



PLATED DINNERS

15 PERSON MINIMUM
INCLUDES COFFEE, TEA & ICE WATER
PLACE CARDS REQUIRED

DINNERS

First Course (Choice of One):

Mixed Green Salad with House Dressing or Cup of Soup du Jour

Entrees (Choice of Two):

Chicken Chardonnay - \$22

Chicken breast with Chardonnay cream sauce served over a bed of fingerling potatoes, leeks, asparagus and roasted red peppers.

Prime Rib au Jus - \$29

10oz slow-cooked prime rib au jus served with a side of buttermilk mashed potatoes and seasonal vegetables.

Salmon with Dill Cream Sauce - \$25

Seared Atlantic Salmon with a dill cream sauce served over a bed of roasted garlic mashed potatoes, roasted red peppers, green beans and preserved lemon confit.

8oz Filet of Sirloin - \$34

Seared 8oz filet of sirloin with mushroom demi-glace served with bleu cheese mashed potatoes and asparagus.

Squash Risotto Rollatini - \$18

Roasted squash risotto rolled in squash and served over marinara sauce.

**Vegetarian, can be prepared Vegan*

Jumbo Lump Crab Cakes - \$35

Two large Maryland-style crab cakes topped with wild greens and lemon vinaigrette.

Crab-Stuffed Pork Chop - \$24

Bone-in pork chop with crab stuffing served with buttermilk mashed potatoes, green beans and braised red cabbage.

Pasta Primavera - \$18

Spaghetti with sautéed seasonal vegetables, crushed tomato, basil, olive oil and Parmesan cheese

ADD - ONS

Soda & Iced Tea - \$2 per person

Homemade Apple Crisp - \$3 per person

Homemade Cheesecake with Strawberries - \$3.50 per person

Freshly-Baked Frosted Fudge Brownie - \$2.50 per person

Add Vanilla Ice Cream to Any Dessert - \$1 per person

Add 8% sales tax, 18% service charge and 2% administrative fee.

Room rental not included.