



CLASSIC RECEPTION



# MENU

BY SHADY ELMS KITCHEN

From our kitchen to your gathering,

*beyond the elms*  
**CATERING**

is our way of sharing what we love most —  
good food, made with care, and served with heart.  
Inspired by the seasons and the people we serve,  
our catering is rooted in the simple joy of sharing a  
meal — reflecting the warmth and authenticity that  
makes Shady Elms feel like home.

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This menu is a sampling of what we love to create for gatherings both big and small. Each event is unique, and we take joy in crafting a menu that fits your style, season, and budget.

Share your vision, and we'll prepare a custom menu proposal made just for you.

All menu items are subject to 6% State Sales Tax.

## *beyond the elms* **CATERING**

Whether you're hosting at home or somewhere special, we'll bring the flavor and hospitality of Shady Elms Kitchen to you.

- **Pickup is available at no additional cost.** only the 6% State Sales Tax
- **Drop off is available for an additional fee.** Delivery fee + 6% State Sales Tax
- **Full Service is available for an additional fee.** Service fee + 6% State Sales Tax

Shady Elms Kitchen is fully licensed and insured, proudly upholding all health codes and regulations. A Certificate of Insurance is available upon request with a signed Catering Agreement.

## *full service* **EVENTS**

From intimate gatherings to grand celebrations, we have beautiful spaces to welcome your guests.

- For 20 – 80 guests, Shady Elms Kitchen provides a variety of cozy, flexible spaces. We have the Flower Cafe that can seat up to 40 guests or the Dining Room that can seat up to 80 guests.

A \$500 food & beverage minimum applies before 6% tax and 20% service charge.



- For 60 - 250 guests, the barn at Shady Elms Farm offers a warm, elegant setting for your next event. Barn Venue fees are available upon request.

Both venues are BYOB, and our RAMP-certified bartending team can provide mixers, garnishes, and attentive service to complete your event.



# THE ORCHARD

*sample menu*

## BUFFET STYLE

Available for pick up, delivery\*,  
full service at the kitchen, or at the farm\*

### *starters*

Fresh Fruit Platter \$5

Buffalo Chicken Wontons  
wrapped and crisp \$3

Warm Spinach Artichoke Dip  
with freshly fried tortilla chips \$3

## PLATED STYLE

Available for full service at the kitchen,  
at the farm\*, or at your location of choice\*

### *starters*

Fresh Fruit Platter \$5

Buffalo Chicken Wontons  
wrapped and crisp \$3

Warm Spinach Artichoke Dip  
with freshly fried tortilla chips \$3

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### *reception courses*

Two Standard Entrees and One Side -\$31.95

#### SHADY ELMS BISCUITS

Honey Butter made with local Bedillion Honey

#### SALAD BAR

Mixed Greens • Tomatoes • Cucumbers • Cheddar Cheese • Feta  
Cheese • Croutons • Kalamata • Olives • Pepperoncini • Sunflower  
Seeds • Ranch Dressing • Farmhouse Vinaigrette

#### Southern Potato Salad

#### SHADY ELMS MAPLE APPLE CHICKEN

A Boneless Chicken Breast Baked and Served with  
Tart Apples & Maple Bourdon Cream Sauce

#### KONA PORK

A boneless pork ribeye chop rubbed with a  
knoa coffee seasoning, seared and served with herb butter

MEDLEY OF ZUCCHINI, YELLOW SQUASH,  
CARROT, RED PEPPER AND RED ONION

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### *reception courses*

One Standard Entree and Two Sides -\$25.95

#### SHADY ELMS BISCUITS

Honey Butter made with local Bedillion Honey  
bread baskets will be placed in the center of each guest table

#### WINTER SALAD

Mixed Greens with Goat Cheese, Candied Pecans,  
Dried Cranberries and Balsamic Vinaigrette

SHADY ELMS MAPLE APPLE CHICKEN  
A Boneless Chicken Breast Baked and Served with  
Tart Apples & Maple Bourdon Cream Sauce

