

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.