

SIT DOWN DINNER

Beef

Roast Prime Rib of Beef - \$32.95 per person
Seasoned and Slow Roasted with Au Jus and
Horseradish Sauce

Roasted Beef Tenderloin - \$32.95 per person
Center Cut Beef with Green Peppercorn Sauce

Broiled 8 oz. Fillet Mignon - \$32.95 per person
Center Cut Tenderloin with Mushroom Sauce

9 oz. Sirloin - \$27.95 per person
Thick, Juicy Center Cut seared and cooked to
Perfection

8 oz. New York Strip Steak - \$28.95 per person
Broiled with Shrimp, Mushrooms
and Béarnaise Sauce

Marinated London Broil - \$27.95 per person
Thinly sliced served with Mushroom Sauce

Roast Top Round of Beef - \$26.95 per person
Tender Round of Beef with Au Jus or Gravy

Beef Wellington - \$31.95 per person
Fillet Wrapped in Pastry with Mushroom Stuffing
served with Duchess Potatoes

Poultry

Chicken Cordon Bleu - \$29.95 per person
Boneless Breast Stuffed with Shaved Ham and
Swiss Cheese, Breaded, Flash Fried, Baked and
served with Sauce Supreme

Chicken Kiev - \$29.95 per person
Boneless Breast Rolled in Herb Butter, Breaded,
Flash Fried, Baked and served with Sauce
Supreme

Breaded Chicken Breast- \$27.95 per person
Breaded Boneless Breast stuffed with Broccoli
and Cheddar Cheese served with Sauce
Supreme

Chicken Piccata – \$27.95 per person
Sautéed boneless chicken Breast with White
Wine Butter Sauce and Capers

Grilled Chicken Breast- \$26.95 per person
Boneless Breast Grilled with Choice of Sauce:
Teriyaki, Creamy Mushroom, Honey
Dijon or Marcella

**Stuffed Boneless Chicken Breast
\$26.95 per person**
Stuffed with Traditional Bread Stuffing served with
Supreme Sauce

Chicken Saltimbocca – \$26.95 per person
Chicken Rolled with Prosciutto Ham with Sage
and Cream Sauce

Specialties

Chicken Chesapeake - \$29.95 per person
Chicken Breast stuffed with Crab Imperial,
breaded and deep fried

½ Roasted Cornish Hen - \$27.95 per person
Cornish Hen roasted with choice of wild rice,
potatoes or bread stuffing

Breast of Chicken Oscar - \$28.95 per person
Chicken Breast topped with Crabmeat, Asparagus
and Béarnaise Sauce

Lasagna with Prosciutto - \$24.95 per person
Layered Pasta with Prosciutto Ham and Ricotta
Cheese, topped with Garlic Herb White Sauce
and Mozzarella Cheese

◆ PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. ◆

SIT DOWN DINNER

Seafood

Fruits De Mér - \$32.95 per person

Flounder stuffed with Shrimp, Crabmeat and Scallops

Baked Flounder with Crab Imperial

\$30.95 per person

Filet of Flounder Stuffed with Crab

Baked Flounder Florentine - \$29.95 per person

Filet of Flounder stuffed with Spinach

Southern Maryland Crab Cake

\$29.95 per person

Tender Crab Meat mixed with special spices

Baked Salmon - \$30.95 per person

Filet of Salmon baked and served with Lemon Dill Sauce

Baked Flounder - \$27.95 per person

Filet of Flounder broiled in Lemon Butter

Seafood Newburg - \$27.95 per person

Shrimp, Crab and Scallops in a Savory Sherry Sauce served over Rice

Linguine with Seafood Sauce

\$26.95 per person

Shrimp, Crab, Clams, Mussels and Scallops in a Red or White Sauce served over Linguine

Pork

Baked Ham - \$26.95 per person

Tender Ham served with Pineapple or Fruit Sauce

Roasted Pork Loin - \$26.95 per person

Pork Loin sliced and served with Apple & Brandy Sauce or Pork Gravy

◆ The Above Sit Down Dinners include a fresh fruit cup or ◆
a tossed garden salad with choice of two salad dressings (Ranch, Blue Cheese, Raspberry Vinaigrette, Golden Italian, Creamy French and Thousand Island); two vegetables or one vegetable and choice of potato or rice; rolls and butter; choice of Ice Cream or Sherbet; and coffee (regular and decaffeinated), hot tea and iced tea.

Appetizers are available upon request.

