



Banquet Dinner Menu

(Four Course)

Appetizer

(Choose One)

Penne Pasta with Creamy Vodka Sauce
Choice of Fresh Homemade Seasonal Soup
Seafood Crepe

Farfelle with Sauteed Mushrooms, Roasted Red Peppers & Extra Virgin Olive Oil

Salad

(Choose One)

Classic Caesar Salad

Mixed Field Greens with Tomatoes, Walnuts, Cranberries, Gorgonzola Cheese in a Balsamic Dressing

Entrée

(Choose Three with Breakdown Provided)

Roast French Breast of Chicken with Shallots & Mushrooms in a Madeira Wine Sauce

Roast Stuffed Breast of Chicken Demi Glaze Sauce

Herb Crusted Seared Salmon with Citrus Butter over Fresh Spinach

Pecan Crusted Chilean Sea Bass with Mandarin Glaze (additional \$3.00)

Fresh Filet of Flounder with Maryland Lump Crabmeat

Roast Prime Rib of Beef Au Jus

Peppercorn Seared Chateaubriand in a Bordelaise Sauce

Filet Mignon (8 oz.)

Filet Mignon (10 oz.) with 2 Jumbo Grilled Prawns (Additional \$5)

Dessert

(Choose One)

Red Velvet Cake *Black Forest Cake*

Shore Club Cheese Cake *Flaming Baked Alaska*

Warm Apple Strudel with Vanilla Ice Cream

All Entrees served with Choice of Potato or Rice and Fresh Vegetable

A Basket of Fresh Rolls and Butter are provided with you dinner

Unlimited Soda

Coffee/Tea/Decaf

\$38.00 per person

Dinner with 4 hours beer and wine \$53.00

\$ 64.00 per person ~ 4 Hour Package with Butler hor'd & Open Bar

(please add 27% for sales tax & gratuity to all pricing)