

# PLATED DINNERS.

## ENTRÉES

Broiled Tilapia  
Served with a Cilantro Lime Beurre Blanc

Vegetable Roll  
Hand Rolled Lasagna Noodle with Fresh Vegetables & Basil Pomodora

Tenderloin of Pork  
Herb Roasted with a Port Wine Demi Glace

Chicken Champagne  
Breast of Chicken served with Champagne Sauce & Crispy Leeks

Filet Mignon  
Served with a Mushroom Bordelaise

Stuffed Flounder  
Baked Flounder stuffed with Crab Meat

Herb Crusted Salmon  
Served with a Pomerey Mustard Sauce

Chicken Chesapeake  
Crabmeat and Kennett Square Mushrooms

Roast Prime Rib of Beef  
Served Au Jus with Horseradish Sauce

Maryland Crab Cake  
Served with our own Remoulade Sauce & Roasted Corn Salsa

Combo platter available upon request

Plated Dinners include an Appetizer, Salad (Choice of House or Caesar) and Dessert. Accompanied by Chef's Selection of Vegetable and Starch, Warm Rolls and Sweet Cream Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Hot Teas.

## APPETIZER (Choice of 1)

Soup du Jour

Sliced Fruit

## DESSERT (Choice of 1)

Carrot Cake with Cream Cheese Icing

Triple Chocolate Layer Cake

Strawberry Cheesecake

Tiramisu

Chef's Selection of Petit Desserts

Minimum of 25 Guests Required.

Prices are per person. A 22% service charge will be added.

# DINNER BUFFET.

## ENTRÉES

Broiled Tilapia  
Stuffed Flounder with Crabmeat  
Crab Cakes  
Herb Crusted Salmon  
Chicken Champagne  
Chicken Chesapeake  
Chicken Marsala  
Sweet Glazed Oven Baked Ham  
Pork Tenderloin Herb Roasted  
Sliced Sirloin of Beef  
Baked Ziti  
Penne with an Alfredo Sauce

Dinner Buffets include Warm Rolls and Sweet Cream Butter, Soup du Jour, Chef's Selection of Dessert Display, Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Hot Teas

## APPETIZER (Choice of 2)

Mixed Garden Salad  
Caesar Salad  
Italian Pasta Salad  
Bruschetta Orzo Salad  
Spinach Florentine Salad  
Tomato Mozzarella Salad

## VEGETABLE AND STARCHES

(Choice of 2)  
Fresh Vegetable Medley  
Green Beans Almandine  
Rice Pilaf  
New England Parsley Potatoes  
Potatoes Au Gratin  
Garlic Mashed Potatoes  
Rosemary Roasted Potatoes  
Chef's Selection

Three Entrees

Minimum of 25 Guests Required. Buffets are set for 1 ½ hours.

Prices are per person. A 22% service charge will be added.