

PLATED SIT DOWN

*all packages include bread, butter, coffee, teas
choice of one salad, one starch & one vegetable on following page*

ADD A SOUP COURSE FOR \$5 PER PERSON | CHOOSE ONE

CRAB BISQUE award winning, cream based, minced vegetables, lump crabmeat, old bay

SOUP DU JOUR chef's seasonal specialty

★★ TIER ONE OPTIONS | PER PERSON ★★

choose three for your event | served with chef's choice of vegetable and potato du jour excluding pasta dishes

TORTELLONI ASIAGO cheese filled pasta, collina tomatoes, spinach, asiago cream sauce

SHRIMP FETTUCELLE jumbo shrimp, blistered tomatoes, julienne vegetables, lemon zest, fettucelle pasta

CHICKEN SALTIMBOCCA chicken breast, topped with parma prosciutto, melted mozzarella, light marsala sauce

CHICKEN PICCATA medallions of chicken, capers, lemon butter sauce

STUFFED ROULADES OF CHICKEN sliced, stuffed with asparagus, cornbread stuffing, sage au jus

SAUTÉED CHICKEN BREAST asparagus, roasted red peppers, sweet marsala, mozzarella cheese

BOURBON SALMON maple glaze, pancetta, apples, seasonal squash

BASIL PESTO CHICKEN grilled breast, basil pesto, fresh mozzarella, sliced tomato, balsamic drizzle

GRILLED SALMON warm lemon vinaigrette, potato and vegetable du jour

🍷 **PORTABELLA** marinated & grilled, stuffed with eggplant ratatouille, mozzarella cheese

CHICKEN PENNE blackened chicken breast, crispy bacon, brussel sprouts, sharp provolone, penne pasta, dijon brandy cream sauce

★★ TIER TWO OPTIONS | PER PERSON ★★

choose three for your event | served with chef's choice of vegetable and potato du jour

CHAR-GRILLED FILET MIGNON 8oz, grilled, mushroom demi glace

JUMBO LUMP CRABCAKES jumbo lump crabcakes seared golden brown

U-10 SCALLOPS pan seared, sweet pea puree, fig balsamic glaze

PENNE SANTA MARIA sautéed with garlic, extra virgin olive oil, shrimp, scallops & crab meat, creamy aurora sauce

STUFFED SHRIMP stuffed with crab imperial, lobster cream sauce

STUFFED LOBSTER TAIL 6oz. tail, crab imperial, lobster sauce

SALMON crab & asiago cheese encrusted, blackberry infused balsamic reduction,

ROCKFISH sautéed in sun-dried tomato butter, jumbo crabmeat, beurre blanc, chives

NEW YORK STRIP 12oz. grilled center cut black angus strip, gorgonzola butter & crispy onions

SURF & TURF 4oz filet mignon grilled to medium, 6oz lobster tail, drawn butter

CHICKEN CHESAPEAKE grilled chicken breast topped with crab imperial, light lobster sauce

PERFECT TEN 4oz jumbo lump crab cake, 6oz angus filet mignon

ADD A DESSERT COURSE FOR \$4 A PERSON | CHOOSE ONE

CHEESECAKE
seasonal

DOUBLE CHOCOLATE CAKE
chocolate lover's dream come true

CREME BRULEE
creamy vanilla custard, fresh berries

DINNER BUFFETS

30 person minimum

all packages include bread, butter, coffee, teas

★★ INNER HARBOR | PER PERSON ★★

choice of two (2) salads, three (3) entrées one starch & one vegetable on following page

RAVIOLI

cheese filled, sautéed peas, pancetta, alfredo cream sauce

SALMON SICILIAN

poached salmon, white wine, lemon, capers, pimentos

ROASTED PORK LOIN

stuffed with cranberries & apples, calvados sauce

TORTELLONI

cheese filled tortelloni, collina tomatoes, spinach, asiago cream sauce

PENNE PAESANO

penne pasta, Italian sausage, parmigiana, san marzano tomato sauce

CHICKEN MARSALA

sautéed chicken breast, wild mushrooms, crispy onion straws

GRILLED SALMON

lemon beurre blanc, spinach

RIGATONI SHRIMP AURORA

rigatoni pasta, sautéed jumbo shrimp, aurora cream sauce, parmigiana cheese

RIGATONI BOLOGNESE

meat sauce, shaved parmigiana, fresh herbs

FARFALLE & POLLO

farfalle pasta, grilled chicken strips, gorgonzola cream sauce, balsamic glaze drizzle

LEMON CHICKEN

breaded chicken breast, lemon beurre blanc

STUFFED ROULADES OF CHICKEN

breast of chicken, stuffed with asparagus, cornbread stuffing, sage au jus

FLANK STEAK

grilled, chimichurri sauce

CHICKEN SALTIMBOCCA

medallions of chicken, imported prosciutto di parma, mozzarella cheese, light marsala wine sauce

★★ ANNAPOLIS | PER PERSON ★★

choose two (2) salads, three (3) entrées & one starch & one vegetable on following page

CREOLE CHICKEN PASTA

penne pasta, blackened chicken breast, asparagus, avondale mushrooms, cherry tomatoes, spicy creole alfredo sauce, asiago cheese

CHICKEN CHESAPEAKE

grilled chicken breast, topped with crab imperial, light lobster sauce

SEAFOOD PENNE

sautéed jumbo shrimp, crabmeat, aurora cream sauce, pecorino romano

LOBSTER RAVIOLI

homemade lobster filled ravioli, asparagus, light basil butter sauce, touch of cream

ROASTED NY STRIP

garlic parmesan rub

carving station - carver required - \$75

BEEF TENDERLOIN

market price, carving station required, sliced thin, au jus

carving station - carver required - \$75

MINI JUMBO LUMP CRABCAKES

tomato horseradish jam

CHESAPEAKE SHRIMP

baked jumbo gulf shrimp, crab imperial

PENNE & TENDERLOIN

penne pasta, pan seared tenderloin tips, braised shaved brussel sprouts, avondale mushrooms, shallots, garlic, pecorino romano cheese

STUFFED SALMON

salmon fillet stuffed with crab imperial & topped with lobster cream sauce

DOLCE VITA

penne pasta, filet mignon tips, sun-dried tomatoes, shiitake mushrooms, marsala cream sauce

STUFFED FLOUNDER

with spinach, artichokes and lump crabmeat herb beurre blanc



SIDES

SALAD OPTIONS

CAESAR

crisp romaine lettuce, herb croutons, parmigiana cheese, house caesar dressing

HOUSE

mixed greens topped with carrots, cucumbers, bermuda onions, tomatoes, green peppers, croutons

HARVEST GREENS

mixed greens, sun-dried cranberries, almonds, goat cheese, raspberry vinaigrette

SPRING

seasonal berries, spring mix, balsamic vinaigrette

VEGETABLES

GRILLED ASPARAGUS

with shaved parmigiana & lemon zest

GREEN BEANS ALMONDINE

toasted almonds

BRUSSELS SPROUTS

shaved sprouts, roasted pancetta crisps & parmesan cheese

BUTTERNUT SQUASH

roasted, maple syrup | seasonal

GLAZED CARROTS

honey & butter

ROASTED CAULIFLOWER

garlic butter, red chili flakes

VEGETABLE MEDLEY

locally sourced, seasonal

BROCCOLI

steamed, roasted garlic

POTATOES, RICE, PASTA

PENNE

san marzano aurora cream sauce, peas, pancetta

AU GRATIN POTATOES

baked, yukon gold, four cheeses, asiago bread crumbs

WILD RICE PILAF

avondale mushrooms, vegetables parmesan

LYONNAISE POTATOES

sliced & sautéed onions

MASHED POTATOES

yukon gold, sour cream chive

ROASTED RED BLISS

red skin potatoes, rosemary, olive oil