

The Light House Bistro is the Exclusive Caterer for the Woodwind



The Light House Bistro gives people with employment barriers the opportunity to learn while developing a resume and earning a living wage.

We are a social enterprise created by The Light House Homelessness Prevention and Support Center to further train culinary students that have graduated from our workforce development and other partnering programs.



Preparation

- All food is prepared to order in our local kitchen using the freshest ingredients possible.
- All food selections are served either chilled or room temperature during your charter.
- The Woodwind Crew will present your catering while you sit back and relax with a cold beverage.



Prices

- Please note that all prices are per person unless otherwise indicated.
- Listed prices include all necessary disposable utensils and containers. Catering is packaged for each guest and will be served by the crew.
- Your Woodwind Sales Agent will make all of your catering arrangements with the **Light** House Bistro.

All catering is boxed for each guest and served chilled (unless otherwise indicated) GF = Gluten Free V = Vegetarian VE=Vegan

Prices do not include 6% sales tax and \$35 delivery fee



Brunch Selections

Light Brunch

Vanilla Greek Yogurt Topped Fresh Berries & House-Made Granola 2 Spinach, Mushroom, & Boursin Egg Bites \$16.50 per guest

Brunch Wrap

Egg, Cheddar Cheese, Avocado, & Diced Potatoes Served Warm with House-Made Salsa and Ginger Scone \$17.00 per guest

Bagel Box

Smoked Whitefish Spread, Everything Bagel Crisps, Mixed Cherry Tomatoes, Cucumber Rounds \$20.00 per guest

Brunch Bar

Bloody Marys, Screwdrivers & Mimosas in addition to your prepaid Beer & Wine Bar

(talk to your sales associate for pricing)

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Appetizers

Double Dip

Black Bean Hummus (VE) House-Made Pimento Cheese (V) Served with Naan \$12.00 per guest

Charcuterie Box

Prosciutto, Soppressata & Spanish Chorizo Goat Cheese & Smoked Gouda Served with Rice Crackers & Crostini \$17.00 per guest

No Meat Charcuterie

Fig "Salami", Olive Tapenade, (V) Goat Cheese & Fresh Fruit Served with Rice Crackers & Crostini \$18.00 per guest

Make It A Maryland Tradition

Chesapeake Snack Box

Chilled Crab Dip House-Made Corn Tortilla Crisps (GF) Chesapeake Nut Mix (GF) \$19.50 per guest



4 oz. Crab Cake

Served with Tarragon Remoulade & Lemon Wedge \$24.00 per guest

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Crew Meals

Choose up to 3 Varieties \$21.00 per guest

Sandwich Choices

Honey Ham & Boursin Cheese with rosemary mustard, arugula, on rye bread
Herb Grilled Chicken with Dijon mustard, lettuce, tomato on rye bread
Tuscan Roast Beef with horseradish sauce, arugula, tomato on sourdough bread
"Yacht" Club with turkey, bacon, garlic aioli, and Swiss on multigrain bread
Cranberry Pecan Chicken Salad Wrap with fresh greens, and mayo
Hearts and Greens Wrap with artichoke hearts, power greens, Swiss,
almonds, tarragon mayo (V)

Crab Cake Sandwich with Tarragon Remoulade on brioche (Add \$10.00/guest)

Sandwiches Include:

Citrus Slaw (V), Corn Potato Salad (V), and Chocolate Chip Cookie (Gluten Free Bread Available)

Individual Salad Choices

Mustard BBQ Pulled Chicken Salad with avocado, tomatoes, greens, quinoa, pistachios, lemon, olive oil (GF)

Protein Bowl with black beans, quinoa, butternut squash, fried tofu, cilantro-lime vinaigrette (GF) (V)

Bistro Salad with Seared Chicken *OR* Salmon, tomato, cucumber, Balsamic vinaigrette *or* house ranch dressing (GF)

Salads Include: Chocolate Chip Cookie

<u>Kid Choices</u> 2 Hawaiian Roll Sliders

Almond Butter & Jam, Peanut Butter & Jam, or Turkey and Cheese Kid's sliders come with fresh fruit and cookie

We use Blueberry Pomegranate Jam (Substitution available upon request)

\$9.75 per guest

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The Captain's Picnic

Select up to 3 Meals

Herb Grilled Chicken with Tomato Coulis (GF)

Arugula, Marinated Tomatoes and Mozzarella \$30.00 per guest

Seared Ginger-Lime Shrimp (GF)

Haricot Verts, Coconut-Cilantro Rice, Sweet Chili Sauce \$30.00 per guest

Seared Salmon (GF)

Caramelized Fennel and Leeks, Quinoa Salad with lemon vinaigrette \$30.00 per guest

Sliced Hanger Steak (GF)

Balsamic Grilled Onions, Chimichurri sauce
"Wedge" Salad
with blue cheese, house ranch drizzle, mixed cherry tomatoes, bacon
\$30.00 per guest

Balsamic Portobello Mushroom "Steak" (V) (GF)

Fresh Mozzarella, Tomato and Basil, Chimichurri Sauce \$30.00 per guest

Two 3 oz. Maryland Crab Cakes

Corn-Potato Salad, Citrus Slaw, Tarragon Remoulade, Lemon Wedge \$42.00 per guest

Includes: Dinner Roll and Butter and Chocolate Chip Cookie

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Treats & Sweets

Sweet Sailing

Brownie, Chocolate Chip Cookie, Beignet \$7.25 per guest

Oatmeal Chocolate Chip Cowboy Cookie

\$4.50 per guest

Light House Bistro Granola

with Vanilla Greek Yogurt & Chocolate Chips \$8.00 per guest

Gluten Free Treats

Seasonal Flavors \$7.25 per guest

Cupcakes

Minimum is 12 cupcakes per flavor

Red Velvet with Cream Cheese Icing
Vanilla Cake with Chocolate Icing
Pumpkin Cake with Cream Cheese Icing (GF)
Chocolate Cake with Chocolate Icing
\$5.00 each

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All catering comes packed for each guest.

Crew Meal

Double Dip



Charcuterie



No Meat Charcuterie



Sandwich



Protein Bowl



Pulled Chicken



Kid's Choice



Grilled Chicken



<u>Captain's Picnic</u> Seared Salmon



Hanger Steak



Chesapeake Snack



Maryland Traditions

4oz. Crab Cake



Picnic Crab Cakes



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