

Banquet Lunch Suggestions

Choice of : Soup of the Day or House Salad

Entrée Selections

Choose Three Entrees & Provide a Count 1 Week in Advance

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| \$15.50 | 1. Chicken breast stuffed with spinach, mushrooms & cheese topped with supreme sauce, served with mashed potatoes & fresh vegetable |
| \$15.50 | 2. Grilled chicken breast with Marsala mushroom sauce served with mashed potatoes & fresh vegetable. |
| \$15.50 | 3. Chicken Alfredo ~ grilled chicken breast and penne pasta in a classic Alfredo sauce of cream parmesan cheese and garlic |
| \$18.50 | 4. Chicken Chesapeake – chicken breast topped with crab meat & Dijon cream sauce with mashed potatoes and fresh vegetable. |
| \$15.50 | 5. Wild Mushroom Ravioli ~ jumbo raviolis sautéed with garlic, shallots and tomato, finished in a creamy parmesan sauce |
| \$14.00 | 6. Asiago Cheese Tortellini with tomatoes & artichoke hearts with white wine garlic sauce |
| \$16.50 | 7. Grilled salmon topped with sweet horseradish crust sauce, topped with Dijon cream sauce served with mashed potatoes and fresh vegetables |
| \$15.50 | 8. Tilapia ~ pan seared filet with sautéed winter squash, tomatoes and and a creamy parmesan crust served with angel hair pasta |
| \$18.00 | 9. Crab Cake ~ 100% lump crab meat served with mashed potatoes and fresh vegetables |
| \$18.00 | 10. Grilled Skirt Steak “London Broil” style with mashed potatoes, fresh vegetables and cabernet demi glace |
| \$21.50 | 11. Grilled Petite Filet Mignon with mashed potatoes, fresh vegetables and mushroom demi glace |

Choose one dessert: Cheesecake with fresh fruit ~ Deluxe Ice Cream ~ Chocolate Mousse ~ Chocolate Peanut Butter Pie ~ Cinnamon Bread Pudding

Includes coffee and tea. Soft drinks available at an additional charge.

Add 7% sales tax and 20% gratuity