

STRATHMORE
Culinary Arts



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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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





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

48

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

54

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

52

Beef Short Rib

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

Suggested Wine Pairing: Two Vines Merlot

60

Fingerling and Sweet Potato Sauté

With wild mushrooms and fresh seasonal baby vegetables

Suggested Wine Pairing: Los Vascos Cabernet

40



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 55

Choice of Three (3) Entrées 63

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



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 cheeses, marinated vegetables, olives and artichoke hearts, focaccia bread, and flat bread crackers	16	Hot Spinach Artichoke Dip Gourmet crackers and seasoned crostini	8
		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* 600

Au jus and dinner rolls

(Serves approximately 50 guests, per station)

**Harissa or Suya Seasoned
Top Round of Beef** 900

Coriander spice, yogurt sauce,
and dinner rolls

(Serves approximately 50 guests, per station)

Yassa Braised Pork Tenderloin* 650

Apple chow-chow and dinner rolls

(Serves approximately 50 guests, per station)



CHEF-ATTENDED STATIONS continued

Prices listed are per guest.

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

Pasta Station* 19

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) 20

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) 12

- 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

Cavit, Rosé
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
Two Vines Merlot

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.





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