

Holiday Dinner Menu

Holiday Entrées

Entrées Served with Vegetable, Starch, Dessert, Rolls and Butter, Coffee and Tea

Roast Turkey Breast **\$25.95++ per person**
Roast Turkey Breast with Cornbread Stuffing, Cranberry Sauce, and Giblet Gravy

Roast Pork Loin **\$29.95++ per person**
Roast Pork Loin with Cranberry Apple Compote in Dijon Cream Sauce

Chicken Florentine **\$26.95++ per person**
Chicken Stuffed with Spinach in Goat Cheese White Wine

Chicken Chesapeake **\$29.95++ per person**
Chicken with Crab, Shrimp, and Scallops in Cognac Cream

Surry Chicken **\$29.95++ per person**
Chicken with Surry Ham, Shrimp, and Swiss in Dijon Cream

Parmesan Crusted Crab Stuffed Flounder **\$30.95++ per person**

Parmesan Crusted Crab Stuffed Flounder in a Citrus Butter

Chesapeake Crab Cake **\$28.95++ per person**
Chesapeake Bay Crab Cakes in Red Pepper Brazilian Mustard Sauce

Tilapia Oscar **\$26.95++ per person**
Pan Seared Tilapia with Crab, Asparagus in Béarnaise Sauce

Roast Prime Rib of Beef **\$31.95++ per person**
12 oz. Prime Rib of Beef with Au Jus and Horseradish Sauce

Beef Au Poivre and Shrimp Scampi **\$28.95++ per person**
Pepper Encrusted Beef in Cognac Demi Cream Sauce
Shrimp Scampi with Lemon Garlic Sauce

Filet Mignon and Crab Cake **\$35.95++ per person**
Filet Mignon and Crab Cake in a Cabernet Demi Glace

Beef Oscar **\$38.95++ per person**
Pepper Crusted Tender Loin of Beef and Crab Stuffed Portabella Mushroom with Asparagus and Béarnaise Sauce

Lobster Tail and Filet Mignon **\$38.95++ per person**
Lobster Tail and Filet Mignon Served with Red Wine Demi Cream Sauce and Topped with Fried Onions

Choice of 1 Vegetable and 1 Starch

Mashed Potatoes, Roasted Red Potatoes, Potatoes Au Gratin, Sweet Potatoes Soufflé, Mashed Sweet Potatoes, Rice Pilaf, Broccoli, Green Beans with Bacon and Onion, Vegetable Medley, Asparagus, Mashed Brussels Sprouts, Carrot Soufflé

DESSERTS

Chocolate Mousse Cake	Crème Brûlée
Cheesecake with Fruit Topping	Carrot Cake
Pie – Apple, Cherry, or Pumpkin	Berries in Cream
Bread Pudding with Bourbon Sauce	Chocolate Crème Brûlée

Holiday Buffet

Salads

Mixed Greens with Carrots, Cucumbers, Onions, and Tomatoes Served with Assorted Dressings

Fresh Fruit Salad

Pasta Salad

Tomato, Cucumber, Red Onion Salad

2 Entrées - \$35.95++ per person

3 Entrées - \$39.95++ per person

Turkey Pot Roast with Stuffing

Roast Turkey with Oyster Stuffing, Cranberry Sauce, and Gravy

Chicken Florentine with Goat Cheese, White Wine Sauce
Sage Chicken with Cornbread Stuffing and Cranberry Apple Compote

Sliced Virginia Ham in a Pineapple Dijon Cream

Roast Pork Loin with Cranberry Apple Compote in Dijon Cream Sauce

Crab Cakes in Lemon Pesto Butter Sauce

Stuffed Flounder with Seafood Stuffing in Lemon Butter Cream

Sesame Encrusted Salmon, Shrimp with Crab in Ginger Plum Sauce

Chesapeake Seafood Pasta – Shrimp, Scallops, and Crab in Pesto Cream over Penne

Beef Au Poivre in Cognac Demi Cream Sauce

Roast Prime Rib of Beef with Horseradish Sauce and Au Jus

Choice of 2 Sides

Scalloped Potatoes, Roasted Potatoes, Mashed Potatoes, Mashed Sweet Potatoes, Lo Mein, Souffléed Sweet Potatoes, Rice Pilaf, Vegetable Medley, Broccoli, Asparagus, Red Peppers and Mushroom, Ratatouille (Vegetable Stew), Green Beans with Bacon and Onions

Dessert

Chef's Choice of Desserts

All Holiday Entrées and Buffets include Regular and Decaffeinated Coffee, and Iced Tea.

All prices are ++per person unless marked otherwise and are subject to applicable service charge and taxes. Prices subject to change.



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All menu prices subject to a 20% service charge and 11.5% tax.

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