



# Heritage

485

RESTAURANT & BAR



*Let us be your caterer for your next event, big or small. Whether you are hosting an intimate gathering or large celebration, we specialize in crafting personalized menus that suit your style, preferences, and dietary needs. From elegant plated dinners to buffet spreads or casual finger foods, we ensure every dish is prepared with the finest ingredients and presented to perfection.*

*Our commitment to exceptional service and culinary excellence will leave your guests impressed and your event memorable.*

*Below are some of our popular menu selections. Please feel free to mix and match to create a customized menu for your special event.*



**Butlered Starters**

*Maryland Crab Balls*

*Maryland Crab Tartlets*

*Fish & Chip Bite – local catch served on a house made old bay kettle chip*

*Ahi Tuna with pickled ginger on a wonton chip*

*Scallop and Shrimp Cargot*

*Bacon Wrapped Scallops/Shrimp*

*Baltimore Style Shrimp Cocktail*

*Grilled Chimichurri Shrimp*

*Roasted Salmon Crostini with lemon sauce*

*Cream of Crab Soup Shooters*

*Shrimp & Avocado Ceviche*

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*Honey and Brown Sugar Pit Ham Biscuit*

*Shredded Chicken Tiny Tacos with chipotle mayo*

*Buffalo Chicken Blasts*

*Cranberry BBQ Meatballs*

*Chicken and Biscuit*

*Detroit Chili Dog Miniatures*

*Braised Crispy Fried Pork Belly Bites topped with Thai Chili Sauce*

*Braised Short Rib on Crostini*

*Philly Cheesesteak Spring Roll*

*Pork BBQ Spring Roll*

*Bacon Cheddar Burger Sliders*

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*Sweet Potato and Sundried Tomato Medallions*

*Sticky Asian Cauliflower Bites*

*Sauteed Perogies with sour cream dollop*

*Loaded Potato Croquettes*

*Caprese Skewers*

*Risotto Balls with marinara*

*Classic Deviled Eggs*

*Grilled Watermelon Goat Cheese Rounds*

*Tomato Bisque Shooter with grilled cheese triangles*

*Mac & Cheese Bites*

**Artisan Table/Stationary Hors d'oeuvres Ideas**

*Aged Cheese Board with crackers*

*Italian Meat Charcuterie Board  
with assorted jams, mustards, olives and fig crackers*

*Lemon Garlic hummus with grilled Naan*

*Seasonal Bruschetta's with baguette*

*Baked Spinach Parmesan Dip with tortilla chips and crackers*

*Spinach Artichoke Dip with veggies and tortilla chips*

*Buffalo Chicken Dip with wheat thins, celery and carrot sticks*

*Maryland Crab Dip with crackers and baguette slices*

*Harvest Corn Dip with fritos and tortilla chips*

*Marinated Grilled Vegetables*

*Cajun Shrimp Dip with baguette slices*

*Fresh Garden Vegetables with chipotle ranch dip*

*Crazy Feta*

*Pimento Cheese Dip*

*Tapenade with grilled naan*

*Beer Cheese Fondue with pretzel bites*

*Seasonal Fruit and Melon*

*Gluten free, dairy free, vegan, vegetarian selections are available on any menu at our chef's delight*

### **Buffet**

*Seasonal Salad  
With two dressings*

*Pan Seared Boneless Breast of Chicken Limone*

*Marinated Flank Steak  
Carved at buffet & served with red wine demi and horseradish mousse*

*Parmesan Herb Roasted Red Skin Potatoes*

*Chef's Seasonal Roasted Vegetables*

*Lemon Scented Green Beans*

*Country Rolls & Baguette  
With whipped butter*

*A customized proposal will include food, cost of linens, china, glassware, flatware, staffing,  
service fee and sales tax*

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**Plated Dinner (dual entrée)**

*Seasonal Salad  
With vinaigrette dressing*

*Bourbon Glazed Boneless Breast of Chicken  
&  
Key West Salmon Filet  
With mango peach salsa*

