

## **DINNERS**

*All dinners include three courses with a choice of salad and entrée. All entrees are served with the chef's selection of appropriate fresh vegetables and accompaniments.*

*Specialty desserts, coffee, decaffeinated coffee, a selection of herbal teas and iced tea are also included.*

## **SALADS**

*Tossed Garden Salad  
Traditional Caesar Salad  
Strawberry Fields Salad  
Baby Spinach Salad  
Tropical Salad  
Parisian Salad*

## **ENTREES**

### ***Shrimp Stuffed Chicken Breast***

*Boneless & skinless breast butterflied and filled with a savory shrimp, breadcrumb and Parmesan cheese stuffing. Roasted and sliced and accompanied by herbed au jus*  
\$42.50

### ***Roast Prime Rib of Beef***

*A boneless cut prepared medium rare  
Presented with au jus, horseradish  
And an English popover  
\*Minimum of 15 selections\**  
\$51.00

### ***Caribbean Barbecued Grilled Salmon***

*Fillet of salmon, char grilled and basted with a Caribbean barbecue sauce  
Garnished with grilled corn and mango salsa*  
\$45.00

## **DINNERS**

*(continued)*

### ***Bistro Beef Tenderloin Medallions***

*Three pan seared medallions of filet mignons  
Served with a shitaki mushroom demi glace  
\$63.00*

### ***Chicken Marsala***

*Boneless & skinless breast, lightly floured,  
Pan seared, and topped with Marsala wine  
And mushroom sauce  
\$42.00*

### ***Chicken Annapolitan***

*Full breast of chicken topped with jumbo lump  
Crabmeat and Sauce Béarnaise  
\$48.00*

### ***Seared Ahi Tuna Au Poivre***

*Crushed black peppercorn encrusted Ahi tuna pan seared and  
Accompanied by rosemary balsamic vinegar reduction  
\$52.00*

### ***Crab Cakes Annapolis***

*Our house specialty prepared in Maryland tradition  
Market Price*

### ***Seared Rib Veal Chop***

*Pan grilled veal chop with Creole seared mango half  
Accompanied by passion fruit demi glace and frizzled prosciutto  
\$65.00*

*All prices are subject to change.  
20% Banquet Service and 5% Maryland Tax will be applied to all Food and Beverage charges.*

**DINNERS**  
***(continued)***

***Rockfish En Pappilotte***

*Wild rock fillet seared with lemon thyme and basil and encased in parchment paper  
With marinated vegetables and garlic butter  
\$54.00*

***Pan Seared Mahi Mahi***

*Fillet of mahi rubbed with a southwest citrus-cumin herb mix and pan seared  
Served with a tomato and olive relish  
\$44.00*

***Herb Encrusted Filet Mignon***

*Center cut filet mignon rolled in sun dried tomato breadcrumbs with Parmesan cheese  
and fresh herbs, and then Pan grilled. Garnished with sautéed mushrooms  
\$65.00*

***Chicken Piccata & Jumbo Shrimp***

*Boneless breast topped with lemon sauce & capers  
Paired with three jumbo crab stuffed shrimp  
\$57.00*

***Filet Mignon & Chilean Sea bass***

*Petit filet mignon topped with herbed butter and  
Fillet of sea bass with Asian glaze  
\$68.00*

***Tenderloin & Stuffed Shrimp***

*Twin medallions of seared tenderloin paired with two jumbo  
Crab imperial stuffed shrimp  
\$77.00*

***Maryland Mixed Grill***

*Petite crab cake, breast of chicken in Wye River  
Marinade and fillet of Mahi grilled in a  
Chesapeake Bay compound butter  
\$62.00*

*\*For Split Entrées, limit (2) Selections,  
The Higher priced entrée will be the menu price for each.  
\*Guaranteed number for each entrée will be due 1 week prior to event.  
\*Available for groups of 15 or more*

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***Dinner Dessert Choices***

*Chocolate Truffle cake*

*Chocolate Caramel Turtle Cheesecake*

*Key Lime Pie*

*Coconut Creme Brulee*

*Rum Pudding with Toffee Sauce*

*Chocolate Temptation Cake*

*Individual Fresh Fruit Tarts*

*Pecan Bourbon Pie*

*Baby Cheesecake with Fresh Raspberries*

*Mile High Carrot Cake*

*Individual Peek-a-Boo truffle cake*

*Granny Smith Caramel Apple Pie*

*Deluxe Mini Pastries Add \$5.95*

*Assorted Miniature French Pastries and Fruit Tarts Served Buffet Style*

## **Buffet Dinners**

### ***Waterside***

*Maryland Crab soup*  
*Tossed Garden Salad with an Assortment of Dressings*  
*Asian Seared Vegetable Salad*  
*Red Bliss Potato Salad*  
*Fresh Sliced Watermelon*  
*Grilled Salmon with Pesto Cream*  
*Pan Seared Rockfish with Fresh Herbs*  
*Chicken Piccata*  
*Vegetable Medley*  
*Peas and Rice*  
*Assorted Fresh Baked Muffins*  
*Apple Strudel with Ginger Sauce*  
*Key Lime Pie*  
*Iced Tea and Lemonade*  
\$ 36.00

### ***The All American Picnic\****

*BBQ Chicken and Baby Back Ribs*  
*Hot Dogs, Hamburgers and Cheeseburgers with Kaiser Rolls*  
*Display of Lettuce, Tomato, Onion, Cheese,*  
*Mayonnaise, Mustard and Ketchup*  
*Garden Pasta Salad*  
*Red Bliss Potato Salad*  
*Savory Baked Beans*  
*Fresh Melon*  
*Assorted Homebaked Cookies and Brownies*  
*Apple pie*  
*Iced Tea and Lemonade*  
\$ 34.00

*\*Requires a grill attendant at \$100.00 each*

## **BUFFET DINNERS**

*(continued)*

### ***Field and Stream***

*Dinner Rolls*

*Fresh Tossed Garden Greens*

*Seared Cabbage Salad*

*Fruit Medley*

*Marinated Vegetables*

*Pan Roasted Cuban Chicken Sofrito*

*Sliced London Broil with Madeira Sauce*

*Broiled Fillet of Salmon with Herb Cream Sauce*

*Steamed Seasonal Vegetables*

*Wild Rice Pilaf*

*New Potatoes with Garlic*

*Chocolate Lover's Dessert Buffet with*

*Chocolate Temptation Cake, Chocolate Mousse in Chocolate Cups*

*Chocolate Caramel Turtle Cheesecake and Chocolate Dipped Strawberries*

*Coffee, Tea and Decaffeinated Coffee*

*\$ 48.00*

### ***The Politically Correct***

*Assorted Dinner Rolls*

*Fresh Tossed Caesar Salad*

*Fruit Compote With honey Yogurt Dressing*

*Chilled Seared Vegetable Platter*

*Shrimp and Scallops Newburg*

*Pan Seared Chicken with Crab Sauce*

*Carved Roast Tenderloin of Beef with Cabernet Sauce\**

*Rice Pilaf with Toasted Almonds*

*Potato Pancakes with crispy onions*

*Medley of Fresh Seasonal Vegetables*

*Key Lime Pie*

*Strawberry Shortcake in Champagne Glasses*

*New York Style Cheesecake with Fresh Berry Topping*

*\$ 54.00*

*\*Requires a carver attendant at \$100.00 each*

*A minimum of 25 guests is required for all dinner buffet selections.*

*All prices are subject to change.*

*20% Banquet Service and 5% Maryland Tax will be applied to all Food and Beverage charges.*