

COLD HORS D'OEUVRES

- **BRIE CANAPÉ WITH RASPBERRY & HONEY GLAZED PECANS** \$2.50/piece
- **MEDITERRENEAN CAPONATA CROSTINI** \$2.50/piece
- **WATERMELON CANAPE** \$2.50/piece
- **ASIAGO CHEESE STRAWS** \$2.50/piece
- **TRADITIONAL BRUSCHETTA** \$2.50/piece
- **BEEF TENDERLOIN CROSTINI WITH STONE GROUND MUSTARD** \$3.00/piece
- **PROSCIUTTO WRAPPED MELON** \$3.00/piece
- **SMOKED TROUT TART WITH MICRO LETTUCE & GOUDA CREAM** \$3.00/piece
- **CURRIED CHICKEN TART WITH PINE NUTS & ITALIAN PARSLEY** \$3.50/piece
- **DUCK SUMMER ROLLS** \$3.50/piece
- **CALIFORNIA ROLLS** \$3.50/piece
- **SMOKED SALMON ON CRISPY POTATOES WITH CAPER BERRIES** \$4.00/piece
- **SHRIMP SUMMER ROLLS** \$4.00/piece
- **BELGIAN ENDIVE** with Gorgonzola Mousse & Caramelized Pecans \$4.00/piece
- **MARYLAND CRAB IN MINI BOUCHEE WITH SPICY HERB REMOULADE** \$4.50/piece
- **JUMBO SHRIMP COCKTAIL** \$4.50/piece
- **ASSORTED SUSHI** \$4.50/piece

HOT HORS D'OEUVRES

- **CORN EDAMAME QUESADILLA** \$2.50/piece
- **CHICKEN QUESADILLA WITH JALAPENO BACON** \$2.50/piece
- **SPANAKOPITA** \$2.50/piece
- **CHEESESTEAK SPRING ROLL** \$3.00/piece
- **CHICKEN ADOBO** \$3.00/piece
- **LOBSTER BISQUE SHOOTER** \$3.00/piece
- **CRISPY DUCK SPRING ROLLS, SPICY PLUM SAUCE** \$3.00/piece
- **GRUYERE AND LEEK QUICHE** \$3.00/piece
- **PEAR AND BRIE IN PHYLLO** \$3.00/piece
- **ASIAN CHICKEN SATAY WITH THAI PEANUT DIPPING SAUCE** \$3.00/piece
- **CARAMELIZED ONION & BLUE CHEESE STRUDEL** \$3.00/piece
- **MERLOT BRAISED SHORT RIB & TRUFFLE POTATO SPOON** \$3.50/piece
- **CHICKEN MACADAMIA SKEWER** \$3.50/piece
- **LEMONGRASS CHICKEN POTSTICKER** \$3.50/piece
- **JAMAICAN JERK SAUSAGE PICK** \$3.50/piece
- **COCONUT CHICKEN STRIP WITH MANGO MOJITO SALSA** \$3.50/piece
- **GOAT CHEESE & EXOTIC MUSHROOM EGG ROLL** \$3.50/piece
- **ORANGE CHICKEN SPRING ROLL WITH GINGER & SWEET CHILE** \$3.50/piece
- **ROSEMARY CHICKEN BROCHETTE WITH GRAIN MUSTARD** \$3.50/piece
- **SHRIMP AND GRITS SPOON** \$4.00/piece
- **BRAISED LAMB SPRING ROLLS** \$4.00/piece
- **BACON WRAPPED SCALLOP** \$4.50/piece
- **BBQ BACON WRAPPED SHRIMP** \$4.50/piece
- **MINI MARYLAND CRAB CAKES WITH TOMATO HERB AIOLI** \$4.50/piece
- **MAPLE GLAZED DUCK & SHIITAKE MUSHROOM BROCHETTE** \$4.50/piece
- **PETITE LAMB CHOP LOLLIPOP with BALSAMIC GLAZE** \$5.50/piece

