

PLATED LUNCHES

*All plated lunches served with freshly brewed Coffee, Decaf, and Herbal Tea & Iced Tea
Fresh baked rolls, butter, & choice of salad
Chef's choice of seasonal garden vegetables*

Salads (Choose 1)

Spring Green – Crisp spring green lettuce, wedge tomatoes, sliced cucumbers, & shaved onions unite to create this classic, simple, yet delicious salad. Served with a creamy ranch & homemade balsamic vinaigrette.

Caesar – Fresh romaine lettuce, parmesan cheese, toasted seasoned croutons, & a gourmet Caesar dressing all tossed together for that favorite traditional salad. (\$1.50 additional per guest)

Spinach – Local spinach, shaved red onions, crumbled bleu cheese, hickory smoked bacon, & toasted walnuts. Served with a raspberry vinaigrette. (\$2.50 additional per guest)

Appetizers

Shrimp Cocktail – Chilled jumbo shrimp served with homemade cocktail sauce & fresh lemon wedges. (\$7.00 additional per guest)

Jumbo Lump Crab Cakes – Our signature dish. Pan-seared & with no fillers, served with a Creole mustard sauce. (\$8.00 additional per guest)

Tomato & Mozzarella – Beef steak tomatoes, fresh handpicked basil, fresh mozzarella cheese, & drizzled with garlic infused light olive oil vinaigrette. (\$6.00 additional per guest)

Entrées (Choose 2)

Beef Medallion (\$33.95 per guest) – Prime beef medallion with a garlic shallot cream sauce served with twice-baked potato with cheddar cheese & chives.

Grilled Atlantic Salmon (\$24.95 per guest) – Fresh Atlantic salmon with your choice of a savory lemon-herb sauce or Cajun spices. Served with a wild mushroom risotto.

Jumbo Lump Crab Cake (\$31.95 per guest) – Our signature dish. Pan-seared & with no fillers, served with a Creole mustard sauce & rice pilaf.

Chicken Carbonara (\$21.95 per guest) – Seared tender boneless chicken breasts with a prosciutto parmesan cream sauce. Served with Italian style polenta cake.

Rosemary Pork Loin (\$20.95 per guest) – Rosemary seasoned pork tenderloin, broiled & topped with a fresh peach compote & served with Potatoes Au Gratin.

Vegetable Lasagna (\$20.95 per guest) – Fresh vegetable lasagna served with a garlic cream sauce & robust tomato marinara.

Dessert (Choose 1)

Chocolate torte

Tiramisu

Cheesecake with strawberry topping

Deep-dish apple pie

UDairy Creamery ice cream or sorbet

Fresh fruit parfait (\$3.00 additional)