

Supreme Sit-Down Dinner

Hors D'oeuvres for Cocktail Hour

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

Salad (Select One)

Tossed Garden Salad with Seasonal Greens (Choice of Dressing)

Classic Caesar Salad

Fresh Fruit Salad with Coconut Mint Dressing

Entrees (Select Two)

Slow Roasted Prime Rib Au Jus

Aged beef seasoned with fresh cracked pepper, slow roasted and served with horseradish and au jus

Broiled Tenderloin of Beef with Peppercorn Demi (add \$2.00pp)

The premier cut of beef! Filet Mignon served with our signature sauce

Chicken Chesapeake

Tender, juicy chicken breast topped with crabmeat, scallops and shrimp with a creamy lobster sauce

Maryland Lump Crab Cakes

Hand-picked delicious lump broiled to perfection.

Stuffed Flounder

Fresh filets baked to perfection and stuffed with our signature Crab Imperial

Shrimp Imperial

Broiled jumbo shrimp stuffed with our savory crab filling, served in a distinctive tray

Surf & Turf

Center cut filet served with Jumbo shrimp filled with crab imperial (add \$2.00 pp)

Vegetables (Select Two)

Roasted Garlic Mashers

Au Gratin Potatoes

Sweet Buttered Corn

Twice Baked Potatoes

Roasted Red Potatoes

Green Bean Almondine

Honey Glazed Carrots

Broccoli with Cheddar Cheese

California Vegetable Medley

Wild Rice

Freshly Baked Dinner Rolls with Sweet Butter

Brewed Coffee and Gourmet Tea Station

Dessert

Speak with our event planners to discuss your personalized options

Please Call (302) 737-6933 for Pricing