



WHISKNLADLE HOSPITALITY



CATERING MENU



SMALL BITES

AVAILABLE BUFFET STYLE OR TRAY PASSED

TRAY PASSED WILL REQUIRE 1 FOH PERSON PER EVERY 25 GUESTS @ \$175 FOR THE EVENT.

MINIMUM ORDER OF 12 PIECES OF EACH

VEGGIE:

HEIRLOOM TOMATO BRUSCHETTA \$2.00
GARLIC, BASIL, & OLIVE OIL

SAFFRON RISOTTO ARANCINI \$2.25
+MOZZARELLA, PARMESAN, & SAFFRON
+RED WINE MUSHROOM RISSOTO ARANCINI
TELLEGIO.& PARMESAN

ROASTED CARROT, SWEET POTATO & CAULIFLOWER SKEWERS \$2.75
PESTO, ALMONDS, HUMMUS, & YOGURT

BRIE & TRUFFLE GOUGERS \$2.50
BAKED PATE CHOUX WITH TRUFFLE OIL & BRIE

MOZZARELLA SKEWER \$3.50
FRESH MOZZARELLA, TOMATO, & BASIL

CORN BREAD BITES \$2.50
GOAT CHEESE & PEACH CHUTNEY

VIETNAMESE FRESH SPRING ROLLS \$3.00
MANGO, CUCUMBER, MIXED GREENS, SPROUTS WITH PEANUT SAUCE

CARAMELIZED ONION AND BLUE CHEESE FLATBREADS \$4.75
BLUE CHEESE, THYME, & OLIVE OIL

ROASTED SWEET PEPPERS AND FONTINA CHEESE FLATBREADS \$4.75
ARUGULA, TOMATOES, & OLIVE OIL

DEVILED EGGS \$4.75
CAYENNE

MEAT:

WAGYU BEEF CARPACCIO \$2.50
THINLY SLICED BEEF ON A GRISSINI WITH CALABRIAN CHILI VINAIGRETTE

TENDERLOIN CROSTINI \$3.75
SLOWLY ROASTED TENDERLOIN WITH HORSERADISH CREAM AND WATERCRESS

MEATBALLS YOUR CHOICE OF BEEF, CHICKEN OR LAMB \$2.50
MOROCCAN STYLE MEATBALLS

BACON DATES	\$4.75
BLUE CHEESE STUFFED DATES WRAPPED IN BACON	
MINI REUBENS	\$4.75
RUSSIAN DRESSING, CORNED BEEF, SWISS CHEESE, & SAUERKRUAT	
MINI MEXICAN HOT DOGS	\$4.75
BACON, SALSA, CHORIZO, & ONIONS	
PROSCIUTTO WRAPPED SEASONAL FRUIT SKEWER	\$3.00
MELON WRAPPED PROSCIUTTO	
KOREAN BEEF SLIDER	\$4.50
KIMCHI, SWEET MAYO, & CILANTRO	
SEAFOOD:	
SHRIMP SALPICON SALAD	\$3.00
POACHED SHRIMP WITH SWEET PEPPERS, AVOCADO, & QUESO FRESCO IN A LETTUCE CUP	
AHI TUNA POKE	\$3.25
PONZU, SESAME, & CRISPY WONTON	
LOCAL CEVICHE	\$3.75
RAW FISH, ORANGE, RADISH, & CILANTRO ON A CRISPY TOSTADA	
NEW ENGLAND STYLE LOBSTER ROLL	\$5.00
LOBSTER, CELERY MAYO, CAYENNE, & SCALLIONS ON A BRIOCHE BUN	
SHRIMP REMOULADE SLIDER	\$3.50
POACHED SHRIMP WITH REMOULADE, BUTTER LETTUCE ON A BRIOCHE BUN	
MARYLAND STYLE CRAB CAKE	\$5.50
CRAB WITH MAYO, CELERY, LEMON, & HERBS	
SHRIMP COCKTAIL	\$4.50
OLD BAY SHRIMP & COCKTAIL SAUCE	
OYSTERS ON THE HALF SHELL	\$3.75
FRESH SHUCKED OYSTERS WITH COCKTAIL SAUCE, LEMON, & TRADITIONAL MIGNONETTE	
MINI CORN MEAL WAFFLES	\$4.75
CAVIAR, CREME FRAICHE, CHIVES, & EGG	
MINI SHRIMP STREET TACOS	\$4.75
SALSA, AVOCADO, & ONION	

BUFFET STATIONS

GUESTS GETS 15 PIECE PER PERSON IFIXED PRICE FOR STATION:

