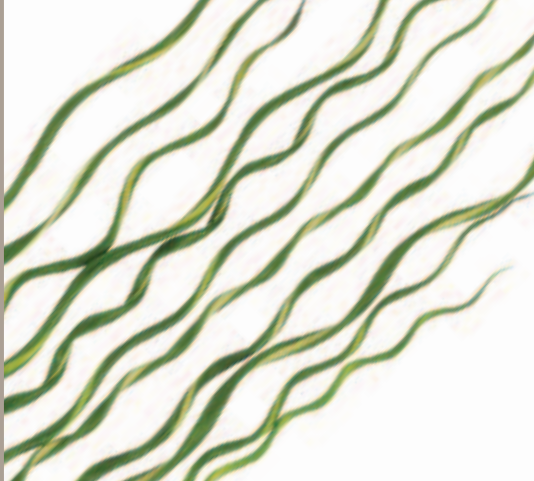


salads
salmon
poultry
scallops
filet
loin
desserts
beverages

occasions



dinner



breakfast breaks lunch
reception DINNER beverage
technology info



plated dinners

all entrees include

your choice of salad, warm rolls and butter, entrée, dessert, starbucks coffee, decaffeinated coffee, selection of tazo teas

salads

classic caesar salad
strawberry field salad
mixed baby field green salad
baby wedge salad
greek salad

enhance your evening event with:

chair covers and overlays
floral centerpieces
additional fee applies

enhancements | appetizers

tortellini carbonara
penne bolognese
lump crab cocktail
blackened sea scallops
seared ahi tuna
crab cakes
smoked salmon with capers, onions, hard boiled eggs, crostini
chilled jumbo shrimp
tomato caprese salad, buffalo mozzarella
wild mushroom vol-au-vent

dinner

occasions

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of air

chicken wellington

boneless breast of chicken, mushroom duxelle wrapped in puff pastry and baked, asparagus and rosti potatoes

chicken oscar

seasoned breast of chicken, lump crabmeat, crowned with asparagus & bearnaise sauce, yukon gold potatoes

chicken piccata

chicken breast seasoned and seared, lemon beurre blanc, yukon gold potatoes and julienne vegetables

chicken mediterranean

marinated boneless breast of chicken, sun-dried tomato pesto, roasted red and yellow peppers, melted mozzarella cheese, fresh vegetables and yukon gold mashed potatoes

chicken rosemary

grilled breast of chicken infused with rosemary & red currant glaze, roasted potatoes and fresh vegetables

chicken saltimbocca

breast of chicken seasoned and pan seared, topped with prosciutto & fresh mozzarella, served on a bed of seasoned sautéed spinach with yukon gold mashed potatoes

dinner

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of land

filet mignon

center cut filet mignon with merlot enhanced demi-glace, fresh asparagus and yukon gold mashed potatoes

roast prime rib of beef

slow roasted prime rib of beef, natural au jus, oven roasted rosemary potatoes and julienne of fresh vegetables

braised short ribs

slow cooked short ribs, horseradish cream, yukon gold potatoes and gingered carrots



medallions of beef tenderloin

twin medallions of beef tenderloin with cabernet roasted shallot sauce, english rosti potatoes and julienne of fresh vegetables

rosemary and black pepper crusted pork loin

rosemary & black pepper crusted sliced pork loin, with wild mushroom marsala sauce, rosemary roasted potatoes and fresh vegetables

beef stir-fry

marinated sliced flat iron steak served with asian-style vegetables and jasmine rice

new york strip steak

grilled center cut new york strip, yukon gold potatoes, asparagus and baby carrots

dinner

occasions

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of land (continued)

steak diane

medallions of sautéed filet mignon, with wild mushroom cognac demi-glace, garlic mashed potatoes, fresh vegetables

steak oscar

pan seared medallions of tenderloin, topped with lump crabmeat, asparagus spears & bearnaise sauce, yukon gold mashed potatoes

steak au poivre

pan seared tournedos of filet mignon, cracked black pepper with cognac cream sauce, yukon gold mashed potatoes and fresh vegetables

roasted new york strip sirloin

sliced new york strip sirloin, bordeaux red wine sauce, horseradish mashed potatoes, tomato gruyere with julienne vegetables

rack of lamb

grilled double lamb chops, mint pesto, lamb au jus, rosti potatoes and fresh asparagus

veal chop

seared 14-ounce veal chop, red wine demi-glace, yukon gold mashed potatoes, julienne vegetables

veal oscar

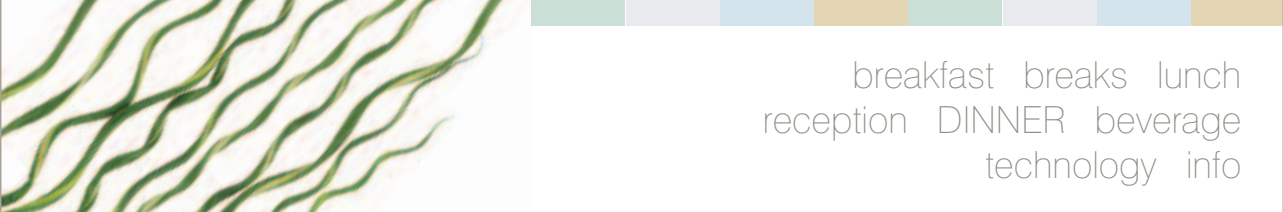
tender medallions of veal topped with lump crabmeat, asparagus & bearnaise sauce, yukon gold mashed potatoes

