

DINNER PACKAGE A

*AVAILABLE FOR PARTIES OF 60 OR FEWER

I. SELECTION OF HORS D'OEUVRES.

SPANOKOPITA, JUMBO LUMP CRAB BALLS, SCALLOP RUMAKI, SMOKED SALMON CANAPÉS AND CHICKEN OR BEEF SATAY

II. CHOICE OF.

CAJUN SEAFOOD CREPE — FILLED WITH SHRIMP, CRAYFISH AND CRAB,
FINISHED WITH LOBSTER SAUCE
SHELLFISH BISQUE — WITH LOBSTER, SHRIMP AND CRAB MEAT IN A CREAMY
BISQUE WITH SHERRY
EGGPLANT AND PINE NUT FRITTERS — WITH POMODORO SAUCE AND OLIVE
BUTTER

III. SELECT ONE.

THE WEDGE- BABY ICEBERG LETTUCE, SHAVED RED ONION, RADISHES,
TOMATO, TOASTED WALNUTS, AND CREAMY ROQUEFORT DRESSING
MESCLUN SALAD- WITH GOAT CHEESE, PUMPKIN SEED AND
RASPBERRY VINAIGRETTE
CAESAR SALAD

IV. SELECT FOUR.

ROQUEFORT CRUSTED FILET MIGNON — MERLOT SAUCE, HARICOT VERTS,
TOMATO PROVENCE AND A RISOTTO CROQUETTE
JUMBO LUMP CRAB CAKES — WITH REMOULADE SAUCE, BOILED POTATOES
AND CRUNCHY COLESLAW
PEPITA- CRUSTED SALMON- WITH ROASTED POTATOES, SAUTÉED SPINACH,
AND AN HERB BUTTER SAUCE
SAUTÉED SHRIMP- WITH CITRUS FRUIT SALAD, TOSSED MACADAMIA NUTS,
CARAMELIZED APPLEWOOD BACON AND CORN CAKE
SURF AND TURF- JUMBO LUMP CRAB CAKE AND A BISTRO FILET WITH WILD
MUSHROOM SAUCE
VEAL MARGARITA — WITH SLICED TOMATOES, OREGANO AND MOZZARELLA
CHEESE
PENNE POMODORO — FRESH TOMATO SAUCE, BASIL, PARMESAN,
MOZZARELLA AND EGGPLANT.
VEGETARIAN ENTREE - CHEF'S SELECTIONS

V. SELECTION OF THREE DESSERTS

INCLUDES NON ALCOHOLIC BEVERAGES, COFFEE, TEA & SODA.
COCKTAIL HOUR INCLUDES WINE & BEER
\$100.00 PER PERSON
DOES NOT INCLUDE
20% SERVICE OR
6% MARYLAND SALES TAX
ROOM CHARGE BASED SIZE OF THE PARTY, SEASON AND DAY OF THE WEEK.
All menu items and prices are subject to change

DINNER PACKAGE B

*AVAILABLE FOR PARTIES OF 60 OR FEWER

I. SELECTION OF HORS D'OEUVRES.

SPANOKOPITA, JUMBO LUMP CRAB BALLS, SCALLOP RUMAKI, SMOKED SALMON CANAPÉS AND CHICKEN OR BEEF SATAY

II. CHOICE OF.

CAJUN SEAFOOD CREPE — FILLED WITH SHRIMP, CRAYFISH AND CRAB,
FINISHED WITH LOBSTER SAUCE
SHELLFISH BISQUE — WITH LOBSTER, SHRIMP AND CRAB MEAT IN A CREAMY
BISQUE WITH SHERRY
EGGPLANT AND PINE NUT FRITTERS — WITH POMODORO SAUCE AND OLIVE
BUTTER

III. SELECT ONE.

THE WEDGE- BABY ICEBERG LETTUCE, SHAVED RED ONION, RADISHES,
TOMATO, TOASTED WALNUTS, AND CREAMY ROQUEFORT DRESSING
MESCLUN SALAD- WITH GOAT CHEESE, PUMPKIN SEED AND
RASPBERRY VINAIGRETTE
CAESAR SALAD

IV SELECT FOUR.

