

## 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 \$4 PER PERSON

#### CRAB BISQUE

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

#### TUSCAN MINISTRONE

vegetables, beans

#### ITALIAN WEDDING

egg drop, spinach

#### MARYLAND CRAB

variety of fresh vegetables, maryland crabmeat, tomato base

### tier one options

#### CRAB RAVIOLI

crab filled homemade ravioli, white creamy crab sauce

#### STUFFED CHICKEN BREAST

stuffed with asparagus, cornbread stuffing, sage au jus

#### CRAB CRUSTED SALMON

blackberry infused balsamic reduction

#### PENNE SANTA MARIA

sautéed gulf shrimp, scallops, lump crab, creamy aurora sauce

#### TORTELLONI ASIAGO

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

#### SIRLOIN OF BEEF

smoked, cabernet infused demi glace

#### PAN SEARED CHICKEN BREAST

lemon peppercorn, white wine sauce, mozzarella cheese, mashed potatoes, vegetable du jour

#### FARFALLE

farfalle pasta, grilled sirloin tips, gorgonzola cream sauce, balsamic glaze

#### CHICKEN PICCATA

medallions of chicken, capers, lemon butter sauce

#### CHICKEN PENNE

blackened chicken breast, crispy bacon, roasted red pepper, sharp provolone dijon brandy cream sauce

#### TUSCAN CHICKEN

pan seared, artichoke hearts, black olives, cherry tomatoes, white wine

#### SAUTÉED CHICKEN BREAST

asparagus, roasted red peppers, sweet marsala, mozzarella cheese

#### ☺ PORTABELLA

marinated & grilled, stuffed with eggplant ratatouille, smoked mozzarella cheese

### tier two options

#### U-10 SCALLOPS

pan seared, sautéed spinach, shallots, roasted sweet peppers, pinot grigio white wine, pancetta crisps

#### JUMBO LUMP CRABCAKES

jumbo lump crabcakes seared golden brown

#### STUFFED SHRIMP

stuffed with crab imperial, lobster cream sauce

#### NEW YORK STRIP

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

#### PRIME RIB

12oz. slow roasted black angus, served au jus with horseradish creme

#### CHAR-GRILLED FILET MIGNON

8oz, grilled, mushroom demi glace

#### ROCKFISH

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

#### SURF & TURF

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

#### STUFFED LOBSTER TAIL

6oz. tail, crab imperial, lobster sauce

#### CHICKEN CHESAPEAKE

grilled chicken breast topped with crab imperial, light lobster sauce

#### PERFECT TEN

4oz jumbo lump crab cake, 6oz angus filet mignon, grilled to medium

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

#### CHEESECAKE

house made, berries garni

#### 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 \$37 per person

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

### RAVIOLI

cheese filled, sautéed peas, pancetta, aurora cream sauce

### ROASTED PORK LOIN

stuffed with cranberries & apples, calvados sauce

### PAN SEARED CHICKEN

lemon peppercorn, white wine sauce, mozzarella cheese

### TORTELLONI

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

### PENNE PAESANO

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

### ATLANTIC SALMON

grilled, white wine, beurre blanc sauce

### LONDON BROIL

orange-marinated, grilled & sliced, au jus naturale

### RIGATONI AURORA

rigatoni pasta, sautéed in aurora cream sauce, parmigiana cheese

### FARFALLE

farfalle pasta, grilled sirloin tips, gorgonzola cream sauce, balsamic glaze

### RIGATONI BOLOGNESE

filet tips, shaved parmigiana, fresh herbs

### LEMON CHICKEN

breaded chicken breast, lemon beurre blanc

### STUFFED CHICKEN BREAST

asparagus, cornbread stuffing, sage au jus

### CHICKEN SALTIMBOCCA

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

Annapolis \$48 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

### CRAB STUFFED FLOUNDER

atlantic flounder, jumbo lump crab meat, chive hollandaise

### STUFFED SALMON

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

### ROASTED NY STRIP

garlic parmesan rub  
carving station - carver required - \$75

### MINI JUMBO LUMP CRABCAKES

pommery cream sauce

### CHESAPEAKE SHRIMP

baked jumbo gulf shrimp, crab imperial

### CHICKEN MARSALA

sautéed chicken breast, wild mushrooms, crispy onion straws

### LOBSTER RAVIOLI

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

### BEEF TENDERLOIN

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

carving station - carver required - \$75



## SIDES

### SALAD OPTIONS

#### CAESAR

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

#### HARVEST GREENS

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

#### ARUGULA

mixed greens, arugula, lemon, EVOO,  
parmigiana garnish

#### HOUSE

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

#### SPRING

seasonal berries, spring mix, balsamic  
vinaigrette

### VEGETABLES

#### GRILLED ASPARAGUS

with shaved parmigiana & lemon zest

#### BRUSSELS SPROUTS

shaved sprouts, roasted pancetta crisps &  
parmesan cheese

#### GLAZED CARROTS

honey & butter

#### VEGETABLE MEDLEY

locally sourced, seasonal

#### GREEN BEANS ALMONDINE

toasted almonds

#### BUTTERNUT SQUASH

roasted, maple syrup | seasonal

#### ROASTED CAULIFLOWER

garlic butter, red chili flakes

#### BROCCOLI

steamed, roasted garlic

### POTATOES, RICE, PASTA

#### PENNE

san marzano aurora cream sauce, peas,  
pancetta

#### WHIPPED YUKONS

house made, chive, butter

#### RICE PILAF

avondale mushrooms, parmesan

#### HORSERADISH MASHED POTATOES

idaho

#### AU GRATIN POTATOES

baked, yukon gold, four cheeses, asiago bread  
crumbs

#### ROASTED RED BLISS

red skin potatoes, rosemary, olive oil

#### BROWN RICE

aromatic vegetables