

Five Star Seated Dinner Event

First Course

A Charcuterie display, a fresh fruit display and a display of jumbo shrimp cocktail
Chef's choice of four assorted hors d'oeuvres passed to your guests as they arrive

Second Course

Choice of one salad plate-served with warm dinner rolls and cinnamon honey butter

Signature Salad

Bed of mixed greens, fresh tomatoes, julienne red onions, crumbled feta cheese and basil-balsamic vinaigrette

Spinning Salad

Fresh mixed greens, chopped eggs, parmesan cheese, croutons and a lemon vinaigrette dressing

Strawberry Fields

Mixed field greens, hearts of romaine, sliced strawberries, crumbled feta cheese, candied walnuts drizzled with a raspberry vinaigrette

Iceberg Wedge Salad

Iceberg wedge with crumbled bacon, ripe tomatoes and Blue Cheese

Third Course (Five Star Seated dinner served as a duet)

Choice of two from below or any entrée on the Four Star Seated Menu:

Grilled Filet seasoned with Steakhouse Dust with a Merlot Mushroom Demi Glace (4oz)
(Oscar Style add Market Price upcharge per person)

Steakhouse-Style Charred New York Strip Steak topped with Crispy Onion Straws (6oz)

Local Ale Braised Beef Short Rib served over a bed of White Cheddar Polenta

Grilled Atlantic Salmon served with a Citrus Honey Butter

Prawns –Four Large Grilled Shrimp Skewers Topped with a Lemon Garlic Glaze

Jumbo Lump Maryland Style Crab Cakes with Subtle Spices and a Lemon Caper Mayonnaise

Sun-Dried Tomato and Feta Stuffed Chicken Breast topped with a Tomato Alfredo Sauce

Chicken Francese: Thin sliced Chicken Breast Coated in Egg and Parmesan Batter Pan Fried with Lemon Butter

Suggested Accompaniments

Choose two:

Rosemary Quartered Potatoes

Roasted Garlic Mashed Potatoes

Parmesan Potato Duchess Rosette

Wild Rice Blend with Butter and Herbs

Seasoned Steamed Vegetable Medley

Pan Seared Garden Vegetables

Steamed Asparagus

Sautéed French Green Beans with Toasted Almonds

Please note that we are always able to customize a menu just for you.

Four Star Seated Dinner Event

First Course

A Charcuterie and fresh fruit display

Chef's choice of four assorted hors d'oeuvres passed to your guests as they arrive

Second Course

Choice of one salad plate-served with warm dinner rolls and cinnamon honey butter

Signature Salad

Bed of mixed greens, fresh tomatoes, julienne red onions, crumbled feta cheese and basil-balsamic vinaigrette

Spinning Salad

Fresh mixed greens, chopped eggs, parmesan cheese, croutons and a lemon vinaigrette dressing

Caesar Salad

Romaine lettuce, black olives, parmesan cheese, croutons and Caesar dressing

Strawberry Fields

Mixed field greens, hearts of romaine, sliced strawberries, crumbled feta cheese, candied walnuts drizzled with a raspberry vinaigrette

Third Course

Choose two from below (Four Star Seated dinner served as a duet):

Steakhouse-Style Charred New York Strip Steak topped with Crispy Onion Straws (4oz)

Herb Crusted Pork Tenderloin served with Plum Walnut Chutney

Baked Filet of Cod served with Lemon Garlic Butter

Panko Encrusted Tilapia pan seared with Garlic Aioli

Prawns –Three Large Grilled Shrimp Skewers Topped with a Lemon Garlic Glaze

Tuscan Chicken topped with Tomato, Mozzarella and Parmesan Cheese

Sun-Dried Tomato and Feta Stuffed Chicken Breast topped with a Tomato Alfredo Sauce

Grilled Chicken Breast with Sundried Tomato and Basil Relish

Suggested Accompaniments

Choose two:

Rosemary Quartered Potatoes

Roasted Garlic Mashed Potatoes

Parmesan Potato Duchess Rosette

Wild Rice Blend with Butter and Herbs

Seasoned Steamed Vegetable Medley

Pan Seared Garden Vegetables

Steamed Asparagus

Sautéed French Green Beans with Toasted Almonds

Please note that we are always able to customize a menu just for you.