

BANQUET MENU

Prices include a choice of 2 entrees, listed below, one each starch, vegetable, & bread. We can suggest appropriate sides for the entrees you choose. A choice of 1 entrée from each section is \$16.50 per person. Professional service charge \$2 per person.

\$15 per person

Chicken Kiev

Lightly breaded and browned Herb & Butter stuffed chicken breast

Chicken Marsala

Chicken breast sautéed with mushrooms in a Marsala wine & mushroom sauce

Chicken Cordon Bleu

Boneless chicken breast stuffed with ham and Swiss cheese and topped with a white wine and cream sauce

Chicken Scampi

Boneless chicken breast topped with a tomato, garlic, butter & white wine reduction

Rosemary Chicken

Baked chicken topped with fresh garlic & rosemary

Roast Beef au Jus

Roast Pork Loin

Stuffed Pork Chops

Fresh pork loin stuffed with an Herb-Butter mixture

Spiraled Ham

Green Bean Casserole

Vegetable Lasagna

Eggplant Parmesan

Spinach & Feta Quiche

\$18 per person

Chicken Chesapeake

Boneless chicken breast topped with Crab Imperial and Imperial sauce

Prime Rib (Carving station)

Ribeye

Grilled Marinated Flank Steak

Shrimp Scampi

Parmesan Encrusted Herb Baked Tilapia

Grilled Salmon

Vegetable Risotto

STARCH (CHOOSE ONE)

*Rice Pilaf * Garlic Mashed Potatoes * Herb Seasoned Potatoes * Chef's Choice per Entree*

VEGETABLES (CHOOSE ONE)

*Glazed Carrots * Grilled Asparagus * Summer Squash Medley * Seasoned Bean Medley (Green & Wax Beans, Carrots) * Buttered Corn*

BREADS (CHOOSE ONE)

Fresh Baked Rolls

Corn Bread

Cheese & Garlic Biscuits