GUEST MINIMUM: 20 PEOPLE

FROM THE SEA (SEAFOOD) MINIMUM 20 PEOPLE –\$16.00 PER PERSON
OYSTERS, SHRIMP, MUSSELS, AHI TUNA POKE, & SCALLOP CRUDO

CUTTING BOARD (CHARCUTERIE) MINIMUM OF 10 PEOPLE -\$10.00 PER PERSON
SOPRESETTA, FINOCHIONA, PROSCIUTTO, ARTISAN CHEESE,
HOUSE MADE PICKLES, OLIVES, TOASTED ALMONDS,
MOJAVE DRIED RAISINS, MUSTARDA SERVED WITH CROSTINI BREAD STICKS

FROM THE FARM (VEGGIES) MINIMUM 20 PEOPLE\$9.00 PER PERSON
ROASTED CAULIFLOWER, MOROCCAN CARROT SALAD, HUMMUS,
BABA GANOOSH, TEBOULI, LEBNA, OLIVES & NAAN BREAD



DINNER

SALADS

AVAILABLE BUFFET STYLE

BEET SALAD	\$5.50
SPINACH, SATSUMA, GOAT CHEESE, AVOCADO, ALMONDS, & BALSAMIC VINAIGRETTE	
CAESAR SALAD	\$4.00
ROMAINE LETTUCE, GARLIC CROUTONS, PARMESAN, & ANCHOVY CAESAR DRESSING	
BROCCOLI SALAD	\$5.25
SPIGARELLO, APPLES, RAISINS, SHALLOTS, RICOTTA SALATA, & WALNUT VINAIGRETTE	
MARKET GREEN SALAD	\$3.50
BEETS, RADISH, APPLE, PISTACHIO, & TARRAGON VINAIGRETTE	
SPINACH SALAD	\$5.00
APPLES, BACON, BLUE CHEESE, & DIJON RED WINE VINAIGRETTE	
KALE SALAD	\$5.00
RADICCHIO, CHICKPEAS, CELERY, PARMESAN, & ANCHOVY VINAIGRETTE	

ENTREES

PRICED PER PERSON:

RECOMMEND 2 SIDES TO ACCOMPANY ENTREE' S

BRAISED SHORT RIBS	\$12.00
CARROTS, PEARL ONIONS, & MUSHROOMS	
PAN SEARED SNAPPER PICATTA	\$MRKT
LEMON, CAPERS, BUTTER, PARSLEY, BROCCOLINI	
WHOLE ROASTED BRANZINO	\$MRKT
FENNEL, TANGERINES, MIXED GREENS, OLIVES, SALSA VERDE, LEMON	
CERTIFIED ANGUS TENDERLOIN	\$MRKT
CAULIFLOWER, SHALLOTS, SAGE, ROSEMARY, PARMESAN, POTATOES, & MARSALA JUS	
BRAISED LAMB PENNE	\$MRKT
SAN MARZANO TOMATO SAUCE, PECORINO TOSCANO, MINT, NUTMEG, FRIED GARLIC, ROMANESCO CAULI OWER SHAWARMA BUTTER, TURNIPS, CAULIFLOWER PUREE, TANGERINES, & ALMONDS	
VENISON STEW	\$MRKT
ROOT VEGETABLES, DATES, MUSHROOMS, & GARLIC TOAST	

SEARED SCALLOPS	\$MRKT
PARSNIP, WILD GREENS, RADISH, APPLE, & PARSNIP CHIPS	
RAINBOW TROUT	\$MRKT
BEANS, DANDELION GREENS, TANGERINE, FENNEL, OLIVES, & ANCHOVY VINAIGRETTE	
PRIME NEW YORK STEAK & PEPPERCORN SAUCE	\$MRKT
YUKON GOLD GRATIN, BROCCOLI, & HORSERADISH CREAM	
ROASTED MARY' S CHICKEN	\$8.00
YOUR CHOICE OF PREPARATION:	
• ROASTED WITH ROSEMARY, LEMON	
• PIRI-PIRI (SPICY)	
PORK TENDERLOIN	\$8.00
MUSTARD, CREME FRAICHE, & HERBS	
ROASTED LOCAL FRESH CATCH	\$10.00
SALSA VERDE, LEMON, & EXTRA VIRGIN OLIVE OIL	
LASAGNA BOLOGNESE	\$7.00
BEEF, PORK, TOMATO, ROSEMARY, & PARMESAN	
VEGGIE LASAGNA	\$6.00
RICOTTA, SPINACH, SWISS CHAD, KALE, PARMESAN WITH WHITE SAUCE	

