

plated dinner by design

THREE COURSE MINIMUM WITH ENTREE | MINIMUM OF 10 GUESTS, PRICED PER GUEST

Dinner service includes freshly baked artisan rolls and sweet butter, freshly brewed Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas

first course 10

OPTIONAL

beef tartar

horseradish micro greens, rosemary foccaccia

old bay shrimp cocktail

spicy sriracha cocktail sauce, radish, capers, lemons

tuna salmon poke salad

avocado, cucumber, sesame seeds, spicy ginger soy sauce, seaweed salad

artisan cheese plate

honey, fruit, nuts

b'more best crabcake

remoulade sauce and citrus slaw

harissa lamb lollipops

roasted red pepper hummus and mint pesto

parmesan arracini

arrabiata sauce and parmesan dust

house cured atlantic salmon

juniper, dill, red onion, salmon roe, quail egg and bagel

salads & soups

CHOOSE ONE, ADD ADDITIONAL CHOICE FOR 7 EACH

burrata salad

strawberry jam, aged balsamic, baby arugala, evoo

harvest chopped salad

chopped greens, raisins, candied walnuts, roasted baby beets, apple cider vinaigrette

the wedge

baby iceberg, bacon, blue cheese, teardrop tomatoes, boiled egg, cucumber, house buttermilk herb dressing

luk fu chopped salad

greens, pickled radish, carrots, daikon, wasabi peas, honey soy ginger vinaigrette

the caesar heart

whole hearts of romaine, shaved parmesan, ciabatta croutons, classic dressing

baby spinach salad

hard boiled egg, enoki mushrooms, bacon lardons, dijon vinaigrette

roasted heirloom vegetable salad, heirloom

carrots, red and yellow beets, turnips, parsnips, micro greens, charred tomato vinaigrette

mesclun mixed greens salad

heirloom baby tomatoes, cucumber, carrots, radicchio, endive with a white balsamic vinaigrette



plated dinner by design cont.

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entrees

CHOOSE ONE:

rosemary basted bone-in pork chop
creamy roasted red pepper polenta,
caramelized cipolinis, baby squash **47**

prosciutto wrapped chicken white bean
ragout, roasted asparagus and sun-dried
tomato beurre blanc **46**

roasted bone-in chicken breast cider
brined, fried brussels sprouts, sweet
potato hash, honey apple gastrique **46**

pan seared halibut gnocchi, roasted
yellow beet puree, lobster reduction **47**

blackened tuna crawfish, etouffee sauce,
okra **48**

morrocan salmon saffron couscous with
braised fennel and tomatoes, with harissa
vinaigrette **47**

pan seared basted beef fillet lemon
dusted asparagus, truffled mash, cipolini
cabernet reduction **64**

prime grade ny strip loaded baked
potato, herb roasted heirloom carrots, red
wine shallot butter **62**

bone-in beef short rib red wine braising
sauce, boursin whipped potatoes, haricot
vert **58**

double cut lamb chops baby squash
ratatouille, Lyonnaise potatoes, mustard
shallot sauce **60**

duet entrees

**beef fillet medallions & jumbo lump
crab cake** au gratin potatoes and
broccolini **81**

**roasted bone-in chicken breast &
seared salmon medallion** yukon gold
mashed with haricot vert and sundried
tomato sauce **78**

**prime grilled ny strip & fire grilled
shrimp** mashed potatoes and seasonal
vegetables **81**

beef wellington & salmon root vegetable
puree, fried brussels sprouts **75**

steak oscar dungeness crab, asparagus,
and sauce bearnaise piled on top of a
prime beef fillet with chive potato puree
96

steak and lobster lemon herb poached
maine lobster tail, beef tenderloin with
red wine sauce, roasted potatoes and
seasonal vegetables **96**

vegetarian entrees

grilled vegetable stack beet mousse and
micro green salad **45**

eggplant parmesan arugula pesto,
charred tomato sauce **45**

stir-fried chinese broccoli baby
eggplant, spicy garlic sauce **45**

seared cauliflower "steak" celeriac
puree, herb baby squash, roasted
mushrooms and veggie jus **45**

desserts

CHOOSE ONE:

ADD ADDITIONAL CHOICE FOR 7 EACH

traditional tiramisu
coffee soaked lady fingers chocolate
dipped biscotti

**duo of white chocolate raspberry
mousse and mini keylime tart**
passion fruit sauce

**duo of peanut butter praline crunch
cake and vanilla cream with wild
strawberry jelly**

**baked coffee espresso tart with
semi-sweet chocolate cream**
caramel cocoa nib glaze, vanilla bean
rum sauce

*\$250 uniformed chef's fee (2 hour maximum)

2018 banquet & catering guide



Live!
CASINO · HOTEL
AT ARUNDEL MILLS