

## Luncheon Party Menu

for minimum groups of 20 or more

### First Course (select two)

|  |                                       |                            |
|--|---------------------------------------|----------------------------|
| Old Country Onion and Steak Soup<br>topped with grated cheeses | Soup of the Day<br>Chef's creation    | Maryland Clam Chowder 2.50 |
| Mixed Green Salad<br>with champagne vinaigrette                | Classic Caesar Salad<br>Chef prepared |                            |

### Entrée Selections (select three)

All entrees served with vegetables

|   |  |       |
|---|--|-------|
| Chicken Breast Forestier                        | with sliced assorted mushrooms, in a red wine demi glaze   | 17.95 |
| Center Cut Filet of Salmon                      | with raspberry beurre blanc  | 21.50 |
| Maryland Lump Crab Cake                         | with roasted red pepper coulis   | 22.75 |
| Crispy Jumbo Shrimp                             | coconut battered, served with sweet and hot apricot glaze  | 18.50 |
| Filet Mignon<br>center cut filet mignon (6 oz.) | tender filet of prime tenderloin, specially trimmed of all fat and grilled to your order with demi glaze | 24.00 |
| Pan Seared Diver Scallops                       | with garlic, white wine, sun dried tomatoes and fresh mozzarella over angel hair pasta                   | 22.45 |
| Stripped Pangasius                              | large white fresh water filet filled with crabmeat imperial and served with a lobster sauce              | 23.50 |

### Desserts (select two)

|  |   |
|--|---|
| Old Fashioned Apple Pie with Warm Vanilla Sauce              | Crème Brulee                            |
| English Toffee Pudding with Ice Cream (\$2.00 add'l)         | Belgian Chocolate Pecan Pie             |
| White Chocolate Mousse, Dark Chocolate Mousse                | Ice Cream: Vanilla, Chocolate or Banana |
| New York Style Cheesecake with Raspberry and Chocolate Sauce |   |

**Non-refundable deposit of \$200.00 required to hold date.**

Prices subject to 20% gratuity and 6% sales tax.

menu subject to change

Number of guests must be guaranteed 72 hours before event No of

Guests \_\_\_\_\_ Sign \_\_\_\_\_