



Plated Dinner Package Selections

Dinner Includes:

Garden Salad, House-made Dressing, Artisan Bread & Whipped Butter, Freshly Brewed French Roast Coffee and Decaffeinated Coffee & Assorted Teas. Entrées are accompanied with Chef Starch & Seasonal Vegetables where appropriate.

Priced per person unless otherwise noted.

DISPLAY OF IMPORTED & DOMESTIC CHEESES – Served with Mustard & Assorted Gourmet Crackers

CHOICE OF FOUR PASSED HORS D'OEUVRES:

- Prosciutto Wrapped Asparagus** – Grilled and served with Balsamic Glaze
- Tomato & Pesto Bruschetta** – On Toasted Crostini with Fresh Tomatoes
- Asiago & Mushroom Toasts** – With Fresh Herbs & Truffle Essence
- Crab Salad on Cucumber** – Fresh Lump Crab Meat Salad on Cucumber Rounds
- Classic Shrimp Cocktail** – With Cocktail Sauce
- Balsamic Marinated Kabobs** – Choice of Chicken or Beef with Vegetables, or All Vegetable
- Brie & Raspberry Puffs** – Danish Brie & Raspberry Jam in Flaky Pastry

ENTRÉE SELECTIONS – CHOICE OF THREE

- Chicken Picatta** – Pan-roasted & topped with a Lemon-Caper Sauce & Fresh Parsley, \$45
- Stuffed Chicken Breast** – Stuffed with Brie, Spinach & Fire-roasted Red Peppers, Finished with a Sherry Cream Sauce, \$45
- Pan-Roasted Salmon** – Fresh Salmon served with Citrus & Dill Beurre Blanc, \$47
- Maryland Style Crab Cakes** – Pan-roasted & finished with a Whole Grain Mustard-Tarragon Cream Sauce, \$47
- Filet Mignon** – Grilled 8 oz. Filet finished with Red Wine Demi-Glaze or Béarnaise Sauce, \$46
- New York Strip Steak** – Choice aged 8 oz. New York Strip Steak Served with Béarnaise Sauce, \$46
- Prime Rib** (8 oz.) – With Au Jus & Horseradish Cream Sauce, \$46
- Grilled Pork Loin** – Topped with a Brandied-Cherry Demi-Glaze, \$44
- Roasted Vegetable & Asiago Risotto** – Assorted Roasted Vegetables Tossed in a Creamy Risotto, \$42
- Grilled Vegetable Napoleon** – Marinated & Grilled Vegetables stacked and served with a Tomato Coulis, \$42

~ Prices are subject to a 20% gratuity, 3% service charge and 8% sales tax ~