**We recommend 1.5-2 pieces of each selection per guest.*

BUFFET HORS D'OEUVRES & STARTERS

- **FRESH GARDEN VEGETABLE SHOOTERS** \$8/person
- **FRESH FRUIT MARTINIS** \$8/person
- **WARM ARTICHOKE, SPINACH AND CRAB DIP** \$12/person
Garlic-Parmesan Toasted Pita
- **ARTISINAL CHEESE BOARD** \$30/**board
Selection of Hand Crafted and Small Dairy Farmstead Cheeses,
Paired with Dried Fruits, Nuts, Fig Jam and Fresh Fruit Garnishes,
Sliced Baguettes, Water Crackers (**serves 20 people)
- **HOUSE SMOKED SALMON DISPLAY** \$17/person
Chopped Egg, Onion, Capers & Toast Points
- **LARGE WHEEL OF FRENCH BRIE, TOASTED CASHEWS** \$30/***wheel
Caramel, Berries, Water Crackers (**serves 40 people)
- **MEZZE AND TAPAS TABLE** \$15/person
Red Pepper Hummus, Tabbouleh, Baba Ghanouj, Cured Olives, Almonds,
Sheep's Milk Feta, Stuffed Grape Leaves, Roasted Peppers, Garlic Confit,
Glazed Cippolini Onions, Cured Meats, Pita, Lavosh, Flatbread, Crostini
- **SEAFOOD RAW BAR** \$40/person
Poached Jumbo Shrimp, Cracked Alaskan King Crab Legs, Local Oysters,
Chilled Mussels, Rock Shrimp & Scallop Ceviche, Lobster Cocktail,
Bloody Mary Cocktail Sauce, Lime-Dijon Aioli, Shallot-Champagne Mignonette,
Tabasco and Lemons on Crushed Ice
- **MAC & CHEESE BAR** \$15/person
Classic Truffle and White Cheddar Cheese Mac and Cheese, Short Rib, Crab,
Mushrooms, Roasted Vegetables, Bacon, Tomatoes, Chives and Spinach
- **CHILLED SLICED ANGUS TENDERLOIN** \$20/person
Horseradish Crème, French Mustard, Peppadew Peppers, Sliced French Baguette
- **SOUTHERN GRITS STATION** \$16/person
Stone Ground Grits, Aged Cheddar, Shrimp, Blackened Chicken, Short Rib, Tomatoes,
Chives, Bacon and Andouille

DINNER BUFFET STATIONS

- **PAN ROASTED CHICKEN BREAST** \$22/person.
Herb Farce, Natural Jus, Linguine Alfredo, Asparagus
- **GRILLED BEEF TENDERLOIN** \$25/person.
Cabernet Demi, Wild Rice Pilaf, Haricot Verts
- **PAN SEARED SALMON** \$28/person.
Tomato Corn Relish, Seasonal Vegetable Bundle, Roasted Potatoes, Light Tarragon Sauce
- **MEXICAN BAJA SEAFOOD STATION** \$28/person
Grilled Mahi Mahi with Mini Corn Tortilla's, Shredded green cabbage, Cilantro, Lime Wedges, Queso Cotija and Jalapeño Cream, Black Beans, Jicama & Melon Salad in Martini Glasses, Lobster Taquitos, Ceviche of Baja Crab & Sea Scallops, Roasted Tomatillo Salsa, Salsa Fresca with Crisp Tortilla Chips
- **THAI STATION** \$21/person
Beef Satay and Chicken Satay, Shrimp in Rice Paper, Steamed Jasmine Rice with Spring Onion, Thai Pork Purse with Cucumber Chili Relish and Mint, Green Papaya Salad with Peanuts and Lime, Sweet Chile and Spicy Peanut Sauces
- **CARIBBEAN** \$24/person
Medallions of Caribbean Snapper with Lemon Curry Sauce, Tropical Fruit Salad, Conch Fritters with Red Pepper Remoulade, Jerk Chicken Skewers with Black Beans and Scotch Bonnet Peppers, Brochettes of Tamarind Pork with Creole Mustard, Fried plantains with Island Rum and Brown Sugar

MULT-COURSE DINNER BUFFETS

Minimum 50 Guests

- **CHESAPEAKE BEACH PARTY BUFFET** \$60/person
Classic Caesar Salad, Jumbo Lump Crab Salad, Sweet Corn and Crab Fritters, Grilled Sirloin with *Sear!* Steak Sauce and Wilted Spinach, Eastern Shore Roasted Chicken with Steamed Corn and Collard Greens, Parsley New Potatoes, Grilled Local Squash and Tomatoes, Freshly Baked Double Chocolate Brownies
- **AMERICAN COMFORT BUFFET** \$52/person
Iceberg Salad Wedges, Marinated Green Bean Salad with Toasted Almond and Red Onion, Buttermilk Fried Chicken with Freshly Baked Biscuits and Southern Gravy, Slow-Smoked Angus Brisket with Tangy Slaw, Pan Fried Virginia Trout with Grainy Mustard Remoulade, Mashed Potatoes, Southern Succotash
Cherry Cobbler & Sweet Potato Pie, Fresh Baked Rolls & Whipped butter
- **TERRACE BARBEQUE BUFFET** \$64/person
Bibb Lettuce Salad with Vine-Ripe Tomatoes, Thin Sliced Red Onions, Buttermilk Ranch Dressing and Toasted Parmesan Sourdough Croutons, Grilled Vegetables, Grilled Corn on the Cob, Corn Muffins with Honey Butter, Shredded Vegetable Slaw with Shenandoah Apple Cider and Brown Sugar, Grilled Local Rockfish with Sherry Crab Sauce, Marinated Sirloin Steaks with Crispy Fried Sweet Onions and the Clubs own Steak Sauce, Grilled Breast of Chicken with a Barbeque Sauce, Herb Roasted Potatoes, Berry Shortcakes and Cobblers
- **THE POTOMAC GOURMET BUFFET** \$88/person
Local Cheese Display with Artisan Baked Breads and Specialty Crackers, Jumbo Grilled Shrimp Cocktail with Lemons and Spicy Horseradish Cocktail Sauce, Baby Lettuce Salad with Local Tomatoes, Feta Cheese and Cucumber Dill Vinaigrette, Grilled Vegetable Antipasto Display with Extra Virgin Olive Oil, Herb Crusted Angus Beef Tenderloin with Syrah Demi-Glaze, Club Crab Cakes with Tomato Aioli, Grilled Quail with Figs and Chanterelles, Roasted Fingerling Potatoes, Quinoa Pilaf with Toasted Pine Nuts and Dried Fruit, Sautéed Seasonal Fresh Vegetables, Fresh Baked Rolls & Whipped Butter, Raspberry Ganache Tort & Double Cream Cheese Cake with Wild Berry Compote
- **SUMMER NIGHT BUFFET** \$74/person
Heirloom Tomato & Fresh Mozzarella Caprese, Panzanella Salad, Stewed Black Mussels with garlic and fennel in a savory tomato broth, Pan-Seared Rockfish Provençal, Herbed Rotisserie Chicken with Rosemary and Olives, Jumbo Mushroom Raviolis in Truffle Cream, Classic Eggplant Parmigiana, Sautéed Zucchini with Red Onion and Oregano, Soft Garlic Bread, Tiramisu & Assorted Cannolis

ACTION STATION DINNER

Enhancements to our Dinner Buffet Stations/or as a Stand Alone Station--Minimum 15 guests

BHCC PASTA BAR

\$20/person *with* Buffet or \$25/person Stand Alone Station

- Chef's Selection of Pasta
- Marinara and Alfredo Sauces
- Seasonal Vegetables, Meatballs, Grilled Chicken, Shrimp

