

PLATED DINNERS

Accompanied by Rolls and Sweet Creamy Butter, Freshly Brewed Regular and Decaffeinated Coffee, a selection of hot Herbal Teas, Iced Tea and Dessert.

SALAD Select one:

Fresh Mix of Field Greens, Sliced Cucumbers and Tomato with House Vinaigrette Dressing

Caesar Salad: Crispy Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese served with a Classic Caesar Dressing

Spinach Salad: Baby Spinach, Bacon, Crumbled Bleu Cheese, Toasted Almonds, Dried Cranberries with a Creamy Herb Dressing

ENTRÉE Select one:

Herb-Roasted Breast of Chicken served with Mashed Potatoes and Seasonal Vegetable

\$34.00 per person

Chesapeake Salmon over Jasmine Rice Served with Asparagus

\$35.00 per person

Flat Iron Steak with Garlic Mashed Potatoes and Chef's Vegetable of the Day

\$37.00 per person

Maryland Crab Cakes: Two 3oz. Jumbo Lump Crab Cakes accompanied by Corn Soufflé and Micro Salad

Market Price

Grilled Vegetables Served over your choice of Pasta with a Choice of Fresh Marinara, Pesto or Alfredo Sauce

\$29.00 per person

Chicken Piccata: Sautéed Breast of Chicken in Lemon, White Wine and Capers with Garlic Mashed Potatoes and Sautéed Baby Vegetables

\$35.00 per person

Bacon Wrapped Filet Mignon: Grilled Filet Mignon Wrapped in Bacon accompanied by Au Gratin Potatoes, Roasted Vegetables and topped with a Wild Mushroom Red Wine Sauce

\$50.00 per person

Surf and Turf: A Dual Plate of Jumbo Lump Crab Cake and Herb Crusted Filet Mignon with Chef's accompaniments

\$60.00 per person

DESSERT

"Family Style" assortment of Mini Desserts

ENHANCE YOUR PLATED SELECTION WITH

Cream of Broccoli, Chicken Noodle, Vegetable, Minestrone, Italian Wedding or Tomato Basil Soup

\$4.00 per person

Maryland Crab Soup, Cream of Crab Soup or Lobster Bisque

\$6.00 per person

