

Dinner Menu

All Plated Meals are served with Salad, Warm Rolls & Butter, and Choice of one Starch & one Vegetable
Chef's Choice of Dessert. Freshly Brewed Coffee, Decaffeinated Coffee, Tea & Iced Tea
(maximum 10 people or more for 2 entrees and 20 people or more for 3 entrees)

Salad

House Salad with Signature Champagne Dressing or Spinach Salad with Warm Bacon Dressing

Salad Upgrade Options

Greens with Roasted Fennel, Orange and Herb Vinaigrette **\$3.95**

Pear & Pecorino Salad with Citrus Vinaigrette **\$4.95**

Classic Wedge Salad with Bleu Cheese, Bacon, Tomato & Creamy Goddess Dressing **\$5.95**

Plated Entrees

Seafood

Halibut (Market Price)

Pan Roasted on a Bed of Sweet Potato &
Bacon Hash with Thyme Burre Blanc

Seared Scallops \$25.95

With Pineapple Salsa

Grilled Yellow Fin Tuna \$26.95

With Crispy Shitake Mushrooms & Soy
Vinaigrette

Crab Stuffed Shrimp \$22.95

With Roasted Shallot Crème

Fresh Grilled Salmon \$24.95

With Chardonnay Dijon Sauce

Poultry

Chicken Saltimbocca \$25.95

Prosciutto, Fontina & Fresh Sage with a
Madeira Glaze

Chicken Marsala \$22.95

Breast of Chicken topped with classic
Marsala Sauce

Seared Chicken \$24.95

With a Tasso Crème Sauce

Honey Rosemary Roasted Chicken \$24.95

Seared and baked finish in a Honey
Rosemary Glaze

Pork

Grilled Bone in Pork Chop \$24.95

With a Tamarind BBQ Glaze on a Bed of White Beans & Fresh Sage

Selection of Starches

Herb Roasted Red Skin Potatoes

Roasted Garlic Mashed Potatoes

Smashed Yukon gold Potatoes with
Buttermilk & Chives

Basmati Rice

Jasmine Rice

Wild Rice Blend

Roasted Fingerling Potatoes with Roasted
Shallots

Mini Potato Pancakes

Au Gratin Potatoes

Israeli Couscous with Roasted Tomatoes

Maple Mashed Sweet Potatoes

Beef

6oz Filet Mignon \$29.95

Cooked to Perfection

8oz Ribeye \$28.95

Cooked to Perfection

6oz Filet Mignon \$31.95

Stuffed with Crawfish with a Port Reduction
Sauce

8oz NY Strip \$29.95

Cooked to Perfection

Roasted Sliced Sirloin \$26.95

With a Red Wine Demi Glaze

Vegetarian

Portabella Mushroom \$21.95

Stuffed with Goat Cheese, Spinach &
Mozzarella

Bow Tie Pasta \$19.95

Tossed with Broccoli, Pine Nuts, Red Onions
& Garlic Aioli

Stuffed Eggplant \$20.95

With Israeli Couscous, Zucchini, Squash,
Roasted Red Peppers & Sundried Tomatoes

Selection of Vegetables

Green Beans with Red Peppers

Broccoli Crowns

Steamed Broccoli, Cauliflower & Carrots
Braised Carrots with Honey Orange Ginger

Glaze

Yellow Squash & Zucchini

Grilled Vegetables (Seasonal)

Steamed Asparagus with Lemon Oil

Sautéed Sugar Snaps with Red Peppers &
Sesame Oil

Sautéed Garlic Spinach

Dinner Buffets

(Minimum of 20 Guests)

Buffets include Warm Rolls & Butter, and choice of one Starch & one Vegetable
Chef's Choice of Dessert & Freshly Brewed Coffee, Decaffeinated Coffee, Tea & Iced Tea

Classic Dinner Buffet

Salad (Choice of Two)

Caesar Salad with Classic Caesar Dressing
House Salad with Signature Champagne Vinaigrette Dressing
Spinach Salad with Warm Bacon Dressing, Penne Pasta Salad
Fresh Seasonal Fruit Salad

Salad Upgrade

Greens with Roasted Fennel, Orange and Herb Vinaigrette **\$3.95**
Pear & Pecorino Salad with Citrus Vinaigrette **\$4.95**
Classic Wedge Salad with Bleu Cheese, Bacon, Tomato & Creamy Green Goddess Dressing **\$5.95**

Entrée Selections

Top Sirloin Steak

Served in a Merlot Demi Glaze

Macadamia Crusted Salmon

Roasted with a Tropical Fruit Salsa

Creole Roasted Pork Loin

With a Creole Mustard Crème

Bronzed Mahi Mahi

With a Spiced Lime Herb Butter

Seared Chicken Breast

With Tomato, Artichoke and a White Wine Sauce

6oz Strip Steak

Topped with Bleu Cheese

Penne Pasta

Tossed with Grilled Chicken, Artichokes, Roasted Red Peppers & Portabella Mushrooms

