

The **OREGON** GRILLE

Party Menu

Butlered Hors d'Oeuvres

(\$3.50 per piece)

Clams Casino

Blue Point Oyster

Cucumber & apple mignonette

Boursin filled Endive

Pear, almond & aged balsamic

(\$4.00 per piece)

Beef Brochette

Horseradish Aioli

Chilled Shrimp Cocktail

Sesame Shrimp Toast

Spicy marmalade

(\$4.50 per piece)

Mini Crab Cake

Tenderloin Tips

Fruit & Fromage

Serving 15 to 20 people \$55

Serving 25 to 40 people \$95

Vegetable Crudités

Serving 15 to 20 people \$35

Serving 25 to 40 people \$55

The OREGON GRILLE

Appetizers & Soups

(Select three if less than 30 guests ~ select two if over 30 guests)

Lobster Bisque • \$11

Clams Casino • \$15

Oysters Rockefeller

Topped with creamed spinach and parmesan • \$18

Beef Tenderloin Carpaccio

Marinated shitake mushrooms, pickled red onion, pistachio ·\$18

Chilled Shrimp Cocktail ·\$18

Salads

(Select two if less than 30 guests ~ select one if over 30 guests)

Mixed Greens

Assorted baby lettuce, cucumber, carrot, red onion, grape tomatoes, vinaigrette · \$10

Caesar

Ciabatta croutons, asiago, roasted garlic dressing · \$11

The Oregon

*Belgian endive, watercress, button mushrooms, granny smith apple,
hearts of palm, vinaigrette* · \$12

Kurtz

*Bibb lettuce, Roquefort cheese, chopped egg, house smoked chicken breast,
tomato, cucumber, pumpkin seeds, vinaigrette* · \$14

Prices & Menu selections subject to change

The OREGON GRILLE

Lunch Party Menu

Entrees

(Select three if less than 30 guests ~ select two if over 30 guests)

Creole Peacemaker

Fried oysters with tartar sauce, cheddar cheese and bacon · \$12

Shrimp Salad Sandwich

Large Gulf Shrimp · \$15

Caprese Flatbread

Sliced tomato, fresh mozzarella, basil pesto, balsamic reduction · \$13

Maryland Crab Melt

Sliced tomato, aged cheddar, toasted English muffins · \$24

Pan-Fried Rainbow Trout

Diced potato, artichoke hearts, mushrooms, capers, lemon and butter · \$18

Jumbo Lump Crab Cake

Fresh sweet corn, grape tomatoes, avocado mousse · \$18

Chicken Madrilena

*Chicken dipped in egg with garlic, parsley and parmesan, sautéed
and served over orzo and smoked tomato butter · \$17*

Grilled Filet Mignon & Honey Buttered Shrimp

6 oz filet mignon, honey buttered shrimp, ratatouille, chive oil · \$23

Side Dishes

(Served family style)

Creamy Mashed Potatoes \$9 Pomme Fries \$7 Asparagus \$10

Mushrooms \$8 Buttered Broccoli \$10 Creamed Spinach \$8 Crispy Onions \$5

Black Truffle Macaroni & Cheese \$10

Prices & Menu selections are subject to change

The OREGON GRILLE

Brunch Party Menu

Entrees

(Select 3 if less than 30 guests, select 2 if over 30 guests)

The Grille Classic

*Crab hash with sliced grilled tenderloin, poached eggs,
béarnaise and red pepper sauce · \$18*

Classic Eggs Benedict

Poached eggs, grilled ham, English muffins, hollandaise, home fries · \$12

Pan Seared Rainbow Trout

Diced potatoes, artichoke hearts, mushrooms, capers, lemon, butter · \$19

Maryland Crab Melt

Sliced tomato, aged cheddar, toasted English muffin · \$18

The Polo Club

Grilled chicken, applewood bacon, bibb lettuce, tomato, mayonnaise, brioche Roll · \$16

Jumbo Lump Crab Cake

Fresh sweet corn, grape tomatoes, avocado mousse · \$18

Chicken Madrileña

*Chicken dipped in egg with garlic, parsley and parmesan, sautéed
and served with orzo and smoked tomato butter · \$17*

Grilled Tenderloin

6 oz. with crispy onions and broccoli florets · \$26

Please only one egg entrée

Side Dishes

(Served family style)

*Creamy Mashed Potatoes \$9 Pomme Fries \$7 Asparagus \$10
Mushrooms \$8 Buttered Broccoli \$10 Creamed Spinach \$8 Crispy Onions \$5
Black Truffle Macaroni & Cheese \$10
Home Fries \$3 Country Sausage \$6 Applewood Smoked Bacon \$5*

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The OREGON GRILLE

Dinner Party Menu

Entrees

(Select three if less than 30 guests ~ select two if over 30 guests)

12 oz. Filet Mignon · \$45

8 oz. Filet Mignon · \$38

Maryland Kitchen Style Swordfish

*Jumbo Lump Crab, grilled sweet corn, asparagus tips,
green onion, balsamic* · \$39

Roasted Bone-in Chicken Breast

Roasted fingerlings, asparagus, bacon and aged cheddar gratin, calvados jus · \$34

Jumbo Lump Crab Cakes

Sautéed fresh sweet corn, grape tomatoes, avocado mousse · \$36

Pan-Fried Rockfish

Crab hash and Delmarva salsa · \$39

Grilled Blackened Wild Atlantic Salmon

Ratatouille, forbidden rice, saffron beurre blanc · \$46

8 oz. Filet Mignon & Crab Cake · \$56

4 oz. Filet Mignon & Crab Cake · \$39

Side Dishes

(Served family style)

Creamy Mashed Potatoes \$9 Pomme Fries \$7 Asparagus \$10

Mushrooms \$8 Buttered Broccoli \$10 Creamed Spinach \$8 Crispy Onions \$5

Black Truffle Macaroni & Cheese \$10

Please remind your guests jackets are recommended for gentlemen

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The **OREGON** GRILLE

Dessert Menu

(Select two)

Chef's Choice Cheese Cake · \$9

Vanilla Crème Brûlée · \$11

Key Lime Pie

Made with real key lime juice and topped with fresh whipped cream · \$8

Flourless Espresso Chocolate Cake · \$9

Vanilla Ice Cream

Haagen-Dazs · \$5

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