



LINWOODS

# VEGAN

## SAMPLE OFFERINGS

### STATIONARY HORS D'OEUVRES

#### ROASTED EGGPLANT AND ARTICHOKE HEART

Asparagus, Sundried Tomatoes, Walnut  
Arugula Pesto, Bread Crisps

#### JACKFRUIT "CRAB" DIP

Covered in Old Bay, Served with Breads  
& Crackers

### BUTLERED HORS D'OEUVRES

#### BBQ "SHORT RIBS"

Pulled BBQ Jackfruit served  
on top of a Polenta Cake, Tomato Gremolata

#### SWEET POTATO AND CHIPOTLE EMPANADA

Chimichurri Crema

#### BLACK BEAN "WHOPPER"

House-made Sesame Pretzel Bun

#### CRISPY CAULIFLOWER

Sesame Chili Sauce

#### LEEK DUMPLINGS

Soy Dipping Sauce

#### NASHVILLE HOT SEITAN SLIDER

Pickle, Cornbread

### FIRST COURSE

#### COMPOSED WATERMELON "TRIO"

Thinly sliced Cucumbers, Chiffonade of  
Mint, Red Onion, Vegan Feta Cheese,  
Lime Vinaigrette

#### VEGETARIAN SALAD

Roasted Beets, French Beans, Frisee  
Greens, Roasted Pistachios, Apple  
Truffles, finished with Herbed Vinaigrette

### ENTRÉE SELECTIONS

#### SEITAN SCALOPPINI

Eggplant Caponata, Lemon "Butter" Sauce

#### CAPRESE RISOTTO

Vegan Parm, Roasted Tomato, Pesto, Balsamic

### DESSERTS

#### MINI PASTRIES

Peanut Butter Crunch, Chocolate Dipped Strawberries, Assorted Truffles, S'mores, Shortbreads



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# DUAL ENTRÉES

## SAMPLE OFFERINGS

### TENDERLOIN AND CRABCAKE

Potato Gratin, Herb Roasted  
Vegetables, Shallot Demiglace

### NY STRIP AND HALIBUT

Whipped Potato, Grilled Asparagus  
Chimichurri, Roasted Tomato Butter

### CHICKEN PAILLARD AND SALMON

Gremolata Potato, Thyme Roasted  
Mushrooms, Herbed Butter Sauce

### CHICKEN SCALOPPINI AND GARLIC BUTTER SHRIMP

Mascarpone Polenta, Spicy Broccoli Rabe



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# LATE NIGHT SNACKS AND TAKEAWAYS

## SAMPLE OFFERINGS

### LO MEIN OR DUMPLINGS

Served in Chinese Boxes

### WARM SOFT PRETZELS

Made in-house in Bites or Traditional Pretzel Shape  
Served with Yellow or Grainy Mustard

### SLIDERS

Hamburgers & Cheeseburgers  
Chicken

### ASSORTED HOUSE MADE BRICK OVEN PIZZAS

Traditional Margarita & Linwoods Pugliese Pizza

### MAC-N-CHEESE CUPCAKES

Linwoods Four Cheese Recipe

### MINI BACON, EGG & CHEESE ENGLISH MUFFIN

### CRISPY CHICKEN & WAFFLE SLIDERS

Warm Butter Maple Syrup Drizzle

### MILK & COOKIES



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# SPRING

## SAMPLE OFFERINGS

### BUTLERED HORS D'OEUVRES

**JUMBO LUMP  
LEMON CRAB TACOS**

**SMOKED SALMON POTATO CRISP**  
Capers, Chive Crème Fraiche, Micro Herb

**BEEF TENDERLOIN CROSTINI**  
Goat Cheese Cream, Walnut Arugula Pesto

**MISO SCENTED TUNA TARTAR  
ON WASABI MACARON**

**BEET & CITRUS CROSTINI**  
Whipped Goat Cheese, Sliced Beet,  
Citrus Segment, topped with Citrus  
Vinaigrette and Micro Arugula

