Dinner Entrées

Selections are served with Garden, Caesar, Spring Mix, or Iceberg Wedge Salad,
choice of Vegetable and Potato, Rice or Pasta, Fresh Baked Rolls, Coffee and Tea

Dressings: House, Ranch, Balsamic Vinaigrette, Bleu Cheese, Raspberry Vinaigrette and Fat-free Italian

BEEF, LAMB AND PORK

Veal Loin Chop marinated and finished with a Veal Demi-glace	**$41.00**
Grilled Frenched Lamb Rib Chops marinated in Olive Oil, Garlic and Rosemary	**$41.00**
Filet Mignon 8 oz served with Bordelaise, Merlot Reduction or Morel Mushroom Sauce (Morel extra)	**$37.00**
Roast Prime Rib of Beef Au Jus accompanied with a Tangy Horseradish Sauce	**$37.00**
Roast Medallions of Beef Tenderloin with Wild Mushroom Sauce	**$37.00**
Broiled New York Strip Steak with Burgundy Demi-glace or Green Peppercorn Sauce	**$35.00**
Slow Cooked Pork Loin encrusted with Rosemary, Garlic and Mustard with Pan Gravy	**$30.00**
Thick Double Pork Chop thick cut finished with a Tart Apple Compote	**$30.00**

POULTRY

Duck A L'Orange roasted with Classic Orange Sauce	**$35.00**
Old World Chicken Spiedini stuffed with Prosciutto, Provel Cheese and Italian Herbs in a White Wine Lemon Sauce	**$32.00**
Oven Roasted Cornish Game Hen with blended Wild Rice served Au Jus	**$30.00**
Baked Basil Pecan Chicken Fresh Basil, Parmesan and Pecan Topping with Cranberry Pear Chutney	**$30.00**
Chicken Breast Saltimbocca stuffed with Prosciutto Ham and Sage with White Wine Glaze	**$30.00**
Homestyle Roasted Turkey Breast with Traditional Gravy	**$30.00**
Sautéed Chicken Dijon with a Delicate Dijon Mustard Sauce	**$29.00**
Sautéed Chicken Breast Marsala served with Savory Roasted Garlic Marsala Mushroom Sauce	**$29.00**
Lemon Pepper Chicken Piccata rolled in Bread Crumbs and Parmesan Cheese with a White Wine Lemon Velouté	**$29.00**
Island Caribbean Jerk Chicken with a Grilled Fruit Salsa	**$29.00**
Sautéed Chicken Breast Supreme with a Shallot Mushroom Cream Sauce	**$30.00**

VEGETARIAN AND SEAFOOD

Maryland Blue Crab Cakes with Chardonnay Dijon Mustard Sauce	**$32.00**
Grilled Coldwater Shrimp Prawns served over a Bed of Sautéed Spinach with Carmelized Shallots	**$32.00**
Broiled Salmon Fillet with Dill Cream Sauce, Bearnaise Sauce or Sweet & Spicy Ginger Sauce	**$33.00**
Baked Tilapia Fillet with Roasted Tomato Relish, Lemon Butter and Capers or Mango Fruit Relish	**$26.00**
Baked Portobello Mushroom with Creamy Baby Spinach, Artichoke Hearts and Zesty Marinara	**$22.75**
Roasted Vegetable Lasagna with Ricotta, Mozzarella, Spinach, Mushrooms, Tomatoes, Peppers and Marinara	**$20.00**
Grilled Yellow Fin Tuna Steak with Maitre d' Butter	**$32.00**
Szechuan Tofu Stir-fry served with Steamed Rice	**$22.75**
Vegetable Kabobs Zucchini, Red Onion, Yellow Squash, Mushrooms, Tomato, Sweet Corn and Bell Peppers grilled and served with Brown Rice and Herb Lemon Butter	**$22.75**

SIDE CHOICES

Vegetables

Green Beans, Broccoli Au Gratin, Glazed Dill Carrots, Steamed Vegetable Medley, Corn O'Brien, Sautéed Fresh Spinach, Sautéed Zucchini and Yellow Squash, Broccoli Polonaise, Roasted Vegetable Medley, Stir Fried Japanese Blend, Snap Peas and Baby Carrots

Potato, Rice and Pasta

Baked Potato, Mashed Potatoes, Garlic Roasted Mashed Potatoes, Fingerling Potatoes, Scalloped Potatoes, Au Gratin Potatoes, O'Brien Potatoes, Mediterranean Cous Cous, Pasta Shells with Alfredo or Marinara Sauce, Herb Buttered Pasta, Traditional or Wild Rice Blend Pilaf

Twice Baked Potatoes add $1.50 per person

21% service fee applies to all catering

Prices subject to change
9/12