◆ PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE ◆

✘ A 20% Gratuity and a 6% Maryland Sales Tax will be added to all menu prices. ✘

BUFFETS

A MINIMUM OF TWO SELECTIONS IS REQUIRED

Beef

Roast Prime Rib of Beef - \$16.00 per item
Seasoned and Slow Roasted with Au Jus or
Horseradish Sauce - Carver

Roasted Beef Tenderloin - \$16.00 per item
Center Cut Beef with Bordelaise Sauce - Carver

Roast New York Strip Loin - \$15.00 per item
Beef Loin Roasted in a Mushroom Sauce - Carver

Roast Top Round of Beef - \$13.50 per item
Slow Cooked and Seasoned served with
Au Jus or Gravy - Carver

Steamship Round of Beef - \$13.50 per item
Slow Cooked and Seasoned served with Au Jus
or Gravy - Carver (min. of 100 people)

Beef Tips and Sweet Peppers - \$12.50 per item
Tender Strips of Beef with Sweet Peppers in a
Paprika Sauce served over Rice or Pasta

Beef Burgundy Tips - \$12.50 per item
Tender Strips of Beef simmered in a Burgundy
Mushroom Sauce served over Rice or Pasta

Poultry

Roast Turkey - \$13.50 per item
Sliced Breast with Stuffing and Gravy

Southern Maryland Fried Chicken
\$13.50 per item

Grilled Chicken - \$13.50 per item
Boneless Chicken Breast Grilled with choice of
Marsella, Creamy Mushroom or Teriyaki Sauce

Seafood

Baked Flounder with Crab Imperial
\$16.00 per item
Filet of Flounder Stuffed with Crab

Seafood over Pasta - \$15.00 per item
Shrimp, Crab and Scallops served over Pasta in a
Marinara or Butter Sauce

Deep Fried Gulf Shrimp - \$15.00 per item
Golden Jumbo Shrimp Deep Fried served with
Cocktail Sauce

Southern Maryland Crab Balls
\$16.00 per item
Crab Meat blended with Special spices served
with Cocktail Sauce

Steamed Spiced Shrimp - \$15.00 per item
Steamed and Seasoned served with
Cocktail Sauce

Baked Flounder - \$13.50 per item
Filet of Flounder broiled in Lemon Butter

Seafood Newburg - \$13.50 per item
Shrimp, Crab and Scallops in a Sherry Lobster
Sauce served over Rice

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BUFFETS

A MINIMUM OF TWO SELECTIONS IS REQUIRED

Pork

Baked Ham - \$13.50 per item

Tender Ham carved on your Buffet served with Pineapple or Fruit Sauce

Roast Loin of Pork - \$13.50 per item

Thinly Sliced Roasted Pork served with Gravy

Southern Maryland Stuffed Ham

\$13.50 per item

Tender Ham Stuffed with Traditional Greens served with Biscuits or Cocktail Rolls

Specialties

Chicken Chesapeake - \$16.00 per item

Chicken Breast stuffed with Crab Imperial, breaded and deep fried

Pasta Primavera with Strips of Chicken

\$13.50 per item

Vegetables and Boneless Chicken Breast strips tossed with Pasta served in Alfredo Sauce

Lasagna - \$12.50 per item

Layered Pasta with Ricotta and Mozzarella Cheese topped with Meat Sauce

Grilled Vegetarian Lasagna - \$12.50 per item

Layered Pasta with Vegetables, Ricotta and Mozzarella Cheese topped with Marinara Sauce or Alfredo Sauce

Sweet and Hot Sausage over Pasta

\$12.50 per item

Grilled Sausages with sautéed Peppers and Onions served over Pasta with Marinara Sauce

Baked Manicotti - \$12.50 per item

Pasta rolled and filled with Ricotta and Mozzarella Cheese topped with Marinara Sauce

Meat or Cheese Ravioli - \$12.50 per item

Italian Raviolis filled with Meat or Cheese served with Marinara Sauce

Pasta Primavera - \$12.50 per item

Vegetables tossed with Pasta served in Alfredo Sauce

◆ **A Minimum of Two Selections must be chosen. The price per person is calculated by adding together the cost of all items chosen. Select any third item for an additional \$9.00. The Above Buffet includes a tossed salad with a choice of two salad dressings (Ranch, Blue Cheese, Raspberry Vinaigrette, Golden Italian, Creamy French and Thousand Island); rolls and Butter; two vegetables or one vegetable and choice of potato or rice; coffee (regular and decaffeinated), hot tea and iced tea; and choice of fresh fruit, fruit trifle, chocolate or strawberry mousse or fudge brownies.**

✧ **A 17% Gratuity and a 6% Maryland Sales Tax will be added to all menu prices.** ✧

✧ **Carving Fee - \$60.00 per Carver** ✧

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❖ **An Appetizer from Group A of our Hors d'Oeuvres Reception** ❖
may be substituted for the Dessert.

