



# SHAREABLE PLATTERS

Each platter serves 10 guests

<b>FRUIT &amp; CHEESE BOARD</b> <i>Dried fruits, nuts, crostini, crackers</i>	90	<b>BAKED BRIE</b> <i>Brie en croute, honey, raspberry melba, apples, grapes, almonds, crostini</i>	98
<b>MD CRAB &amp; ARTICHOKE DIP</b> <i>Crostini</i>	120	<b>OWL BAR WINGS (20)</b> <i>Choice of one flavor per order: Buffalo, Maple Bourbon BBQ, Old Bay®, Thai Chili, Mango Habanero, Brick Oven-Baked Peanut Satay</i>	50
<b>MD POTATO SKINS</b> <i>Cheddar cheese, crab dip, Old Bay®</i>	85	<b>SLIDERS (10)</b> <i>Choice of one per order: Fried Buffalo Chicken, BBQ Pulled Pork, Cheeseburger, Portabella</i>	85
<b>CLASSIC POTATO SKINS</b> <i>Bacon, cheddar cheese, sour cream, green onion</i>	60	<b>CLASSIC CAESAR SALAD</b> <i>Chopped romaine, shaved romano, parmesan, asiago cheese, fried capers</i>	75
<b>DUCK FAT FRIES</b> <i>Fried rosemary, truffle salt, shaved pecorino, truffle aioli</i>	75	<b>PORK CARNITAS TACOS (10)</b> <i>Slow-roasted mojo pork, poblano, pineapple, Cotija</i>	65
<b>NACHOS <sup>GF</sup></b> <i>Chips, pepper jack cheese sauce, sour cream, pico de gallo, guacamole Grilled chicken, Beef, Pulled pork +25</i>	75		
<b>PIZZAS</b> <i>See selections on last page</i>			



## PRIX FIXE MENU

Three courses for \$42 per person

### STARTER

Host to select one starter.

#### CLASSIC CAESAR SALAD

Chopped romaine, shaved romano, parmesan, asiago cheese, fried capers

#### BELVEDERE SALAD <sup>Ⓟ</sup>

Seasonal selected greens, grape tomatoes,  
English cucumbers, croutons, balsamic vinaigrette

#### SOUP OF THE DAY

### ENTREE

Host to select three entrees to be served as guests' choice at event.

Served with house-made chips and pickle

#### BELVEDERE BURGER

All beef burger, cheddar cheese, lettuce, tomato, onion

#### PULLED PORK SANDWICH

Smoked pulled pork, smoky BBQ sauce, coleslaw

#### CUBAN PANINI

Slow-roasted mojo pork, ham, swiss cheese, spicy mustard, bread and butter pickles, brioche

#### CRAB CAKE SANDWICH

Jumbo lump crab cake, lettuce, tomato, Old Bay® aioli  
Additional \$8 per person

#### CHICKEN SALAD SANDWICH

Dried cranberries, green apple, toasted almonds, lettuce, potato roll

#### ROASTED VEGETABLE PANINI <sup>Ⓟ</sup>

Mozzarella, roasted red pepper aioli, foccacia

### DESSERT

SEASONAL DESSERT or CHEF'S SELECTION OF MINIATURE DESSERTS



## PRIX FIXE MENU

Three courses for \$48 per person

### STARTER

Host to select one starter.

#### CLASSIC CAESAR SALAD

Chopped romaine, shaved romano, parmesan, asiago cheese, fried capers

#### BELVEDERE SALAD <sup>Ⓟ</sup>

Seasonal selected greens, grape tomatoes, English cucumbers, croutons, balsamic vinaigrette

#### MARYLAND CRAB SOUP

#### CAPRESE

Heirloom tomatoes, fresh mozzarella, balsamic reduction, basil, sea salt

Additional \$2 per person

#### ROASTED VEGGIE

Spinach, roasted squash, tomato, red onion, mushrooms, goat cheese, toasted pine nuts, roasted shallot vinaigrette

Additional \$2 per person

### ENTREE

Host to select three entrees to be served as guests' choice at event.

#### CRAB CAKE PLATTER

One 5oz crab cake, roasted fingerlings, grilled asparagus, Old Bay® tartar sauce

Additional \$11 per person

#### NY STRIP

8oz grilled strip, garlic mashed potatoes, pearl onion demi-glace, broccolini

Additional \$6 per person

#### PASTA PRIMAVERA

Choice of: Marinara or Pesto

Penne pasta, chicken

#### MAPLE & MIRIN GLAZED SALMON

Stir-fried vegetables

#### MEDITERRANEAN STUFFED EGGPLANT

Couscous, tomato, olives, feta, roasted tomato sauce

### DESSERT

SEASONAL DESSERT or CHEF'S SELECTION OF MINIATURE DESSERTS

Menu prices are not inclusive of 20% service charge and 6% sales tax.



# ENHANCEMENTS

## SHAREABLES

*Add shareables to your prix fixe menu-style event.*

*Each serves 2-3 guests.*

### **NACHOS** GF

*Chips, pepper jack cheese sauce, sour cream, pico de gallo, guacamole*

14

*Grilled chicken, Beef, Pulled pork +5*

### **BAKED BRIE**

*Brie en croute, local honey, apples, raspberry melba, grapes, crostini*

18

### **MD CRAB DIP & ARTICHOKE**

*Crostini*

18

### **CRISPY CALAMARI FRESNO**

*Flash-fried calamari, fresno peppers, thai chili dipping sauce*

19



# ENHANCEMENTS

## BRICK OVEN PIZZAS

*Add pizzas to your platter-style or prix fixe menu-style event.*

### ORIGINAL

*Marinara sauce, mozzarella, Parmesan, oregano*

18

*Add: Pepperoni, Italian Sausage, Bacon, Mushrooms, Onion, Olives, Green Peppers, Jalapeños, Spinach  
+2 each*

### MEAT LOVERS

*Marinara, Italian sausage, pepperoni, bacon, ground beef, mozzarella*

22

### CAPRESE

*Olive oil, fresh mozzarella, roasted tomato, basil*

21

### ROASTED VEGETABLE

*Tomato sauce, roasted squash, eggplant, red onion, goat cheese, balsamic glaze*

19

### CRAB DIP

*Mozzarella, Parmesan, artichoke*

23

### ANNA'S

*Olive oil, prosciutto, fresh mozzarella, arugula, Romano blend*

*\*A portion of the proceeds will be donated to the American Cancer Society*

20