

catering by restaurant associates

Menu Suggestions at the Legg Mason Tower



BEVERAGE SERVICE

Premium Open Bar

Ketel 1, Bombay Sapphire, Jack Daniels, Bacardi, Jose Cuervo,
Captain Morgan, Dewar's, Seagram's 7, Peach Schnapps, Amaretto,
Dry & Sweet Vermouth, Triple Sec
Signature Red and White Wine
Domestic & Imported Beers
Assorted Sodas, Mixers and Non-Alcoholic Beverages
Passed Signature Red and White Wine

\$30 per person for 2 hours

\$8 per person for each additional hour



Beer and Wine Open Bar

Signature Red and White Wine
Domestic & Imported Beers
Assorted Non-Alcoholic Beverages
Passed Signature Red and White Wine

\$20 per person for 2 Hours

\$8 per person for each additional hour

Cash Bar

\$150 flat fee per bar

Wine Service with Dinner

Signature Red and white Wines served during dinner
\$15 per person

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PASSED HORS D' OEUVRES

Cold

Tomato Basil Bruschetta
Roast Pork Tenderloin, Apricot Chutney on Toasted Brioche
Falafel Crusted Nicoise Olives
Seared Beef Tenderloin with Red Onion Marmalade on Herbed Crostini
Curried Chicken on Pappadam Chip with Toasted Coconut
Crab Salad with Avocado in Phyllo Cup
Smoked Duck Salad on Walnut Toast
Fried Plantain Chips with Ceviche of Snapper
Cucumber Cup with Edamame Puree
Tomato Mozzarella Skewer with Basil Oil



Hot

Wild Mushroom Barquettes with Truffle Cream
Chorizo Sausage and Fig Stuffed Mushrooms
Caramelized Onion and Goat Cheese Tartlets
Braised Short Ribs on Mini Popover
Vegetable Spring Rolls, Mustard Chili Sauce
Chicken Quesadilla with Red Pepper Salsa
Indonesian Chicken or Beef Satay, Peanut Sauce
Coconut Shrimp with Curried Mango Dip
Warmed Brie on Melba Toasts, Orange Marmalade and Almonds
Saffron Risotto Cake with Smoked Tomato Relish & Reggiano Parmesan
BBQ Pulled Pork in a Blue Corn Chip with Avocado Puree
Shrimp and Chili Corn Cake with Cilantro Cream

Choice of 4 items: \$20 per person

Add \$5 per person for each additional item

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THREE COURSE PLATED DINNER

1st Course – Please Choose One

Baby Greens, Serrano Ham, Pistachio, Fig, Aged Balsamic Dressing

Roasted Red Beets, Walnuts, Baby Spinach, Maytag Blue Cheese, Shallot Vinaigrette

Hearts of Romaine Salad, Caesar Dressing, Parmesan Crisps, Garlic Toast

Bibb Lettuce, St. Andre, Fried Leeks, Toasted Hazelnuts, Citrus Dressing

Baby Spinach Salad with Spiced Pecans, Apple, Gruyere, and, Sherry Vinaigrette

Field Green Salad with Charred Plum Tomato, Green Onion and Pecorino Cheese, Balsamic Vinaigrette

Frisee, Asparagus, Chanterelle Mushroom, Apple Wood Smoked Bacon, Quail Egg, Tarragon Dressing (add \$4)

Bouquet of Mizuna, Watercress and Cucumber with Grilled Papaya, Shiitake, Lotus Root Chips, Yuzu Vinaigrette (add \$4)

Baby Romaine, Parma Prosciutto, Roasted Red and Yellow Grape Tomatoes, Shaved Pecorino, Nicoise Olives, White Balsamic Dressing (add \$4)

Tower of Red and Yellow Beets with Herb Infused Goat Cheese, Candied Walnuts, Crispy Shallots, Salad of Fine Herbs, Champagne Vinaigrette (add \$4)

Assorted Breads, Dinner Rolls & Butter



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PLATED DINNER MAIN COURSE

Crisp Skinned Salmon, Yukon Gold Potato and Parsnip Puree
Petite Green Beans and Red Pepper Beurre Blanc

Lemon Roasted Chicken, Rosemary Polenta, Asparagus Tips, Pan Gravy

Grilled Hanger Steak, Zucchini and Sweet Tomatoes, Garlic Mashed Potatoes,
Brandy Demi Glace

Pecan Crusted Chicken, Mashed Sweet Potato,
Braised Brussels Sprouts, Red Pepper Coulis

Pepper Crusted French Chicken Breast, Wild Mushroom Risotto,
Caramelized Shallots, Fresh Peas

Herb Crusted Sliced Sirloin, Stilton Potato Gratin, Asparagus,
Merlot Sauce

Choice of 1 as part of a three course dinner \$55pp

Choice of 2 as part of a three course dinner \$63pp

Choice of 3 as part of a three course dinner \$66pp



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PLATED DINNER MAIN COURSE

Dual Entrée Selections

Maryland Crab Stuffed Chicken, Half Mashed Fingerling Potatoes with Scallions and Sea Salt. Green & White Asparagus Tips, Piquillo Pepper Fondue

Herb Marinated Petite Filet with Maryland Crab Cake, Fennel Potato Cake, Asparagus & Red Peppers with Saffron Aioli

Add \$13 to single entrée price

Other options are available upon request



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SERVED DESSERT



French Apple Tart, Vanilla Ice Cream

Raspberry Tartlet, Mango Sorbet

Chocolate Hazelnut Torte, Raspberry Coulis

Key Lime Tart, Meringue

Carrot Cake with Cream Cheese Frosting

German Chocolate Cake

Chocolate Pot du Crème

Lemon Meringue Shots



Coffee & Hot Tea Served with Dessert

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Based on 100 Guests:

4 Passed Hors D'Oeuvres
3 Course Plated Dinner
4 Hour Premium Open Bar
60" round tables, Chivari Reception
Chairs, Standard China Service, Basic
Linen
Service Charge
Maryland State Tax

Approximately \$220 per person

