



SHAREABLE APPETIZERS

SERVE 8-10 GUESTS

PLATTERS

HONEY OLD BAY WINGS	80
25 crispy wings, green goddess sauce	
FRIED GREEN TOMATOES ^V	65
12 cornmeal crusted, spinach cream, corn salad, balsamic vinaigrette	
CRISPY CALAMARI	75
fried calamari and seasonal vegetables w/ green goddess & charred lemon	
BUTTER GLAZED BISCUITS ^V	85
20 home-style biscuits, seasonal condiments	
MAPLE CAESAR SALAD	65
romaine, parmesan, egg, bacon, croutons	
SPRING SALAD	65
mixed greens, candied walnuts, goat cheese, oranges, apple vinaigrette	
CHICKEN AND WAFFLE BITES	60
biscoff cookie butter infused waffle w/ crispy chicken	

HANDHELDS

PLATTERS OF 12 EACH

DEVEILED EGGS	48
panko-crusted, bacon, scallions	
MAC N CHEESE BALLS	60
3 cheese blend, panko crusted	
LAMB LOLLIPOPS	120
caribbean jerk	
CRISPY CHICKEN SLIDERS	72
truffle honey mustard, homemade pickles	
CRISPY FISH SLIDERS ^V	72
crispy catfish, spinach, dc tartar	
MINI CRABCAKES	MKT
remoulade, lemon	

DESSERT

SWEET POTATO BREAD PUDDING	80
BANANA CHEESECAKE PUDDING	80

*this may be served raw or undercooked - consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness | **GS** gluten-sensitive | **V** vegetarian



SHAREABLE APPETIZERS

PASSED/STATIONED HORS D'OEUVRES

20 PIECE MINIMUM

CHICKEN & WAFFLE BITES biscoff cookie butter infused waffle w/ crispy chicken	5	FRIED GREEN TOMATOES ^V cornmeal crusted, spinach cream, corn salad, balsamic vinaigrette	5
MAC N CHEESE BALLS 3 cheese blend, panko crusted	5	CAJUN SHRIMP jumbo shrimp with cajun cream sauce	8
SHRIMP N GRITS CUPS jumbo shrimp, turkey sausage & tomatoes served over parmesan grits	9	MINI CRABCAKES remoulade, lemon	MKT
CRISPY FISH SLIDERS ^V crispy catfish, spinach, dc tartar	6	STEAK SKEWERS grilled with cajun butter & topped with salsa verde	10
DEVEILED EGGS panko-crusted, bacon, scallions	4	MOZZARELLA & TOMATO SKEWERS fried mozzarella, heirloom tomatoes drizzled with balsamic glaze	9
LAMB LOLLIPOPS caribbean jerk	10	MINI PEACH COBBLER BITES	6
CRISPY CHICKEN SLIDERS truffle honey mustard, homemade pickles	6	BANANA CHEESECAKE PUDDING CUPS	6
		SWEET POTATO BREAD PUDDING CUPS	6

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PLATED BRUNCH/LUNCH

\$50 PER PERSON

ENTRÉES

SELECT 4

CRISPY FISH SANDWICH

cornmeal breaded catfish w/ arugula & dc tartar on a brioche bun, tater tots

BERRY FRENCH TOAST

vanilla-infused crusted challah french toast topped w/ fresh berries

CHICKEN & BISCOFF WAFFLES

biscoff cookie butter infused waffle served w/ crispy chicken thighs or wings

JUMBO SMOTHERED CHICKEN & BISCUITS

fried chicken served over fluffy biscuits, cheesy eggs, & our signature cajun cream sauce

CRISPY CHICKEN SANDWICH

crispy chicken, truffle honey mustard & homemade pickles served on a brioche bun, tater tots

POWER BOWL

avocado, spinach & kale, mushrooms, cauliflower florets w/ multi-grain toast, & pesto sauce

SALAD

SELECT 1

MAPLE CAESAR SALAD

romaine, parmesan, egg, bacon, croutons

SPRING SALAD

mixed greens, candied walnuts, goat cheese, oranges, apple vinaigrette

DESSERT

SELECT 1

SWEET POTATO BREAD PUDDING

BANANA CHEESECAKE PUDDING

PEACH COBBLER HAND PIE

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PLATED DINNER

\$60 PER PERSON

ENTRÉES

SELECT 4

CAROLINA LOW COUNTRY GUMBO

turkey sausage, hand picked crab meat, shrimp
w/ fried okra & charleston slow cooked rice

**CHEF SAMMY'S AWARD WINNING
SHRIMP & GRITS**

jumbo shrimp, turkey sausage, tomatoes
& scallions served over cheese grits
w/ cajun cream sauce

M&H SIGNATURE RIBEYE STEAK*

succulent ribeye steak with our signature rub
cooked to perfection paired with asparagus

CRISPY CHICKEN SANDWICH

crispy chicken, truffle honey mustard
& homemade pickles served on a brioche bun,
tater tots

CRISPY FISH SANDWICH

crispy catfish w/ spinach & dc tartar
on a brioche bun, tater tots

VEGGIE BOWL ^V

chesapeake corn, hot honey cauliflower,
broccolini, sweet potatoes, & rice

SALAD

SELECT 1

MAPLE CAESAR SALAD

romaine, parmesan, egg, bacon, croutons

SPRING SALAD

mixed greens, candied walnuts, goat cheese
oranges, apple vinaigrette

DESSERT

SELECT 1

SWEET POTATO BREAD PUDDING

BANANA CHEESECAKE PUDDING

PEACH COBBLER HAND PIE

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PLATED DINNER

\$80 PER PERSON

ENTRÉES

SELECT 4

CAROLINA LOW COUNTRY GUMBO

turkey sausage, hand picked crab meat, shrimp
w/ fried okra & charleston slow cooked rice

CHEF SAMMY'S AWARD WINNING SHRIMP & GRITS

jumbo shrimp, turkey sausage, tomatoes
& scallions served over cheese grits
w/ cajun cream sauce

CAJUN SEAFOOD PASTA

cajun butter sauce w/ leeks & tomatoes
w/ shrimp & crab

M&H SIGNATURE RIBEYE STEAK*

succent ribeye steak with our signature rub

TAIL OF TWO FISH

crispy battered catfish & atlantic salmon
served w/ creamy grits

CARIBBEAN JERK LAMB CHOPS

served with crispy herb smashed potatoes
& asparagus

VEGGIE BOWL ^V

chesapeake corn, hot honey cauliflower,
broccolini, sweet potatoes, & rice

DESSERT

SELECT 1

SWEET POTATO BREAD PUDDING

BANANA CHEESECAKE PUDDING

PEACH COBBLER HAND PIE

SHAREABLE APPETIZERS

SELECT 2 - SERVED FAMILY STYLE

BUTTER GLAZED BISCUITS

home-style biscuits served
w/ seasonal condiments

FRIED GREEN TOMATOES ^V

cornmeal crusted, spinach cream, corn salad,
balsamic vinaigrette

HONEY OLD BAY WINGS

crispy wings served w/ green goodness sauce

CRISPY CALAMARI

fried calamari w/ green goddess & charred lemon

SALAD

SELECT 1

MAPLE CAESAR SALAD

romaine, parmesan, egg, bacon, croutons

SPRING SALAD

mixed greens, candied walnuts, goat cheese,
oranges, apple vinaigrette

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MILK & honey

SOUTHERN INSPIRED KITCHEN

FAMILY STYLE MENU

\$65 PER PERSON

ENTRÉES

SELECT 2

CAJUN PASTA

cajun butter sauce w/ leeks & tomatoes w/ blackened chicken

CHEF SAMMY'S AWARD WINNING SHRIMP & GRITS

jumbo shrimp, turkey sausage, tomatoes & scallions served over cheese grits w/ cajun cream sauce

CRISPY FRIED CHICKEN

assorted bone in or boneless chicken thighs

VEGGIE BOWL ^V

chesapeake corn, hot honey cauliflower, broccolini, sweet potatoes, & rice

APPETIZER

BUTTER GLAZED BISCUITS

home-style biscuits served w/ seasonal condiments

SALAD

SELECT 1

MAPLE CAESAR SALAD

romaine, parmesan, egg, bacon, croutons

SPRING SALAD

mixed greens, candied walnuts, goat cheese, oranges, apple vinaigrette

SIDES

SELECT 2

FRENCH FRIES

CANDIED YAMS ^{GS}

BROCCOLINI ^{GS}

CRISPY SMASHED POTATOES

COLLARD GREENS ^{GS}

ASPARAGUS ^{GS}

DESSERT

SELECT 1

SWEET POTATO BREAD PUDDING

BANANA CHEESECAKE PUDDING

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FAMILY STYLE MENU

\$75 PER PERSON

ENTRÉES

SELECT 2

M&H SIGNATURE STEAK* ^{GF}
signature rub, sliced

CHEF SAMMY'S AWARD WINNING SHRIMP & GRITS
jumbo shrimp, turkey sausage, tomatoes & scallions served over cheese grits w/ cajun cream sauce

