

Supreme Buffet Dinner

Hors D'oeuvres for Cocktail Hour

Please select four (4) from our Hors d'oeuvre 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)

Hand Carved Prime Rib Au Jus
Aged beef seasoned with fresh cracked pepper, slow roasted and served with horseradish and au jus

Hand Carved Tenderloin of Beef with Peppercorn Demi (please 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 (all meat no filler)

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

Alaskan Halibut with Orange Ginger Glaze

Seafood Newburg with Fluffy Wild Rice

Pasta (Select One)

Jumbo Shells Filled with Ricotta
Classic Baked Ziti Topped with Four Cheeses
Cheese Tortellini with Alfredo or Marinara Sauce
Manicotti Topped with Mozzarella

Vegetables (Select Two)

Garlic Mashed Potatoes
Au Gratin Potatoes
Sweet Buttered Corn
Twice Baked Potatoes
Roasted Red Potatoes

Sweet Potato Mashers

Green Bean Almondine
Honey Glazed Carrots
Broccoli with Cheddar Cheese
California Vegetable Medley
Wild Rice

**Freshly Baked Dinner Rolls and Breads with Sweet Butter
Brewed Coffee and Gourmet Tea Station**

Please Call (302)737-6933 for Pricing