

## *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 2020 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 \$ 35.75*

*With Three Entrees \$38.45*

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 \$41.45*

*With Three Entrees \$43.95*

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

*\$ 35.75 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

*\$ 41.45 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.



# *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) \$41.15 pp

Sirloin of Beef Filet & Faroe Island Salmon  
(Two gold level selections) \$47.65 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