SIDE DISH MENU

Vegetables

Baby Carrots with Honey Glaze

Fresh Vegetable Medley

Green Beans Almondine

Fresh Broccoli with Lemon Butter

Cauliflower Polonaise

Buttered Corn

Peas and Mushrooms

Green Beans with Ham

Potatoes and Rice

Baked Stuffed Potato

Scalloped Potatoes

Potatoes Au Gratin

Parsley New Potatoes

Mashed Potatoes and Gravy

Oven Roasted Potatoes

Baked Potato

Rice Pilaf

Blended Wild Rice

Country Stuffing

Southern Style Cornbread Stuffing

Black Beans with Rice

◆ **Prices are Subject To Change Without Notice** ◆

❖ **Additional Selections Available Upon Request** ❖

DESSERT MENU

Black Forrest Cake - \$3.00

Strawberry Shortcake- \$3.00

Fudge Brownie- \$3.00

Fruit Cobbler- \$3.00

Chocolate Pudding Cake- \$3.00

Pineapple Coconut Cream Cake- \$3.00

Peach Melba - \$3.50

**Hand Dipped Ice Cream - \$2.00
(Vanilla, Chocolate or Strawberry)**

Bananas Foster - \$3.50

Assorted Cheese Cake - \$4.50

Snickers Pie - \$4.50

Fried Cheese Cake - \$4.50

Caramel Apple Walnut Pie - \$4.00

Assorted Dessert Table - \$6.00
Choice of Three \$3.00 items

❖ **Additional Selections Available Upon Request.** ❖
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❖ **Corresponding Menu Gratuity and 6% Maryland Sales Tax will be added to the above menu.** ❖

HORS D'OEUVRES RECEPTION

Group A

Fresh Seasonal Fruit Tray
Assorted Imported and Domestic Cheese Tray
Vegetable Crudités with Dip

Deviled Eggs
Stuffed Celery Tray
Chili Con Queso with Tortilla Chips

Group B

Chinese Egg Rolls with Hot Mustard and Sweet & Sour Sauce
Swedish, BBQ or Italian Meatballs
Assorted Finger Sandwiches
Spicy Chicken Wings with Blue Cheese Dip
Potato Skins with Cheddar Cheese and Bacon
Stuffed Mushroom Caps with Sausage

Fried Chicken wings, mild served with Ranch, Blue Cheese and Hot Sauce
Chicken Fritters
Seven Layer Taco Dip served with Tortilla Chips
Spanakopita (Spinach and Cheese layered in Phyllo Pastry)

Group C

Sliced Ham, Turkey and Cheeses with Cocktail Rolls & Condiments
Southern Maryland Stuffed Ham with Biscuits or Cocktail Rolls
Maryland Crab Balls with Cocktail Sauce
Southern Western Egg Rolls with Salsa Ranch dip
Hot Crab Dip with Assorted Crackers

Roast Top Round of Beef with Carver, Cocktail Rolls, Au Jus and Horseradish Sauce
Spiced Shrimp with Cocktail Sauce
Mushroom Caps Stuffed with Crab Imperial
Assorted Cold Canapés
Roasted Beef Tenderloin with Carver served with Horseradish and cocktail Rolls (an Additional \$2.50 per person)

❖ 6 items \$23.95 (2 from Group A, 2 from Group B & 2 from Group C) ❖

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Appetizers Prior to Dinner

Group A (Choice of 2 items) - \$3.00
Group B (Choice of 2 items) - \$5.00
Group C (Choice of 2 items) - \$7.00

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BEVERAGE SERVICE

Open Bar

Unlimited consumption of "Name Brand" liquors, domestic beers, domestic wine and soft drinks.

Four-hour Name Brand (per guest) \$16.00 per person * One-hour at \$8.00 per person
Four-hour Premium Brand (per guest) \$19.00 per person * One-hour at \$9.00 per person

Cash Bar

Individual charged per drink. One Bartender is scheduled for every 75 - 100 people.
No additional charge for specialty or top shelf mixed drinks

\$5.00 - Mixed Drink * \$4.00 - Wine
\$3.00 - Draft and Domestic Beer
\$1.00 - Soda * \$125.00 Bartender Fee

Host Bar

Group charged at the conclusion of function based on the number of drinks consumed.
One Bartender is scheduled for every 75 - 100 people. (Extra charge for specialty or top shelf.)

\$5.00 - Mixed Drink * \$4.00 - Wine
\$3.00 - Draft and Domestic Beer
\$1.00 - Soda * \$125.00 Bartender Fee

Wine and Champagne

Wine and Champagne selection available upon request.
Wine Service with Dinner (House, per guest) \$5.00

Special Beverage Service

Fruit Punch (non-alcoholic) - \$50.00 per bowl (serves 50)
Soda Bar - \$3.00 per person

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✧ **Corresponding Menu Gratuity and 6% Maryland Sales Tax** ✧
will be added to the above menu prices.

✧ **Functions are for a four-hour time frame. Extra hour is \$300.00 plus** ✧
Server/Bartender overtime fee of \$30.00 per hour each.