SLOW ROASTED LOCAL FARM SIRLOIN

\$16/person *with* Buffet or \$21/person Stand Alone Station

- Savory Apple Bread Pudding
- Horseradish Cream
- Pan Sauce

MARINATED ANGUS FLANK STEAK

\$14/person *with* Buffet or \$19/person Stand Alone Station

- Local Organic Carrots
- Lea & Perrins Vinaigrette

APPLE CIDER PORK ROAST

\$13/person *with* Buffet or \$18/person Stand Alone Station

- Seeded Mustard and Braised Greens

HOUSE SMOKED TURKEY BREAST

\$12/person *with* Buffet or \$17/person Stand Alone Station

- Butternut Squash Gnocchi
- Roasted Herb Jus

AUTUMN STUFFED TURKEY

\$13/person *with* Buffet or \$18/person Stand Alone Station

- Local Apples and Fall Flavors inside a Tender Turkey Breast
- Cider Jus

SLOW SMOKED BEEF BRISKET

\$14/person *with* Buffet or \$19/person Stand Alone Station

- Tangy Slaw
- Texas Sauce

PLATED DINNER MENUS

APPETIZERS

GINGER POACHED PEAR

With Local Firefly Aged Goat Cheese and Seasoned Flat Breads
\$7/plate

ROASTED HEIRLOOM BEETS

With Watercress and Haystack Blue Cheese
\$8/plate

HOUSE CURED GRAVLAX

With cabernet pickled onion, cumin crème fraiche and seasoned toast points
\$12/plate

MARYLAND JUMBO LUMP CRAB CAKE

With Local Succotash and whole grain mustard sauce
\$16/plate

DUCK PROSCIUTTO

With dried fig compote, candied walnuts and honey balsamic syrup
\$14/plate

SALADS

BELLE HAVEN BOUQUET SALAD

Mesclun Greens tied with Seedless Cucumber Ribbon,
Sprinkled with Candied Pecans, Sun Dried Craisins, Carrot Curls,
Laced with Balsamic Vinaigrette
Presented with Bow tie of Vermont Goat Cheese Round atop NY Seeded Flatbread
\$8/plate

ICEBERG WEDGE

Blue Cheese, Bacon, Heirloom Grape Tomatoes, Pickled Red Onions, Candied Walnuts,
& Creamy Blue Cheese Dressing
\$9/plate

CLASSIC CAESAR SALAD

Crisp Organic Romaine Leaves, Pecorino Cheese, Roasted Garlic Caesar Dressing,
Sour Dough & Parmesan Crouton
\$7/plate

SPINACH SALAD

Feta Cheese, Pickled Red Onions, Toasted Almonds,
& Balsamic Vinaigrette
\$9/plate

PLATED DINNER ENTREES

HERB ROASTED LOCAL CHICKEN BREAST

Lemon Herb Marinated, Roasted and Served with Grain Pilaf and Light Veloute
\$36/plate

PAN-ROASTED ANGUS BEEF TENDERLOIN

Homestyle Twice Baked Potato with Cabernet Demi
\$52/plate

COLORADO LAMP CHOPS

Herb Potato Puree and Cabernet Reduction
\$50/plate

DUO OF DUCK

Searred Breast and Confit Ravioli with Dried Cherry Gastrique
\$40/plate

BHCC CRAB CAKE

Fennel and Leeks, Roasted Fingerling Potatoes and Grain Mustard Sauce
\$46/plate

GRILLED ANGUS SIRLOIN STEAK

Cabernet Reduction Demi-Glaze
\$42/plate

SLOW-ROASTED SALMON

Tomato Caper Relish, Roasted Potatoes and Light Tarragon Sauce
\$34/plate

BRAISED PORK SHANK

Sweet Potato Puree and Seasonal Vegetables
\$37/plate

GRILLED VEAL CHOP

Mushroom Compote and Roasted Fingerling Potatoes
\$55/plate

CRISPY CHICKEN ROULADE

Prosciutto di Parma, Sun-Dried Tomato, & Sage Polenta
\$32/plate

PLATED DINNER DUETS

GRILLED CHICKEN AND SALMON

Tomato Caper Relish and Roasted Fingerling Potatoes
\$40/plate

MEDALLION OF BEEF AND SALMON

Grain Mustard Cream and Roasted Fingerling Potatoes
\$52/plate

MEDALLION OF BEEF AND BHCC CRAB CAKE

Grain Mustard Cream and Roasted Fingerling Potatoes
\$58/plate

MEDALLION OF BEEF AND ROASTED GARLIC SHRIMP

Lobster Mashed Potatoes and Bordelaise Sauce
\$58/plate

MEDALLION OF BEEF AND LOBSTER TAIL

Mushroom Compote and Roasted Fingerling Potatoes
\$60/plate