
Appetizers

For Parties of 20 or More

Stationed Platters

Price Per Guest--20 guest Minimum Per Platter-

Artisanal Cheeses with Crackers and Mixed Olives (GF)	5./per guest
Vegetable Crudités with Roasted Red Pepper Dip (GF)	4./per guest
Seasonal Fresh Fruit & Berries with Honey Whipped Cream Dip (GF)	5./per guest
Hummus with Olives, Roasted Red Peppers, & Pita Chips	5./per guest
Spinach Artichoke Dip with Toasted Pita and Crostini	5./per guest
Fried Corn Tortilla Chips with Pico de Gallo and Guacamole	6./per guest
Charcuterie Board with Sausages, Prosciutto, Pâté, and Bacon (GF)	8./per guest

Small Bites (2 dozen minimum)

Can Be Served Stationed or Family Style

Shrimp Cocktail with Cocktail Sauce (GF)	36./per dozen
Pork Dumplings with Black Pepper-Soy Dipping Sauce	24./per dozen
Cocktail Crab Cakes with Housemade Tartar Sauce	36./per dozen
Tempura Shrimp with Black Garlic Aioli	36./per dozen
Shrimp Wontons with Thai Ginger-Cilantro Sauce	36./per dozen
Candied Bacon with Bourbon-Pepper Glaze	24./per dozen
Thai Vegetable Summer Rolls with Thai Ginger Dipping Sauce(GF)	20./per dozen
Thai Crab Summer Rolls with Thai Ginger Dipping Sauce(GF)	28./per dozen

Shower Packages

Hartwood Package

\$40. per guest

Start with a Greeting Hour with a station of

Cheese & Olives^(GF)

Fresh Fruit & Berries with Honey Whipped Cream^(GF)

Lunch Service Starting with

Whispers Salad with Balsamic & Ranch Dressing^(GF)

Accompanied with Bread Service

Continue on to a Pre Ordered Choice of Entrée

Grilled Petite Filet with Herb & Roasted Garlic Butter^(GF)

Grilled Salmon with Cucumber Yogurt Chutney^(GF)

Both with Roasted Tomato Risotto

Then Enjoy Your Choice of Cupcakes

Whisper's Package

\$30. per guest

Start with a Greeting Hour with a station of

Cheese & Olives^(GF)

Fresh Fruit & Berries with Honey Whipped Cream^(GF)

Lunch Service Starting with

Tomato Basil Bisque with Asiago Croutons and Basil Oil^(GF)

Accompanied with Bread Service

Continue on to a Pre Ordered Choice of Salad

Whispers Salad^(GF)

with Choice of Grilled Chicken Breast or Grilled Salmon

Then Enjoy Your Choice of Cupcakes

Min 30 Guests

Whisper's Tea Party

\$22/per guest

On the Table

Fruit Skewers with Seasonal Berries
Irish Soda Bread Muffins, Fruit Jelly, and Whipped Butter

Plated & Served

Whispers Salad with Family Style Ranch & Balsamic Dressings

Family Style Main Course

Choose Three Sandwiches from the Following:

Our Most Popular Selections

Chicken Salad Pate on Six Grain Bread
Sliced Pear and Gorgonzola Cheese on Marble Rye
Cured Salmon and Boursin Cheese on Rye

Vegetarian Selections

Thai Summer Rolls with Sweet Chili Dipping Sauce^(GF)
Portobello Mushroom & Asparagus Italian Cheese Pinwheels

Premium Selections

(add \$4.00 per Person per selection)

Filet Mignon Carpaccio with Truffle Aioli on Salted Rye Crostini
Jumbo Lump Crab Thai Summer Roll with Sweet Chili Dipping Sauce^(GF)

Minimum 30 Guest

Brunch Buffet

Whisper's Brunch

22./per guest

Assortment of Breakfast Breads with Whipped Butter and Fruit Jams

Potato, Spinach & Cheese Egg Frittata^(GF)

French Toast Soufflé

Bacon and Sausage^(GF)

Breakfast Potatoes^(GF-Shared Oil)

Hartwood Brunch

27./per guest

Assortment of Breakfast Breads with Whipped Butter and Fruit Jams

Grilled Chicken with Lemon Butter Sauce^(GF)

Penne Pomodoro

Potato, Spinach & Cheese Egg Frittata^(GF)

French Toast Soufflé

Bacon and Sausage^(GF)

Breakfast Potatoes^(GF-Shared Oil)

Enhancements

To add to either of the above options

Seasonal Fresh Fruit and Berries with Honey Whipped Cream Dip ^(GF)

5./per guest

Pan Seared Salmon with Saffron Red Pepper Puree^(GF)

6./ per guest

Chef-Attended, Made-To-Order Omelet Station^(GF)

8./per guest

Eggs Benedict Florentine with Tomato, Spinach, Prosciutto, & Hollandaise

4. /per guest

Chesapeake Crab Benedict with Jumbo Lump Crabcake & Old Bay Hollandaise

8./per guest

30 guest minimum

24./per guest

All Buffets Include

Rolls & Butter

Whisper's Salad with Balsamic & Ranch Dressings (GF)

Fresh Vegetable Medley (GF)

Starch Selections

Choose One of the Following

Basmati Rice Pilaf (GF)

Penne Pasta Pomodoro with Parmesan

Penne Pasta ala Vodka with Parmesan

Garlic & Herb Roasted Red Potatoes (GF)

Entrée Selections

Choose One of the Following

Addition Entrée for 6./per guest

Grilled Chicken Breast with Zesty Lemon-Herb Sauce (GF)

Chicken Florentine with Sauté Chicken, Spinach & Tomato Cream Sauce (GF)

Pan Seared Salmon with Roasted Red Pepper Rouille (GF)

Beef Filet Tips in a Wild Mushroom Demi Glace (GF)

Rosemary & Garlic Meatloaf with Tomato Demi Glace (GF)

Coconut Red Curry Tofu with Vegetables and Rice (GF-VG)

Grilled Zucchini, Tomato, Basil, & Chevre Lasagna

Premium Entrée Upgrades

In Place of one of your choices

Grilled 4 oz. Filet Mignon with Wild Mushroom Demi-Glace (GF) \$8./per guest

Jumbo Lump Crab Cakes with Sauce Remoulade \$12./per guest

Minimum 40 Guest

Family Style Lunch

Start with a Choice of One Salad

Caesar

or

Whispers with Balsamic Vinaigrette^(GF)

Bread Service

Choose Two or More Entrées to be Shared by the Table

Lump Crabcakes with Roasted Red Pepper Remoulade	22./per guest
Pan Roasted Chicken Breast with Honey & Lavender Salt ^(GF)	14./per guest
Pan Seared Salmon with Artichoke Pan Sauce ^(GF)	14./per guest
Creole Shrimp with Trinity Vegetables and Rosemary ^(GF)	18./per guest
Red Curry Vegetables and Rice ^(GF-VG)	14./per guest
Roasted Filet with Balsamic Shallot Sauce ^(GF)	24./per guest
Ricotta Gnocchi with Spinach/Roasted Pearl Onions/Shaved Cheese	14./per guest

Entrée Price Includes Salads & Sides

Choose a Starch for the Table to Share

Choice of Penne Pomodoro

Penne ala Vodka

Roasted Herb & Garlic Potatoes^(GF)

Please see our Appetizer Menu for a Selection of Family Style Apps

Dessert Menu Available

30 guest Minimum