



# **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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A LA CARTE / BREAKS

### **NON-ALCOHOLIC BEVERAGES**

LaVazza® Premium Coffee (gallon) Select from freshly brewed coffee, decaffeinated coffee or a selection	75
of herbal hot teas	
Keurig® K-Cup Coffee Service	
· Keurig® Machine Rental (per day)	50
$\cdot$ <b>Keurig</b> <sup>®</sup> <b>K-Cup Pods</b> (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
<b>Bottled Fruit Juice</b>	5
$ \begin{tabular}{ll} \textbf{Bottled Iced Tea} & \textbf{(sweetened or unsweetened)} \\ \end{tabular}$	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
European Pastries (dozen) A selection of strawberry cheese	60
•	60
A selection of strawberry cheese	60
A selection of strawberry cheese pockets, caramel pecan twists, rum buns and filled croissants	
A selection of strawberry cheese pockets, caramel pecan twists, rum buns and filled croissants  Breakfast Breads (12 slices per loaf)	60 45
A selection of strawberry cheese pockets, caramel pecan twists, rum buns and filled croissants  Breakfast Breads (12 slices per loaf) Choice of banana nut, apple	
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A selection of strawberry cheese pockets, caramel pecan twists, rum buns and filled croissants  Breakfast Breads (12 slices per loaf) Choice of banana nut, apple cinnamon, citrus cranberry, marble and seasonal selections	45

Croissants (dozen) Choice of traditional, chocolate, almond, and apple	60
Oversized Gourmet Cookies (dozen) Choice of chocolate chunk, s'mores and red velvet	60
Assorted Dessert Squares (dozen) Choice of brownies, blondies, lemon bars and seasonal selections	48
Sweet Treat, Chewy Marshmallow Bar (dozen) Individually wrapped	45
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) Roasted red pepper hummus, petite naan bread, grilled and pickled vegetables	13
Individual Charcuterie Box (each) Capicola, prosciutto, pepperoni, salami, Italian cheeses, marinated vegetables, olives and artichoke hearts	16
Individual Farm Picked Gourmet Crudites (each) With roasted red pepper hummus	6

Individual Savory Bags of Chips and Snacks (each) Variety of individual bags of chips,	4
popcorn and pretzels	
Individual Bags of House-made Kettle Chips (each) Choice of Old Bay® or chipotle cinnamon	6
Individual Spiced Nuts and Olives (each) Brown sugar and ancho chili spiced nuts and assorted olives	10
Individual Bag of Strathmore Trail Mix (each) Assorted nuts with dried fruit	7

and chocolate coins

Kind® Bars (each) Gluten-free options available on request	5
${\bf Individual\ Candy\ Bars\ (each)}$	4
Individual Chocolate Lover's Box (each) Chocolate Truffles and Caramels, Plain & Peanut M&M's®, Reese's® Cups, KitKat®, Hershey® Bar	15





### 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

- \_\_ \_
- · 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

25

- · 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

- · Individual fresh fruit salads
- $\cdot$  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



<sup>\*</sup>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 ajoli
- · 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 vellow 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 Pork belly, baby lettuce and candied tomato on petite toast with basil aioli	7
Spicy Tuna Crudo Cones Spicy soy glaze, mango, avocado in a mini sesame cone	7
Caprese Skewers With balsamic syrup and smoked sea salt	6
Individual Vegetable Crudités With roasted red pepper hummus	6

# **Smoked Salmon and Goat** Cheese Bruschetta **Greek Salad Skewers** 5 Herbed olive oil Vegan Deviled "Eggs" 5 Pickled mushrooms, roasted chickpea filling

### HOT

Prosciutto Wrapped Asparagus With sea salt and balsamic syrup	6
Vegan Mushroom Ravioli with Pesto	5
Thai Chicken Skewers With coconut curry dipping sauce	6
<b>Grilled Marinated Mediterranean Chicken Kebobs</b> With coriander-yogurt dip and mini naan	6
Honey Old Bay® Glazed Pork Belly Skewers	6
Glazed Bacon Wrapped Scallops Drizzled with citrus cilantro reduction	7
Petit Maryland-Style Crab Cakes With Old Bay cocktail sauce	8
Mac n' Cheese Bites	5
Mozzarella Stuffed Arancini Bites	5
Mini Tuscan Ratatouille Tarts With Boursin cheese	6
Vegan Pan-Fried Kale Pot Stickers With spicy sesame soy dipping sauce	5

Peppered Beef on Potato Pancake

With horseradish cream

### RECEPTION DISPLAYS AND BOARDS

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

Local and Domestic Cheese Display Served with sliced baguettes and assorted crackers	10	Individual Jumbo Shrimp Display 4 shrimp per person, with horseradish cocktail sauce and lemon wedges	20
Sliced Seasonal Fruits and Berries A selection of the freshest available seasonal fruits and berries	8	Warm Maryland-Style Lump Crab Dip Lump crab meat blended with cream cheese and special seasoning, and Old Bay Toast Points	11
Farm Picked Gourmet Crudités A selection of local organic vegetables served with caramelized onion dip or chipotle ranch	8	Jazzy Crabby Salsa Crisp tortilla chips with cold crab and corn salsa	12
Antipasto Display Capicola, prosciutto, pepperoni, salami, Italian	16	Hot Spinach Artichoke Dip Gourmet crackers and seasoned crostini	8
cheeses, marinated vegetables, olives and artichoke hearts, focaccia bread, and flat bread crackers		Roasted Red Pepper Hummus Toasted Pita and Gourmet Crackers	8



### **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 quest)

- · 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 Squar	res 4
· Assorted Oversized Gourmet Coo	okies 5
$\cdot \ Assorted \ Miniature \ Petit \ Fours$	6
· Assorted Miniature Dessert Shoo	oters 6
· Assorted Cupcakes	6
· Assorted Individual Desserts	8

14

14

### Sweet Indulgence Dessert Table

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

### Cheesecake Station

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







# **BEVERAGES**

### **HOSTED & CASH BAR SERVICE**

14

**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.

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	
Premium Spirits 12 By the cocktail	
By the cocktail	
By the cocktail Tito's Handmade Vodka	
By the cocktail Tito's Handmade Vodka Tanqueray Gin	
By the cocktail Tito's Handmade Vodka Tanqueray Gin Captain Morgan Original Spice Rum	
By the cocktail Tito's Handmade Vodka Tanqueray Gin Captain Morgan Original Spice Rum Bacardi Rum	
By the cocktail Tito's Handmade Vodka Tanqueray Gin Captain Morgan Original Spice Rum Bacardi Rum Herradura Tequila	

**Signature Spirits** 

Premium Wine	14
By the glass	
Nobilo, Sauvignon Blanc	
14 Hands, Chardonnay	
Mark West, Pinot Noir	
Louis Martini, Cabernet Sauvi	gnon
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

ests. \$150 charge per bartender. er bartender.	
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



30

Kahlua

Baileys Irish Cream

### **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

31

### **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

Tangueray 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





### 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