

Plated Dinner Selections

priced per person

Starters

Select one starter for all guests

Classic Caesar Salad

Romaine Hearts with Parmesan Cheese and Fresh Garlic Croutons
Served with Caesar Dressing

Garden Salad

Mixed Seasonal Greens with Cherry Tomatoes, Cucumbers, & Carrots
Served with Buttermilk Ranch and Italian

Spinach Salad

with Roma Tomatoes, Mushrooms, Chopped Egg & Red Onions
Served with Warm Bacon Dressing

Entrée Selections

select one or two entrées for all guests*

8oz Grilled Filet Mignon

with a Shitake Mushroom Demi Glace
\$35

Pan Fried Chicken Breast

With Virginia Ham and a Pecan Bourbon
Demi Glace
\$28

Chive Broiled Salmon

With Tomato Fumet
\$29

Broiled Chesapeake Blue Crab Cake

With Roasted Red Pepper Coulis

\$34

Rosemary & Garlic Rubbed Pork Loin

With Peach Chutney
\$27

Lemon & Thyme Grilled Chicken Breast

With a Greek Relish of Artichokes, Kalamata
Olives, Red Onions, Flat Leaf Parsley,
Grape Tomatoes and Balsamic Glaze
\$28

Herb Roasted Sliced Sirloin

With a Green Peppercorn Merlot Wine Sauce
\$28

The Duet

Petite Beef Tenderloin with Merlot Reduction Demi and a selection of one of the following:

Broiled Salmon with Citrus Cream ~ \$39

Seared Chicken Marsala ~ \$36

Chesapeake Blue Crab Cake ~ \$40

Dessert Selection

Select one dessert for all guests

Chocolate Cake
Strawberry Short Cake

Lemon Cream Cake
Carrot Cake

Each Entrée Selection Includes:

Chef's Choice of Seasonal Accompaniments

Warm Rolls and Butter

Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea

Dinner Buffet Selections

priced per person
90 minutes of continuous service ~ minimum 25 guests
under 25 guests ~ \$50.00 labor fee added

Downtown Buffet

Tossed Mixed Greens with Toppings and Dressings
Caesar Salad with Croutons, Romaine Lettuce and Parmesan Cheese
Garlic & Thyme Roasted Chicken
Dijon Crusted Sirloin of Beef with Wild Mushroom Demi
Bowtie Pasta Alfredo topped with Tomato Basil Relish
Fresh Roasted Red Bliss Potatoes
Season Vegetable Medley
Assorted Layer Cakes & Chef's Pies

\$30

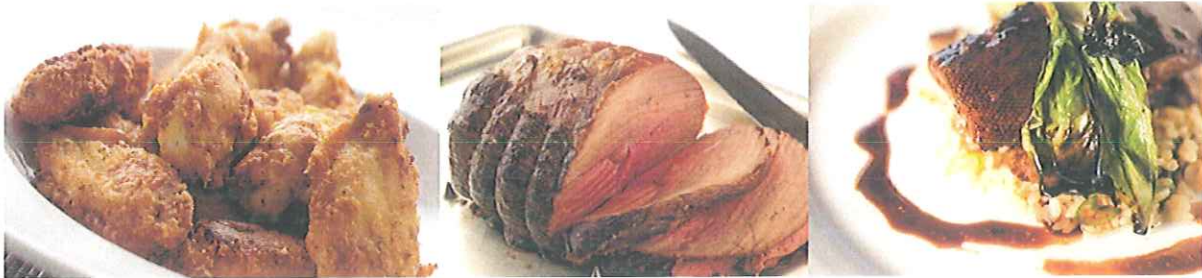
Down South Buffet

Creamy Cole Slaw
Southern Potato Salad
Fried Chicken
BBQ Pork Ribs
Sweet Cornbread and Biscuits with Whipped Honey Butter
Braised Collard Greens
Baked Mac n' Cheese
Cheddar Mashed Potatoes
Warm Apple Cobbler & Chef's Pies
Sweet Iced Tea with Lemon

\$28

Each Buffet Selection includes:

Warm Rolls and Butter
Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea





Designer Buffet

Design your own "Custom Buffet" by choosing from the following:

priced per person

90 minutes of continuous service ~ minimum 50 guests

under 50 guests ~ \$50.00 labor fee added

Select Two (2) Salad Selections

Mixed Field Greens with Chef's Toppings and Dressing
Caesar Salad with Parmesan, Romaine, and Caesar Dressing
Vegetable Mélange Pasta Salad
Red Bliss Potato Salad
Poppy Seed Cole Slaw

Select Two (2) Entrées Selections

Garlic & Thyme Roasted Chicken
Dijon & Rosemary Crusted Sirloin of Beef with Wild Mushroom Demi & Crispy Onions
Citrus Grilled Chicken Breast with Smoked Gouda Mornay
Three Cheese and Meat Lasagna
Seared Chicken Marsala
Oven Roasted Tilapia with Caper Cream Sauce
Grilled Mahi Mahi with Creole Sauce
Broiled Salmon with Lemon Garlic Cream
Southern Fried Chicken
Brown Sugar Crusted Pork Loin with Caramel Apple Chutney

Select Two (2) Side Selections

Garlic and Thyme Roasted Red Bliss Potatoes
Whipped New Potatoes
Confetti Rice Pilaf
Steamed Broccoli with Butter
Vegetable Mélange
Green Beans with Sun Dried Tomato Butter

Two Entrée ~ \$32

Three Entrée ~ \$35

Each Buffet Selection includes:

Chef's Selection of Layer Cakes & Assorted Pies
Warm Rolls and Butter
Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea