



Dinner – Plated

Includes one appetizer, one salad, and vegetable, and one dessert. All plated dinners include a fresh vegetable medley, chef's choice of rice, pasta, or potato, fresh rolls, and creamy honey butter. Freshly brewed coffee, decaffeinated coffee, assorted hot teas, iced tea, and ice water.

Appetizers

*Fresh chilled fruit cup
Sliced tomato with fresh mozzarella, basil, oregano and olive oil*

Salads

*Tossed garden salad with house dressing
Petite caesar salad
Spinach salad with hot bacon dressing*

Entrees

Poultry

Seared duck breast with an apple demi glace

*Marinated chicken breast Smothered with bacon Spinach fresh Garlic And cheese over top
Stuffed Chicken Breast traditional or With Crab Meat Served with a chicken gravy or a seafood sauce*

Beef

Seared tenderloin of beef with a demi glace

Slow cooked Prime Rib with the chef special rub served with the traditional A Au jus

London broil sliced and served with peppercorn reduction sauce



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Seafood

Maryland style jumbo lump crab cakes with chive aioli

Cashew crusted Atlantic salmon with an Seafood sauce

Blackened salmon with tomato basil relish, Creole remoulade

Grilled salmon and thyme marinated, caper and chardonnay reduction

Pork, Veal, & Lamb

Island marinated pork tenderloin medallions with a pineapple salsa

Grilled English cut lamb chops with a Bordeaux lamb reduction

Pasta

Penne pasta tossed with marinara with garlic toast

Vegetarian lasagna with garlic toast

Land and sea

*New England clam chowder, fresh fruit and cheese display, fresh tossed garden salad with house dressing
baked stuffed breast of chicken with supreme sauce, London broil, broiled haddock, mashed potatoes
chef's choice of seasonal vegetables, and a decadent dessert display*