

## BANQUET DINNER MENUS

*Entrée prices include a salad, the entrée, two vegetables, warm rolls and butter, also coffee, tea and iced tea. Our desserts are listed and priced separately. If you choose to provide your own dessert, we will plate and serve your dessert for a service charge of \$1.00 per person.*

*Special menu requests due to diet, vegetarian, allergies or other reasons are available. Children's platters are also available.*

### APPETIZERS

<i>Home Made Soup Du Jour</i>	<i>2.95</i>
<i>Chilled Fresh Fruit Cocktail with Sherbet</i>	<i>2.95</i>
<i>Petite Crab Cake, Chardonnay Sauce</i>	<i>7.95</i>
<i>Chilled Shrimp Cocktail (3) Cocktail Sauce</i>	<i>6.95</i>
<i>Shrimp Scampi (3) over Rice Pilaf</i>	<i>6.95</i>
<i>Stuffed Porta Bella Mushroom with Crabmeat</i>	<i>8.95</i>

### ADDITIONAL SALADS

<i>Boston Bibb Lettuce, with Strawberries and Mandarin Oranges, Citrus Dressing</i>	<i>1.00</i>
<i>Fresh Spinach Salad, with sliced Mushrooms, Red Onion, Hard Broiled Egg, Grape Tomatoes, Dijon Vinaigrette Dressing</i>	<i>.75</i>

### SALADS

*Select one*

<i>Tossed Garden Salad, Tomatoes, Cucumbers, Choice of Dressing</i>
<i>Caesar Salad, Creamy Caesar Dressing, Parmesan Cheese and Croutons baby Field Greens, Toasted Almonds, Grape Tomatoes, Choice of Dressing</i>
<i>California Salad, mixed Greens, Mandarin Oranges, Craisins, Tomatoes, Candied Walnuts, Citrus Dressing</i>

## DINNER ENTREES

### Beef

- Roast Prime Ribs of Beef AuJus 20.95*
- Broiled Filet Mignon, Demi Glaze 24.95*
- Broiled N.Y. Sirloin Strip Steak, Onion Rings 19.95*
- Broiled Petite Filet Mignon, Demi Glaze 20.95*
- Sliced Roast Tenderloin of Beef, Bordelaise 23.95*
- Sliced Top Sirloin of Beef, Mushroom Sauce 17.95*

### Combinations

- Petite Filet Mignon and Broiled Crab Cake 24.95*
- Petite Filet Mignon and Herbed Chicken Breast 23.95*
- Petite Filet Mignon and Filet of Salmon, Lemon Butter 23.95*
- Petite Filet Mignon and Shrimp Stuffed with Crabmeat 24.95*
- Surf 'N Turf, Petite Filet Mignon and Lobster Tail Market Price*
- Chicken 'N Crab, Breast of Chicken and Crab Cake 21.95*
- Flounder 'N Crab, Founder Florentine and Crab Cake 20.95*
- Breast of Chicken 'N Ham Stuffed Breast of Chicken on small Ham Steak, Supreme Sauce 18.95*

### Seafood

- Baked Fresh Fillet of Salmon with Dill Sauce 18.95*
- Char-Broiled Fillet of Salmon with Pineapple Salsa 18.95*
- Lemon Crusted Fillet of Salmon with Mango Salsa 18.95*
- Salmon Imperial, with Crabmeat and Hollandaise Sauce 20.95*
- Broiled Maryland Crab Cakes (2) 22.95*
- Flounder Stuffed with Crabmeat, Lemon Butter 20.95*

### Chicken

- Chicken Cordon Bleu, stuffed with Ham & Cheese, Supreme Sauce 16.95*
- Breast of Chicken Marsala with Mushroom Wine Sauce 16.95*
- Breast of Chicken, Lemon Basil Sauce 16.95*
- Breast of Chicken, with traditional Bread Stuffing, Supreme 16.95*
- Baked Chicken Parmesan, Marinara Sauce 16.95*
- Chicken Florentine, Seasoned Spinach, Alfredo Sauce 16.95*
- Roast Breast of Turkey, Bread Filling, Turkey Gravy 16.95*
- Chicken Chesapeake topped with Crabmeat, Cheese Sauce 19.95*
- Chicken Piccata, Lemon Maderia Wine Sauce with Capers 16.95*

### Pork and Veal

- Baked Country Ham with Pineapple Filling, Fruit Sauce 15.95*
- Sliced Roasted Loin of Pork, Apple Stuffing, Natural Sauce 15.95*
- Pork Marsala, Sliced Loin of Pork, Wine and Mushroom Sauce 15.95*
- Veal Oscar-Lump Crabmeat, Asparagus with Hollandaise Sauce 24.95*
- Veal Cordon Bleu - Imported Ham and Swiss Cheese 22.95*
- Veal Marsala - Marsala Wine and Mushroom Sauces 20.95*

## Starch

*Roasted Red Russet Potatoes*  
*Red Russet Potatoes, Rosemary*  
*Creamy Whipped Potatoes*  
*Baked Three Cheese Potatoes*  
*Baked Idaho Potato*  
*Baked Stuffed Potato*  
*Cheddar Mashed Potatoes*  
*Roasted Fingerling Potatoes*  
*Roasted Corn Mashed Potatoes*  
*Rice Pilaf*  
*Oriental Fried Rice*  
*Wild Rice Blend*

## Vegetables

*Green Beans, Almondine*  
*Maple Glazed Baby Carrots*  
*Sugar Snap Peas, Pimento*  
*Roasted Fresh Vegetables*  
*Sugar Snap Peas with Baby Carrots*  
*Broccoli, Cauliflower, Red Peppers*  
*Green Beans, Wax Beans, Asparagus Tips, Red Peppers*  
*Buttered Peas with Mushrooms*  
*Vegetable Medley*  
*Maple Glazed baby Carrots with Apple*  
*Buttered Cope's Corn, O'Brian*  
*Green Beans, Lima Beans and Pimento*