

# 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 Piccata** **\$26.95++ per person**  
Chicken with Lemon Butter Capers 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 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 Cakes** **\$32.95++ 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 and White Wine Sauce
- 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.



professionally managed by  
VenuWorks

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

Revised August 2018