

Dinner Selections

Plated

Dinners served with Garden Greens or Caesar Salad, Focaccia Bread and Chef's choice Vegetable and Potato

Tuscany Chicken Roulade

Farm fresh chicken breast stuffed with fresh Basil, baby Spinach, Garlic, Sundried Tomatoes, roasted Shallots and grated Asiago cheese. Finished with a Chicken Volute.

Parmesan Crusted Chicken Breast

topped with a fresh tomato Bruschetta

Cajun Tilapia

with Pineapple Salsa

Surf & Turf

NY Strip loin (6 oz) seared to perfection served accompanied by a Diver Scallop and Prawn served with Grilled Artichoke & Roasted Red Pepper Polenta and Lemon Zest Asparagus.

Fresh Cut NY Strip

seared to perfection finished with a Portabella Demi Glace

Teriyaki L'Orange Salmon

Fresh Salmon fillet marinated in an orange infused teriyaki sauce and grilled to perfection.

Choice of a Pork Loin or Steak Roulade

Stuffed with fresh baby Spinach, Asiago cheese, Fresh garlic, sundried tomatoes, and roasted shallots.

Crab & Filet

Tornados of Beef Tenderloin with a Black Truffle Shiraz reduction accompanied by Chesapeake's finest Jumbo Lump Crab Cake and served with a Roasted Corn & Tomato Confetti and Twice Baked Potato

Chicken Oscar

5oz boneless, skinless chicken breast on a bed of fresh Asparagus w/Jumbo Lump Crabmeat & Béarnaise Sauce.

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Petite Filet

5oz served on a grilled Portabella cap with a Merlot Demi glaze.

Twin Crab Cakes

served with our house tartar sauce

Chicken Chesapeake

Tender Breast of Chicken topped with Jumbo Lump Crab Imperial finished with béarnaise.

Greek Chicken Portabella

Grilled 6 oz chicken breast on a jumbo grilled Portabella cap stuffed with feta cheese, roasted red peppers, sautéed shallots and an olive tapenade, adorned with a Greek marinade.

King or Queen Cut Prime Rib au jus

*Slow Roasted Prime Rib, cooked to perfection.
Served with Horseradish*

Filet Oscar

5oz center cut Filet on a bed of fresh Asparagus with Jumbo Lump Crabmeat and Béarnaise Sauce

Rack of Lamb

*with a trilogy of sauces! Savory Rosemary
Garlic, mint infused crème fraiche,
or a Merlot Demi glaze*

~ Ask about our Homemade Dessert selections served with fresh brewed Coffee ~

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Dinner Selections

Stationed Buffets

minimum of 20 people for buffet dinners

The Stationed Buffet includes the following:

Served Garden or Caesar Salad with Focaccia Bread

Chef's Carving Station

A chef is automatically present at this station
(Choose 1) Ham, Turkey or Top Round of Beef

Italian Pasta Bar:

Standard includes:

(Choose 1 pasta) Penne, Ziti, Bowtie, Rotini,
Tortellini or Linguini Pastas

(Choose 2 sauces) Marinara, Pesto, Vodka Pink,
Cabonara, or Alfredo Sauces

Vegetable Bar

(Choose 1 Vegetable) Grilled Zucchini and Squash,
Seasonal Medley, Dilled Baby Carrots, Italian
Vegetable Blend, Sautéed Broccoli, Green Beans or
Corn w/Roasted Red Pepper.

Station Upgrades and Additions

(Chaffered Entrée)

Citrus or Dilled Hollandaise Salmon
Parmesan Encrusted Chicken with Bruschetta
Chicken Cordon Bleu
Tilapia with Pineapple Salsa
Tilapia El Durante

Chaffered Entrée

(Choose 1)

Ham, Oven Roasted Turkey, Top Round of Beef,
Parmesan Encrusted Chicken with Bruschetta, Chicken
Cordon Bleu, Tilapia with Pineapple Salsa, Chicken
Florentine, Pork Loin with Brandied Apples or
Tilapia El Durante

Potato Bar

(Choose 1 potato) Oven Roasted Red Bliss, Mashed
Sweet, Garlic Mashed, or Baby Bakers with a Topping
Bar to include Butter, Sour Cream, Cheddar Cheese,
Bacon and Chives

Station Upgrades and Additions

(Chef's Carving Station)

Prime Rib au jus

Lamb Chops

Beef Tenderloin

Leg of Lamb

Steak or Pork Roulade – stuffed with fresh spinach, red onions,
minced garlic, fresh grated parmesan cheese, roasted red
peppers, and sundried tomatoes. Very flavorful and colorful.
Served in slices. Classic roulade style and ladled with the
appropriate sauce.



Station Upgrades and Additions

Italian Pasta Station upgrade

Chef Prepared Upgrade

Chef prepares pasta and sauces to each person's specification.

Must allow an extra hour for this service. (Total of 2 hours of reception time devoted to food service)

Potato Bar Upgrade

Potato Upgrade (includes all of the below)

Gorgonzola, Mashed Yukon Potatoes

Saffron infused Lyonnais Potatoes

Cheddar, Onion Pirogues

Vegetable Stir Fry Station Upgrade (Choose one of the following)

A generous display of fresh cut vegetables, sautéed in front of you and seasoned with Asian flare.

This is a fabulous option to just having a basic prepared vegetable.

It adds an entertainment edge and fills the air with wonderful aromas.

*Marinated Grilled Chicken
Jumbo Shrimp*

*Stir fry beef or pork loin
Lobster*

Seared Sea Scallops

Additional Options

Soup Bar Options:

*Hearty Beef Barley, Chicken with Smoked Gouda and Artichoke,
Cream of Mushroom, Tomato Basil, Old Fashioned Ham and Bean*

*New England Clam Chowder, Sherried Cream of Crab, Maryland Crab, Lemon Artichoke Seafood Bisque,
Chicken Florentine with Tri-Color Tortellini*

Chef's Stations

You may request that a chef be present at any of your stations.

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