

Salad or Soup Course

Spinach and Green Leaf Salad
with Cucumbers, Grape Tomatoes, Red Onion, Carrots & a Honey Raspberry Vinaigrette

Romaine Salad
with Mushrooms, Bacon & Parmesan Croutons & Caesar Dressing

Mesclun Salad Mix
With Sweet Bell Peppers, Carrots, Grape Tomatoes & a Buttermilk Ranch Dressing

Tomato and Mozzarella
on Green Leaf Lettuce with fresh Basil, Black Pepper, and Extra Virgin Olive Oil & White Balsamic Vinaigrette

Butternut Squash and Apple Bisque

New England Clam Chowder

Potato Puree with Bacon & Cheddar

Wild Rice with Turkey

Cream of Asparagus with Lemon and Black Pepper

Chesapeake Crab Chowder

Wild Mushroom Puree with Thyme and Sherry

Roasted Tomato and Herb

Champagne Brie

Entrée Course

Marinated Lamb Sirloin Chops complimented
With a Blackberry Demi Glace

Blackened Snapper with a
Creole Mustard Cream Sauce

Thyme Rubbed Frenched Chicken Breast
With a Sherried Crenini Mushroom Jus

Chipotle Honey Grilled Salmon Filet
Topped with a Tomato Lime Relish

Cabernet Beef Tenderloin Tips
With Mushrooms and Onions

Roast Pork Tenderloin
With an Apple butter and Pear Chutney

Chicken Imperial
Boneless Breast Stuffed with Crab Served with a Lemon Caper Sauce

Roasted Beef Strip Loin
With a Bourbon and Roasted Shallot Demi Glace

Wild Mushroom and Grilled Vegetable Ravioli
in Herbed Pasta, on a Sundried Tomato Cream Sauce

Italian Grilled Flank Steak
Marinated in Black Pepper, Rosemary, Garlic and Balsamic Vinegar

Jerk Spice Rubbed Duck Breast Citrus and Rum Marinated, topped with Red Onion Confit



Dessert Course

Gingered Crème' Brulee
Garnished with Whipped Cream and Fresh Berries

Pear - Apple Crisp
Ala mode

Walnut Brownie Sundaes
with Vanilla Ice Cream

Fruit Cobbler
With Seasonal Fruit, Topped with Amaretto Whipped Cream

Pineapple Upside-Down Cake
with Caramel Sauce

Chocolate Mousse
with Raspberry Sauce and Fresh Berries

Bourbon Pecan Pie
with Cinnamon Whipped Cream

Vanilla Cheesecake
with Strawberry Sauce

Applesauce Spice Cake
with White Chocolate Sauce

Stuffed Poached Pear
with a Maple Walnut Mascarpone Cream Cheese

Please choose one of each course for the entire group. Additional fees will apply for substitutions and dual courses)

All Entrees served with Chef's Choice Vegetable and Accompaniment.

