



CATERING MENU

WELCOME TO STRATHMORE CULINARY ARTS!

Strathmore is a unique venue serving both as a spotlight on world-class talent, and a launching pad for local artists. Strathmore Culinary Arts delivers food and beverage in the same artful way, showcasing flexible, creative menus built around local, seasonal ingredients: Where culinary creations are matched by the melodies and designs of an exciting artistic community.

Our menus reflect our professional philosophy: We offer dishes prepared with fresh, local and seasonal perspectives, carefully considered and expertly finished. The menus presented here serve as a starting point for our conversation, as many special events call for menus tailored to their unique interests.

Complimented by our professional team, we have all the ingredients to give your guests a cultivated dining experience in the heart of Maryland:

- Welcoming Breakfast Menus
- Break Packages to Unwind or Energizing
- Sumptuous Luncheons and Dinners that Dazzle
- Distinctive Savory and Sweet Receptions
- Cultivated Beverage Selections

We look forward to serving you!



Bethany Titman

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INDEX

A LA CARTE & BREAKS	5-8
BREAKFAST	10-12
BOXED LUNCHES	14
PLATED LUNCHES	15-16
BUFFET LUNCHES	17-18
PLATED DINNERS	20-21
DINNER BUFFET	22
RECEPTION HORS D'OEUVRES	24
RECEPTION DISPLAYS & STATIONS	25-28
BEVERAGES	30-32
GENERAL INFORMATION	34





A LA CARTE / BREAKS

NON-ALCOHOLIC BEVERAGES

LaVazza® Premium Coffee (gallon) 75

Select from freshly brewed coffee, decaffeinated coffee or a selection of herbal hot teas

Keurig® K-Cup Coffee Service

- **Keurig® Machine Rental** (per day) 50
- **Keurig® K-Cup Pods** (each) 4

Seasonally Flavored Lemonade or Iced Tea (gallon) 55

Freshly Brewed Unsweetened Iced Tea (gallon) 45

Fruit Infused Ice Water (gallon) 35

SODA / WATER / JUICE (each)

Assorted Canned Soda 3

Bottled Water 3

Sparkling Bottled Water 5

Sparkling Canned Water (flavors) 5

Bottled Fruit Juice 5

Bottled Iced Tea (sweetened or unsweetened) 5



THE BAKERY SUITE

Prices listed are per dozen.
For flavored bakery items below, choose one flavor per dozen.

Muffins (dozen) 48
Choice of blueberry, banana
nut and chocolate chip

Bagels (dozen) 60
Choice of plain, sesame,
cinnamon raisin, whole wheat and
everything bagels, served with
butter, cream cheese and preserves

Danish (dozen) 53
Choice of apple, blueberry,
cherry, custard, lemon and
raspberry-cream

European Pastries (dozen) 60
A selection of strawberry cheese
pockets, caramel pecan twists,
rum buns and filled croissants

Breakfast Breads (12 slices per loaf) 45
Choice of banana nut, apple
cinnamon, citrus cranberry,
marble and seasonal selections

Scones (dozen) 48
Choice of cranberry, blueberry
or chocolate chip

Croissants (dozen) 60
Choice of traditional,
chocolate, almond, and apple

Oversized Gourmet Cookies (dozen) 60
Choice of chocolate chunk, s'mores
and red velvet

Assorted Dessert Squares (dozen) 48
Choice of brownies, blondies, lemon
bars and seasonal selections

**Sweet Treat, Chewy
Marshmallow Bar** (dozen) 45
Individually wrapped

Cupcakes (dozen) 72

- **Death by Chocolate** – Chocolate cupcake topped with fudge icing and chocolate shavings
- **Red Velvet** – Red velvet cupcake topped with classic cream cheese icing
- **Vanilla** – Vanilla cupcake with vanilla buttercream icing



THE ALLEGRO PANTRY

Prices listed are per item. Minimum order of 12 per item.

