

# Banquet Menu

50 Person Adult Minimum

Your four hour reception shall include an elegantly displayed table setting of china, linen, silver, centerpieces, and choice of color napkins.  
Coffee, hot tea, iced tea, and lemonade also served.

## Salads

(Choice of 1)

### House Specialty Salad

Spring Mix with Gorgonzola Cheese, Roasted Walnuts, Apples, Strawberries, Red Onion & Balsamic Dressing

### Classic Caesar Salad

Crisp Romaine Tossed with Garlic Croutons and Parmesan Shavings Tossed in a Zesty Caesar Dressing

### Spinach Salad

Fresh Spinach with Sautéed Mushrooms and Smoked Bacon in a Warm Balsamic Dressing

### Mixed Traditional Green Salad

Tossed Greens, Ripe Red Tomato Wedges, Red Cabbage, Vidalia Onions, Carrots, Cucumbers & Croutons  
Dressings Include: French, Italian, Russian & Oil and Vinegar

## Soups

(Choice of 1)

Cream of Tomato and Basil Bisque    Mushroom Bisque laced with Sour Cream  
Garden Vegetable    Italian Style Minestrone  
Chicken and Rice    Traditional Chicken Noodle

## Entrees

(Choice of 2)

One per Guest

## PASTA

**\$27.95 per person**

*\*Pasta dishes DO NOT come with vegetable or starch*

Home style Lasagna, Pasta layered with a Blend of Fine Italian Cheeses & Homemade Red Sauce

Potato Gnocchi in a Delicate Cream Sauce with Mushrooms & Sausage

Ricotta Stuffed Shells Parmesan Baked in a Delicate Red Sauce

Penne Alfredo – Petite Penne Tossed in a Creamy Alfredo Sauce  
Choice of Chicken or Shrimp Optional

Penne Bolognese – Petite Penne in a Homemade Meat Sauce and Shaved Parmesan

Tri-Color Cheese Tortellini in a Tomato and Basil Cream Sauce

Penne Alla Rosa

Ravioli in Red or Butter Sauce

## POULTRY

**\$29.95 per person**

*\*All Entrées are served with chef choice of vegetable and potato*

Chicken Marsala in a Demi-Glace with Portabella Mushrooms

Chicken Francaise with Lemon Butter, Capers, and White Wine

Chicken Piccata with Mushrooms, Artichokes, and White Wine

Chicken Parmesan Lightly Fried Topped with Tomato Sauce and Mozzarella

Chicken Bruschetta with Tomato, Basil, Provolone, Balsamic Demi-Glace

Breast of Chicken in a Light Wine Sauce with Fresh Mushrooms

Chicken In A Creamy White Wine Sauce Topped with Sautéed Mushrooms

Chicken Tuscan

Slow Roasted Chicken Garnished With Fresh Herbs

## PORK

**\$30.95 per person**

*\*All Entrées are served with chef choice of vegetable and potato*

Premium Cut Bone-in Grilled Pork Chop with Caramelized Onions

Tender Roasted Loin of Pork with Hickory Smoked Maple Bacon in a Tangy Apple Glaze

## VEAL

**\$32.95 per person**

*\*All Entrées are served with chef choice of vegetable and potato*

Veal Maryland- Tender Veal Medallions, Jumbo Lump Crab Meat, Mushrooms in a Cream Sauce

Veal Piccata - Tender Veal Medallions Sautéed in a Lemon Capers Sauce

Veal Parmesan - Lightly Breaded, Topped with Mozzarella Cheese and Delicate Red Sauce

Veal Marsala - in a Demi-Glace with Portabella Mushrooms

## SEAFOOD

**\$34.95 per person**

*\*All Entrees are served with chef choice of vegetable and potato*

*Salmon Teriyaki - Sesame Seed Encrusted, Teriyaki Glazed  
Broiled Fillet of Salmon - Served with Fire Roasted Red Pepper Sauce*

*Baked Atlantic Salmon in a Sweet Glaze Broiled to Perfection*

*Baked Crab Imperial*

*Stuffed Fillet of Flounder (with crab imperial)*

*Jumbo Shrimp Scampi over Rice Chiffon*

*6oz Broiled Lobster Tail a top its Shell*

*Lump Crabmeat & Jumbo Shrimp over Penne Pasta in a Light Cream Sauce*

*Twin Filets of Flounder Broiled in a Lemon Butter Capers Sauce*

*Shrimp Scampi*

*Penne Rigati with Lump Crabmeat in a Cream Crab Sauce*

*Maryland Style Crab Cakes*

## STEAK

**\$36.95 per person**

*\*All Entrees are served with chef choice of vegetable and potato*

**\*\*ALL STEAKS PREPARED "MEDIUM"**

*Roast Prime Rib of Beef, Au Jus*

*Fillet Mignon - 86oz. prime filet, served with Béarnaise sauce*

*Center Cut Boneless New York Strip - 12 oz. grilled sirloin,  
topped with house steak butter*

## DESSERT

*(Choice of 1)*

*New York Style Cheese Cake with Chocolate Drizzle*

*Carrot Cake*

*Triple Chocolate Layer Cake*

*Apple Pie Ala Mode*

*~OR~*

*Party Cake Inscribed For Your Occasion*

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*\*Guest Minimum of 50 people for Grand Banquet Room Service*

*\* 6% Sales Tax Additional*

*\*20% service charge will apply to all guest*