

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

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