Fresh Fruit Cups (each) 6
Individual cups with seasonal fruit

Individual Hummus Box (each) 13
Roasted red pepper hummus, petite naan bread, grilled and pickled vegetables

Individual Charcuterie Box (each) 16
Capicola, prosciutto, pepperoni, salami, Italian cheeses, marinated vegetables, olives and artichoke hearts

Individual Farm Picked Gourmet Crudites (each) 6
With roasted red pepper hummus

Individual Savory Bags of Chips and Snacks (each) 4
Variety of individual bags of chips, popcorn and pretzels

Individual Bags of House-made Kettle Chips (each) 6
Choice of Old Bay® or chipotle cinnamon

Individual Spiced Nuts and Olives (each) 10
Brown sugar and ancho chili spiced nuts and assorted olives

Individual Bag of Strathmore Trail Mix (each) 7
Assorted nuts with dried fruit and chocolate coins

Kind® Bars (each) 5
Gluten-free options available on request

Individual Candy Bars (each) 4

Individual Chocolate Lover's Box (each) 15
Chocolate Truffles and Caramels, Plain & Peanut M&M's®, Reese's® Cups, KitKat®, Hershey® Bar



INTERMISSION

Minimum order of 25. A \$75 fee will be applied for service less than the stated minimum. Pricing based on a max two-hour period of service. Additional fee for service times above two hours.

All breaks include LaVazza freshly brewed coffee, decaffeinated coffee, hot tea and ice water.

Downtown Bethesda Snack Break 25

- Tomato and corn Pico de Gallo with tortilla chips
- Spicy roasted red pepper hummus cups with cumin toasted pita chips
- Vegetable crudité with chipotle ranch dip, pimento cheese and Old Bay® baguettes
- Jumbo freshly baked cookies

Rockville Snack Break 20

- Individual bags of housemade Old Bay® or chipotle cinnamon kettle chips
- Individual bags of Harvest Cheddar Sun Chips®
- Assorted Kind® Bars
- Sweet Street, Chewy Marshmallow Bars

Strathmore Snack Break 21

- Individual fresh fruit salads
- Individual bags of Strathmore trail mix
- Individual yogurt cups
- Seasonal fruit infused mineral water





BREAKFAST

CONTINENTAL BREAKFASTS

Prices listed are per person. Minimum order of 25. A \$75 fee will be applied for service less than the stated minimum. Pricing based on a max two-hour period of service. Additional fee for service times above two hours.

All breakfasts include assorted fruit juices, LaVazza freshly brewed coffee, decaffeinated coffee and hot tea.

Rockville Continental Breakfast

- Freshly baked muffins and breakfast breads
- Butter and preserves

Flutes Continental Breakfast

- Freshly baked muffins and breakfast breads
- Butter and preserves
- Seasonal fresh fruit cups

Strathmore Continental Breakfast

- Freshly baked muffins, breakfast breads and bagels
- Butter, preserves and cream cheese
- Cantaloupe and strawberry fruit cups
- Individual yogurt parfaits with housemade granola and mixed berry compote

Suggested Pairing: Orange Raspberry Sunrise Mimosa with Lunetta Prosecco



FULL SERVICE BREAKFAST BUFFETS

Minimum order of 25. A \$75 fee will be applied for service less than the stated minimum.

Pricing based on a max two-hour period of service. Additional fee for service times above two hours.

All breakfast buffets include assorted fruit juices, LaVazza freshly brewed coffee, decaffeinated coffee and hot tea.

Signature Hot Breakfast

- Fresh baked muffins and breakfast breads
- Butter, preserves and cream cheese
- Farm fresh, cage-free scrambled eggs
- Rosemary breakfast potatoes
- Applewood smoked bacon and Roma® pork sausage links
- Fresh fruit cups

Southern Style Breakfast Napoleon

- Seasonal fresh fruit cups
- Fresh baked buttermilk biscuits topped with applewood smoked bacon, chiffonade spinach, and poached egg
- Sweet potato home fries
- Roma® chicken sausage gravy
- Buttermilk biscuits
- Butter and preserves

Good Morning North Bethesda Breakfast

- Seasonal fresh fruit cups
- Fresh baked muffins, breakfast breads and bagels
- Butter, preserves, peanut butter and cream cheese
- Mini egg frittatas: cage-free scrambled eggs with mushrooms, red onion, heirloom tomato and feta cheese
- Breakfast potatoes with caramelized onions and roasted peppers
- Roma® country sage chicken sausage links

**Enhance your buffet with Old Bay®
Grey Goose® Bloody Marys*



BREAKFAST ENHANCEMENTS

Minimum order of 25.

