

Dinner Packages Include

*White or ivory China, silver flatware and water goblets.
White, ivory or black tea length linens for your guest and
service tables and an extensive variety of napkin colors.*

Complimentary cake cutting

Five hour event time

Customized floor plans available

*China and linen upgrades available as well as procurement
of all other rental needs*

*Vegan, vegetarian, gluten free and all other dietary
restrictive options are available with advanced notice*

*The consumption of raw or undercooked eggs, meats, poultry, seafood or shellfish
may increase your risk of a food borne illness.

*Prices effective September 2019 and are subject to change.

Silver Dinner Buffet Selections
Main Courses

Herb Crusted Chicken Breast

Boneless breast of chicken, hand breaded with five herbs and Panko bread crumbs

Chicken Cordon Bleu

Chicken breast stuffed with Swiss cheese & smoked ham, served with cream sauce, seasoned with garlic & nutmeg

Rosemary Garlic Chicken

Tender chicken breast lightly floured and sautéed in a white wine cream sauce

Top Round of Beef

Slow roasted top round of beef with select seasonings, thinly sliced & served with Jus Lie

Sausage & Peppers

Italian sausage & peppers in marinara sauce

Roasted Pork Loin

Boneless pork loin seasoned, slow roasted & served with blackberry demi glaze

Mediterranean Cod

Broiled cod fish with sweet peppers, onions, garlic, black olives & tomatoes in a white wine & garlic sauce

Eggplant Parmesan

Breaded eggplant, layered in tomato sauce & provolone cheese

Penne Pasta

Penne pasta with choice of marinara, alfredo or blush sauce

Tortellini

Tortellini pasta with choice of marinara, alfredo or blush sauce

With Two Entrees \$ 32.45

With Three Entrees \$34.95

Plus sales tax and 20% staffing charge for over 100 guests. Please call for staffing under 100, custom meal pricing for fewer than 35 guests or minimums for Saturday and Sunday events.

Gold Dinner Buffet selections
Main Courses

Tuscan Chicken

Lightly breaded chicken breast stuffed with fresh mozzarella, air-dried tomato & basil

Chicken Florentine

Breaded chicken breast stuffed with cheese & spinach, topped with Sauce Supreme

Sirloin of Beef

Aged sirloin served with peppercorn bourbon demi or tomato & balsamic reduction sauce

Boneless Pork Chop

Boneless pork chop grilled & finished with sun-dried cherries & Cabernet sauce

Faroe Island Salmon

Fresh fillet of salmon broiled with a dill peppercorn or sweet Dijon cream sauce

Orange Roughy

Fresh fillet seasoned with fresh herbs, sweet cream butter & Chardonnay

Tortellini

Cheese-filled pasta with fresh basil & tomato marinara

Short Ribs

Boneless short ribs braised in a dark Guinness beer reduction

Penne Pasta

Penne pasta with choice of marinara, alfredo or blush sauce

With Two Entrees \$ 37.45

With Three Entrees \$39.95

Plus sales tax and 20% staffing charge for over 100 guests. Please call for staffing under 100, custom meal pricing for fewer than 35 guests or minimums for Saturday and Sunday events.



Platinum Dinner Buffet Selections

Main Courses

Petite Filet Mignon

Hand cut filet of beef tenderloin grilled with kosher salt, cracked pepper and natural demi glaze

Jumbo Lump Crab Cakes

Blue crab, Panko bread crumbs, chives, spices & herbs served with Dijonnaise

Sea Bass

Sea Bass served with Saffron Voute

Sea Scallops

Sea scallops braised in white wine & garlic butter

With Two Entrees \$ 49.95

With Three Entrees \$54.95

Chef's Carving Table

Port Steamship Round – \$5.75 per guest

Top Round - \$5.25 per guest

Prime Rib – Market Price

Beef Tenderloin – Market Price

Plus sales tax and 20% staffing charge for over 100 guests. Please call for staffing under 100, custom meal pricing for fewer than 35 guests or minimums for Saturday and Sunday events.

Silver Dinner Sit Down Selections
Main Courses

Rosemary Garlic Chicken

Tender chicken breast lightly floured & sautéed in a white wine cream sauce

Chicken Cordon Bleu

Chicken breast stuffed with Swiss cheese & smoked ham, served with cream sauce seasoned with garlic & nutmeg

Chicken with Apple Chutney

Boneless breast of chicken with an apple chutney sauce

Roast Beef Champignon

Roasted top round of beef sliced & topped with mushroom demi glaze

Pork T-Bone

T-bone pork chop grilled & finished with Madeira wine and Shitake mushrooms

Baked Lemon Cod

Baked cod loin with tarragon lemon pepper sauce

Eggplant Parmesan

Breaded eggplant with tomato sauce & mozzarella cheese

\$ 32.45 per person

Plus sales tax and 20% staffing charge for over 100 guests. Please call for staffing under 100, custom meal pricing for fewer than 35 guests or minimums for Saturday and Sunday events.