SIDES

PRICED PER PERSON

MASHED POTATOES	\$3.00
SALT ROASTED POTATOES	\$3.00
BOLOGNESE	\$5.00
FARMHOUSE CHEDDAR MAC N CHEESE	\$4.50
RICE PILAF	\$2.75
MIXED VEGETABLES	\$4.50
ROASTED WILD MUSHROOMS	\$6.00

DESSERT

\$5.00 PER PERSON

*GLUTEN FREE OPTIONS AVAILABLE

FUDGE BROWNIES
SALTED CARAMEL AND PECANS
BUTTERSCOTCH BUDINO
SALTED CARAMEL + HOMEMADE WHIPPED CREAM CUPCAKE
CARROT CAKE WITH CREAM CHEESE FROSTING
CHEF' S SELECTION OF COOKIES

WHOLE CAKE: 10 SLICES	\$5.00
MALTED TRIPLE CHOCOLATE CHOCOLATE AND PEANUT BUTTER CARROT CAKE	

LUNCH & OFFICE GATHERINGS

SANDWICHES & WRAPS\$15.00

AVAILABLE BUFFET STYLE OR BOX LUNCH
BOX LUNCH INCLUDES CHIPS & A COOKIE
SANDWICH PLATTERS OFFERED. PRICED PER PERSON

TURKEY CLUB
BACON, RED ONION, AVOCADO, & HERB AIOLI

TUNA SANDWICH
AGED GOUDA, CARAMELIZED ONION, & REMOULADE

CUBANO SANDWICH
ARTISAN HAM, SWISS CHEESE, DIJON, SALSA VERDE, & SWEET PICKLES

VEGGIE SANDWICH
SWEET PEPPERS, AVOCADO, QUESO FRESCO, LETTUCE, &
PICO DE GALLO ON A TORTA ROLL

ROAST BEEF SANDWICH
THINLY SLICED ROAST BEEF, WHITE CHEDDAR, GREEN GARLIC PESTO,
AIOLI, & PICKLED VEGETABLES ON A BAGUETTE

SALAMI SANDWICH
TAPANADE AIOLI, ARUGALA, SOPRESSA SALAMI, &
PICKLED PEPPERS ON CIABATTA

EGG SALAD SANDWICH
EGG SALAD, BURRATA, & PESTO ON A ROLL

SALADS & ENTREE SALADS

AVAILABLE BUFFET STYLE OR BOX LUNCH PRICED PER PERSON

BEET SALAD\$5.50
SPINACH, SATSUMA, GOAT CHEESE, AVOCADO, ALMONDS,
& BALSAMIC VINAIGRETTE

CAESAR SALAD\$4.00
ROMAINE LETTUCE, GARLIC CROUTONS, PARMESAN, &
ANCHOVY CAESAR DRESSING

SPINACH SALAD\$5.00
APPLES, BACON, BLUE CHEESE, & DIJON RED WINE VINAIGRETTE

BROCCOLI SALAD	\$5.25
SPIGARELLO, APPLES, RAISINS, SHALLOTS, RICCOTTA SALATA, WALNUT VINAIGRETTE	
CHEF MIXED GREENS	\$3.50
SPRING MIX & SHERRY VINAIGRETTE	
ASIAN CHICKEN SALAD	\$4.50
NAPA CABBAGE, CARROT, SPROUTS, GREEN ONION, CASHEW, CILANTRO, CASHEW, & CRISPY WONTON WITH PICKLED GINGER VINAIGRETTE	
CHOPPED SALAD	\$6.00
LITTLE GEM LETTUCE, SALAMI, CORONA BEANS, PICKLED SHALLOT, FENNEL, BASIL, SPRING ONION, & OLIVES AND RED WINE VINAIGRETTE-	
COBB SALAD	\$5.00
LITTLE GEM LETTUCE, EGG, AVOCADO, RADISH, TOMATO, BLUE CHEESE, BACON, & AVOCADO DRESSING	

PROTEINS:

CHICKEN	\$4.00
TURKEY	\$4.00
TUNA SALAD	\$4.50
FISH	\$5.00
SHRIMP	\$4.50

EXTRAS:

CHAFING DISH RENTAL	\$10.00 PER DISH
PLATES, BOWLS & UTENSILS:	\$2.00 PER PERSON
COFFEE SERVICE:	\$2.50 PER PERSON / INCLUDES CUPS
STAFF	\$175 PER PERSON
ANYTHING OVER 6 HOURS	\$250.00

