

PLATED SIT DOWN

ALL PACKAGES INCLUDE ROLLS, BUTTER, COFFEE, TEAS, SOFT DRINKS

CHOICE OF ONE SALAD, ONE STARCH & ONE VEGETABLE ON FOLLOWING PAGE

—•• ENHANCEMENTS ••—

ADD A SOUP COURSE FOR \$4 PER PERSON

CRAB BISQUE

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

TUSCAN MINESTRONE

vegetables, beans

MARYLAND CRAB SOUP

variety of fresh vegetables, maryland crabmeat, tomato base

ITALIAN WEDDING SOUP

egg drop, spinach

—•• TIER ONE OPTIONS ••—

CRAB RAVIOLI

crab filled ravioli, white creamy crab sauce

CHICKEN PICCATA

medallions of chicken, capers, lemon butter sauce

PENNE SANTA MARIA

penne pasta sautéed with gulf shrimp, scallops, & crabmeat in a creamy aurora sauce

PORTABELLA RATATOUILLE

marinated grilled portabella mushroom, stuffed with eggplant ratatouille, smoked mozzarella cheese

TORTELLONI ASIAGO

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

ROCKFISH

sautéed in sundried tomato butter, crab beurre blanc, chives

ROASTED CHICKEN

8oz. organic euro cut breast, stuffed with brie, fire roasted tomatoes & baby spinach, red grape reduction

STUFFED CHICKEN BREAST

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

SHORT RIB RAVIOLI

homemade ravioli, stuffed with braised short ribs, wild mushroom cream sauce

GRILLED SALMON

served with a warm lemon vinaigrette

TUSCAN CHICKEN

medallions of chicken sautéed with artichoke hearts, black olives, cherry tomatoes, white wine

CHICKEN CHESAPEAKE

grilled chicken breast topped with crab imperial, light lobster sauce

SMOKED SIRLOIN OF BEEF

cabernet infused demi glace

—•• TIER TWO OPTIONS ••—

JUMBO LUMP CRABCAKES

jumbo lump crabcakes seared golden brown, tartar sauce

PERFECT TEN

our award winning 4oz jumbo lump crabcake paired with a 6oz angus filet mignon grilled to medium

STUFFED SHRIMP

stuffed with crab imperial, lobster cream sauce

NEW YORK STRIP

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

FILET MIGNON

8oz, roasted in natural juices, sliced, finished in burgundy sauce

SURF & TURF

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

BROILED LOBSTER TAILS

6oz. tails served with drawn butter

16 OZ. PRIME RIB

slow roasted black Angus, served au jus with horseradish creme

Sides

CHOOSE ONE SALAD, ONE VEGETABLE, ONE STARCH INCLUDED IN PACKAGE

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

ARUGULA mixed greens, arugula, lemon, EVOO, parmigiano garnish

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

ROASTED CAULIFLOWER gruyere cheese, panko bread crumbs

POTATOES, RICE, PASTA

PENNE aurora cream sauce

GLAZED CARROTS honey & butter

AU GRATIN POTATOES baked, yukon gold, four cheeses, asiago bread crumbs

WHIPPED YUKONS house made, chive, butter

VEGETABLE MEDLEY locally sourced, seasonal

ROASTED RED BLISS red skin potatoes, rosemary, olive oil

RICE PILAF avondale mushrooms, parmesan

BROWN RICE aromatic vegetables