*Vegan/Vegetarian Entrée Option*

*Green Bean & Asparagus Bundles with a carrot ribbon*

*Risotto Cake*

*Basket of Fresh Rolls & Baguette  
With whipped butter*

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### **Picnic Buffet Menu**

*Seasonal Salad  
With two dressings*

#### **Choose 2 Meats**

*Honey & Brown Sugar Pit Ham*

*Fire Roasted New York Strip Loin  
With horseradish and au jus*

*Apple brined Slow Roasted Turkey Breast*

*Buttermilk Fried Boneless Breast of Chicken*

*Aged Cheddar Macaroni & cheese*

*Broccoli Slaw*

*Vegetable Cous Cous*

*Buttery Biscuits, Country Rolls & Baguette  
With whipped butter*

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**Plated Dinner (single entrée)**  
***(guests choose meal choice with RSVP)***

*Seasonal Salad*

*Tuscan Pan Seared Boneless Breast of Chicken  
with a garlic cream sauce, sundried tomatoes & spinach*

*OR*

*Jumbo Lump Maryland Crab Cake Lemon wedges, cocktail sauce & tartar*

*OR*

*Pan Seared Filet Mignon with port wine demi glaze*

*OR*

*Handmade Three Cheese Italian Pasta Purses with a walnut sage brown butter*

*All Entrees served with  
Roasted Asparagus  
&  
Potato Rosette*

*Basket of Fresh Rolls & Baguette*

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**Family Style Dinner**

*Seasonal Salad With two dressings*

*Or*

*Caesar Salad*

*Braised Short Rib of Beef*

*OR*

*Bourbon Glazed Salmon*

*Pan Seared Chicken Dijon*

***Choose 3:***

*Braised Brussel Sprouts, Confetti Rice Pilaf, Vegetable Paella*

*Green Bean Asparagus Vinaigrette, Yukon Mashed Potatoes*

*Parmesan Herb Roasted Potatoes, Mushroom Risotto*

*Tomato Mozzarella Salad, Aged White Cheddar Macaroni & Cheese*

*Tuscan Penne Pasta with garlic cream, spinach and sundried tomatoes*

*Basket of Fresh Rolls & Baguette*

*With whipped butter*

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**Sample Station Ideas**

***We recommend choosing 2-3 stations***

***Carving Station***

*Roasted New York Strip Loin & Apple Brined Grilled Turkey Breast  
Garlic Mashed Potatoes with toppings  
Chef's Roasted Seasonal Vegetables  
Country Rolls*

***Maryland My Maryland***

*Maryland Lump Crab Cakes, Natty Boh Sausage Bites with assorted mustards  
Maryland Crab Soup & Old Bay Kettle Chips & Cheesy Biscuits*

***Pasta Bar***

*Pear & Gorgonzola Pasta Purses with a brown butter walnut sauce  
Penne Pasta Ratatouille Marinara  
Cheesy Tortellini tossed in a garlic cream sauce  
French Baguette and garlic bread*

***Fiesta Bar (Choose 2 proteins)***

*Marinated Grilled Flank, Blackened Mahi, Marinated Shrimp or Grilled Chicken  
Flour tortillas, roasted corn salad, Black beans and Spanish rice  
Chimichurri sauce, lime, pickled cabbage, queso fresca,  
shredded lettuce, cilantro and red onion*

***Oktoberfest***

*Bratwurst, knockwurst with assorted mustards  
Sauerbraten with mushroom gravy and spätzle or homemade potato dumplings  
Red Cabbage & Apple Slaw, sauerkraut, Pretzel rolls and house made slider rolls*

***Flatbread***

*Roasted Tomato and Confit Garlic Flatbread With buffalo mozzarella & micro basil  
Traditional Margarita fresh mozzarella, diced tomatoes and balsamic glaze  
Apples, Brie, caramelized Shallots Flatbread with arugula, goat cheese and honey  
Grilled pineapple, ham and brown sugar glaze*

***Burger Slider Bar (veggie burgers available)***

*House burgers griddled and served on a fresh made bun  
Fixings include; pickles, chipotle mayonnaise, ketchup, mustard,  
sautéed mushrooms, caramelized onions, cheese & Kettle Chips*

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**Sample Station Ideas continued...**

