



APPETIZERS

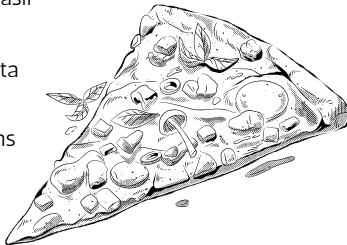
Serves 20-25

- Hot Spinach & Artichoke Dip** \$165
Savory Blend of Artichoke Hearts, Spinach, Garlic, & Two Cheeses; Served with Fresh Baked Crostini
- Fruit & Cheese Tray** \$100
Mix of Pineapple, Strawberries, Grapes, Fresh Melon & Assorted Cheeses
- Fried Green Tomatoes** \$125
Hand Floured & Fried to Perfect Crispness; Layered with Pimento Cheese, Bacon Jam & Roasted Red Pepper Sauce
- Stuffed Mushrooms** \$100
Wood-Fire Oven Baked Mushrooms; Stuffed with Aged Gouda, Garlic & Spinach
- Calamari** \$145
Hand Breaded & Fried to Perfection; Served with Chili-Infused Marinara
- Fried Artichoke Hearts** \$145
Hand Breaded & Fried to Perfection; Served with Buttermilk Garlic Dipping Sauce
- Wood Oven Shrimp** \$175
Gulf Shrimp in a Spicy Sauce Made with Fresh Herbs, Garlic, Butter & Creole Seasonings; Served with French Bread
- Coconut Chicken On A Stick** \$165
Tender Chicken Encrusted in a Coconut Flake Mix & Baked to Perfection; Tossed in a Sweet & Spicy Bang Sauce
- Hummus Platter** \$130
Traditional Chickpea Hummus; Served with Assorted Veggies

WOOD FIRED OVEN

- California** \$15
Goat Cheese, Sun-Dried Tomatoes, Pine Nuts, Basil
- Mediterranean** \$16
Pesto, Spinach, Artichokes, Olives, Tomatoes, Feta
- Palermo** \$16
Pepperoni, Italian Sausage, Portabella Mushrooms
- Germantown Purist** \$16
BBQ Chicken, Red Onions, Mozzarella

9" Round
8 Slices



SALAD BAR

Serves 20-25

Boscus Caesar
\$85

House Salad
\$85
served with balsamic vinaigrette

Gorgonzola Pear Salad
\$150
**contains nuts*

ENTREES

Serves 15-20

- Shrimp & Grits** \$225
Creamy Asiago Cheese Grits; Topped with Jumbo Shrimp & Tasso Gravy
**contains pork*
- Wood Oven Planked Salmon** \$260
Atlantic Salmon Marinated in a Soy-Pineapple Glaze & Roasted on a Cedar Plank
- Chicken Marsala** \$200
Tender, Pan-Fried, Chicken Cutlets & Wild Mushrooms; Prepared in a Rich Marsala Wine Sauce
- Pan Seared Chicken** \$12/**Piece**
Airline Chicken Breast Marinated in a Lemon Pesto Sauce; Pan Seared
- Black Bean & Goat Cheese Tamales** \$125
Serves 8-12
Black Beans, Roasted Vegetables and Mozzarella; Encrusted in Masa Dough; Baked in a Plantain Leaf; Served with Pico de Gallo
- Beef Tenderloin Rolls** \$375
Serves 13-18
Grilled Beef Tenderloin; Sliced & Served with Fresh Rolls & Homemade Horseradish Sauce
- Pork Tenderloin Rolls** \$245
Serves 13-18
Grilled Pork Tenderloin; Sliced & Served with Fresh Rolls & Tangy Mustard Sauce

PASTAS

Serves 20-25

- Chicken Laurel Pasta** \$135
Grilled Chicken Tossed with Sundried Tomatoes & Spinach in a Goat Cheese Cream Sauce
- Spinach & Mushroom Tortellini** \$175
Cheese Filled Tortellini with Spinach & Wild Mushrooms; Tossed in a Truffle Garlic Cream Sauce; Topped with Parmesan
- Shrimp Scampi** \$200
Gulf Shrimp in a Garlic, Butter, Lemon-Parsley, White Wine Sauce; Tossed with Cappelini Pasta; Served with Garlic Bread
- Eggplant Manicotti** \$6/**Piece**
Fried Eggplant Rolled with Ricotta, Mozzarella, Garlic & Parmesan Cheese; Baked & Topped with Marinara

ADD ONS \$85

Serves 15-20

- Roasted Asparagus**
- Sauteed Mixed Vegetables**
- Roasted Brussels Sprouts**
- Cauliflower Au Gratin**
- Macaroni & Cheese**
- Scalloped Potatoes**
- Mashed Sweet Potatoes**
- Mashed Potatoes**

SWEET TREATS

Serves 10-12

- Whole Cake** \$65
Strawberry; Chocolate; Cheesecake
- Apple Crisp Cups** \$85
- Cookie Tray** \$1.5/**Cookie**
- Brownie Bites** \$1.5/**Bite**