Overnight Oats (per person)

Hot steel cut oatmeal with milk, local honey, cinnamon, brown sugar and golden raisins and Chef's seasonal fruit topping

House-made Yogurt Parfait (each)

Vanilla Greek yogurt layered with seasonal fresh fruit. Accompanied by housemade granola

Individual Mini Cast Iron

Breakfast Quiche (each)

A selection of egg tarts filled with:

- Grilled vegetables
- Ham and bacon
- Blue crab

Individual Mini Cast Iron

Scrambled Eggs (each)

Topped with:

- Trio of cheeses and grilled vegetables
- Turkey sausage, baby spinach and mushrooms
- Applewood smoked bacon and caramelized onions

Breakfast Sandwich (each)

Choice of croissant OR English muffin, topped with selection of:

- Scrambled eggs, Pepper Jack cheese and tomato
- Smoked ham, scrambled eggs and Swiss cheese
- Applewood bacon, scrambled eggs and cheddar cheese

Egg and Omelet Action Station* (per person)

Eggs made any style by our culinary professionals. Honey ham, chopped bacon, bell peppers, mushrooms, Spanish onions, fresh spinach, tomatoes, cheddar and salsa fresca

Individual Mini Cast Iron

French Toast (each)

Vanilla sugar French toast casserole with tart cherry chutney and smoked sea salt drizzle

*A 150.00+ fee per culinary professional is required.





LUNCH

MIDDAY MELODY BOXED LUNCHES

Prices listed are per guest. All boxed lunches include a bag of chips, cookie and bottled water.

Major Boxed Lunch

Choose one from the list below:

- **Oven Roasted Turkey and Provolone Cheese Sandwich** – With lettuce, tomato and stone-ground mustard aioli on soft pretzel roll
- **Spicy Turkey Bacon Cheddar Wrap** – Turkey, cheddar cheese, lettuce, herb cheese and spicy bacon sriracha mayo in a wheat tortilla
- **Curry Chicken Salad Sandwich** – With lettuce and tomato on multi-grain croissant
- **Buffalo Chicken Salad Wrap** – With lettuce, tomatoes and a buffalo cream spread in a flour tortilla
- **Baltimore Pit Beef Wrap** – With caramelized onions in a flour tortilla; horseradish aioli
- **Albacore Tuna Salad Wedge** – With leaf lettuce on sliced rye bread
- **Roasted Vegetable Sandwich** – Spiced roasted zucchini, yellow squash and eggplant with lettuce on focaccia
- **Rainbow Veggie Wrap** – With red and yellow peppers, carrots, red cabbage, goat cheese and roasted red pepper hummus with lettuce in a spinach tortilla

Minor Boxed Lunch

Choose one sandwich from the list below:

- **Turkey and Provolone Cheese**
- **Roast Beef and White Cheddar** – With caramelized onions
- **Ham and Swiss Cheese**
- **Caprese** – Fresh sliced mozzarella cheese, tomatoes, basil pesto and arugula on focaccia

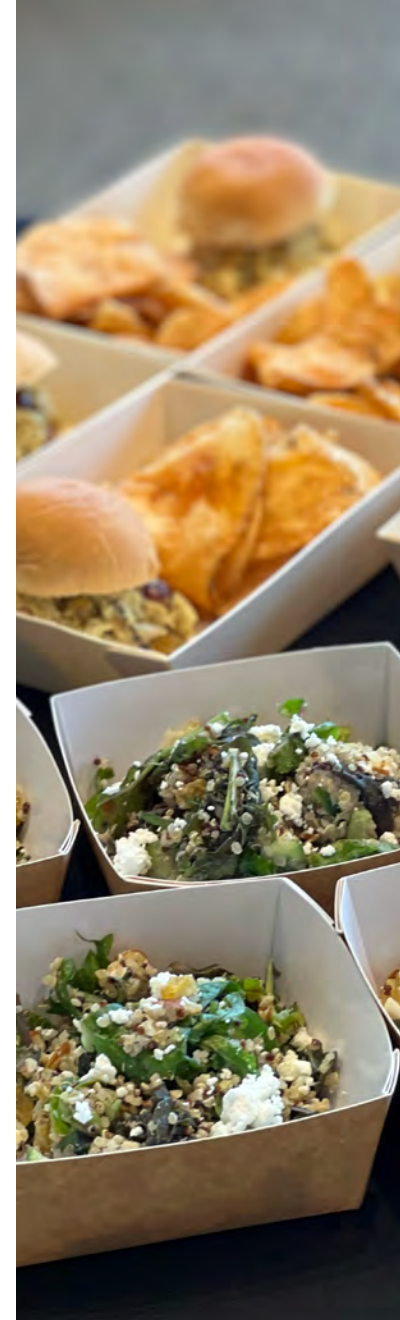
Gourmet Salad Boxed Lunch

Choose one salad from the list below:

- **Chicken Caesar Salad** – Crisp romaine, grilled chicken, garlic croutons, parmesan cheese and classic Caesar dressing
- **Strathmore Garden Salad** – Blended greens, baby heirloom tomatoes, pickled onions, grilled asparagus, red cabbage, carrots, pink peppercorn vinaigrette
- **Roasted Brussel Sprout & Kale Salad** – Roasted Brussel sprouts, kale, blistered tomato, goat cheese, honey balsamic vinaigrette

Boxed Lunch Enhancements

- Whole Fruit (each)
- Pasta Salad (each)
- Side Salad (each)



PLATED LUNCHES

Prices listed are per guest. Minimum order of 25.

