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

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,

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

*Consumer Advisory: Consumption of uncooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses

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



Vegetarian - \$23 per guest



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

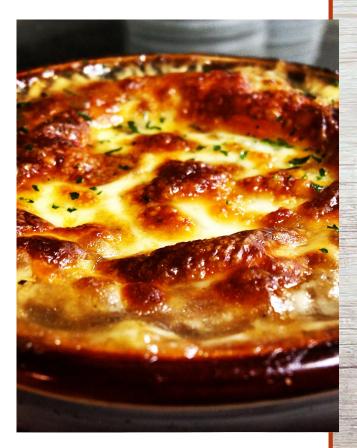
Spinach Florentine — Oven Roasted with Sautéed Baby Spinach, Artichoke Hearts, seasonings, Cream Cheese and melted Fontina cheese

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

Signature Side Dishes

"Ranch Style" Red Potatoes
Rosemary Roasted Fingerling Potatoes
Baked Potato
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