Grilled Chicken

Topped with a Spicy Chipotle Sauce

Choice of 2 Entrees for \$26.95 per person

Choice of 3 Entrees for \$29.95 per person

Selection of Starches

Herb Roasted Red Skin Potatoes
Roasted Garlic Mashed Potatoes
Smashed Yukon Gold Potatoes with
Buttermilk & Chives
Basmati Rice
Jasmine Rice
Wild Rice Blend
Roasted Fingerling Potatoes with Roasted
Shallots
Mini Potato Pancakes
Au Gratin Potatoes
Israeli Couscous with Roasted Tomatoes
Maple Mashed Sweet Potatoes

Selection of Vegetables

Green Beans with Red Peppers
Broccoli Crowns
Steamed Broccoli, Cauliflower & Carrots
Braised Carrots with Honey Orange Ginger
Glaze
Yellow Squash & Zucchini
Grilled Vegetables (Seasonal)
Steamed Asparagus with Lemon Oil
Sautéed Sugar Snaps with Red Peppers &
Sesame Oil
Sautéed Garlic Spinach

Dinner Buffets (con't)

Deluxe Dinner Buffet

Soup (Choice of One)

Roasted Corn Chowder
Potato Leek
Italian Wedding Soup
Chicken Noodle

Salad (Choice of Two)

Mixed Greens with Marinated Portabella Mushrooms & Roasted Red Peppers
Seasonal Fruit Salad, Penne Pasta Salad
Chopped Romaine with Apples, Celery, Walnuts & Bleu Cheese
House Salad with Signature Champagne Vinaigrette Dressing

Salad Upgrade

Greens with Roasted Fennel, Orange and Herb Vinaigrette **\$3.95**
Pear & Pecorino Salad with Citrus Vinaigrette **\$4.95**
Classic Wedge Salad with Bleu Cheese, Bacon, Tomato & Creamy Goddess Dressing **\$5.95**

Entrée Selections (Choice of Two)

Pan Roasted Chicken Breast

Stuffed with a Julienne of Vegetables with a
Tarragon Crème Sauce

Fresh Grilled Salmon

Topped with Tomato Ragout

Grilled Pork Tenderloin

With Ancho & Honey Glaze

Chicken Breast

Stuffed with Fresh Herbs and Boursin Cheese

Seafood Stuffed Flounder

Topped with a Butter Wine Sauce

Flank Steak

With Chimicheri Sauce

6oz Filet Mignon

Topped with a Brandy Sauce

Shrimp Pasta

Tossed with Shitake Mushrooms & Roasted Red
Peppers

Red Wine Braised Short Ribs

With Pan Jus

Grilled Chicken

With a Spicy Chipotle Sauce

Choice of 2 Entrees for \$29.95 per person

Choice of 3 Entrees for \$32.95 per person

Selection of Starches

Herb Roasted Red Skin Potatoes
Roasted Garlic Mashed Potatoes
Smashed Yukon Gold Potatoes with Buttermilk & Chives
Basmati Rice
Jasmine Rice
Wild Rice Blend
Roasted Fingerling Potatoes with Shallots
Mini Potato Pancakes
Au Gratin Potatoes
Israeli Couscous with Roasted Tomatoes
Maple Mashed Sweet Potatoes

Selection of Vegetables

Green Beans with Red Peppers
Broccoli Crowns
Steamed Broccoli, Cauliflower & Carrots
Braised Carrots with Honey Orange Ginger Glaze
Yellow Squash & Zucchini
Grilled Vegetables (Seasonal)
Steamed Asparagus with Lemon Oil
Sautéed Sugar Snaps with Red Peppers & Sesame Oil
Sautéed Garlic Spinach

Themed Dinner Buffets

(Minimum 20 Guests)

All Buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, Tea & Iced Tea

Bourbon Street

Tossed Salad with Assorted Dressings

Red Bean Salad

Scallion Potato Salad

Blackened Chicken

Shrimp Creole

Squash Casserole

Dirty Rice

Pumpkin Pecan Pie & Bourbon Bread Pudding

Served with Biscuits & Corn Muffins

\$20.95 per person

Murray Hill

Tossed Salad with Assorted Dressings

Antipasto Salad

Farfalle with Basil Pesto

Pasta Gorgonzola

Eggplant Parmesan

Chicken Marsala

Green Beans Sicilian

Fresh Baked Breadsticks

Tiramisu and Cannoli

\$21.95 per person

Taste of the Mediterranean

Greens with Roasted Fennel, Orange & Herb Vinaigrette

Lentil Salad

Feta & Cucumber Salad

Hummus & Tabouli with Fresh Pita Chips,

Butterflied Grilled Lamb Leg with a Mint Yogurt Chutney

Provencal Chicken with Olive Tapenade

Ratatouille

Lyonnais Potatoe

French Baguettes

Crepes with Strawberries, Chocolate Mousse Torte

\$24.95 per person

Themed Dinner Buffets

(Minimum 20 Guests)

All Buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, & Tea

Ocean City

Seafood Chowder

Tossed Salad with Assorted Dressings

Seafood Stuffed Flounder

Pecan-Crusted Trout

Shrimp Risotto Cakes

Seasonal Grilled Vegetables

Basmati Pilaf

Served with Warm Rolls & Butter

Pineapple Upside Down Cake & NY Style Cheesecake

\$25.95 per person

Enhance your dinner with our Gourmet Coffee Station

Includes freshly brewed regular, decaffeinated, and flavored coffees,
and assorted herbal teas

Served with whipped cream, chocolate
shavings, and cinnamon sticks.

\$4.95 per person