

PRIVATE DINING LUNCHEON MENUS

MENU A

\$15.00 per person

ENTRÉES

All three entrees will be offered to guests.

Sesame Grilled Chicken Salad

Mixed Greens, Diced Tomatoes, Julienne Carrots tossed with Crispy Noodles & a Sesame Vinaigrette topped with a Sesame Marinated Grilled Chicken Breast.

Turkey Melt

Oven Roasted Turkey Finished with Bacon, Swiss Cheese, Lettuce, Tomato and Mayonnaise Served on Wheatberry Bread.

Beef Tenderloin Salad

Seared Beef Tenderloin Tips Simmered in Balsamic Vinaigrette and Served over Mixed Greens with Feta Cheese, Tomatoes and Pine Nuts.

DESSERT

Chocolate Marble Torte

Coffee and Tea

MENU B

\$20.00 per person

SOUP

Tomato Bisque

ENTRÉES

All three entrees will be offered to guests.

Chicken Fettuccine

Pan-Seared Chicken with Sun-dried Tomatoes and Spinach Served in a Parmesan Cream Sauce over Fettuccine.

Chesapeake Crabcake Sandwich

Fresh Crabmeat Blended with House Seasonings, Pan-Seared and Served on a Fresh Baked Roll with Lettuce, Tomato and Remoulade Sauce. Served with Pasta Salad.

Beef Tenderloin Salad

Seared Beef Tenderloin Tips Simmered in Balsamic Vinaigrette and Served over Mixed Greens with Feta Cheese, Tomatoes and Pine Nuts.

DESSERT

Chocolate Marble Torte

Coffee and tea

MENU C

\$25.00 per person

SOUP

Tomato Bisque

SALAD

Mixed Greens

Mixed Lettuce Finished with Julienned Carrots, Diced Tomatoes, Cucumbers, Pine Nuts and Vinaigrette Dressing.

ENTRÉES

All three entrees will be offered to guests.

Beef Carbonara

Beef Tenderloin Tips Sauteed with Bacon, Roasted Peppers and Peas Tossed in a Thick Parmesan Cream Sauce over Fettuccine.

Roasted Chicken

Chicken Breast Pan Roasted with Fresh Herbs, Smothered in a Mushroom Infused Cream Sauce and Finished with Crispy Italian Bacon.

Grilled Salmon

Atlantic Salmon Finished with Chef's Sauce Selection.

DESSERT

Chocolate Marble Torte

Coffee and Tea

Prices do not include 20% service charge and 5% sales tax.
Separate checks are not available for private parties.