



Chef Elaine Seagrave

Banquet Dinner Selections

Dinners include choice of appetizer, one salad, entrée, starch and vegetable
Choice of one dessert, freshly baked baguette & butter.

Appetizers

Tomato Bruschetta

Fresh Fruit Cup

Cream of Mushroom Soup

Grilled Vegetable & Orzo Soup
with garlic croutons

Grilled Veggie Flatbread
topped with grilled vegetables,
roasted peppers, shredded Parmesan,
& balsamic syrup

Grilled Crab Flatbreads
topped with jumbo lump crab meat,
roasted peppers, shredded Parmesan
& balsamic syrup
add \$3.50 pp

Crab Bisque
add \$2.50 pp

Shrimp Cocktail
with Swedes spicy cocktail sauce
add \$6.50 p.p

Salads

Swedes House Salad
Boston Bibb lettuce, tomato & carrots
with honey herbal dressing

Caesar Salad
add \$1.50 p.p.

Greek Salad
spring mix, tomatoes, onions, kalamata
olives & feta cheese with red wine
vinaigrette
add \$2.00 p.p.
add shrimp or crab \$5.00 p.p.

Fruit & Nut Salad
mixed field greens tossed with balsamic
vinaigrette with pecans, dried
cranberries and Gorgonzola cheese
add \$2.50 p.p.

We will be happy to customize a menu to suit your specific needs.

Beverages are available at an additional charge.

Add 7% sales tax and 20% gratuity.

Entrees

Choose up to 3 entrees with exact counts (provided one week in advance)

Chicken Provencal

sautéed chicken breast with tomatoes,
garlic, kalamata olives & red onions
\$21.95

Chicken Marsala

with wild mushroom Marsala sauce
\$21.95

Atlantic Salmon

fresh horseradish crusted salmon
with Dijon mustard sauce
\$26.50

Tilapia

pan seared with sautéed squash, tomatoes
& a creamy Parmesan crust
\$24.00

Crabcake

two jumbo lump crab cakes
with a Creole tartar sauce
\$28.00

Grilled Filet Mignon

with cabernet demi glace
\$31.50

Grilled New York Strip Steak

with garlic herb butter
\$31.50

Grilled Chicken & Shrimp Tortellini

grilled chicken & shrimp tossed with Asiago
cheese tortellini with artichoke & tomatoes in
a light garlic cream sauce
\$26.95

Chicken Chesapeake

chicken breast topped with crab meat & Dijon
cream sauce
\$24.50

Jumbo Shrimp Scampi

sautéed in virgin olive oil, garlic & fresh
herbs
\$28.00

Wild Mushroom Ravioli

jumbo raviolis sautéed with crawfish meat,
garlic, shallots and tomato finished in a
creamy Parmesan crust
\$27.00

Grilled Skirt Steak

topped with a mushroom sauté
London Broil style
\$ 21.95

Roasted Filet Mignon

sliced & served with a sherry wild
mushroom sauce
\$31.50

Prime Rib

with roasted shallot au jus
\$30.00

Desserts

Ice Cream or Sorbet

Cheesecake with Fresh Fruit

Ice Cream Truffle with Raspberry Sauce

Add \$2.50

Cinnamon Bread Pudding

Chocolate Mousse

Chocolate Peanut Butter Pie

Chocolate Decadence Cake Add \$2.50