

PLATED DINNERS

Wild Mushroom Chowder with Thyme and Firewood Honey
Tossed Field Greens with Heirloom Tomatoes
Rosemary and Peppercorn Crusted Beef Filet with Pinot Noir Reduction
paired with Jumbo Shrimp in Cream Sauce with Saffron Basmati Rice
and Chef's Choice of Vegetable
Strawberry Romanoff Layer Cake

Peppered Salmon Roulade atop Asparagus and Leek Confit
Watercress, Endive and Radicchio Slaw dressed with Roasted Peppers, Balsamic Vinaigrette
Jumbo Crab Cakes with Traditional Rémoulade, Oven Roasted Yukon Gold Potatoes and Chef's
Choice of Vegetable
Black Forest Cake

DINNER BUFFET

PRESIDENTS BUFFET

Lobster Bisque
Heart of Bibb, Romaine, Endive and Oak Lettuce Salad
White Bean and Wild Mushroom Salad

Entrées (Choice of 3)

Beef Tenderloin Medallions topped with Mushroom Ragout
Prosciutto Wrapped Pork Tenderloins topped with Brown Sugar Glaze
Chicken Breast stuffed with Spinach, Artichoke Hearts, Pine Nuts and Mozzarella topped
with Red Pepper Coulis
Swordfish Medallions topped with Beurre Blanc and
Jumbo Lump Crab
Grilled Mahi Mahi Medallions with Sicilian Artichokes
Maryland Crab Cakes with Spicy Rémoulade
Mushroom Ravioli and Gorgonzola Pouches with Green Pea Sauce

Fresh Seasonal Vegetables and Starches
Freshly Baked Rolls and Butter
Chocolate Mousse Cake, New York Style Cheesecake
and French Apple Pie