

Classic Sit-down Dinner

Type of Event: Your Very Special Event

DATE:

TIME: 4 Hours

NUMBER OF GUESTS:

DINNER SERVICE: 3 OR 4-COURSE MEAL

1st Course

*MARYLAND CRABMEAT MARTINI WITH CITRUS VINAIGRETTE

PENNE ALA VODKA WITH PARMESAN CHEESE

MINISTRONE OR CHICKEN VEGETABLE ORZO SOUP

SLICED FRESH MOZZARELLA LAYERED BETWEEN RED TOMATO AND BASIL WITH A BALSAMIC REDUCTION

2nd Course Choices

CLASSIC CAESAR SALAD

FARMERS SALAD: GRAPE TOMATOES, CUCUMBERS, CROUTONS, RED ONION AND CARROTS TOSSED WITH BALSAMIC VINAIGRETTE

MESCLUN GREENS TOSSED WITH EXTRA VIRGIN OLIVE OIL INFUSED WITH LEMON, PLACED IN A LOG CABIN OF GREEN ASPARAGUS GARNISHED WITH FINELY DICED CARROT

3rd Course Dinner Entrees Choice of 3

*PRIME RIB AU JUS

*MARINATED ROASTED SIRLOIN AU JUS

HERB CRUSTED ROAST LOIN OF PORK WITH CARAMELIZED APPLES AND ONION

CLASSIC CHICKEN FRANCESE WITH LEMON BUTTER AND WINE SAUCE

FRENCH CHICKEN BREAST WITH MUSHROOM RISOTTO AND TOPPED WITH A BORDOLAISE SAUCE

PECAN CRUSTED TILAPIA OVER WILTED SPINACH

COURT BOUILLON POACHED SALMON WITH CUCUMBER DILL SAUCE

All dishes come with red roasted garlic mashed potatoes and sautéed baby carrots and sugar snap peas

4th Course Dessert

ASSORTED GOURMET MINI PASTRIES AND COOKIES

OR

SPECIALTY CAKE OF CHOICE IN CELEBRATION OF THE EVENT

Bar Options

CASH BAR – BARTENDER FEE

CHAMPAGNE PUNCH BOWL – SERVES 50 PEOPLE

BOTTLES OF WINE ON THE TABLE -

RUNNING TAB BILLED ON PER DRINK BASIS - A RUNNING TAB WILL BE KEPT AND ADDED TO THE FINAL BILL FOR ALL ALCOHOLIC DRINKS SERVED FROM THE BAR

**FULL OPEN 4 HOUR BAR - ALL THE BEER, WINE AND MIXED DRINKS YOUR GUESTS WOULD LIKE
OPEN BAR OF ONLY BEER AND WINE**

Only available for adults over the age of 21.