A \$75 fee will be applied for service less than the stated minimum.

Plated lunch entrées include choice of (1) Salad and (1) Dessert, bread and butter, unsweetened iced tea and LaVazza freshly brewed coffee, decaffeinated coffee, hot tea, and ice water.

SALADS

Choose one (1) from the following:

Farro & Kale Salad

With English cucumbers, candied pecans, roasted sweet potato, and local goat cheese, honey balsamic vinaigrette

Kale Caesar Salad

Baby kale, romaine, strawberries, blueberries, preserved lemon, Romano cheese, traditional Caesar dressing

Farmers Market Salad

Mixed greens, carrots, red and yellow tomatoes and English cucumbers, golden Italian vinaigrette

ENTRÉES

Choose one (1) from the following:

Breast of Chicken

Topped with roasted tomato-Parmesan sauce, confit rosemary potatoes and fresh seasonal vegetables

Suggested Wine Pairing: Cavit Pinot Grigio

Maryland-Style Jumbo Lump Crab Cake Market Price

Old Bay® scalloped potatoes and fresh seasonal vegetables

Suggested Wine Pairing: Casillero Del Diablo Reserva Sauvignon Blanc

Seasonal Sustainable Pan Seared Fish

With lemon beurre blanc, roasted heirloom fingerling potatoes, garlic and herb haricot verts

Suggested Wine Pairing: Two Vines Chardonnay

Vegan Caribbean Jerk Cauliflower Wedge

Grilled sliced cauliflower wedge glazed with a spicy sauce, whipped coconut cream sweet potatoes and leek gratin

Suggested Wine Pairing: Bonterra Merlot



PLATED LUNCHES continued

DESSERTS

Choose one (1) from the following:

Strawberry Strip Cake

Vanilla mousse, strawberry sauce

Tiramisu

Crème anglaise

Marjolaine Cake (GF)

Vanilla, chocolate and praline mousse with hazelnut daquoise

Individual Apple Tarts

Caramel Sauce

Raspberry & Vanilla Cheesecake

Vanilla biscuit topped with NY style cheesecake and finished with a homemade raspberry glaze

Lemon Meringue Shortbread



LUNCH BUFFETS

Minimum order of 25. A \$75 fee will be applied for service less than the stated minimum.
Pricing based on a max two-hour period of service. Additional fee for service times above two hours.

All lunch buffets include unsweetened iced tea, LaVazza freshly brewed coffee, decaffeinated coffee, hot tea, and ice water.

Taste of Maryland

- **Traditional Maryland Crab Soup**
- **Farmer's Market Garden Salad** – Accompanied by classic croutons, tabasco ranch dressing and herbed vinaigrette
- **Old Bay® Rotisserie Chicken**
- **Chef's Seasonal East Coast Catch of the Day**
- **Ranch Potato Wedges**
- **Fresh Seasonal Vegetables**
- **Assorted Dinner Rolls, Garlic Butter**
- **Maryland's Smith Island Cakes**

Little Italy

- **Caesar Salad** – Parmesan cheese, garlic croutons and classic creamy dressing
- **Freshly Baked Rolls and Butter**
- **Herb Grilled Chicken** – With lemon basil cream sauce
- **Penne Pasta with Marinara**
- **Wild Mushroom Ravioli with Asiago Cream**
- **Italian Vegetable Medley** – Parmesan cheese served on the side
- **Tiramisu**

Southern Comfort

- **Succotash Chow Chow**
- **Fried Green Tomato Salad** – Arugula, feta cheese, and buttermilk dressing
- **Old Fashioned Buttermilk Fried Chicken**
- **Chef's Seasonal Catch of the Day** – With pineapple chutney
- *Choose one:* **Butter Whipped Mashed Potatoes with Garlic OR Maple Whipped Sweet Potatoes**
- *Choose one:* **Vegetarian Southern Style Greens OR Curry Fried Cabbage**
- **Buttermilk Biscuits** – Maple and smoked sea salt butter
- **Banana Pudding**



LUNCH BUFFETS

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All lunch buffets include unsweetened iced tea, LaVazza freshly brewed coffee, decaffeinated coffee, hot tea, and ice water.

