

FULL SERVICE DINNER

25 person minimum - \$28.95 per person

First Course

Please Select One

***Cheese Tortellini** – with sun-dried tomatoes & pesto cream sauce*

***Ravioli** – with pesto cream sauce*

***Hibachi Beef or Chicken Skewers** – with teriyaki sauce*

***Southwestern Spring Rolls** – with chipotle ranch sauce*

***Maryland Crab Cake** – with lemon aioli*

***Belgian Endive** – stuffed with bleu cheese*

Salads

Please Select One

***Fresh Field Greens** – with poppy seed dressing*

***Caesar Salad** – with parmesan cheese & garlic croutons*

***Mediterranean Salad** – with feta cheese, kalamata olives, red onions & cherry tomatoes*

***Spinach Salad** – with bacon, red onions, dried cranberries & raspberry vinaigrette*

Entrees

Please Select Two

***Grilled Chicken Breast** – with tomatoes, artichoke hearts & roasted garlic sauce*

***Roast Sirloin Medallions** – with sautéed mushrooms & red wine sauce*

***Baked Center-Cut Pork Loin** – with apple chutney*

***Baked Salmon Filet** – with Dijon-dill cream sauce*

***Teriyaki Chicken Breast** – with sweet peppers, onions & grilled pineapple*

***Slow Roasted Tri-Tip** – with Burgandy mushroom sauce*

***Seafood Scampi** – with prawns and sea scallops*

***Macadamia Crusted Mahi Mahi** – with fresh tropical fruit salsa*

***Roast Prime Rib of Beef** – with creamed horseradish & au jus*

***Chicken Piccata** – with imported capers & Chardonnay cream sauce*

All Dinners served with appropriate accompaniments, side dish and seasonal vegetable. Also included are fresh dinner rolls, butter, brewed coffee, iced tea & one selection from our dessert menu.