

Whether you're envisioning authentic Indian dishes, fusion creations, classic American dishes or international cuisine, our culinary team will design a menu that reflects your style and satisfies every guest.

Call for more information (703)-567-8788

Appetizers

All Appetizers are bite sized finger foods

Ham and Cheese Sliders

Open-faced ham topped with provolone and served on a toasted sliced french baguette

Beef Sliders

Angus beef patties with sharp cheddar served on a brioche bun

Pulled Pork Sliders

Slow roasted pulled pork with barbecue sauce and purple coleslaw served on a mini bun

Chicken Sliders

Grilled chicken breast with pepper jack cheese, coleslaw and pickles served on a mini bun

Onion Rings

Beer battered and fried onion rings seasoned with house seasonings

Pineapple and Jalapeno Skewers

Chargrilled pineapple with honey, jalapenos and mint

Southern Deviled Eggs

Hard boiled eggs mixed with onions, gherkin pickles, mayo, paprika and house seasonings

Vegetarian Empanadas

Batter fried dumplings filled with a mixed vegetable mash

Chicken Empanadas

Batter fried dumplings filled with grilled chicken cubes, potatoes and house seasonings

Vegetable Spring Rolls

Filo dough filled with vermicelli and seasoned vegetables

Stuffed Mini Bell Peppers

Multi colored mini peppers stuffed with Italian spicy sausage, onions and parmesan

Goat Cheese and Fig Crostini

Toasted crostini topped with fresh fig, goat cheese and honey

Spinach and Feta Quiche Bites

Baked mini quiches filled with spinach, mushrooms, cream, butter and eggs

Canape Crepes

Crepes filled with cream cheese, caramelized onions and honey

Caprese Bites

Baby mozzarella balls with fresh basil, cherry tomatoes, basil pesto and olive oil

Canape Smoked Salmon

Wheat crackers with smoked salmon served with cream cheese, capers and a dill aioli

Greek Meatballs

Marinated meatballs made with yogurt, red onions and cilantro served with a yogurt truffle cream sauce

Panko Coconut Shrimp

Coconut crusted and deep fried butterfly shrimp

Maple Bacon Wrapped Sausage Bites

Baked sausages wrapped in maple bacon and coated with smoked apple sprinkles

Baked Oysters or Clams

Oven bakes oysters or clams made with old bay seasoning, parsley and bread crumbs

Salmon Skewers

Grilled salmon cubes with red peppers, onions, yogurt and house seasonings

Macaroni and Cheese Bites

Fried macaroni and cheese bites made with our homemade macaroni and cheese

Main Dishes

SANDWICHES

Le Paysan

Smoked Turkey with a brie & apple chutney served on ciabatta

Soho Mediterranean

Hummus, grilled vegetables & halloumi cheese served on Italian bread

Steak and Cheese

Steak with onions, bacon & cheddar served on an Italian roll

Italian

Soppressata, Salami, Provolone and Tomato served on your choice of white, wheat, rye or sourdough

Chicken Salad

Homemade chicken salad served on focaccia with lettuce, tomato, cheddar cheese, butter and basil pesto (served cold or hot)

Tuna Salad

Homemade tuna salad served on a croissant with butter, lettuce, tomato, cheddar cheese (served hot or cold)

Grilled Cheese Club

Layered white, wheat, rye, or sourdough bread with melted cheddar, emmental (swiss) and havarti cheese served with pickle relish, lettuce and tomato

The Club

Layered white, wheat, rye, or sourdough bread with turkey, ham, cheddar, swiss, lettuce, tomato, butter, pickle relish and house seasonings

PASTAS

Gramigna

Macaroni pasta made with pork sausage, swiss chard and black pepper

Garganelli

Pasta quills made with cream, peas, truffle butter and prosciutto

Spallina

Double ravioli made with squacquerone cheese, rabbit and porcini mushrooms

Lasagna

Baked lasagna noodles layered with ricotta cheese, tomato sauce, and mozzarella

Baked Ziti

Baked ziti noodles layered with ricotta, tomato sauce, mozzarella cheese

Stuffed Shells

Baked pasta shells stuffed with ricotta cheese and topped with tomato sauce and mozzarella