CAJUN PASTA
cajun butter sauce w/ leeks & tomatoes w/ blackened chicken

PAN SEARED SALMON & GRITS ^{GS}
blackend salmon on a bed of cheese grits w/ cajun cream sauce, tomatoes & scallions

VEGGIE BOWL ^V
chesapeake corn, hot honey cauliflower, broccolini, sweet potatoes, & rice

SIDES

SELECT 2

FRENCH FRIES

CANDIED YAMS ^{GS}

BROCCOLINI ^{GS}

CRISPY SMASHED POTATOES

COLLARD GREENS ^{GS}

ASPARAGUS ^{GS}

APPETIZER

SELECT 1

BUTTER GLAZED BISCUITS
home-style biscuits served w/ seasonal condiments

DEVEILED EGGS
breaded and fried, bacon, scallions

FRIED GREEN TOMATOES ^V
cornmeal crusted, spinach cream, corn salad, balsamic vinaigrette

SALAD

SELECT 1

MAPLE CAESAR SALAD
romaine, parmesan, egg, bacon, croutons

SPRING SALAD
mixed greens, candied walnuts, goat cheese, oranges, apple vinaigrette

DESSERT

SELECT 1

BANANA CHEESECAKE PUDDING

PEACH COBBLER HAND PIE

SWEET POTATO BREAD PUDDING

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FAMILY STYLE MENU

\$120 PER PERSON

ENTRÉES

SELECT 3

M&H SIGNATURE STEAK* ^{GF}
signature rub, sliced

CHEF SAMMY'S AWARD WINNING SHRIMP & GRITS
jumbo shrimp, turkey sausage, tomatoes & scallions served over cheese grits w/ cajun cream sauce

CAJUN PASTA
cajun butter sauce w/ leeks & tomatoes w/ blackened chicken

CAJUN SEAFOOD PASTA
cajun butter sauce w/ leeks & tomatoes w/ shrimp & crab

PAN SEARED SALMON & GRITS ^{GS}
blackened salmon on a bed of cheese grits w/ cajun cream sauce, tomatoes & scallions

LAMB LOLLIPOPS
caribbean jerk

VEGGIE BOWL ^V
chesapeake corn, hot honey cauliflower, broccolini, sweet potatoes, & rice

SIDES

SELECT 3

FRENCH FRIES

CANDIED YAMS ^{GS}

BROCCOLINI ^{GS}

CRISPY SMASHED POTATOES

COLLARD GREENS ^{GS}

ASPARAGUS ^{GS}

MAC & CHEESE

APPETIZER

SELECT 2

BUTTER GLAZED BISCUITS
home-style biscuits served w/ seasonal condiments

DEVILED EGGS
breaded and fried, bacon, scallions

FRIED GREEN TOMATOES ^V
cornmeal crusted, spinach cream, corn salad, balsamic vinaigrette

HONEY OLD BAY WINGS
crispy wings, green goddess sauce

CRISPY CALAMARI
fried calamari and seasonal vegetables w/ green goddess & charred lemon

SALAD

SELECT 1

MAPLE CAESAR SALAD
romaine, parmesan, egg, bacon, croutons

SPRING SALAD
mixed greens, candied walnuts, goat cheese, oranges, apple vinaigrette

DESSERT

SELECT 2

BANANA CHEESECAKE PUDDING

PEACH COBBLER HAND PIE

SWEET POTATO BREAD PUDDING

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MILK & honey

SOUTHERN INSPIRED KITCHEN

FAMILY STYLE BRUNCH MENU

\$50 PER PERSON

ENTRÉES

SELECT 2

BERRY FRENCH TOAST ^V

vanilla-infused crusted challah french toast topped w/ fresh berries

JUMBO SMOTHERED CHICKEN & BISCUITS

fried chicken served over fluffy biscuits, cheesy eggs, & our signature cajun cream sauce

CHEF SAMMY'S AWARD WINNING SHRIMP & GRITS

jumbo shrimp, turkey sausage, tomatoes & scallions served over cheese grits w/ cajun cream sauce

APPETIZER

BUTTER GLAZED BISCUITS

home-style biscuits served w/ seasonal condiments

SALAD

SELECT 1

MAPLE CAESAR SALAD

romaine, parmesan, egg, bacon, croutons

SPRING SALAD ^V

mixed greens, candied walnuts, goat cheese, oranges, apple vinaigrette

SIDES

SELECT 2

SCRAMBLED EGGS

CHEESE GRITS ^{GS}

TURKEY SAUSAGE ^{GS}

BACON ^{GS}

CHEESY HASH ^{GS}

CRISPY SMASHED POTATOES

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