**MEDITERRANEAN HUMMUS**  
Cucumber Rounds, Roasted Tomato  
Everything Seasoning

### FIRST COURSE

**SPRING PEA SALAD**  
Spring Peas, Sugar Snaps, Snow Peas,  
Pea Tendrils, Tarragon Vinaigrette, Crispy Bacon  
Parmesan Reggiano

**SPRING PESTO LINGUINE**  
Linguine tossed with House made Pesto  
Pecorino Romano, Lemon

**SOFT SHELL CRAB**  
Citrus Brown Butter Sauce

### ENTRÉE SELECTIONS

**BEEF TENDERLOIN**  
Prosciutto Wrapped Asparagus, Smashed  
Fingerling Gremolata, Chimichurri

**GRILLED BRONZINI**  
Roasted Fennel, Olives, Lemon Puree,  
Warm Farro Salad

**RATATOUILLE**  
Eggplant, Bella Mushrooms, Fire Roasted Tomatoes, Kalamata Olives, Fresh Herbs, Sweet  
Onion and Garlic, served on Polenta with Fresh Baby Greens

### DESSERT OPTIONS

**ASSORTED MINIATURE FRENCH PASTRIES**  
Lemon Curd Tartlets, French Macarons, Peanut Butter Crunch, Oreo Cheesecake, Carrot Cake Bites

Lemon Bread Pudding  
Blueberry Compote



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# FALL/WINTER

## SAMPLE OFFERINGS

### HORS D'OEUVRES

#### BURRATA AND BACON TART

Egg Yolk Sauce

#### BUTTERNUT SQUASH SOUP SHOOTER

Toasted Cardamom Crème Fraiche

#### MUSHROOM STRUDEL

Truffled Red Wine Reduction

#### CRISPY SUSHI ROLL

Lump Crab, Miso, Avocado Aioli

#### BBQ SHORT RIBS

Crispy Polenta, Gremolata

#### CHICKEN POT PIE

Yukon Gold Duchesse

### FIRST COURSE

#### WINTER GREENS

Baby Greens, Salted Pistachio, Poached Pear, Goat Cheese Panna Cotta

#### WINE BRAISED BEETS

Arugula, Feta, Candied Walnuts, Apple, Pomegranate Seeds, Orange Vinaigrette

#### WILD MUSHROOM RAVIOLI

Arugula, Red Wine Reduction

### ENTRÉE SELECTIONS

#### SHORT RIBS

Parsnip Puree, Honey Glazed Root Vegetables, Jus

#### BEEF BRACIOLA

Mascarpone Polenta, Haricot Verts Tomato

#### ROSEMARY SALMON

Crispy Smashed Fingerlings, Ratatouille Caper Butter

#### MUSHROOM RISOTTO

Parmigiano Reggiano, Marsala Mushrooms, Truffled Red Wine

### DESSERT OPTIONS

#### ASSORTED MINIATURE FRENCH PASTRIES AND SHOTS

S'more Squares, Chocolate Dipped Strawberries, Raspberry Mousse Tart  
Tiramisu, White Chocolate Banana Cream Pie