Vegetable Pasta Primavera

Penne pasta made with fresh vegetables, Italian seasoning, lemon juice, fresh parsley and topped with parmigiano

Fusilli

Fusilli pasta with your choice of tomato, vodka or alfredo sauce

Fusilli with Mushrooms

Fusilli pasta with white button mushrooms and your choice of tomato, vodka or alfredo sauce

SEAFOOD

Butterfly Fried Shrimp

Fresh shrimp butterflied, breaded and fried

Panko Crusted Tilapia

Tilapia filet fried with bread crumbs and old bay seasoning

Grilled Salmon

Fresh salmon grilled with lemon, garlic, dill, fresh cream and butter

Shrimp And Mushrooms

Fresh shrimp made with oyster mushrooms, onions, bell peppers, and butter

Seafood Jambalaya

Shrimp, calamari, mussels, and spicy sausage served on flavored rice

Fried Calamari

Tempura battered calamari seasoned and fried

Fish and Chips

Battered cod filet fried and served with homemade potato chips and a garlic aioli

Cajun Seafood Boil

Shrimp, seasonal crab, corn, baby potatoes and spicy sausage

Baked Cod or Tilapia

Cod or tilapia baked with cream, white wine, capers, butter and lemon

POULTRY AND MEAT

Baked Chicken

Chicken breast baked with parmesan, cream sauce and parsley

Blackened Chicken

Blackened chicken breast seasoned with brown sugar, butter and garlic

Whole Baked Chicken (bone-in, Cut in pieces)

Whole chicken baked with rosemary, thyme, parsley and house seasonings

Panko Breaded Chicken Breast

Chicken breast made with bread crumbs, eggs, and house seasonings

Lemon Pepper Baked Chicken

Chicken baked with lemon pepper seasoning, thyme and oregano

Cajun Baked Chicken

Chicken baked with cajun spices, garlic and onion powder

Honey Barbecue Glazed Chicken

Chicken made with barbeque sauce, brown sugar, honey and house seasonings

Mexican Spiced Grilled Chicken

Chicken made with cilantro, chili, lime and an olive oil vinaigrette

Chimichurri Chicken

Chicken made with parsley, thyme, oregano, cilantro, garlic, olive oil and red chili flakes

Honey Ginger Sesame Chicken

Chicken made with fresh ginger, sesame seeds and caramelized honey

Oven Roasted Chicken

Whole chicken oven roasted with a honey glaze, rosemary, thyme, and house seasonings

Stuffed Cornish Hen

Baked stuffed Cornish hens with fresh bread crumbs, cranberries, raisins, and rosemary

Baked Turkey Breast

Turkey breast baked with black pepper, rock salt, and house seasonings

Grilled Steak (Tenderloin, sirloin, ribeye, T-bone)

Grilled steak made with ground black pepper, himalayan pink salt and house seasonings

Beef Bolognese

Cubes of beef made with a demi glaze, mushrooms, caramelized onions and cream

Beef Stew with Vegetables

Cubed beef with carrots, celery, tomatoes, lentils and onions

Chili Barbeque Ribs

Pork ribs made with barbecue sauce, red chili flakes and house seasonings

Honey Clove Glazed Ham

Ham made with cloves, cinnamon, brown sugar and a honey glaze

Pork Chops

Pork chops made with house seasonings

SIDE DISHES

Grilled Asparagus

Fresh asparagus grilled with garlic, onions, black pepper and butter

Cauliflower Rice

Cauliflower rice made with red peppers, parsley, onions and house seasonings

Vegetable Medley (Steamed)

