

# **Dinner Selections**

## **Appetizers**

Cup of Soup du Jour	\$2.50
Pasta a la Vodka	\$4.00
Pork Egg Roll Asian Slaw	\$5.00
Lobster Ravioli chive beurre blanc	\$5.50
Jumbo Shrimp with Cocktail Sauce	\$8.50

## **Salads**

Choice of one

Mixed Greens Salad
House Sherry Vinaigrette
Spinach Salad
Gorgonzola and Pancetta in a Balsamic Vinaigrette
Assorted Field Greens
Bleu Cheese, Walnut's, Dried Fruits in a Port Wine Vinaigrette

## **Entrees**

Choice of three

Sliced Tenderloin of Beef	\$26.00	
Port Wine Demi- glace or Béarnaise		
Roast Prime Rib of Beef Au Jus	\$26.00	
Creamy Horseradish Sauce		
Filet Mignon	\$28.00	
Port Wine Demi- glace		
Flat Iron Steak	\$23.00	
Mushroom Demi- glace		
Chicken Picatta	\$22.00	Chicken Neapolitan \$22.00
Light Lemon Caper Sauce		Artichokes, Spinach, Red Pepper and Roasted Garlic Cream Sauce
Chicken Marsala Florentine	\$22.00	
Sun-dried Tomatoes		
Roasted Vegetable Wellington	\$20.00	
Red Pepper Coulis		
Portabella and Smoked Gouda Grilled Vegetable Napoleon	\$20.00	
Red Pepper Coulis		
Grilled Swordfish	\$26.00	
Pineapple Salsa		
Roasted Salmon Fillet	\$23.00	
Ginger Lime Sauce		
Seafood Stuffed Fillet of Sole	\$22.00	
Lemon Beurre Blanc		
Chicken and Shrimp Francaise	\$25.00	
Lemon White Wine Jus, Mediterranean Orzo		
Duet Plate of Petit Filet Mignon and Roasted Salmon, or Shrimp Francaise, or Maryland Crab Cake		
\$32.00		
Duet Plate of Petit Filet Mignon and Cold Water Lobster Tail		
\$44.00		
Chef's Choice Potato and Vegetable		
Rolls and Butter		

## **Dessert Selections**

Choice of one

Strawberry Shortcake			
or			
Triple chocolate	Tiramisu	Apple Crisp	NY Cheesecake with Fresh Berries
Brownie Trifle			
Warm Chocolate Muffin	Frozen Grand Mariner	Toll House Pie	Mixed Berry Sorbet
Crème Anglaise	Soufflé	Vanilla Bean Ice Cream	
Coffee, Tea and Decaffeinated Coffee			

# **Dinner Buffets**

*Dinner Buffet Presentations Require a Minimum of 40 Guests*  
\$28.00

## **Full Salad Bar**

## **Entree Choices**

*Choose Four*

*Pasta a la Vodka*  
*Eggplant Rollatini*  
*Chicken Marsala*  
*Chicken Neapolitan*  
*Chicken Parmesan*  
*Classic Roast Turkey*  
*Gravy and Stuffing*  
*Rosemary Roast Pork Loin*  
*Whole Grain Mustard*

*San Francisco Cioppino*  
*Shrimp Francaise*  
*Seafood Stuffed Fillet of Sole*  
*Szechuan Roasted Salmon*  
*Ginger Lime Sauce*  
*Sliced Roasted Sirloin*  
*Wild Mushroom Demi-glace*  
*Flat Iron Steak*  
*Cabernet Demi-glace*

## **Accompaniment Choices**

*Choose two*

*Roasted Garlic Mashed Potatoes*  
*Herb Bliss Potatoes*  
*Wild Rice Pilaf*  
*Fresh Green Beans Almandine*  
*Vegetable Medley*  
*Mediterranean Orzo*  
*Hasselback Potatoes*

## **Carved Items**

*(Optional) Choose one*

*Roast Eye Round of Beef*  
*Roasted Turkey Breast*  
*Baked Virginia Ham*  
*\$3.00 per person*

*Roast Beef Tenderloin*  
*\$7.00 per person*

*\$75.00 Carvers Fee Required*

## **Dessert Selections**

*Strawberry Shortcake*  
*Trifle*  
*or*  
*Triple Chocolate*  
*Brownie Trifle*

*Tiramisu*

*Apple Crisp*

*NY Cheesecake with*  
*Fresh Berries*

*Warm Chocolate Muffin*  
*Crème Anglaise*

*Frozen Grand Mariner*  
*Soufflé*

*Lemon Blueberry*  
*Napoleon*

*Mixed Berry Sorbet*

## **Alternative Dessert Selections**

*Ice Cream Sundae Bar*

*\$6.00 per person*

*Dessert Buffet with Assorted Cakes, Tarts, Cheesecakes, Mousses, Chocolate Dipped Strawberries and Miniature Pastries. Presented with Flavored Coffees and Assorted Specialty Teas.*

*\$8.00 per person*