Both sides are plated and served with above entrée

#### GARLIC CHIVE MASHED POTATOES

MEDLEY OF ZUCCHINI, YELLOW SQUASH,  
CARROT, RED PEPPER AND RED ONION

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### *desserts*

CHOCOLATE MOUSSE \$5

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### *desserts*

CHOCOLATE MOUSSE \$5

# THE ELMS SIGNATURE

## *sample menu*

### BUFFET STYLE

Available for pick up, delivery\*,  
full service at the kitchen, or at the farm\*

#### *starters*

Brie and Sour Cherry Jam in Puff Pastry \$3

Miniature Crab Cakes  
with Remoulade Sauce per person \$5

Assorted Crostini per person \$6

Beef with Herbed Cream Cheese, Smoked Salmon and  
Cucumber, Tomato Mozzarella Bruschetta and Strawberry Goat  
Cheese with Balsamic Glaze

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#### *reception courses*

Three Standard Entrees, and Two Sides -\$38.95

#### SHADY ELMS BISCUITS

Honey Butter made with local Bedillion Honey

#### SALAD BAR

Mixed Greens • Tomatoes • Cucumbers • Cheddar Cheese • Feta  
Cheese • Croutons • Kalamata • Olives • Pepperoncini • Sunflower  
Seeds • Ranch Dressing • Farmhouse Vinaigrette

#### Caesar Salad Bowl

#### KONA PORK

A boneless pork ribeye chop rubbed with a  
knoa coffee seasoning, seared and served with herb butter

#### GRILLED SALMON WITH CITRUS BUTTER +\$6

Atlantic Salmon with Orange-Lemon-Lime Butter

#### VEGETARIAN LASAGNA ALFREDO

With Ricotta, Mozzarella, Roasted Carrots, Zucchini, Squash and  
Mushrooms, Alfredo Sauce

#### HERB ROASTED REDSKIN POTATOES

BUTTERED BROCCOLI, CAULIFLOWER  
AND CARROT TRIO

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#### *desserts*

CAPPUCCINO CRÈME BRULEE \$6

### PLATED STYLE

Available for full service at the kitchen,  
at the farm\*, or at your location of choice\*

#### *starters*

Brie and Sour Cherry Jam in Puff Pastry \$3

Miniature Crab Cakes  
with Remoulade Sauce per person \$5

Assorted Crostini per person \$6

Beef with Herbed Cream Cheese, Smoked Salmon and  
Cucumber, Tomato Mozzarella Bruschetta and Strawberry  
Goat Cheese with Balsamic Glaze

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#### *reception courses*

Three pre-selected Standard Entrees,  
and Two Sides - \$30.95

#### SHADY ELMS BISCUITS

Honey Butter made with local Bedillion Honey  
bread baskets will be placed in the center of each guest table

#### WINTER SALAD

Mixed Greens with Goat Cheese, Candied Pecans,  
Dried Cranberries and Balsamic Vinaigrette

#### KONA PORK

A boneless pork ribeye chop rubbed with a  
knoa coffee seasoning, seared and served with herb butter

#### GRILLED SALMON WITH CITRUS BUTTER +\$6

Atlantic Salmon with Orange-Lemon-Lime Butter

#### VEGETARIAN LASAGNA ALFREDO

With Ricotta, Mozzarella, Roasted Carrots, Zucchini, Squash  
and Mushrooms, Alfredo Sauce

Both sides are plated and served with above selected entrée

#### HERB ROASTED REDSKIN POTATOES

BUTTERED BROCCOLI, CAULIFLOWER  
AND CARROT TRIO

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#### *desserts*

CAPPUCCINO CRÈME BRULEE \$6

Available for additional charge\*

Beverages must be ordered for your full adult guest count

Sweet tea, Lemonade, Regular and Decaf Coffee are included with each menu purchased and served in the Flower Cafe or the Dining Room at Shady Elms Kitchen as well as The Barn at Shady Elms Farm.