Steamed carrots, string beans, broccoli, and cauliflower with butter and house seasonings

Vegetable Medley (Grilled)

Grilled carrots, string beans, broccoli, and cauliflower with butter and house seasonings

Brussel Sprouts

Brussel sprouts baked with balsamic vinegar, brown sugar, olive oil and house seasoning

Mashed Potatoes (Scallion)

Mashed potatoes made with chopped scallions, cream, butter, garlic, onions, and black pepper

Mashed Potatoes (traditional)

Mashed potatoes made with cream, butter, garlic, onions, and black pepper

Potato Wedges

Potato wedges made with Cajun seasoning, rosemary, thyme, garlic and olive oil

Potatoes Au Gratin

Thinly sliced potatoes baked with caramelized onions, fresh cream, butter and cloves

Mexican Corn

Grilled corn seasoned with lime, chili, and cilantro

String Beans (Grilled)

Fresh string beans grilled with black pepper and house seasonings

Baby Sweet Peppers (Grilled)

Baby sweet peppers grilled with house seasonings and a white wine vinaigrette

Broccoli with Cheese

Fresh broccoli made with cheddar cheese, garlic and onions

Old Bay Baby Potatoes

Baby potatoes made with old bay seasoning, garlic and butter

Mediterranean Potatoes

Potatoes made with cilantro, parsley, onions, garlic, and olive oil

Parsley Potatoes with Peas

Potato cubes made with chopped parsley, green peas, and butter

Ratte Potatoes

French style potatoes made with rosemary, whole roasted garlic cloves and shallots

Zucchini and Squash Medley (Grilled)

Zucchini and Squash made with garlic, onions, and house seasonings

Spinach with Mushrooms

Sautéed spinach made with butter mushrooms, chopped garlic, butter and house seasonings

Spinach

Sautéed spinach made with chopped garlic, butter and house seasonings

Southern Potato Salad

Cubed potatoes made with mayo, dill pickles, mustard, eggs, onions and house seasonings

Macaroni and Cheese

Macaroni, cheddar cheese, cream, house seasonings

Collard Greens

Slow cooked collard greens favored and seasoned

Meatballs

Homemade meatballs with house seasonings and slow cooked in a homemade tomato sauce

Italian Sausage

Italian sausage slow cooked in an homemade tomato sauce

SALADS

Dressings served on the side/Add your choice of chicken, shrimp, or grilled beef at Market Price

Caesar

Crisp romaine lettuce, parmesan cheese and croutons served with a creamy caesar dressing

Southwest Chicken and Avocado

Mixed greens, roasted corn poblano and black bean relish, red onions, tomatoes, cheddar jack cheese, blue corn tortilla strips, avocado, and grilled marinated chicken served with a creamy cilantro dressing

Grilled Chicken

Mixed greens, applewood smoked bacon, grilled chicken, cheddar jack cheese, tomatoes, cucumbers, and croutons served with an homemade poppyseed dressing

Palm Beach

Chopped kale, arugula, quinoa, goat cheese, granny smith apples, shredded carrots, red onions, dried cranberries and toasted pine nuts served with a parmesan caesar dressing

Mexican

Chopped kale, black beans, fresh corn, red cabbage, bell peppers, jalapenos, pico de gallo and corn tortilla chips served with a cilantro lime chipotle vinaigrette

Garden

Mixed greens, cheddar jack cheese, tomatoes and cucumbers

Greek

Romaine lettuce, cherry tomatoes, cucumbers, kalamata olives, thinly sliced red onions and feta served with an homemade dressing made of red wine vinegar, lemon juice, dried oregano and extra virgin olive oil

BREADS

Hush Puppies

Corn Bread

Garlic Knots

Italian Bread

French Baguette

Dinner Rolls

Potato Rolls

Biscuits

Sweet Potato Biscuits

DESSERTS

Desserts are made in house. We offer cakes, pies, pastries and more.. Call to request
an item