Midday Melody Deli Buffet

Choose three (3) from the following:

- **Oven Roasted Turkey and Provolone Cheese** – With lettuce, tomato, and stone-ground mustard aioli on soft pretzel roll
- **Spicy Turkey Bacon Cheddar Wrap** – Turkey, cheddar cheese, lettuce, herb cheese and spicy bacon sriracha mayo in a wheat tortilla
- **Curry Chicken Salad** – With lettuce and tomato on multi-grain croissant
- **Buffalo Chicken Salad Wrap** – With lettuce, tomatoes and a buffalo cream spread in a flour tortilla
- **Albacore Tuna Salad Wedge** – With leaf lettuce on sliced rye bread

- **Baltimore Pit Beef Wrap** – With caramelized onions in a flour tortilla and horseradish aioli
- **Rainbow Veggie Wrap** – With red and yellow peppers, carrots, red cabbage, goat cheese and roasted red pepper hummus with lettuce in a spinach tortilla
- **Roasted Vegetable Sandwich** – Spiced roasted zucchini, yellow squash and eggplant with lettuce on focaccia

Served with chips and freshly baked cookies

BUFFET ENHANCEMENTS

Choice of Salad

Whole Fruit

Pasta Salad





DINNER

PLATED DINNERS

Prices listed are per guest. Minimum order of 25. A \$75 fee will be applied for service less than the stated minimum.

Plated dinner entrées include choice of salad and dessert, bread and butter, iced water and LaVazza freshly brewed coffee, decaffeinated coffee and hot tea.

FIRST COURSE

Choose one (1) salad from the following:

Kale, Brussels Sprouts and Romaine Salad

With dried cherries, pumpkin seeds, local Firefly Farms goat cheese and roasted butternut squash; champagne vinaigrette

Caesar Wedge Salad

Heart of romaine with garlic-herb croutons and Parmesan crisps; traditional Caesar dressing

Heirloom Tomato Salad

With fresh mozzarella, red onions, micro greens, balsamic syrup and smoked sea salt; basil-balsamic vinaigrette

ENTRÉES

Choose one (1) entrée from the following:

Herb Chicken Breast

Finished with a savory lemon basil cream sauce, potato pave and petite seasonal vegetables

Suggested Pairing: Chateau St Michelle Chardonnay

Chesapeake Bay French Cut Chicken

Free range breast of chicken with fresh lump crab meat, au gratin mashed potatoes and fresh seasonal vegetables

Suggested Wine Pairing: Canyon Road Chardonnay

Chef's Chesapeake Catch

Accented with olive-sundried tomato relish, individual rösti potato cake and blistered lemon asparagus

Suggested Wine Pairing: Ecco Domani Pinot Grigio

Beef Short Rib

Slow braised in a pinot noir au jus, garlic whipped potatoes and fresh seasonal vegetables

Suggested Wine Pairing: Two Vines Merlot

Fingerling and Sweet Potato Sauté

With wild mushrooms and fresh seasonal baby vegetables

Suggested Wine Pairing: Los Vascos Cabernet



PLATED DINNERS continued

Choose one (1) from the following:

DESSERTS

Individual Cheesecake

Choice of one:

- Classic New York
- Black Forest

Individual Lava Chocolate Cake

Crème Anglaise

French Apple Torte

Whisky caramel sauce

Chocolate Dome Cake

Filled with French chocolate mousse and Bavarian cream and glazed with chocolate ganache. Served with raspberry sauce and whipped cream



DINNER BUFFET

Prices listed are per guest. Minimum order of 25. A \$75 fee will be applied for service less than the stated minimum.

Buffet includes choice of salad and dessert, bread and butter, iced water and LaVazza freshly brewed coffee, decaffeinated coffee and hot tea.

Choice of Two (2) Entrées

Choice of Three (3) Entrées

SALAD

Choose one (1) from the following:

- **Traditional Caesar Salad** – Romaine, parmesan cheese, garlic croutons and a traditional Caesar dressing
- **Farmers Market Salad** – Mixed with greens, carrots, red and yellow tomatoes and English cucumbers, golden Italian vinaigrette
- **Kale, Brussels Sprouts and Romaine Salad** – With dried cherries, pumpkin seeds, local Firefly Farms goat cheese and roasted butternut squash; champagne vinaigrette
- **Tomato & Mozzarella Salad** – With red onions, micro greens, balsamic syrup and smoked sea salt; basil-balsamic vinaigrette

