

# Dinner Menu

## Dinner Entrées

*Dinner Entrées include your choice of Salad, Vegetable, Starch, and Dessert*

**Chicken Prosciutto** **\$25.95++ per person**

Lightly Breaded Chicken with Shallots, Prosciutto, and Mushrooms in Cream Cheese Marsala Demi-Glace

**Colonial Chicken** **\$25.95++ per person**

Chicken Breast Stuffed with Cornbread Dressing, Baked and Served in a Rich Shallot and Dried Cranberry Butter Sauce

**Grilled Chicken** **\$26.95++ per person**

Chicken Topped with Goat Cheese in a Sundried Tomato Sauce

**Double Cut Pork Chop** **\$28.95++ per person**

Pork Chop Stuffed with Roasted Apples and Cornbread Stuffing in a Brazilian Mustard Sauce

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

Flounder Stuffed with Crab Stuffing Topped in a Bay Shrimp Lemon Butter Sauce

**Salmon Au Poivre** **\$28.95++ per person**

Salmon Topped with Pepper Corn in a Brandy Cream

**Chesapeake Crab Cake** **\$32.95++ per person**

Broiled Crab Cake Served in a Shrimp Lobster Sauce

**Parmesan Crusted Grouper and Scallop** **\$33.95++ per person**

Grouper and Scallop Topped with a Parmesan Crust with Thyme Butter Sauce

**New York Strip Teriyaki** **\$30.95++ per person**

Marinated Strip Steak with Stir Fry Vegetables

**New York Strip** **\$30.95++ per person**

New York Strip Steak with Garlic Confit in Port Wine Sauce

**Tenderloin of Beef** **\$33.95++ per person**

Pepper Crusted Tenderloin of Beef in Sweet Onion Jam

## Combo Entrées

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**Soy Ginger Chicken and Thai Shrimp** **\$30.95++ per person**

Marinated Chicken and Fried Shrimp in a Soy Glaze and Sweet Thai Pepper Sauce

**Tilapia and Chicken Piccata** **\$28.95++ per person**

Sautéed Tilapia and Chicken Breast in a Lemon Butter Caper Sauce

**Beef and Salmon Au Poivre** **\$32.95++ per person**

Peppercorn Crusted Tenderloin of Beef and Salmon in a Peppercorn Brandy Sauce

**Beef Oscar** **\$38.95++ per person**

Pepper Crusted Tenderloin of Beef and Crab Stuffed Portabella Mushroom with Asparagus and Béarnaise Sauce

**Denver Cut Sirloin with Stuffed Shrimp** **\$40.95++ per person**

Grilled Sirloin Served with Jumbo Shrimp Stuffed with Crabmeat and Topped with Smoked Gouda Cream Sauce

All Dinner Entrées and Buffets include Regular and Decaffeinated Coffee, Iced Tea, Warm Rolls, and Butter.

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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# Dinner Menu

## Choice of Salads

*(All the Salads listed below can be offered with either the Dinner or Lunch Entrée)*

### **Garden Salad**

Mixed Greens with Tomato, Onions, Cucumber, Carrots, Shredded Cheese, and Garlic Croutons

### **Wedge Salad**

Wedged Iceberg with Bacon, Tomato, Onions, and Chopped Eggs with Thousand Island Dressing

### **Spinach Salad**

Baby Spinach with Poached Pear, Red Onions, Caramelized Pecans, Blue Cheese, and Chopped Eggs in Bacon Dressing

### **Field Salad**

Mixed Greens with Cranberries, Caramelized Pecan, Tomato, Cucumber, Carrots, and Feta

### **Caesar Salad**

Romaine Lettuce with Fresh Tomato, Caesar Dressing, Grated Parmesan Cheese, and Baked Croutons

## Choice of Vegetables

Green Beans with Bacon and Onions

Honey Glazed Baby Carrots

Sautéed Broccoli

Country Style String Beans

String Beans Almondine

Vegetable Medley (Green Beans, Squash, Onion, Broccoli, Peppers, and Carrots)

Steamed or Mashed Cauliflower

Roasted Brussels Sprouts

Brussels Sprouts with Bacon and Onion

Roasted Root Vegetables and Kale

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## Choice of Starches

Whipped Sweet Potatoes

Garlic Mashed Potatoes

Twice Baked Potatoes

Au Gratin Potatoes

Herb Roasted Potatoes

Garden Rice Pilaf

Sweet Potato Casserole

Red Roasted Quinoa

## Choice of Desserts

Crème Brûlée Cheesecake

NY Style Cheese Cake with Strawberries and Whipped Cream

Carrot Cake with Cream Cheese Frosting

Rock Slide Brownie

Strawberry Shortcake

Lemon Meringue Pie with Mango and Raspberry Purée

Caramel Granny Apple Pie

Red Velvet Cake

Strawberry Trifle

### **For an Additional \$3.00++ per person**

Chocolate Mousse Cake with Raspberry Sauce

Chocolate Peanut Butter Pie

Peanut Butter Blast

Chocolate Coffee Mousse Cake

Mango Passion Cheesecake

Orange Creamsicle Cheesecake

Triple Chocolate Cheesecake

Mini Coconut Cake

Mini Banana Rumba

Mini Carrot Cake

Orange Sunshine Cake

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