



DINNER SELECTIONS

Dinners are a three-course minimum

All Dinner selections include:
Freshly Baked Breads and Sweet Creamy Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

APPETIZERS

HOT

Warm Goat Cheese Wrapped in Phyllo, Portobello Mushrooms, Balsamic Glaze
\$10.00 per person

Pan Seared Scallops, Spinach Salad, Warm Bacon Vinaigrette
\$11.00 per person

Maryland Crab Cake served with a Lemon Aioli Sauce
\$11.00 per person

COLD

Shrimp Cocktail with Cocktail Sauce
\$12.00 per person

Chilled Rare Seared Ahi Tuna with Crispy Won Tons, Spring Asian Vegetables and a Soy Reduction Sauce
\$12.00 per person

SALADS

Hearts of Romaine, Shaved Parmesan Cheese, Croutons,
Parmesan-Lemon Vinaigrette
\$8.00 per person

Mixed Baby Field Greens with Radishes, Carrots, Tomato
Tangerine Vinaigrette
\$8.00 per person

Spinach Salad with Pears, Candied Walnuts, Blue Cheese, Pear Vinaigrette
\$8.00 per person

Mesculn Greens with Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
\$8.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.



SOUPS

Cream of Wild Mushroom Soup
\$7.50 per person

Roasted Butternut Squash
\$7.50 per person

Lobster Bisque
\$9.00 per person

Roasted Tomato Basil
\$7.50 per person

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DINNER ENTRÉE SELECTIONS

POULTRY

Pan Seared Amish Chicken Breast, Sour Cream Mashed Potatoes, Wild Mushrooms, Port Wine Sauce

\$35.00 per person

Oven Roasted Chicken Breast, Bacon-Scallion Mashed Potatoes, Roasted Chicken Jus

\$36.00 per person

Chicken Roulade, Chicken Vegetable Mousseline, Sauteed Greens, Red Wine Sauce

\$36.00 per person

FISH AND SEAFOOD

Grilled Loch Duart Salmon, Herb Roasted Fingerling Potatoes,

Sautéed Spinach

\$38.00 per person

Pan Seared Pacific Halibut, Wild Mushroom Pearl Couscous, Lemon Butter Sauce

\$38.00 per person

Orange-Rosemary Tilapia, Parmesan Risotto,

Caper-Pinenut-Golden Raisin Relish

\$38.00 per person

BEEF AND PORK

8oz. Filet of Beef Tenderloin with Portobello Mushrooms, White Truffle Potato Gratin, Red Wine Sauce

\$42.00 per person

Rosemary Roasted Pork Loin, French Green Beans,
Sour Cream Mashed Potatoes, Apple Cider Reduction

\$38.00 per person

Peppercorn Crusted Beef Tenderloin Medallions,
Baby Carrots, Herb Roasted New Potatoes, Port Wine Sauce

\$42.00 per person

Roast Prime Rib of Beef, Natural Au Jus and Horseradish Cream, Yukon Gold Mashed Potatoes

\$42.00 per person

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DINNER ENTREES

Continued...

COMBINATION DINNERS

Medallions of Beef, Herb Roasted Chicken,
White Wine Sauce, Roasted Garlic Mashed Potatoes
\$45.00 per person

Petite Filet Mignon, Garlic Shrimp, Burgundy Wine Reduction,
Red Skin Mashed Potatoes
\$46.00 per person

Petite Filet Mignon, Pacific Halibut, Port Wine Reduction,
Porcini Mushroom Risotto
\$46.00 per person

Petite Filet Mignon, Butter Poached Lobster,
Truffled Fingerling Potatoes
\$60.00 per person

Vegetarian Options

Roasted Acorn Squash, Date-Pistachio Couscous, Cinnamon Tomato Coulis,
\$33.00 per person

Ricotta and Herb Ravioli, Asparagus, Wild Mushrooms, Porcini Butter
\$33.00 per person

Crispy Red Lentil Cake, Zucchini-Carrot Slaw, Ginger Yogurt, Coconut Red Curry Sauce,
Salted Peanuts
\$32.00 per person

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DESSERT SELECTIONS

Truffled Chocolate Mousse Cake, Salted Caramel Sauce

\$8.00 per person

Fresh Fruit Tart with Lemon Curd

\$8.00 per person

Vanilla Bean Crème Brûlée, Fresh Seasonal Berries

\$8.00 per person

Warm Seasonal Fruit Crisp with Vanilla Bean Ice Cream

\$8.00 per person

Triple Citrus Cheesecake with Seasonal Fruit Compote

\$8.00 per person

Trio of House Made Sorbets

\$7.50 per person

Fresh Berries with Grand Marnier Whipped Cream

\$8.00 per person

Lemon Tart with Cream Fraîche

\$8.00 per person

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Dinner Buffets

Available to Groups of 25 guests or More

Included in All Buffets:
Freshly Baked Rolls and Sweet Cream Butter
Freshly Ground House Blend Coffee
Selection of Mighty Leaf Tea

Salads

Choice of Two

Mixed Baby Greens with Three Dressings
Spinach Salad with Pears, Candied Walnuts, Blue Cheese, Pear Vinaigrette
Caesar Salad, Hearts of Romaine, Parmesan Croutons
Spring Mix, Roasted Beets, Pistachios, Goat cheese, Lemon Vinaigrette

Entrée Selections

Roast Pork Loin with Roasted Apples
Grilled Loch Duart Salmon with Herb Butter Sauce
Lemon Rosemary Marinated Chicken Breast with Red Wine Sauce
Medallions of Beef with Wild Mushroom Reduction
Pasta with Fresh Mozzarella, Tomatoes and Basil

On The Side

Choice of Two

Maple Glazed Carrots, Steamed Broccoli, French green beans,
Caramelized Root Vegetables, Macaroni and Cheese,
Wild Mushroom Pearl Couscous, Sour Cream Mashed Potatoes, Truffle Potato Gratin

Dessert Buffet

Fresh Apple Tart with Salted Caramel Sauce , Dark Chocolate Cake with Fresh Berry
Coulis

2 Entrees.....\$48.00 3 Entrees.....\$53.00 4 Entrees.....\$58.00

Add an additional Side dish for \$2.00 per person per selection

Carved Items are served with appropriate condiments and Silver Dollar Rolls

Angus Steamship of Beef

Serves approximately 100 guests
\$750.00 each

Natural Turkey Breast

Serves approximately 40 guests
\$350.00 each

Honey Glazed Ham

Serves approximately 50 guests
\$325.00 each

Prime Beef Tenderloin

Serves approximately 30 guests
\$450.00 each

Carved items require Chef Attendant - \$100.00 per station with one attendant.
For every 75 people, an additional Chef Attendant is suggested.

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