

# Chef's Specialty Plated Entrees

Select up to Three Entrees for your Guest to Choose from with the option to Choose additional entrees that compliment the overall theme!

## All Meals Include

Unlimited Beverage Stations of Teas, Pink Lemonade, Water

Two Signature Sides & Soft Dinner Rolls w/ Butter

Your Choice of ~

Chipotle Black Bean & Butternut Squash Soup, Garden Vegetable Soup, Chicken Tortilla Soup, Award Winning Smoked Beef Stew,

or

Plated Garden Salad, Wine Country Salad, or a Classic Caesar Salad

## Seafood ~ \$34 per guest\*

### Lump Crab Cakes \* Subject To Market

#### Price

Lump Crab Meat Lightly Sautéed, with Old Bay Seasoning, served w/ Caper Aioli or Remoulade

### Seared Tuna Steak

Sesame coated fresh cut Tuna, served over wilted Baby Spinach tossed in a Japanese Sweet Wine and Soy sauce. Garnished with a creamy Wasabi Ranch and fried Wonton



### Wood Smoked Salmon

Wild caught Salmon Filets Served w/ Caramelized Red Onions and a Scallion Cream Sauce

**Herb Crusted Halibut** Fresh Halibut, topped with Garlic Butter & Herb Breadcrumbs

**Seafood Lasagna** Deep Dish House Made Lasagna Loaded w/ Lobster, Shrimp, Lump Crab Meat, Ricotta Cheese, Spinach & Roasted Red Peppers. Topped w/ Spinach & Parmesan Cream Sauce

### Stuffed Rockfish

A locals favorite! Oven broiled fresh Rockfish filled with our Old Bay seasoned Lump Crab Cake blend

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## Pork ~ \$24 per guest

*Sun dried Tomato Pesto & Mozzarella Cheese Stuffed Chops* – Bone in, oven baked with a delightful mixture of pesto, seasoned bread crumbs, and Mozzarella cheese

*Cider Glazed Loin* – Carved center cut loin topped w / an Apple Cider Reduction

*Pepper & Thyme Crusted Medallions* – Oven roasted melt in your mouth Smithfield Tenderloin



## Steak ~ Price per guest

### *Center Cut Top Sirloin ~ \$32*

Choice Sirloin offered w/ a variety of fresh toppings to choose from!

Wild Mushroom & Prosciutto Demi Glace

“Cowboy” style w/ Whiskey BBQ Glaze & Fried Onion Straws

Mediterranean style w/ olives, roasted red pepper, spinach, and Feta

*Grilled New York Strip ~ \$34* Cut fresh, seasoned and grilled, topped w/ sautéed Mushrooms & Red Onions

*Cabernet Filet ~ \$38* Seared Filet Mignon, topped with Caramelized Onions and a Balsamic Red Wine sauce

### *Carver's Steakhouse Prime Rib ~ \$36*

Oven Braised, Slow Cooked Six Hours until Tender, then Hand Cut for Your Guest to Enjoy! Served with Au Jus and a creamy Horseradish sauce



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## Vegetarian - \$23 per guest



*Eggplant Stack*— Golden Fried Eggplant Layered with Mozzarella, vine ripe Tomato, Provolone Cheese and Slow Roasted Marinara. Served with herb buttered Angel Hair Pasta

*Fire Roasted Vegetarian Lasagna* – Layers of Flame Grilled Seasoned Vegetables and Rich Ricotta Cheese in a Slow Roasted Basil Tomato Sauce and Topped with Melted Mozzarella, Parmesan, and Blended Monterey Jack & Cheddar Cheeses

*Grilled Portabella* – Marinated Portabella Mushroom Over Wheat Penne Pasta Tossed in Basil Avocado Sauce with Roasted Vegetables

*Italian Primavera* – Tomatoes, carrots, onion, zucchini, yellow squash, green bell pepper, red bell pepper, garlic, and Italian herbs tossed in olive oil with Bow Tie Pasta & Parmesan



## Chef's Specialties



*Stuffed Chicken Breast* - \$28 per guest

*Cordon Blue* – Lightly Breaded, Baked w/ Virginia Ham and Gruyere Cheese, Topped with a White Wine sauce

*Spinach Florentine* – Oven Roasted with Sautéed Baby Spinach, Artichoke Hearts, seasonings, Cream Cheese and melted Fontina cheese

*Honey Crisp Apple-Walnut* – Filled with Honey Crisp Apple-Walnut Stuffing, Oven Roasted and Drizzled with a Savory Hazelnut Cream Sauce

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# Signature Side Dishes

**Garlic Mashers**

**“Ranch Style” Red Potatoes**

**Rosemary Roasted Fingerling Potatoes**

**Baked Potato**

**Redskin Potato Salad**

**Seasoned Rice Pilaf**

**Vegetable Wild Rice**

**Caribbean Fried Rice**

**Lemon Grass & Ginger Rice Pilaf**

**Cilantro Lime Rice**

**“Homemade” Mac and Cheese**

w/ Smoked Gouda, Mild Cheddar, and Provolone

**Pimento Mac & Cheese**

**Italian Bow Tie Pasta Salad**

**“Country style” Green Beans**



**Pan fried Brussel Sprouts**

~ tossed in Goat Cheese w/ Balsamic Glaze

**Oven Roasted Asparagus**

**Stir Fry Vegetables**

**Seasonal Vegetable Medley**

**Rustic Root Vegetable Medley**

**“Tuscan Style” Roasted Carrots**

**Mediterranean Veracruz Succotash**

**Maque Choux (Corn & Peppers w/ bacon)**

**Mexican Street Corn**

**Brown Sugar Baked Beans**

**Sweet Yams**

**Sautéed Green Beans**

**Sesame Sugar Snap Peas**

