

## **Elegant Seated Dinner**

### **Hors D'oeuvres for Cocktail Hour**

Please Select four (4) from Hors D'oeuvres Menu

### **Salad (Select One)**

Tossed Garden Salad with Seasonal Spring Mix (Choice of Dressing)

Classic Caesar Salad

Fresh Fruit Salad with Coconut Mint Dressing

### **Entrees (Select Two)**

London Broil a la Hunter Sauce

Broiled top round of beef served with richly flavored hunter sauce

Roasted Loin of Pork with Seasonal Herbs and Pan Gravy

Chicken Cordon Bleu

Boneless breaded breast filled with swiss cheese and ham

Chicken Marsala with Fresh Mushrooms

Tender breast, Kennett mushrooms, garlic and shallots finished with our classic Marsalla sauce

Chicken Picatta

Boneless breast, Kennett mushrooms sautéed in garlic and served with zesty lemon sauce

Fresh Roasted Turkey Breast with Pan Gravy

Oven Roasted Salmon with Fresh Dill and Lemon Butter Sauce

### **Vegetables ( Select Two )**

Parsley Potatoes

Au Gratin Potatoes

Garlic Mashed Potatoes

Roasted Red Potatoes

Wild Rice

Green Bean Almondine

Honey Glazed Carrots

Vegetable Medley

California Mixed Vegetables

Sweet Buttered Corn

**Freshly Baked Dinner Rolls and Sweet Butter**

**Brewed Coffee and Gourmet Tea Station**

### **Dessert**

Speak with our event planners to discuss a personalized dessert options

**Please Call (302) 737-6933 for Pricing**