

# 28 SOUTH

## BANQUETS & EVENT MENU

240-347-4932//www.28south.NET



### APPETIZERS

#### **Cheese Display (serves 25)**

Havarti, Muenster & Gouda cubes with cracker assortment. \$50

#### **Vegetable Tray (serves 25)**

Seasonal vegetables served with maple fig dip. \$45

#### **Shrimp Rangoon Tartlets**

Petite phyllo cups filled with seafood infused cream cheese, garnished with baby shrimp. \$1.5

#### **Filet Crostini**

Crostini topped with tender roast beef. Finished with rosemary & horseradish infused creme fraiche. \$2

#### **Finger Sandwiches**

Petite sandwiches on rye, roast beef, turkey ham or chicken salad on mini croissant. \$3 Each

#### **Crab Dip**

Blue crab infused cream cheese based dip. Served with crostini & crackers. \$5

#### **Meatballs**

Oven roasted and served with choice of marinara, teriyaki or (Swedish sauce add .25¢). \$1.25

#### **Antipasta Skewers**

Artichoke heart, olive, sun-dried tomato and mozzarella & finished with balsamic reduction. \$3.25 Each

#### **Mini Quiche**

With bacon & onion. \$1.50 Each

#### **Don't See What You Want?**

This is just a basic list, if you have a theme or idea that you do not see on here ask. Our chefs can make just about any item to fit your needs. We can even do tastings for you.

### ENTREES

#### **Chicken Champignon**

Chicken dredged in seasoned flour then pan seared & finished with a Champagne, mushroom cream sauce.

#### **Chicken Lucy**

Panko encrusted chicken breast pan fried and finished with a fresh sage cream reduction.

#### **Orange Chicken**

Suggested to use chicken thighs but can be done with bone in breast. Seasoned and oven roasted in a sweet orange glaze.

#### **Fried Chicken**

You got it, breaded and fried golden brown.

#### **Roast Pork Loin**

Tender, slow cooked pork loin finished with your choice of shittake veal reduction or a maple sage mustard glaze.

#### **Honey Braised Salmon**

Pan seared salmon filet braised in honey.

#### **Smoked Beef Brisket**

Smoked in house and served with a caramelized shallot demi glaze.

#### **Maryland Crabcake's**

Blue crab lump folded with our signature blend seasonings.

#### **Baked Tilapia**

Dredged and seared tilapia topped with an apricot sherry cream sauce.

#### **28 Pasta**

Chicken, prosciutto, shrimp & broccoli tossed in a rich roasted garlic cream sauce over linguine noodles.

### SOUP, SALAD & DIETARY NEEDS

#### **Caesar Salad**

Romaine hearts tossed with Parmesan, croutons & house-made dressings. (Side Salad) \$5

#### **House Salad**

Harvest blend lettuce topped with cucumber, tomato, pepper & red onion. Choice of dressing: Ranch, Raspberry Vinaigrette, Italian, 1000 Island or Honey mustard. (Side Salad) \$4

#### **Beef Barley Soup**

Tender roast beef, vegetables & toasted barley in a rich beef stock. \$4Cup \$5Bowl

#### **Chicken Noodle Soup**

Oven roasted chicken thigh meat & mirepoix in chicken broth with noddles. \$3.5 Cup \$4.5 Bowl

#### **Cream of Crab**

Blue crab claw & veggies in a sherry cream reduction. \$5 Cup \$7 Bowl

#### **Vegetarian Ratatouille Pasta**

Eggplant, yellow squash, zucchini, red onion, mushrooms & penne noodles tossed in tomato sauce. \$15

#### **Vegan Tofu Scramble**

Firm tofu marinated in saffron infused Chardonnay sauteed with red onion, spinach, tomato strips and mushrooms. Served over rice. \$16

#### **Gluten Free Options**

Most of our items we are able to make gluten free. We also have other options for any other allergy as well.

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### ACCOMPANIMENTS (STARCHES)

\$4 Ala Carte

**Roasted Red Potatoes**  
Rosemary & garlic.

**Russian Fingerling Potatoes** Add \$1  
Roasted with garlic & rosemary.

**Rice**  
Saffron rice or rice pilaf.

**Blistered Corn & Red Pepper**  
Sweet corn sauteed with diced  
roasted red pepper.

**Barley Risotto** Add \$1  
Barley in cream finished with  
Parmesan cheese.

**Dirty Mashed Potatoes**  
Skin on. Whipped with garlic  
infused milk & whole butter.

### ACCOMPANIMENTS (VEGGIES)

\$4 Ala Carte

**Sauteed Green Beans**  
Fresh green beans sauteed with  
bruniose garlic & shallot.

**Vegetable Mèlange**  
Yellow squash, zucchini, red onion  
& carrot.

**California Blend**  
Broccoli, cauliflower & baby carrots

**Asparagus**  
(market pricing)

### LUNCHEON

**Sandwich Platter**  
Assortment of turkey, ham & roast  
beef sandwiches. Served with house-  
made chips. \$9

**Wraps**  
Chicken salad, tuna or veggie wraps.  
Served with house-made chips. \$9

**Lunch Sides**  
Pasta Salad, cole slaw, baked beans  
or any side of the like. \$3

### DINNER PACKAGES

**Single Entree Option**  
Choice of any chicken, pork, tilapia  
or pasta options (8oz) with two  
accompaniments. \$18

**The Pick Two**  
Choice of two Chicken, pork, tilapia  
or pasta options (5oz) with two  
accompaniments. \$26

**The Third**  
Choose three chicken, pork, tilapia or  
pasta options with two  
accompaniments. \$30

### THE LOFT

**Beef & Seafood Options**  
Due to the fluctuation of the beef  
and seafood markets we will be  
pricing them for the date of your  
event to ensure you are getting the  
best bang for your buck. If you are  
interested in options, we will let you  
speak to Chef to come up with ideas  
tailored to you.

### DESSERT

**Mini Cheesecakes**  
Assortment to include: chocolate  
cappuccino, silk tuxedo, vanilla,  
chocolate chip, lemon raspberry &  
amaretto almond. \$1.5 Each

**Fresh Baked Cookies**  
Assortment of chocolate chip, peanut  
butter & sugar. .75¢ Each

**Apple Pie Bar**  
Finished with caramel drizzle. \$3  
Each

**Chocolate Cake**  
Chocolate butter cake with chocolate  
ganache & chocolate mousse. \$6  
Each

**Fresh Baked Pie's**  
From peach to berry or lemon  
meringue we have you covered.  
Pricing per pie.

### EVENT SPACES

**The Ballroom**  
Spacious, private and open floor plan  
that can accommodate up to 120  
people for all types of occasions.  
Whether it is a rehearsal dinner, baby  
shower or business meeting.

**The Mezzanine**  
This balcony overlooks the main  
dining room and can accommodate  
up to 25 comfortably. It is semi  
private and accessible by the stairs in  
the back of the dining room. (Plated  
dinners only)