Beverages are not included for beyond the elms catering options.

You can purchase beverage options below for catering options.

## **THE COFFEE BAR** *espresso drinks*

\$280 + \$3.95/person over 40

Coffee option for events in the Flower Cafe or Dining Room at Shady Elms Kitchen:

The full service mobile espresso bar includes the following beverage list:

Espresso, Latte, Cappuccino, Mocha, Caramel Macchiato, Chia, Steamer, and Hot Chocolate

A full line of flavors by Torani® are provided for your enjoyment.

## **THE MOBILE ESPRESSO BAR** *by cream n sugar coffee bar*

\$360 + \$3.95/person over 50

Coffee option for events outside of Shady Elms:

The full service mobile espresso bar includes the following beverage list:

Espresso, Latte, Cappuccino, Mocha, Caramel Macchiato, Steamer, and Hot Chocolate

A full line of flavors by Torani® are provided for your enjoyment.

## **HOT CHOCOLATE BAR** *gourmet chocolates*

\$200 + \$3.95/person over 40

Option available for all events:

Dark and White Hot Chocolates

Whipped Cream, Marshmallows, Peppermint Sticks, Chopped Andes Mints, Mini M&M's, Caramel Sauce, Chocolate Sauce, Graham Cracker Crumbs, Strawberry Syrup, Toffee Bits, Crushed Oreos

## FARM TABLE APPETIZERS

Tabled Appetizers must be ordered for your full adult guest count

- Fresh Fruit Platter per person \$5  
An Assortment of Fresh Fruits and Berries Attractively Displayed
- Fresh Vegetable Crudit  Platter and Dip per person \$4  
An Arrangement of Fresh Raw Vegetables with Ranch Dip
- Assorted Cheese Boards and Dips with Crackers per person \$5  
Domestic and Imported Cheeses, Hummus, Tzatziki Dip
- Assorted Deviled Eggs per person \$3
- Fresh Potato Chips with Caramelized Sweet Onion Dip per person \$3
- Warm Spinach Artichoke Dip with Freshly Fried Tortilla Chips per person \$3
- De Luxe Grilled Vegetable Display with Feta Cheese per person \$7
- De Luxe Italian Meats and Cheeses, Italian Style Breads per person \$9

## PASSED HORS D'OEUVRES

- Shrimp Shooters per person \$5  
Jumbo Poached and Chilled Shrimp with Cocktail Sauce in a Mini Shot Glass
- Tequila Lime Grilled Shrimp Shooters per person \$5  
with Avocado Cocktail Sauce in a Mini Shot Glass
- Coconut Chicken Bites with Spicy Orange Marmalade per person \$3
- Miniature Crab Cakes with Remoulade Sauce per person \$5
- Buffalo Chicken Wontons per person \$3
- BBQ Meatballs per person \$3
- Brie and Sour Cherry Jam in Puff Pastry per person \$3
- Goat Cheese and Raspberry in Puff Pastry per person \$3
- Asian Pork Meatballs - Spicy Plum Sauce per person \$3
- Gruyere Mushroom Bites – Puff Pastry per person \$3
- Zucchini Cheese Bites with Marinara Sauce per person \$3
- Chicken Satay Skewers – Thai Peanut Sauce per person \$3
- Tuna Tartare on Crispy Rice with Wasabi per person \$3
- Buffalo Cauliflower Bites with Celery and Blue Cheese per person \$3
- Assorted Miniature Quiche per person \$3
- Spanakopita per person \$3  
Phyllo Pastry Filled with Feta Cheese and Spinach, Served with Greek Style Tzatziki Sauce
- Assorted Crostini per person \$6  
Beef with Herbed Cream Cheese, Smoked Salmon and Cucumber, Tomato Mozzarella  
Bruschetta and Strawberry Goat Cheese with Balsamic Glaze
- Sausage Stuffed Mushrooms – Italian Sausage and Mozzarella Cheese per person \$3
- Vegetarian or Vegan Stuffed Mushrooms per person \$3

## DINNER - BUFFET STYLE SERVICE

Each Buffet dinner includes the Salad Bar and is served with Biscuits and our Signature Honey Butter or Italian Bread with Butter Coffee, Hot Tea, Iced Tea, and Lemonade.