ENTRÉES

- **Herb Chicken Breast, Lemon Basil Cream Sauce**
- **Old Bay® Rotisserie Chicken**
- **Chef's Fresh Catch, Olive-Sundried Tomato Relish**
- **Wild Atlantic Salmon, Pineapple Chutney**
- **Slow Braised Beef Short Rib, Pinot Noir Au Jus**
- **Black Garlic and Rosemary Rubbed Beef Tenderloin**
- **Vegan Caribbean Jerk Cauliflower**
- **Wild Mushroom Ravioli, Asiago Cream Sauce**

SIDES *Choose two (2):*

- **Broken Wild Rice**
- **Maple Whipped Sweet Potatoes**
- **Roasted Heirloom Fingerling Potatoes**
- **Garlic & Herb Haricot Verts**
- **Seasonal Vegetable Medley**
- **Lemon Asparagus**
- **Cauliflower Au Gratin**

DESSERT *Choose two (2):*

- **Individual NY Style Cheesecake**
- **Individual Chocolate Dome Cake**
- **French Apple Tarte**
- **Marjolaine Cake** – Vanilla, chocolate and praline mousse with hazelnut daquoise (GF)
- **Strawberry Strip Cake** – Vanilla mousse with strawberry sauce
- **Tiramisu with Crème Anglaise**
- **Fresh Fruit Cups**





RECEPTION

STATIONARY HORS D'OEUVRES

Minimum of 100 pieces per item. Prices listed are per piece.

COLD

PLT 7

Pork belly, baby lettuce and candied tomato on petite toast with basil aioli

Spicy Tuna Crudo Cones 7

Spicy soy glaze, mango, avocado in a mini sesame cone

Caprese Skewers 6

With balsamic syrup and smoked sea salt

Individual Vegetable Crudités 6

With roasted red pepper hummus

Smoked Salmon and Goat Cheese Bruschetta 7

Greek Salad Skewers 5

Herbed olive oil

Vegan Deviled “Eggs” 5

Pickled mushrooms, roasted chickpea filling

Peppered Beef on Potato Pancake 7

With horseradish cream

HOT

Prosciutto Wrapped Asparagus 6

With sea salt and balsamic syrup

Vegan Mushroom Ravioli with Pesto 5

Thai Chicken Skewers 6

With coconut curry dipping sauce

Grilled Marinated Mediterranean Chicken Kebobs 6

With coriander-yogurt dip and mini naan

Honey Old Bay® Glazed Pork Belly Skewers 6

Glazed Bacon Wrapped Scallops 7

Drizzled with citrus cilantro reduction

Petit Maryland-Style Crab Cakes 8

With Old Bay cocktail sauce

Mac n’ Cheese Bites 5

Mozzarella Stuffed Arancini Bites 5

Mini Tuscan Ratatouille Tarts 6

With Boursin cheese

Vegan Pan-Fried Kale Pot Stickers 5

With spicy sesame soy dipping sauce



Tomato Mozzarella Skewer
w/ Basil, Agrod. Balsamic, & Olive Oil
(Gluten Free)
STRATHMORE
Catering

RECEPTION DISPLAYS AND BOARDS

Prices listed are per guest, unless otherwise stated. Minimum order of 25 per station.

Local and Domestic Cheese Display 10

Served with sliced baguettes and assorted crackers

Sliced Seasonal Fruits and Berries 8

A selection of the freshest available seasonal fruits and berries

Farm Picked Gourmet Crudités 8

A selection of local organic vegetables served with caramelized onion dip or chipotle ranch

Antipasto Display 16

Capicola, prosciutto, pepperoni, salami, Italian cheeses, marinated vegetables, olives and artichoke hearts, focaccia bread, and flat bread crackers

Individual Jumbo Shrimp Display 20

4 shrimp per person, with horseradish cocktail sauce and lemon wedges

Warm Maryland-Style Lump Crab Dip 11

Lump crab meat blended with cream cheese and special seasoning, and Old Bay Toast Points

Jazzy Crabby Salsa 12

Crisp tortilla chips with cold crab and corn salsa

Hot Spinach Artichoke Dip 8

Gourmet crackers and seasoned crostini

Roasted Red Pepper Hummus 8

Toasted Pita and Gourmet Crackers



CHEF-ATTENDED STATIONS

Prices listed are per station or per guest.

*Chef attendant required. \$150 Chef attendant fee per 100 guests.