Gold Dinner Sit Down Selections
Main Courses

Tuscan Chicken

Chicken breast stuffed with fresh mozzarella, basil & sun-dried tomatoes

Chardonnay Chicken

Lightly floured chicken with Chardonnay cream sauce

Chicken Francaise

Batter dipped chicken breast with lemon butter sauce

Sirloin of Beef Filet

Hand-cut beef sirloin served with a tomato balsamic demi glaze or roasted garlic & Burgundy wine sauce

Beef Short Ribs

Boneless short ribs braised in a dark Guinness beer reduction

Faroe Island Salmon

Fresh fillet of salmon accompanied by dill peppercorn or French Dijon cream sauce

Shrimp Scampi

Shrimp Scampi served in a white wine and garlic butter sauce

\$ 37.95 per person

Plus sales tax and 20% staffing charge for over 100 guests. Please call for staffing under 100, custom meal pricing for fewer than 35 guests or minimums for Saturday and Sunday events.

Platinum Dinner Sit Down Selections

Main Courses

Filet Mignon

Center cut filet grilled to perfection with a Cabernet reduction

New York Strip Steak

Black Angus strip loin grilled & served with sautéed mushrooms & onions

Beef Wellington

Beef tenderloin wrapped in puff pastry with duxelle filling, served with a dark Burgundy sauce

Roasted Sea Bass

Fresh, firm white fish broiled & served with chunks of fresh lobster in a saffron sauce

Jumbo Sea Scallops

Jumbo sea scallops ban-seared in garlic butter & served in a puff pastry pouch

Maryland Crab Cakes

Maryland crab cakes prepared with Old Bay seasoning, sautéed & topped with Remoulade sauce

\$49.95 per person

Or Create a Dual Plate

by adding 15% of a signal entrée price for a second entrée

For Example:

Roast Beef Champignon & Chicken Madrid
(Two silver level selections) \$37.35 pp

Sirloin of Beef Filet & Faroe Island Salmon
(Two gold level selections) \$43.65 pp

Plus sales tax and 20% staffing charge for over 100 guests. Please call for staffing under 100, custom meal pricing for fewer than 35 guests or minimums for Saturday and Sunday events.

Salad Selections

Tossed Mesclun Salad

With sweet grape tomatoes, cucumbers and choice of dressing

Caesar Salad

With sweet grape tomatoes, cucumbers and choice of dressing

Spinach Salad

With sweet grape tomatoes, cucumbers and choice of dressing

Wedge Salad

Served with crumbled Bleu Cheese, tomato slice, bacon and white French dressing

Side Options

Green Beans Almandine

California Vegetable Medley

Baby Carrots & Snap Peas

Zucchini Provencal

Normandy Blend Medley

Jumbo Peeled Asparagus *\$2 per person

Herb Roasted Potatoes

Smashed Redskin Potatoes

Rice Pilaf

Whole Roasted Red & White Potatoes

Scalloped Potatoes

Potato Dauphinoise *\$2 per person

We cater to all dietary restrictions

Custom accommodations may be made

Vegetarian Selections

Ravioli Fromage

Cheese stuffed ravioli served with a basil marinara sauce

Eggplant Parmesan

Sliced eggplant seasoned and breaded, then sautéed and topped with marinara sauce and parmesan & provolone cheeses

Penne Pasta

Penne noodles with blush or marinara sauce

Tortellini

Cheese-filled pasta with fresh basil and tomato marinara

Vegan Selections

Vegetable Napoleon

Roasted Portobello mushrooms, eggplant, Beefsteak tomatoes, and roasted red peppers layered with herbs and spices

Spaghetti Nouvelle

Roasted spaghetti squash tossed with crushed tomatoes, garlic, basil and kosher salt

Roasted Vegetable Kabobs

Brussels sprouts, peppers, onions, and mushrooms served over Cous Cous

Acorn Squash

Tart Cherry & Baby Spinach Quinoa Pilaf served in half of a roasted and seasoned Acorn Squash

Gluten-free options are also available upon request



Included with Dinner Menus

White or Ivory Dinner Service includes dinner plate, salad plate, dessert plate, water goblet, and stainless flatware (dinner fork, salad fork, dessert fork, and knife)

Table Service includes salt & pepper shakers and bread basket

Linen Service includes guest table linens (108" round white, ivory, or black), matching rectangular service table linens, choice of napkin color

Hors D'oeuvre Service includes attractive black plastic plates for the hors d'oeuvre with white paper beverage napkins

Available Upgrades

- Coffee station or service
- Full length linens exceeding 108"
 - Specialty flatware
 - Specialty China
 - Table additions
 - Specialty chairs
- Colored linens other than white, ivory or black
 - Table overlays or chair covers
 - China for hors d'oeuvre
- Wine and/or champagne glasses for place settings
 - Complete glass barware service
 - Coffee Carafes
- Set-Up and Tear-Down of tables and chairs, if applicable
- Extra rental equipment may be needed based on venue selection