

PLATED DINNERS

*All plated dinners 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, tomatoes, sliced cucumbers, & shaved onions unite to create this classic, simple, yet delicious salad. Served with homemade balsamic vinaigrette.

Caesar – Fresh romaine lettuce, parmesan cheese, toasted seasoned croutons, & a gourmet Caesar dressing all tossed together for that favorite traditional salad. (\$1.00 additional per guest)

Spinach – Local spinach, shaved red onions, crumbled bleu cheese, hickory smoked bacon, & toasted walnuts. Served with a raspberry vinaigrette. (\$2.00 additional per guest)

Appetizers

Shrimp Cocktail – Chilled jumbo shrimp served with homemade cocktail sauce & fresh lemon wedges. (\$6.00 additional per guest)

Jumbo Lump Mini Crab Cakes (3) – Our signature dish. Pan-seared & with no fillers, served with a Creole mustard sauce. (\$8.00 additional per guest)

Tomato & Mozzarella – Beefsteak tomatoes, fresh handpicked basil, and fresh mozzarella cheese, drizzled with garlic infused light olive oil vinaigrette. (\$5.00 additional per guest)

Entrées (Maximum of 3 selections)

Roasted Beef Top Round (\$30.95 per guest) – Thin sliced seasoned top round of roast beef served with a wild mushroom ragout & pesto Duchesse potatoes.

New York Strip Steak (\$35.95 per guest) – Tender USDA choice prime New York strip steak, broiled with steak butter & served with Maytag bleu cheese Lyonnaise potatoes.

Roasted Stuffed Chicken (\$29.95 per guest) – Seasoned chicken breasts, stuffed with feta cheese & spinach, baked to perfection & served with a peppercorn-parmesan cream sauce & herb-rubbed potatoes.

Grilled Yellow Fin Tuna (\$32.95 per guest) – Wild-caught sushi-grade yellowfin tuna with a mint vinaigrette & vine ripened Roma tomatoes over Israeli couscous.

Surf N' Turf (\$45.95 per guest) – Petite filet mignon in a rosemary demi-glace & grilled jumbo shrimp in a chardonnay butter sauce served side-by-side with creamy pesto mashed potatoes.

Fish & Fowl (\$34.95 per guest) – Grilled Atlantic salmon with saffron cream sauce & seared chicken breast with caramelized leeks served with couscous.

Blue Hen Chicken (\$31.95 per guest) – Tender boneless chicken breast topped with our own jumbo lump crabmeat & finished with a Mornay sauce. Served with saffron rice pilaf.

Beef Medallion (\$39.95 per guest) – Prime beef medallion with a garlic shallot cream sauce served with twice-baked potato with cheddar cheese & chives.

Grilled Atlantic Salmon (\$29.95 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 (\$36.95 per guest) – Our signature dish. Pan-seared with no fillers, served with a Creole mustard sauce & rice pilaf.

Continued on next page

PLATED DINNERS

Entrees (Continued)

Tuna Puttanesca (\$32.95 per guest) – Grilled yellowfin tuna served with a zesty sauce of roasted tomato, onions, olives & capers over orzo pasta.

Chicken Carbonara (\$29.95 per guest) – Seared, tender, boneless chicken breasts with a parmesan-pancetta cream sauce. Served with Italian-style polenta cake.

Rosemary Pork Loin (\$29.95 per guest) – Rosemary-seasoned pork tenderloin, broiled & topped with a fresh fruit compote & served with potatoes au gratin.

Vegetable Lasagna (\$22.95 per guest) – Vegetable lasagna served with garlic cream sauce & tomato marinara.

Dessert (Choose 1)

Fresh Fruit Parfait (\$3.00 additional per guest)
Deep-dish apple pie
Chocolate torte

UDairy Creamery ice cream or sorbet
Cheese Cake with Strawberry Topping
Tiramisu