

BANQUET MENU



SPRING/SUMMER 2017

Appetizer Platters

We Recommend One Platter for Every 10 Guests

Item	Description	Price
Antipasto	Chefs' Selection of Cured Meats & Cheeses, Marinated Vegetables, Toast Points & Spreads	\$55
Cured Meats	Fine Italian Style Charcuterie served with Fresh Roasted Bread, Honey & Fruit Spread	\$40
Cheese	Mix of Artisan and Imported Cheeses Served with Toast Points, Fresh Fruit & Local Honey	\$40
Spinach Dip	Fire Baked Creamy Spinach Dip, Parmesan Flatbread	\$45
Mini Ciabatta Sandwiches	Choice of: FW Hoagie, NE Chicken Club, Meatball, BBQ Pork Belly	\$50
Lamb Meatballs	Large Lamb Meatballs stuffed with Local Goat Cheese Roasted in Tomato Sauce	\$60
Buffalo Chicken Dip	Roasted Dip with Bleu Cheese, Celery, FW Wing Sauce, Chicken, Corn Tortilla Chips	\$45
T.H.S. Wings	Tangy, Hot & Sweet Chicken Wings Fire Roasted then Fried, Bleu Cheese or Ranch, Celery	\$45

Hors D' Oevres

Priced by the Piece. We Recommend 3 Pieces per Guest

Item	Description	Price (Each)
Wild Mushroom Arancini	Fried Risotto Balls with Porcini and Wild Mushrooms, Bleu Cheese & Served with Marinara	\$3
Duck Spring Rolls	Roasted Duck Legs, Rice Noodles, Vegetables, Served with Peach Duck Sauce & Curry Mustard	\$4
Arctic Char Tartare	Marinated Raw Arctic Char, Horseradish Cream Sauce, Toast Points	\$3
Miniature Crab Cakes	Maryland Style Crab Cakes Served with Sriracha Remoulade	\$3
Mixed Deviled Eggs	Pesto and Sundried Tomato, Maple Bacon, Dijon Caramelized Onion	\$2
Jerk Chicken Skin Tostadas	Corn Tortilla, Roasted Jalapeno Aioli, Fried Chicken Skins, Lettuce, Pickled Vegetables	\$3
Fruit & Cheese Skewers	Seasonal Fruit, Marinated Feta Cheese, Balsamic Glaze	\$2
Caprese Skewers	Grape Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Glaze	\$3

Salads

Each Salad Serves 15-20 Guests

Item	Description	Price
Mixed Greens	Local Greens, Tomato, Cucumber, Corn, Asiago Cheese, Sunflower Seeds, Ranch Dressing	\$48
Caesar	Romaine, Parmesan Cheese, Croutons, Caesar Dressing	\$45
Greek	Greens, Tomato, Cucumber, Red Onion, Kalamata Olive, Marinated Feta, Tzatziki, RW Vin	\$55
Chop	Greens, Avocado, Red Onions, Bacon, Hard Boiled Egg, Tomato, Cucumber, Bleu Cheese, RW Vin	\$60

Desserts

Each Dessert Serves 25 Guests, Unless otherwise Noted

Item	Description	Price
Cheesecake Bites	Seasonal Cheesecake, Chocolate Sauce, Whipped Cream	\$50
Peanut Butter Bombe Bites	Chocolate Sauce, Chocolate Shavings	\$45
Tiramisu Bites	House Made Espresso & Brandy Tiramisu, Whipped Cream	\$50
Bread Pudding Bites	Seasonal Bread Pudding, Caramel Sauce, Whipped Cream	\$45
Cookie & Brownie Platter	Freshly Baked Chocolate Chip Cookies & Fudge Brownies	\$50
Gelato Cookie Sandwiches	Dolcezza Vanilla Gelato Between 2 Freshly Baked Chocolate Chip Cookies	\$5/each
Gelato/Sorbet Scoop	Dolcezza Gelato & Sorbet Scoop	\$4/each
Cake/Dessert Fee	Cake Cutting & Plating Fee for any Outside Dessert	\$25