vegetable mediterranean couscous

asparagus, eggplant, zucchini, portobello mushrooms, roasted peppers and squash cooked in an aromatic vegetable broth and drizzled with lemon chive aioli

dinner

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crab cakes

jumbo lump crab cakes with dijonnaise cream, served on bed of seasoned sautéed spinach

sea scallops

seared sea scallops, sautéed jumbo shrimp served in a provençal sauce with rice pilaf

of sea

parmesan crusted swordfish

center cut swordfish steak, shaved reggiano parmesan cheese, julienne of fresh vegetables, yukon gold potatoes

north atlantic halibut

simply grilled fillet of atlantic halibut with meyer lemon beurre blanc, yukon gold mashed potatoes

fillet of salmon

grilled fillet of sesame glazed salmon, yukon gold potatoes, fresh asparagus with roasted red peppers

grilled mahi mahi

grilled mahi mahi with lemon chive aioli, tropical fruit salsa, yukon gold mashed potatoes, fresh vegetables

sea bass

hazelnut crusted sea bass with frangelico beurre blanc served on a bed of seasoned sautéed spinach, yukon gold mashed potatoes

ahi tuna

seared ahi tuna steak with asian spiced wasabi cream, yukon gold mashed potatoes and pickled ginger

dinner

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duets of air, land or sea

filet mignon & shrimp scampi

filet mignon in bordelaise sauce with shrimp scampi, yukon gold mashed potatoes, fresh asparagus

filet mignon & fillet of salmon

filet mignon in bordelaise sauce, sesame ginger glaze salmon fillet, yukon gold mashed potatoes, fresh asparagus

filet mignon & jumbo lump crab cake

filet mignon in cabernet roasted shallot sauce, jumbo lump crab cake with dijonnaise cream on a bed of seasoned sautéed spinach, yukon gold mashed potatoes

chicken piccata & fillet of salmon

seared chicken breast piccata style, sesame glazed salmon fillet, yukon gold mashed potatoes, fresh vegetables

filet mignon & australian lobster tail

filet mignon and australian lobster tail with drawn lemon butter, baby squash & baby carrots, yukon gold potatoes



dinner

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desserts

included in menu price *(choose one)*

amaretto almond cheesecake

carrot cake

tiramisu

new york style cheesecake

raspberry swirl cheesecake

sombrero torte

italian cream layer cake

chocolate decadence

kentucky bourbon pecan pie

ultimate chocolate cake

black forest cake

red velvet cake

lemon mist cake

key lime pie

dinner

occasions

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buffet style dinners

dinner buffet

beefsteak tomato-sweet onion-maytag bleu cheese platter

caesar salad

field green salad, assorted dressings

chilled tortellini salad

selection of three entrées:

sliced roast new york strip

braised short ribs

asian beef stir-fry

apple stuffed pork loin

chicken piccata

chicken rosemary

chicken saltimbocca

seared fillet of salmon w/whole grain mustard

parmesan crusted swordfish

penne bolognese

white cheddar au gratin potatoes, wild rice

fresh seasonal vegetables

warm rolls and butter

sombrero torte, carrot cake, black forest cake, kentucky bourbon pecan pie

picnic on the bay

clam chowder

field green salad, assorted dressings

tidewater cole slaw

red bliss potato salad

tortellini pasta salad

selection of three entrées:

shredded barbecued pork

barbecued pork ribs

barbecued chicken breast

chicken fajitas

beef fajitas

baked halibut with corn & pepper relish

corn on the cob

bourbon baked beans

rosemary & parmesan crusted potato wedges

cornbread, warm rolls, butter

sliced watermelon

raspberry swirl cheesecake, deep dish apple torte, black forest cake

*all buffets include starbucks coffee, decaffeinated coffee, selection of tazo teas
minimum of 50 people*

dinner

occasions

breakfast breaks lunch
reception DINNER beverage
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buffet style dinners (continued)

prime rib buffet

greek salad
caesar salad
field greens, assorted dressings
grilled balsamic vegetable platter
beefsteak tomato-sweet onion-maytag bleu
cheese platter
carved prime rib*
selection of additional two entrées:
seared salmon w/whole grain mustard
parmesan crusted swordfish
chicken marsala
chicken piccata
roasted herb encrusted pork loin
penne bolognese
fresh vegetable medley
potatoes au gratin, roasted pepper rice
warm rolls and butter
carrot cake, lemon mist cake, red velvet cake,
chocolate decadence

italian buffet

tomato, red onion & mozzarella platter
caesar salad
grilled balsamic vegetable platter
selection of three entrées:
sliced new york strip barolo
mediterranean chicken
chicken tuscan
baked snapper with sicilian olives,
roasted peppers & tomatoes
lasagna
penne primavera
rigatoni with grilled italian sausage,
onions & roasted peppers
rosemary & olive oil roasted potatoes
green beans with shallots & roasted peppers
tiramisu, italian cream layer cake, biscotti

*all buffets include starbucks coffee, decaffeinated coffee, selection of tazo teas
minimum of 50 people*

*menus based on a minimum number of guests – less then listed minimum number of guests –
an additional charge per person will be applied to the menu price.*

***chef required**
additional charges will apply

dinner

occasions

breakfast breaks lunch
reception DINNER beverage
technology info