**Wing Bar**

*Rotisserie Baked chicken drummies and wing sections  
Served with 3 sauces; buffalo, bbq, old bay, thai chili, garlic parmesan, Jamaican jerk  
Accompanied with celery and carrot sticks; ranch and bleu cheese dressing*

**Grazing Station**

*Charcuterie, Aged Cheeses, Jam, Antipasto Platter, Bruschetta, Spinach Dip  
grilled marinated vegetables, lemon garlic hummus, Tzatziki, crazy feta,  
seasonal fruit, olives, homemade pickles  
Baguette, Crackers and grilled Naan*

**Asian Station**

*Assorted Vegetarian & Seafood Sushi with soy sauce, wasabi, pickled ginger  
Pork or Vegetable Potstickers & Spring Rolls  
Fried Rice or Lo Mein*

**Southern Comfort Food Station**

*Slow Roasted Pulled Pork Sliders  
Southern Maryland Fried Chicken  
Shrimp and Grits  
Creamy Macaroni & Cheese  
Buttermilk Biscuits  
Collard Greens*

**BBQ Station**

*Slow Roasted Pulled Pork & Pit Beef  
Served with sauces; north Carolina BBQ, house made BBQ, buffalo sauce, thai chili  
Accompanied with tangy baked beans, creamy mac & cheese,  
coleslaw, country green beans & potato salad  
Jalapeno cornbread, buttery rolls*

**Mashed Potato or Mac & Cheese Bar**

*Family favorite creamy macaroni & cheese or Yukon gold mashed potatoes  
Served with bleu, cheddar, gruyere, Feta or Parmesan, bacon, broccoli, ham, jalapeños, crab, scallions,  
mushrooms, a toasted bread crumbs*

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### **Optional Entrée Ideas**

*Grilled Chicken Cheve Florentine  
(goat cheese cream sauce with spinach)*

*Pomegranate Balsamic Glazed Pork Loin*

*Boneless Breast of Chicken Marsala*

*Indian Butter Chicken*

*Roasted Pork Loin  
With cilantro lime pesto and tomato*

*Braised Boneless Short Ribs  
In horseradish beer demi with caramelized onions*

*Blackened Rockfish*

*Caribbean Coconut Jerk Mahi Mahi*

*Chicken Chesapeake  
Boneless breast with traditional lump crab imperial*

*Honey Garlic Chicken*

*Cajun Crusted Fresh Catch*

*Chicken Tikka Masala  
Grilled chicken with tomato yogurt sauce with chili, garlic, ginger & garam masala*

### **Vegan/Vegetarian Options**

*Italian Three Cheese Pasta Purses with a brown butter walnut sage sauce*

*Tuscan Sundried Tomato Penne*

*Spinach Stuffed shells with Marinara*

*Stuffed cabbage with Tempeh and Quinoa*

*Spinach Feta and artichoke Cavatappi*

*Sweet potato and black bean enchiladas with Mexican Quinoa medley*

*Mushroom Bolognese*

*Vegetable Biryani  
Roasted Vegetables, chicken peas flavored with Indian Spices with basmati rice*

*Quinoa & Cabbage Casserole*

*Cauliflower Gratin with Manchego & Almond Sauce*

*Roasted Vegetable Paella*

# Cheers!



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**PRICING IS BASED ON A MINIMUM OF 100 GUESTS**  
**AND A 4 HOUR BAR**

**BEER & WINE ONLY \$29/PERSON**

Iced tea, lemonade, sodas, ice, equipment and supplies @ \$5/person



**BEER, WINE & SPECIALTY DRINK \$32/PERSON**

Iced tea, lemonade, sodas, mixers, ice, equipment and supplies @ \$8/Person



**LIQUOR, BEER, WINE \$36/PERSON**

Iced tea, lemonade, sodas, mixers, ice, equipment and supplies @ \$11/Person



**NON ALCOHOLIC BEVERAGE PACKAGE \$11/PERSON**

Iced tea, lemonade, sodas, ice, cups, equipment & supplies

Add coffee for an additional \$2.00/person

Add warm cider or hot chocolate for an additional \$3.50/person

Add 2 mocktails for an additional \$5.00/person

Bartenders, service fees and applicable taxes are not included in the  
above per person price