ROQUEFORT CRUSTED FILET MIGNON — MERLOT SAUCE, HARICOT VERTS,
TOMATO PROVENCALE AND A RISOTTO CROQUETTE
JUMBO LUMP CRAB CAKES — WITH REMOULADE SAUCE, BOILED POTATOES
AND CRUNCHY COLESLAW
PEPITA- CRUSTED SALMON- WITH ROASTED POTATOES, SAUTÉED SPINACH,
AND AN HERB BUTTER SAUCE
SAUTÉED SHRIMP- WITH CITRUS FRUIT SALAD, TOSSED MACADAMIA NUTS,
CARAMELIZED APPLEWOOD BACON AND CORN CAKE
SURF AND TURF- JUMBO LUMP CRAB CAKE AND A BISTRO FILET WITH WILD
MUSHROOM SAUCE
VEAL MARGARITA — WITH SLICED TOMATOES, OREGANO AND MOZZARELLA
CHEESE
PENNE POMODORO — FRESH TOMATO SAUCE, BASIL, PARMESAN,
MOZZARELLA AND EGGPLANT.
VEGETARIAN ENTREE - CHEF'S SELECTIONS

IV SELECTION OF THREE DESSERTS

NON ALCOHOLIC BEVERAGES INCLUDED
\$70.00 PER PERSON PLUS
CONSUMPTION OF BAR AND BOTTLED WINE SEPARATE
DOES NOT INCLUDE
20% SERVICE OR
6% MARYLAND SALES TAX
ROOM CHARGE BASED SIZE OF THE PARTY, SEASON AND DAY OF THE WEEK.
ALL MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE

DINNER PACKAGE C

*AVAILABLE FOR PARTIES OF 60 OR FEWER

I CHOICE OF:

- THE WEDGE — BABY ICEBERG, SHAVED RED ONION, , RADISHES, TOMATO,
TOASTED ALMONDS, AND A CREAMY ROQUEFORT DRESSING
- SHELLFISH BISQUE — LOBSTER, SHRIMP, AND CRAB MEAT IN A CREAMY
BISQUE WITH SHERRY
- CAJUN SEAFOOD CREPE — FILLED WITH SHRIMP, CRAYFISH AND CRAB,
FINISHED WITH LOBSTER SAUCE

II SELECT FOUR:

- ROQUEFORT CRUSTED FILET MIGNON — MERLOT SAUCE, HARICOT VERTS,
TOMATO PROVENCALE AND A RISOTTO CROQUETTE
- JUMBO LUMP CRAB CAKES — WITH REMOULADE SAUCE, BOILED POTATOES
AND CRUNCHY COLESLAW
- PEPITA- CRUSTED SALMON- WITH ROASTED POTATOES, SAUTÉED SPINACH,
AND AN HERB BUTTER SAUCE
- SAUTÉED SHRIMP- WITH CITRUS FRUIT SALAD, TOSSED MACADAMIA NUTS,
CARAMELIZED APPLEWOOD BACON AND CORN CAKE
- SURF AND TURF- JUMBO LUMP CRAB CAKE AND A BISTRO FILET WITH WILD
MUSHROOM SAUCE
- VEAL MARGARITA — WITH SLICED TOMATOES, OREGANO AND MOZZARELLA
CHEESE
- PENNE POMODORO — FRESH TOMATO SAUCE, BASIL, PARMESAN,
MOZZARELLA AND EGGPLANT.
- VEGETARIAN ENTREE - CHEF'S SELECTIONS

III SELECTION OF THREE DESSERTS:

- NON ALCOHOLIC BEVERAGES INCLUDED
\$55 PER PERSON PLUS
CONSUMPTION BAR AND BOTTLED WINE SEPARATE
DOES NOT INCLUDE
20% SERVICE OR
6% MARYLAND SALES TAX
- ROOM CHARGE BASED SIZE OF THE PARTY, SEASON AND DAY OF THE WEEK.
ALL MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE