

SERVED DINNER

STARTER (CHOOSE ONE)

Traditional Shrimp Cocktail
Grilled Marinated Vegetable Napoleon with Roasted Red Pepper Coulis
Fresh Mozzarella with Beef Steak Tomatoes Drizzled with Basil Oil
Maryland Crab Cake with a Spicy Chipotle Aioli
Split Pea Soup with Bacon
Maryland Crab and Corn Chowder
Italian Chicken Vegetable Soup with Orzo
Lobster Bisque
Classic Caesar Salad with Croutons
Mixed Seasonal Greens with Cherry Tomatoes and a Balsamic Vinaigrette
Fresh Baby Leaf Spinach Salad with Mushrooms, Bacon and Herb Vinaigrette
Tri-Colored Salad with Radicchio, Endive and Romaine and a Raspberry Vinaigrette

ENTRÉES (CHOOSE ONE)

Stuffed Breast of Chicken with Forest Mushrooms and a Sherry Demi-Glace
Pan-Seared Salmon with Artichoke Sauce
Pan-Roasted Red Snapper with a Saffron Cream Sauce
Baked Fillet of Sole with a Garlic and Spinach Stuffing
Roast Loin of Pork with Sundried Cherry Tomatoes and Cranberry Reduction
Roasted Rack of Lamb with an Herb Crust
Grilled Filet Mignon with Forest Mushrooms and Demi-Glace
Roast Prime Rib Au Jus, Horseradish and Yorkshire Pudding
Stuffed Loin of Veal with Forest Mushrooms and Merlot-Shallot Glace

ACCOMPANIMENTS

(CHOOSE ONE STARCH AND ONE VEGETABLE)

STARCH

Rice Pilaf
Roasted Red Bliss Potatoes
Wild and Long Grain Rice
Israeli Couscous with Parsley, Lemon and Olive Oil
Parslied New Potatoes
Basmati Rice with Toasted Almonds
Seasoned Potato Wedges

VEGETABLE

Medley of Seasonal Vegetables
Green Beans Almandine
Steamed Broccoli
Steamed Asparagus
Yellow Squash and Zucchini
Roasted Root Vegetables

DESSERTS (CHOOSE ONE)

Fresh Mixed Berry Tartlet with a Berry Coulis
New York Cheesecake with a Berry Coulis
Carmel Custard, Whipped Cream and Raspberry Garnish
Trio of Sorbet, Garnished with Fresh Berries
Coupe of White and Milk Chocolate Mousse Topped with Chocolate Shavings
Warm Apple Dumpling Cinnamon Crème Anglaise
Vanilla Crepe Napoleon

Coffee, Decaf and Assorted Tea

All charges are subject to 8.375% sales tax and all Food & Beverage is subject to 22% charge of which 17% gratuity will go to servers with the remaining 5% service charge to be distributed to related personnel.

DINNER BUFFET

SALADS (CHOOSE ONE)

Classic Caesar Salad with Croutons
Seasonal Greens with Cherry Tomatoes and Assorted Dressings
Fresh Baby Leaf Spinach Salad, Mushrooms and Bacon with Herb Vinaigrette
Baby Red Oak, Arugula and Frisée with Toasted Pecans, Bleu Cheese and Sherry Vinaigrette

APPETIZERS (CHOOSE TWO)

Grilled Vegetable Platter
Bocconcini Mozzarella with Pesto
Italian Seafood Salad
Shrimp Salad
Penne Salad with Roasted Eggplant and Smoked Tomato
Roasted Red Bliss Potato Salad and Tarragon Vinaigrette
Mediterranean Pasta Salad
Ratatouille Salad

ENTRÉES (CHOOSE TWO)

Baked Penne with Smoked Mozzarella and Roasted Eggplant
Sautéed Chicken Piccata with Lemon and Capers
Grilled Lemon Chicken Breast with Sundried Tomatoes, Black Olives and Pine Nuts
Chicken Roulade with Cranberry and Sage in a Calvados Rosemary Sauce
Pan-Roasted Chilean Sea Bass with a Lemon Butter Sauce
Baked Fillet of Salmon with a Tomato Vinaigrette
Roasted Loin of Pork Stuffed with Spinach and Roasted Peppers, in a Garlic Jus
Grilled Marinated London Broil with a Mushroom Sauce
Roasted Loin of Veal with Forest Mushroom Stuffing and Merlot-Shallot Glace

ACCOMPANIMENTS

(CHOOSE ONE STARCH AND ONE VEGETABLE)

STARCH

Rice Pilaf
Roasted Red Bliss Potatoes
Wild and Long Grain Rice
Israeli Couscous with Parsley, Lemon and Olive Oil
Parslied New Potatoes

VEGETABLE

Medley of Seasonal Vegetables
Steamed Asparagus
Potatoes Au Gratin
Basmati Rice with Toasted Almonds

DESSERTS (CHOOSE TWO)

Assorted Cakes and Berry Tarts
New York Cheesecake with a Berry Coulis
Coupe of White and Milk Chocolate Mousse Topped with Chocolate Shavings
Assorted Miniature French Pastries
Assorted Miniature Italian Pastries
Warm Apple Cobbler with Chantilly Crème
Vanilla Crepe Napoleon
Fresh Sliced Fruit and Berries

Coffee, Decaf and Assorted Tea

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DINNER MENU PRICES

DINNER

BUFFET DINNER

DINNER BUFFET	\$84 PER PERSON
ADDITIONAL ENTRÉE	\$10 PER PERSON

SERVED DINNER

STUFFED BREAST OF CHICKEN	\$75 PER PERSON
PAN-SEARED SALMON	\$76 PER PERSON
PAN-ROASTED RED SNAPPER	\$82 PER PERSON
BAKED FILLET OF SOLE	\$78 PER PERSON
ROASTED LOIN OF PORK	\$74 PER PERSON
ROASTED RACK OF LAMB	\$84 PER PERSON
GRILLED FILET MIGNON	\$84 PER PERSON
ROASTED PRIME RIB	\$80 PER PERSON
STUFFED LOIN OF VEAL	\$82 PER PERSON

Note: The above buffets are for a maximum of One Hour unless refreshed and charged accordingly.

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