



Plated Dinner

Entrées are accompanied by Fresh Seasonal Vegetables and Starch, assorted Dinner Rolls with Sweet Butter, freshly brewed Regular & Decaffeinated Coffee and Hot Tea.

First Course

Please Select One

Field Greens

Tossed with Cucumbers, Spanish Olives, Plum Tomatoes, Julienne Carrots & Feta Cheese. Drizzled with a House Vinaigrette

Caesar

Crispy Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese. Served with a Classic Caesar Dressing

Spinach

Baby Spinach, Seasonal Gourmet Mushrooms, Bacon and Strawberries. Accompanied by a Balsamic Vinaigrette Dressing

Caprese

Fresh Mozzarella, Vine Ripe Tomatoes, Marinated Bermuda Onions and Kalamata Olives. Served with a Balsamic Syrup

Single Entrée Options

Portobello Mushroom Tower

\$80 Per Person

Cheese Ravioli with Pesto Cream served with Seasonal Vegetables

\$80 Per Person

Herb Roasted Chicken Breast with Merlot Glazed Caramelized Shallot Au Jus

\$85 Per Person

Chicken Roulade Stuffed with Prosciutto, Mozzarella, topped with a Florentine Sauce

\$85 Per Person

Grilled Teriyaki Salmon

\$85 Per Person

Grilled Mahi Mahi Ginger Habanero Rub

\$85 Per Person

Grilled French Cut Pork Chop with Calvados Demi-Glaze, Gingered Apples & Rosemary

\$85 Per Person

Maryland Crab Cake with Choice of Sauce

MARKET PRICE

Grilled Sirloin Steak with Garlic Herb Butter

\$90 Per Person

Mojo Marinated Flank Steak with Caramelized Onions and Sweet Peppers

\$90 Per Person

6oz. Petite Filet Mignon with a Red Wine Demi Glaze

\$90 Per Person

Dual Entrée Options

Maryland Crab Cake topped with Remoulade Sauce & Petite Filet Mignon topped with a Mushroom Demi Glaze

\$100 Per Person

Herb-Roasted Chicken Breast with Roasted Red Pepper Melange & Petite Filet Mignon

\$95 Per Person