Dinner Options

Buffet Options

Level 1	Level 2	Level 3
Course 1 (Select 2)	Course 1 (Select 2- Level 1 Available)	Course 1 (Select 2- Level 1 & 2 Available)
Mixed Greens Caesar Salad Tomato Gouda Soup	Greek Salad Chicken Tortilla Soup	Chop Salad
Course 2 (Unlimited Replenishment)	Course 2 (Unlimited Replenishment)	Course 2 (Unlimited Replenishment)
Any 6 (Six) Signature Pizzas	Any 6 (Six) Signature Pizzas	Any 6 (Six) Signature Pizzas
Course 3 (Select 3)	Course 3 (Select 3- Level 1 Available)	Course 3 (Select 3- Level 1 & 2 Available)
Pesto Linguini Choice of Chicken or Steak, Marinated Tomatoes, Garlic, Parmesan Sunday Gravy Penne Meat Sauce of Lamb, Veal & Pork, Tomatoes, Basil and Fresh Ricotta Eggplant Parmesan Crispy Italian Eggplant, Fresh Mozzarella, Ricotta, Parmesan and Basil Genovese Gnocchi Siciliana Artichoke, Olive, Roasted Red Pepper, Capers & Marinated Tomato, Fresh Basil & Parmesan Baked Penne Tomato Sauce, Italian Sausage, Roasted Peppers & Onions, Fresh Mozzarella, Provolone	Arctic Char Caramelized Fennel Risotto, Cippoline Agrodolce Chicken Marsala Roasted Chicken Breast, Marsala Mushroom Sauce, Rosemary Garlic Roasted Potatoes Shrimp Scampi Garlic Parmesan Butter Sauce, Linguini, Spinach Seafood Cioppino Shrimp, Mussels, Calamari & Char in Tomato White Wine Broth, Garlic Herb Risotto Ginger Chile Duck Legs Fire Braised Duck Legs, Ginger & Thai Chili Glaze, Rice Noodle & Vegetable Stir Fry	Flank Steak Corn & Jalapeno Salsa, Chile Roasted Potatoes, Sautéed Spinach Maryland Crab Cakes Roasted Asparagus & Onions, Lime Scented Jasmine Rice, Sriracha Remoulade Gaucha Lamb Shoulder Crispy Chimichurri Potatoes, Local Greens Porchetta Marinated & Rolled Pork Belly, Kohlrabi & Brussels Slaw, Salsa Verde
Course 4 (Select 2)	Course 4 (Select 2- Level 1 Available)	Course 4 (Select 2- Level 1 & 2 Available)
Seasonal Cheesecake Bites Peanut Butter Bombe Bites Seasonal Bread Pudding Bites	Chocolate Chip Cookies Tiramisu Bites	Brownie Bites
\$22.00 Per Person \$12.00 Per Child 10 Years & Under	\$28.00 Per Person \$12.00 Per Child 10 Years & Under	\$35.00 Per Person \$12.00 Per Child 10 Years & Under

Pizza Buffet Options

PB Level 1	PB Level 2	PB Level 3
Course 1	Course 1 (Select 2- Level 1 Available)	Course 1 (Select 2- Level 1 & 2 Available)
Mixed Greens Caesar Salad	Greek Salad Chicken Tortilla Soup	Chop Salad
Course 2 (Unlimited Replenishment)	Course 2 (Unlimited Replenishment)	Course 2 (Unlimited Replenishment)
Any 6 (Six) Signature Pizzas	Any 6 (Six) Signature Pizzas	Any 6 (Six) Signature Pizzas
Course 3	Course 3 (Select 2)	Course 3 (Select 2- Level 2 Available)
No Dessert Option Included	Seasonal Bread Pudding Bites Peanut Butter Bombe Bites	Seasonal Cheesecake Bites Chocolate Chip Cookies
\$16.00 Per Person \$12.00 Per Child 10 Years & Under	\$18.00 Per Person \$12.00 Per Child 10 Years & Under	\$20.00 Per Person \$12.00 Per Child 10 Years & Under

All Buffet Options INCLUDE Fountain Sodas, Iced Tea, Lemonade & Coffee

*Hot Tea, Bottled Root Beer, Bottled Ginger Beer, Fruit Juices, Regular or Chocolate Milk Available For Additional Cost
Upon Completion of Service ALL Unconsumed Food Must Remain With the Restaurant*