



## *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*

*Shore Club Cheese Cake*

*Black Forest Cake*

*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***

*\$53.00 per person ~ Dinner with 4 hours beer and wine*

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

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