

*A La Carte Dinner Offerings*  
TO BE SERVED PLATED OR BUFFET STYLE

*Starters*

SALADS

- TENDER MIXED MESCLUN GREENS WITH GRAPE TOMATOES, SLICED RED ONIONS *with* BALSAMIC VINAIGRETTE  
**\$4.00** PER PERSON
- SPINACH SALAD *with* GOAT CHEESE, GRATED EGG & SMOKED BACON *with* DIJON VINAIGRETTE  
**\$5.00** PER PERSON
- GREEK SALAD WITH KALAMATA OLIVES, FRESH TOMATOES, CUCUMBERS, OREGANO, & FETA CHEESE *with* OIL & VINEGAR  
**\$5.00** PER PERSON
- CLASSIC CAESAR SALAD  
**\$4.00** PER PERSON

SOUPS

- TOMATO BASIL  
**\$4.00** PER PERSON
- MINISTRONE  
**\$4.00** PER PERSON
- CHICKEN WITH ORZO  
**\$4.00** PER PERSON
- LOBSTER BISQUE  
**\$5.00** PER PERSON

*Side Selections*

- OVEN ROASTED RED BLISS POTATOES  
**\$4.00** PER PERSON
- GARLIC MASHED POTATOES  
**\$3.00** PER PERSON
- POTATOES AU GRATIN  
**\$4.00** PER PERSON
- SCALLOPED POTATOES  
**\$3.00** PER PERSON
- WILD RICE PILAF  
**\$4.00** PER PERSON
- GREEN BEAN ALMONDINE  
**\$4.00** PER PERSON
- VEGETABLE MEDLEY  
**\$3.00** PER PERSON
- SNOW PEAS WITH BABY CARROTS  
**\$4.00** PER PERSON
- ASPARAGUS  
**\$5.00** PER PERSON

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*Entrées*

- BEEF WELLINGTON  
*En Croute with Pate*  
**\$34.00** PER PERSON
- BEEF TENDERLOIN  
*Seared with Cabernet Reduction Sauce*  
**\$36.00** PER PERSON
- HOUSE PRIME RIB  
*Seasoned Au Jus with Horseradish & Chive Cream*  
**\$30.00** PER PERSON
- SLICED SIRLOIN  
*Peppercorn Crust with Seasoned Au Jus*  
**\$28.00** PER PERSON
- FILLET MIGNON  
*Served with Herb Butter*  
**\$38.00** PER PERSON
- LEG OF LAMB  
*Rosemary Roasted, served with Fresh Mint Sauce*  
**\$32.00** PER PERSON
- CHICKEN MARSALA  
*Served with Mushrooms & Marsala Wine Sauce*  
**\$28.00** PER PERSON
- CHICKEN PICATTA  
*Served with Capers & Lemon Butter Wine Sauce*  
**\$28.00** PER PERSON
- CHICKEN CORDON BLEU  
*Stuffed with Fontaine Cheese & Ham*  
**\$30.00** PER PERSON
- CHICKEN FLORENTINE  
*Stuffed with Baby Spinach & Boursin*  
**\$28.00** PER PERSON
- SLOW ROASTED TURKEY BREAST  
*Served with Cranberry Sauce & Homemade Gravy*  
**\$28.00** PER PERSON
- HERB ROASTED PORK LOIN  
*Served with Sautéed Apples*  
**\$28.00** PER PERSON
- HONEYBAKED HAM  
*Glazed with Honey & Brown Sugar*  
**\$28.00** PER PERSON
- BROILED FLOUNDER  
*Served with Lemon Butter Sauce*  
**\$28.00** PER PERSON
- DIJON CRUSTED SALMON FILET  
**\$30.00** PER PERSON
- PECAN CRUSTED SMOKED TROUT  
**\$30.00** PER PERSON
- MARYLAND CRAB CAKE  
**\$33.00** PER PERSON
- STUFFED FLOUNDER  
*With Spinach & Boursin*  
**\$28.00** PER PERSON