Two Standard Entrees, and One Side    **\$31.95**  
Three Standard Entrees, and Two Sides    **\$38.95**

Appetizers, desserts, and premium entree upgrades available

## DINNER - PLATED STYLE SERVICE

(only available at Shady Elms Kitchen & Shady Elms Farm)

Each plated dinner includes your choice of Plated Salad and is served with Biscuits and our Signature Honey Butter or Italian Bread with Butter Coffee, Hot Tea, Iced Tea, and Lemonade.

One Standard Entree, and Two Sides    **\$25.95**  
Duo Plate with Two Standard Entrees, and Two Sides    **\$32.95**  
Three pre-selected Standard Entrees, and Two Sides    **\$30.95**

Appetizers, desserts, premium entree, and signature entree individually priced

## THE SALAD BAR

Mixed Greens • Tomatoes • Cucumbers • Cheddar Cheese • Feta Cheese • Croutons • Kalamata • Olives • Pepperoncini • Sunflower Seeds • Ranch Dressing • Farmhouse Vinaigrette

**Choose two of the following options to accompany your salad bar:**

Coleslaw • German Potato Salad • Caesar Salad Bowl • Southern Potato Salad  
• Broccoli Raisin Red Onion Salad

## PLATED SALAD

(ONLY AVAILABLE FOR PLATED SERVICE)

### Mixed Green Salad

with Tomatoes, Cucumbers, Cheddar Cheese • Buttermilk Ranch Dressing

### Italian Mixed Greens

with Tomatoes, Cucumbers, Olives, Feta Cheese, Roasted Red Pepper • Farm Herb Vinaigrette

### Winter Salad

Mixed Greens with Candied Pecans, Goat Cheese  
and Dried Cranberries • Balsamic Vinaigrette

**Harvest Apple Salad** per person upcharge    **\$1**

Mixed Greens with Granny Smith Apples, Goat Cheese, Candied Pecans • Balsamic Vinaigrette

**La Scala Chopped Salad** per person upcharge    **\$2**

Crisp Iceberg and Romaine Lettuces, Genoa Salami, Shredded Mozzarella  
and Chickpeas • Red Wine Vinaigrette

(Because this Salad is Dressed Just Prior to Service, it is Not Available Pre-Set)

## **STANDARD ENTREE SELECTIONS**

### **Smothered Stuffed Chicken Breast**

with Cornbread Sage Stuffing and Gravy

### **The Shady Elms Maple Apple Chicken**

A Boneless Chicken Breast Baked and Served with Tart Apples & Maple Bourbon Cream Sauce

### **Chicken Wellington**

Boneless Chicken Breast Chunks Baked with Herbed Cream Cheese, Mushrooms, and Melted Leeks in Crispy Puff Pastry

### **Chicken Picatta**

A Boneless Chicken Breast Baked with Artichoke Hearts, Capers and Grape Tomatoes, Light Lemon Sauce

### **Chicken Marsala**

A Boneless Chicken Breast Baked with Mushrooms, Grape Tomatoes Served with a Marsala Wine Sauce

### **Chicken Contadina**

A Boneless Chicken Breast Baked with Fresh Mozzarella, Blistered Grape Tomatoes, Basil White Wine Sauce, and Topped with Balsamic Glaze

### **English Style Cod**

Cod Baked with a Golden Panko Breadcrumb Topping and Served with Tartar Sauce

### **Parmesan Crusted Tilapia**

Tilapia Baked with a Parmesan Crust

### **Blackened Tilapia**

Tilapia Blackened and Served with Tartar Sauce

### **Slow Roasted Pulled Pork**

with BBQ Sauce

### **Bourbon BBQ Glazed Grilled Pork Ribeye Chop**

Grilled Tender Boneless Pork Chop, Bourbon BBQ

### **Java Pork Ribeye Chop**

A Boneless Pork Ribeye Chop Rubbed with a Coffee Spice Seasoning, Seared and Served with Herb Butter

