

Dinner Entrées

Atlantic salmon broiled salmon accented with Cajun thyme and lemon sauce	32.99
crab stuffed flounder fillet of flounder stuffed with Old Bay® seasoned blue crab meat with a chardonnay cream sauce	32.99
roast sirloin of beef sirloin of beef accented with fresh herbs and garlic with a Burgundy wine and wild mushroom sauce	30.99
prime rib of beef slow roasted prime rib of beef au jus with horseradish cream	36.99
French market tenderloin roasted beef tenderloin with a peppercorn and caramelized shallot cabernet sauvignon sauce	42.99

Combinations

grilled breast of chicken & Maryland crab cake	39.99
herb supreme sauce	seasoned with Old Bay®
grilled breast of chicken & filet mignon	40.99
herb supreme sauce	bordelaise sauce
filet mignon & Maryland crab cake	45.99
bordelaise sauce	seasoned with Old Bay®
filet mignon & broiled salmon	45.99
bordelaise sauce	dill cream sauce

Plated Dinners Desserts—select one

Sweet Endings

mousse martini—chocolate, strawberry, or cappuccino
New York style cheesecake
chocolate, carrot or coconut layer cake
apple, cherry, peach or pecan pie
ice cream or sherbet

Specialty Desserts

2.50

cheesecake—chocolate chip, raspberry or New York style with fruit topping
Reese's chocolate peanut butter pie
key lime pie

Premium Dessert Selection

3.50

salted caramel vanilla crunch cake

Prices do not include sales tax & 21% service charge..

*\$2.00 per person charge for choice of two entrees
\$3.00 per person charge for choice of three entrees
\$1.00 per person charge for choice of two desserts
\$2.00 per person charge for choice of three desserts*



Plated Dinners Accompaniments

all entrees include:
 your selection of appetizer, salad, and dessert
 fresh seasonal vegetables
 Chef's selection of rice or potatoes
 assorted rolls and sweet cream butter
 freshly brewed coffee and decaffeinated coffee
 selection of flavored and herbal teas
 freshly brewed iced tea

Appetizers (select one)

Italian wedding soup
 roasted corn and potato chowder
 cream of broccoli
 New England clam chowder
 fettuccine alfredo
 roasted vegetables over linguini
 fresh fruit martini

Premium Selections A **2.00**

lobster bisque
 wild mushroom cappuccino
 tomato and fresh mozzarella bruschetta

Premium Selections B **4.00**

sliced fruit plate with seasonal berries
 crab claw and shrimp martini
 petite Maryland crab cakes

Salads (select one)

garden greens with tomato, cucumbers, and carrot zest
 mesclun greens, Roma tomatoes & fresh mozzarella with balsamic vinaigrette
 baby spinach salad with mushroom, egg, and bacon
 classic Caesar salad with herb croutons

Premium Selections **2.00**

baby field greens salad with Bartlett pears and Gorgonzola cheese
 baby field greens with a warm goat cheese tartlette, and orange balsamic vinaigrette
 grilled Caesar (*romaine heart, shaved parmesan, herb croutons, and Roma tomato*)

Dinner Entrées

apple walnut chicken **29.99**

baked breast of chicken stuffed with an apple walnut dressing
 and topped with chardonnay sauce with a hint of nutmeg

chicken picatta **29.99**

lightly sautéed breast of chicken with a lemon caper sauce

breast of chicken Boursin **29.99**

roasted chicken breast stuffed with mozzarella and Boursin
 cheese topped with an herb infused Chablis cream sauce

chicken florentine **29.99**

Breast of chicken topped with spinach mornay sauce

pepper crusted loin of pork **29.99**

accented with caramelized Vidalia onions and Dijon cream sauce

medallions of pork **29.99**

medallions of roast loin of pork infused with fresh rosemary
 served with a fresh horseradish glaze

*Minimum of 20 guests for private banquet meal
 Guarantees under 20 guests will incur a \$50.00 service charge
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