

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
\$32.00 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
\$34.00 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
\$32.00 PER PERSON
- STUFFED FLOUNDER
With Spinach & Boursin
\$28.00 PER PERSON