CHEF-CARVED STATIONS

Cajun Turkey Breast*

Au jus and dinner rolls

(Serves approximately 50 guests, per station)

Harissa or Suya Seasoned Top Round of Beef*

Coriander spice, yogurt sauce,
and dinner rolls

(Serves approximately 50 guests, per station)

Yassa Braised Pork Tenderloin*

Apple chow-chow and dinner rolls

(Serves approximately 50 guests, per station)



CHEF-ATTENDED STATIONS continued

Prices listed are per guest. Minimum of 25 guests per station.

*Chef attendant required. \$150 Chef attendant fee per 100 guests.

Pasta Station*

Includes garlic bread

Choose three (3):

- **Fried Cheese Ravioli** – With marinara sauce
- **Succulent Scallop and Shrimp Orecchiette Pasta** – With sweet tomatoes, fresh basil and roasted garlic, tossed in a white wine cream reduction
- **Cheese Tortellini with Grilled Chicken and Broccoli** – Lightly coated with a sweet, smoked sun-dried tomato cream sauce
- **Braised Short Rib and Vegetable Ravioli** – Chanterelle mushrooms and tomato cream sauce
- **Wild Mushroom Ravioli** – With an Asiago cream sauce
- **Fusilli Pasta** – With an Asiago cream sauce, julienne prosciutto and spinach, topped with a Boursin cream sauce

Risotto Bar* (per guest)

Creamy classic risotto

Choose two (2) toppings:

- **Butternut Squash Ragout** – With roasted root vegetables
- **Grilled Chicken** – With basil pesto cream sauce
- **Shrimp and Mussels** – In lemon butter broth
- **Slow-Roasted Beef** – In red wine demi

Salad Station* (per guest)

- Choice of baby field greens or romaine hearts
- Feta cheese and cheddar cheese
- Tomatoes, cucumbers, mushrooms, black olives, candied pecans, red onions and bacon

Served with choice of herb vinaigrette or chipotle ranch dressing



DESSERT STATIONS

Prices listed are per guest unless otherwise noted.

Gourmet Dessert Delights

Prices listed are per selection.

Minimum of 50 pieces per selection.

- Assorted Gourmet Dessert Squares 4
- Assorted Oversized Gourmet Cookies 5
- Assorted Miniature Petit Fours 6
- Assorted Miniature Dessert Shooters 6
- Assorted Cupcakes 6
- Assorted Individual Desserts 8

Sweet Indulgence Dessert Table 14

- Lemon, Raspberry Cheesecake, and Brownie Bar Bites
- Colorful Macarons
- Fresh Seasonal Fruit Display

Cheesecake Station 14

Creamy cheesecake with strawberries, whipped cream, chocolate shavings, crumbled Oreo cookies, chocolate and raspberry sauces





BEVERAGES

HOSTED & CASH BAR SERVICE

HOSTED: All beverages are purchased by the host. Charges are based on consumption. One bartender required per 75 guests. \$150 charge per bartender.

CASH: All beverages are purchased using credit card by each guest. One bartender required per 75 guests. \$150 charge per bartender.

Signature Spirits 14

By the cocktail

Grey Goose Vodka

Hendrick's Gin

Bacardi 10 Rum

Don Julio Tequila

Johnnie Walker Black Scotch

Woodford Reserve Bourbon

Crown Royal Whisky

Hennessy VS Cognac

Grand Marnier

Premium Spirits 12

By the cocktail

Tito's Handmade Vodka

Tanqueray Gin

Captain Morgan Original Spice Rum

Bacardi Rum

Herradura Tequila

Johnnie Walker Red

Bulleit Bourbon

Baltimore's Sagamore Rye Whiskey

Kahlua

Baileys Irish Cream

Premium Wine 14

By the glass

Nobilo, Sauvignon Blanc

14 Hands, Chardonnay

Mark West, Pinot Noir

Louis Martini, Cabernet Sauvignon

Sparkling Wine 12

By the glass

La Marca Prosecco

La Marca Rosé

Champagne

Deluxe Wine 11

By the glass

Canyon Road Chardonnay

Cavit Pinot Grigio

Frontera Cabernet Sauvignon

Hard Seltzer/Cocktails 8

By the 12 oz can

White Claw Hard Seltzer

High Noon Vodka & Soda

Imported and Microbrew Beer 8

By the bottle

Sam Adams Boston Lager

Corona

7 Locks Brewery

American Premium Beer 7

By the bottle

Michelob Ultra

Miller Lite

Non-Alcoholic Bevs

By the can/bottle

Sparkling Water 5

Bottled Water 3

Canned Soda 3



BAR PACKAGES

Signature Liquor Package

Signature Spirits, Beer, Premium Wine and Non-Alcoholic Bevs

29 per guest – first hour

9 per guest – each additional hour

Grey Goose Vodka
Hendrick's Gin
Bacardi 10 Rum
Don Julio Tequila
Johnnie Walker Black Scotch
Woodford Reserve Bourbon
Crown Royal Whisky
Hennessy VS Cognac
Grand Marnier

