

# *Dinner Entrée Selections*

*All dinner entrées are served with a starter, two side items, warm rolls and butter, coffee or tea.*

## *Starters*

*Mixed Greens with Dried Cranberries and Candied Walnuts ~ Classic Caesar Salad ~ Grilled Romaine Heart Salad*

*Dressings (Parmesan Ranch, Italian, Raspberry Vinaigrette, Honey Mustard, Honey Balsamic Vinaigrette and Blue Cheese)*

## *Entrées*

*May offer a choice of (2) pre-selected Entrées – Please inquire with Catering Director*

### **Chicken Florentine**

*Stuffed chicken breast with spinach and Feta cheese  
served with a brandy cream sauce  
\$36.00*

### **Chicken Napa**

*Bone in breast of chicken seared with grapes,  
white wine and butter  
\$36.00*

### **Broiled Fillet of Salmon**

*With tarragon butter  
or rosemary-lemon vinaigrette  
\$37.00*

### **Stuffed Flounder**

*Flounder fillet stuffed with crabmeat and  
served with a white wine thyme sauce  
\$37.00*

### **Grilled Beef Tenderloin**

*Certified Angus Beef  
served with green peppercorn cream sauce  
\$48.00*

### **Beef Short Ribs**

*24 hour braised boneless ribs  
served with Bordelaise sauce  
\$44.00*

### **Crab Cakes Potomac**

*Two broiled jumbo lump crab cakes  
served with Champagne mustard sauce  
\$45.00*

### **Grilled Vegetable Tower**

*Grilled eggplant, zucchini, squash, Portobello, tomato,  
smoked mozzarella and sun-dried tomato sauce  
\$32.00*

## *Combination Entrées*

### **Pan Seared Chicken Breast and Shrimp Scampi**

*Chicken with wild mushroom ragout,  
shrimp with lemon-garlic butter  
\$44.00*

### **Grilled Petite Filet of Beef and Jumbo Lump Crab Cake**

*Filet with Sonoma Pinot Noir sauce,  
crab cake with Champagne mustard sauce  
\$54.00*

### **24 Hour Braised Short Rib and Seared Salmon**

*Short rib with Bordelaise Sauce,  
Salmon with blue crab beurre blanc  
\$52.00*

## *Side Items*

*Green Beans Amandine  
Broccoli with Olive Oil, Garlic and Bell Peppers  
Asparagus Parmesan  
Roasted Vegetables*

*Whipped Potatoes – Garlic, Horseradish or Sweet  
Oven Roasted Herb Potatoes  
Parmesan Risotto  
Wild Rice with Cranberries and Walnuts*

## *Dessert Selections*

*Tiramisu      Lemon Mousse Cake      Chocolate Ganache Cake      Chocolate Mousse Martini*

*Deluxe Cheesecakes (Key Lime, Glazed Fruit, Pumpkin Ginger or Plain)  
\$7.00 each*

*(All prices are subject to 20% service charge and 6% tax)*