vinaigrette (GF) (V)

Red Oak & Frisée Salad

Fig, Goat Cheese, Pickled Onion, Candied Pecans, Sherry Vinaigrette (GF) (V)

Butter Lettuce Salad

Cucumber, Kalamata Olive, Feta Cheese, Candied Cipollini Onion, Roasted Tomato Vinaigrette (GF) (V)

Garden Fresh Salad

Watermelon Radish, Cherry Tomatoes, Cucumber, Puffed Quinoa, Lemon Miso Vinaigrette (GF) (VG)

ENTRÉE COURSE

(Select up to (4) Four Entrées for Guest Pre-Selection)

Roasted Romanesco (GF) (V)

Curried Cauliflower Steak (GF) (VG)

Pan Roasted Chicken, Basil Butter Sauce (GF)

Honey Thyme Glazed Chicken

Poached Halibut, Lemon Buerre Blanc (GF)

Grilled Mahi-Mahi, Mango Salsa

Grilled Flat Iron Steak, Pan Jus (GF)

Chesapeake Style Jumbo Lump Crab Cake, Citrus - Butter Sauce

+\$12.00 Per Person, Exclusive (\$16.64 Per Person, Inclusive)

Grilled Filet Mignon, Mushroom - Wine Sauce (GF)

+\$17.00 Per Person, Exclusive (\$23.59 Per Person, Inclusive)

Accompaniments to Include Starch and Vegetable

(GF) - Gluten Friendly (V) - Vegetarian (VG) – Vegan

Fall/Winter Menu

SALAD COURSE

(select one)

Beet & Ricotta Salad

Baby Greens, Pine Nuts, Lemon Vinaigrette

Field Greens Salad

Poached Pear, Bleu Cheese, Cranberries, Pickled Red Onion, Champagne Vinaigrette

Baby Iceberg Salad

Cucumber, Bacon, Radish, Cherry Tomato, Bleu Cheese, Buttermilk Dressing

Mixed Greens Salad

Shaved Radish, Pomegranate, Goat Cheese, Candied Pecans, Champagne Vinaigrette

Baby Spinach Frisée

Dried Fig, Goat Cheese, Walnuts, Roasted Shallot Vinaigrette

ENTRÉE COURSE

(Select up to (4) four entrées to be pre-selected by your guests)

Spinach and Wild Mushroom Cannelloni, Parmesan Cream (V)

Curried Cauliflower Steak (GF) (VG)

Seared Chicken, Roasted Mushroom & Shallot Jus (GF)

Herb Roasted Chicken, Apricot Glaze

Brown Sugar Glazed Salmon

Pan Seared Striped Bass, Spicy Tomato Herb Sauce

Grilled Flat Iron Steak, Pan Jus

Chesapeake Style Jumbo Lump Crab Cake, Citrus Butter Sauce (+\$12.00 Per Person Exclusive, \$16.64 Per Person, Inclusive of Service and Tax)

Braised Short Rib, Port City Pale Ale Infused Demi-Glace (+\$12.00 Per Person Exclusive, \$16.64 Per Person, Inclusive of Service and Tax)

Grilled Filet Mignon, Mushroom-Wine Sauce (+\$17.00 Per Person, Exclusive, \$23.59 Per Person, Inclusive of Service and Tax)

Accompaniments to Include Starch and Vegetable

(GF) - Gluten Friendly (V) - Vegetarian (VG) - Vegan

Accompaniments

STARCHES

(select one)

Fingerling Potatoes & Caramelized Onions

Potato Parmesan Purée

Lentil Succotash

Summer Squash Farro

Herbed Risotto

Raclette Potato Gratin

Boursin Mashed Potatoes

Crispy Baked Potato Wedges

VEGETABLES

(select two)

Asparagus

Broccolini

Brussels Sprouts

Blistered Cherry Tomato

Whole Roasted Carrot

Haricot Vert

Lemon-Garlic Bok Choy

Roasted Cauliflower

Charred Corn

Trumpet Mushroom

Accompaniments will be included on all selected entrées

Dessert

WEDDING CAKE

Three-Tier Wedding Cake Provided by one of the Hotel's Preferred Minority - Owned Local Bakeries

Fees May Apply for Additional Tiers or Enhancements to Your Wedding Cake