### **Pork Tenderloin with Creamy Mustard Sauce**

Pork Tenderloin Roasted and Sliced, Topped with a Creamy Mustard Sauce

### **Pork Tenderloin Marsala**

Pork Tenderloin, Roasted and Sliced, Mushrooms, Served with a Marsala Wine Sauce

### **Vegetarian Lasagna Alfredo**

With Ricotta, Mozzarella, Roasted Carrots, Zucchini, Squash and Mushrooms, Alfredo Sauce

### **Homemade Italian Meatballs**

Tender Meatballs Made with Beef, Pork, Veal and Italian Cheeses, Marinara Sauce

### **Meat and Cheese Lasagna**

With Ricotta, Mozzarella, our Own Bolognese Sauce with Beef and Sausage

### **Tender Wagyu Meatloaf**

Tender Wagyu Beef with Seasonings, Ketchup Glaze, Served with Brown Gravy

## **PREMIUM ENTREE SELECTIONS**

- Garlic Parmesan Shrimp** per person upcharge **\$4**  
Jumbo Shrimp Baked with Garlic, Butter, Cream, Spinach and  
Topped with Parmesan Breadcrumbs
- Grilled Salmon with Citrus Butter** per person upcharge **\$6**  
Atlantic Salmon with Orange-Lemon-Lime Butter
- Grilled Salmon with Florentine** per person upcharge **\$6**  
Atlantic Salmon with Spinach and Artichoke Asiago Cream Sauce
- Grilled Salmon with Ginger Scallion Glaze** per person upcharge **\$6**  
Atlantic Salmon with Ginger Scallion Tamari Glaze
- BBQ Pork Ribs** per person upcharge **\$8**  
Tender Pork Ribs with BBQ Sauce!
- Braised Beef Tips** per person upcharge **\$6**  
with Mushroom Red Wine Demi-Glace Sauce
- Herb Seasoned Pot Roast** per person upcharge **\$8**  
Tender Pot Roast Braised for Hours with Baby Carrots and Peas
- Maryland Style Crab Cake** per person upcharge **\$12**  
With Remoulade Sauce

## **SIGNATURE ENTREE SELECTIONS**

(ONLY AVAILABLE FOR PLATED SERVICE)

- Chicken Chesapeake** per person upcharge **\$34**  
Topped with Creamy Sherried Crabmeat
- 6 oz. Filet Mignon** per person upcharge **\$54**  
with Mushroom Demi-Glace
- 8 oz. Sliced Beef Tenderloin** per person upcharge **\$52**  
with Mushroom Demi-Glace
- Grilled New York Strip** per person upcharge **\$62**  
With Herb & Shallot Butter
- Surf and Turf** per person upcharge **\$68**  
6 oz. Filet Mignon with Mushroom

## **SIDES**

Herb Roasted Redskin Potatoes

Garlic Chive Mashed Potatoes

Au Gratin Potatoes

Baked Macaroni and Cheese

Pecan Maple Sweet Potato Casserole

Penne Alfredo, alla Vodka, or Marinara

Rice Pilaf

Buttered Broccoli, Cauliflower and Carrot Trio

Green Beans Almandine

Green Beans with Roasted Red Peppers

Buttered Green Beans

Medley of Zucchini, Yellow Squash, Carrot, Red Pepper and Red Onion

## **DESSERTS**

**Belgian Chocolate Mousse Cake** per person upcharge \$6

**Chocolate Mousse** per person upcharge \$5

**Cappuccino Crème Brulee** per person upcharge \$6

**Fresh Berry Pavlova** per person upcharge \$6

**New York Style Cheesecake with Berries** per person upcharge \$9