

ENTREES

Pricing includes an appetizer and a choice of vegetables. The selection of one appetizer/vegetables may be discussed with your Catering Executive.

BEEF AND LOBSTER MEDALLIONS

Accompanied by Lemon Butter
and Red Wine Sauce
\$55.00

NEW YORK STRIP STEAK

Broiled To Perfection and Topped with
Burgundy Butter
\$29.95

GRILLED CHICKEN BREAST

Served with Orange Slices and Sauce Supreme
\$20.95

STEAK AND SHRIMP IMPERIAL

Petite Filet Mignon Paired with
Jumbo Shrimp Filled with Maryland Crabmeat
\$49.95

CHEF'S FRESH CATCH

Our Executive Chef will prepare
A Fresh Seafood Entree of Your Choice
Red Snapper or Salmon
Swordfish or Tuna
\$34.95

ROAST BARON OF BEEF

Sliced New York Sirloin Roasted
and Topped with Sauce Cabernet Sauvignon
\$25.95

PRIME RIB OF BEEF

A Flavorful Cut Enhanced
\$29.95

CORNISH GAME HENS

Stuffed with Wild Rice and
Topped with Orange Sauce
\$21.95

CLASSIC BUFFET DINNERS (minimum 100 people)

ENTREES OF DISTINCTION

Carved Steamship Round of Beef
Turkey Scaloppini with Fresh Tomato Sauce and Basil
Broiled Red Snapper with White Wine Sauce
Grilled Chicken with Garlic and Herbs
Grilled Chicken Breast with Wild Mushrooms
Filet of Sole with Shrimp and Scallops
Beef Teriyaki
Smoked Pork Loin Medallions with Hawaiian Sauce
Cajun Salmon

Buffet Options

THE SHOWPLACE

Garden Fresh Salad
Two Selections of Salad Accompaniments
Three Entrees of Distinction
Two Dinner Complements
Assorted Breads and Rolls
Coffee, Tea, Decaffeinated Coffee
\$23.95

THE GRAND BUFFET

Garden Fresh Salad
Three Selections of Salad Accompaniments
Four Entrees of Distinction
Three Dinner Complements
Assorted Breads and Rolls
Coffee, Tea, Decaffeinated Coffee
\$25.95

GARDEN FRESH SALAD

Tomatoes, Grated Cheese, Croutons, Bacon Bits,
Cucumbers, Chopped Eggs, Selection of Dressing

SALAD ACCOMPANIMENTS

Pasta Salad Primavera, Deluxe Relish Tray, Tuna
Salad, International Cheese Board, Fruit Ambrosia,
Marinated Cucumber Salad, Country Potato Salad,
Waldorf Salad, Strawberry Cheese Tree

DINNER COMPLEMENTS

Rice Pilaf
Redskin Roast Potatoes with Spring Onions
Pasta with Walnuts
Penne Wild and Long Grain Rice
Stir-Fried Vegetables
Brandy Glazed Carrots
Green Beans Almondine
Asparagus

SOUP CHOICES

Lobster Bisque, Creamy Chesapeake Bay Crab Soup,
Navy Bean, Beef Vegetable
Chicken Noodle Soup with Fresh Vegetables
Add \$2.50pp

SALAD SELECTIONS

Caesar Salad
Radicchio, Green Leaf and Frisee with Marinated
Black and Red Beans
Sliced Tomato and Belgian Endive with Lamb's
Lettuce

Served on China, Glassware, Silverware