

DINNER BUFFET
(Minimum of 40 guests required)

Salads

(Select two)

Seasonal Garden Greens with Chef's Vegetable Garnish, Selection of Dressing
Caesar Salad with Sourdough Croutons and Fresh Parmesan Cheese
Bow Tie Pasta Salad, Garlic Herb Dressing

Entrees

(Select two or three)

Breast of Chicken Santa Barbara
Chicken with broccoli, sundried tomatoes and penne tossed with Alfredo & topped with toasted almonds

Breast of Chicken Pescadore
Grilled breast of chicken topped with crab meat & broccoli, vin blanc sauce

Sliced Top Round of Beef, Sherry Mushroom Sauce- Add \$1.95 ++ Per person

Roast Prime Rib of Beef, Natural Sauce - Add \$2.95++ per person
\$65.00 Carver Fee Applies

Seafood Newburg - Add \$2.95++ per person
Shrimp, scallops and crab meat in a creamy rich sauce

Pan Roasted Filet of Salmon, Dill-Lime Butter

Baked Eggplant and Pasta Gratin

Maryland Crab Cakes, Remoulade Sauce and Lemon add \$3.95++ per person

Oven Roasted Potatoes or Wild Rice Blend
Chef's Selection of Seasonal Vegetable
Home Baked Rolls and Creamy Butter

Dessert

Display of Assorted Cakes and Pastries
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$27.95 per person for two entrees; \$32.95 for three entrees

All menu items subject to 18% service charge and 6% Maryland state tax.