Premium Liquor Package

Premium Spirits, Beer, Premium Wine and Non-Alcoholic Bevs

24 per guest – first hour

8 per guest – each additional hour

Tito's Handmade Vodka
Tanqueray Gin
Captain Morgan Original Spice Rum
Bacardi Rum
Herradura Tequila
Johnnie Walker Red
Bulleit Bourbon
Baltimore's Sagamore Rye Whiskey
Kahlua
Baileys Irish Cream

Deluxe Beer & Wine Package

Beer, Deluxe Wine and Non-Alcoholic Bevs

22 per guest – first hour

7 per guest – each additional hour

One bartender required per 75 guests. \$150 charge per bartender.



SIGNATURE COCKTAIL PACKAGE UPGRADES

Bourbon & Beyond

Mint leaves, infused simple syrup and sour mix for Old Fashioned, Mint Juleps and Bourbon Sours

Featuring Bulleit Bourbon

Bloody Mary Bar

Garlic stuffed olives, pickles, horseradish, jalapeños, hot sauce, cocktail onions, celery and cucumbers

Featuring Tito's Vodka

Martini Traditions

Stuffed olives, cocktail onions, pickles, fresh fruit and flavored liqueurs for Classic Martinis and Cosmopolitans

Featuring Tito's Vodka and Tanqueray Gin

The Crush Bar

Fresh squeezed orange, grapefruit and pineapple juices with orange liqueur

Featuring Tito's Vodka





INFORMATION

POLICIES AND PROCEDURES

Strathmore would like to welcome you to our beautiful venues, The Music Center, The Mansion and AMP by Strathmore. You will find that we take great pride in providing excellent service to both you and your guests. In our continuing effort to ensure a most unique experience, our Executive Chef and catering experts are available to meet and fulfill our every need.

Our menus have been created to showcase local and fresh cuisine, accented by unique flavors from around the world. We are not limited to the selections found here, and we look forward to working with you to create a custom package to enhance your next event.

Service Wares & Linen

Menu pricing is inclusive of high-end Disposable Plates, Napkins, Cutlery and Beverageware. China, metal utensils, linen napkins and glassware are available for an additional charge.

House Black Linen is included for all buffet or food stations set up.

House Linen (White or Ivory) can be added for guest tables or additional event tables for a rental charge. A full selection of colored linens in a vast array of patterns and materials are also available for rent through our Third-Party partner. Please speak with your catering manager for pricing and details.

Tables & Room Set Up

Each Strathmore venue includes a unique inventory of furniture and equipment available for use with rental. SCA will work with you to utilize what is included at your venue and are happy to help you source additional furniture, equipment, or decor items to complete your event needs. A custom Floor Plan will be created for your approval prior to your event.

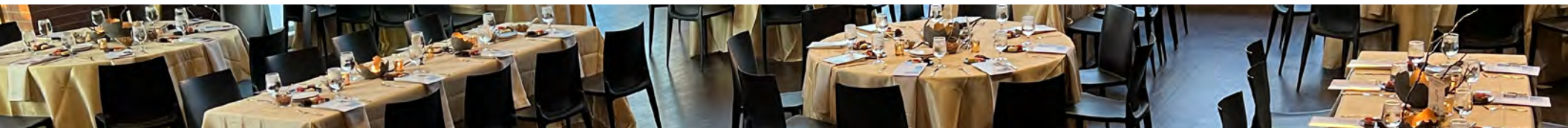
Payment Policy & Acceptable Forms of Payment

Full payment in advance is required for all events. To secure Catering Services, an event contract will be signed and a reservation deposit of 10% of the projected cost of the event will be paid. A 90% deposit is due 30 days prior to your event, or upon receipt of the preliminary banquet event order. The remaining balance and final guaranteed guest count is due (5) business days prior to the event date.

Payments can be made by certified check, wire transfer or credit card. A credit card is required to be on file for all events to facilitate any consumption based orders or incidental charges incurred. Check payments must be received at least two weeks prior to the event date.

Service Charge & Tax

All food and beverage items are subject to a taxable 23% service charge and applicable sales tax, currently at 6% for food and 9% for alcohol.





STRATHMORE
Culinary Arts