#### CHOCOLATE CHERRY MOUSE

Black Forest Cake, Vanilla Sugar Tuile



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# SUMMER

## SAMPLE OFFERINGS

### HORS D'OEUVRES

#### TROPICAL TUNA TARTARE

Pineapple, Pickled Onion, Plantain Crisp

#### BLACKENED DIVER SCALLOP

Mango Salsa

#### LINWOODS JUMBO LUMP CRAB CAKES

Toasted Crouton, Cocktail Sauce  
or Remoulade

#### BABY WHOPPER

Cheddar Cheese, Ketchup, LTO  
Pickle, on a Pretzel Bun

#### GOAT CHEESE PANNA COTTA

Pickled Strawberries, Black Pepper, Brioche

#### NASHVILLE HOT CHICKEN & WAFFLES

Remoulade, Honey Drizzle

### FIRST COURSE

#### SUMMER BURRATA SALAD

Heirloom Tomatoes, Pickled Red Onion, Balsamic Pearls, Ciabatta Crisps

#### BLUEBERRY WATERMELON SALAD

Blueberry and Thyme Gastrique, Feta Cheese, Fresh Mint, Pickled Onions, Cucumber

#### CRAB CAKE

Fried Green Tomato, Corn Puree, House Made Remoulade, Tomato Jam

### ENTRÉE SELECTIONS

#### NY STRIP STEAK AU POIVRE

Brandy Peppercorn Sauce, Crispy Fingerlings, Green Beans, Corn, Roasted Tomatoes

#### PAN SEARED HALIBUT

Olives, Cherry Tomatoes, Fennel, Red Onions, Risotto Cake, Saffron-Vadouvan Broth

#### PERUVIAN CHICKEN

Street Corn, Cotija Cheese, Salsa Verde, Crispy Tortilla

### DESSERT OPTIONS

#### HOUSE MADE BLUEBERRY TART

Vanilla Ice Cream

#### DESSERT SHOTS

Strawberry Shortcake | Key Lime | Lemon Meringue



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# GLUTEN-FREE SAMPLE OFFERINGS

## HORS D'OEUVRES

### LAMB LOLLIPOP

Mint Gastrique

### PETITE "REUBENS"

Corned Beef Roulade, Sauerkraut, 1000 Island  
Crispy Shallots w/Caraway Seeds

### BLACKENED CHICKEN TACO

Pickled Veg, Micro Greens, and Avocado on a  
Crispy Gluten-Free Shell

### CRISPY CAULIFLOWER BITE

Sweet & Spicy Chili Sauce

### GULF SHRIMP COCKTAIL

Cocktail Sauce

## FIRST COURSE

### ROCKET PEAR SALAD

Arugula, Fresh Shaved Parmesan Cheese  
Walnuts, Red Wine Poached Pears, Dried  
Cranberries, Sweet Vinaigrette

### DIVER SCALLOPS WITH SWEET POTATO RISOTTO

Truffle Bean Salad

## ENTRÉE SELECTIONS

### SLICED DAKOTA STEAK

Mushroom Pan Sauce, Whipped Potatoes  
Roasted Asparagus

### GRILLED ATLANTIC SALMON

Apple Cider Reduction, Whipped Potatoes  
Roasted Seasonal Vegetables

## GLUTEN FREE DESSERT

Chocolate Dipped Strawberries, Peanut Butter Crunch, S'mores  
Chocolate Mousse Cups

Creamsicle Cup with White Chocolate, Cheesecake



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## SPECIALTY COCKTAILS

### BLUEBERRY MOJITO

White Rum, Sparkling Water, Muddled Blueberries, Simple Syrup, Lime, Mint Leaves, Garnished with Fresh Blueberries

### BEE'S KNEES

Gin, Fresh Lime Juice, Honey Syrup, Garnished with Lemon Twist

### PINEAPPLE MARTINI

Linwoods' Signature Cocktail Featuring House-Infused Hawaiian Gold Pineapple Vodka

### L 75

Our Play on the Traditional French 75 Cocktail Featuring St. Germain, House Infused Butterfly Pea Flower Gin Fresh Lemon Juice, Poured Over Sparkling Wine

### THE PALOMA

Tequila, Grapefruit Juice, Club Soda, Garnished with Orange or Grapefruit Wedge

### ESPRESSO MARTINI

Vodka, Kahula, Cold Brew, Espresso Beans

## MOCKTAILS

### BLACKBERRY LEMON SPRITZER

Lemonade, Club Soda, Muddled Blackberries

### CUCUMBER BASIL LIMEADE

Limeade, Club Soda, Muddled Basil Leaves and Cucumbers

### SPARKLING CRANBERRY CIDER

Sparkling Apple Cider, Lemon Lime Soda, Cranberry Juice, Garnished with Fresh Cranberries

### GRAPEFRUIT GINGER SPRITZER

Grapefruit juice, Ginger Beer, Cranberries, Garnished with Mint Leaves