

Lunch Party Menu

Your Personalized Heading & Date

Soup Selection

Maryland Crab - or - Soup Du Jour

Entree Selection

Single Crab Cake Platter served with today's fresh vegetable, crackers, lettuce & tomato, tartar or cocktail sauce

Herb Grilled Salmon Salad with pickled Mediterranean vegetables, arugula, whipped feta, grilled pita, cumin red wine vinaigrette
changes seasonally

Tenderloin Salad grilled tenderloin medallions, mesclun greens, tomatoes, cucumbers, Danish blue cheese, Tabasco onions, brandy-horseradish vinaigrette

Seasonal Chicken Dish created by the chef using the season's freshest ingredients

Dessert

Our House Made Cookies and Brownies

3 courses - \$24 per person - unlimited soda, iced tea, coffee
~does not include tax or gratuity~

This menu is not subject to any alterations or modifications
Cash and all major credit cards are accepted

Lunch Buffet Menu

25 or more Guests

Appetizers

Fruit & Cheese Tray assortment of fruits and cheeses, served with Dijon mustard

Vegetable with Dip assortment of vegetables, served with ranch dressing

Bruschetta-Vegetarian toasted crouton topped with diced tomato confit

Calamari sesame mist, flash fried, served with a Thai dipping sauce

Entrees

Caesar Salad chopped romaine, shaved parmesan, sourdough croutons

Crab Cakes three ounce cakes broiled to a light brown, house seasoning, served with cocktail or tartar sauce

Tenderloin Medallions seared three ounce medallions, served medium rare

Roasted Potatoes

Fresh Vegetables

Dessert

Our House Made Cookies and Brownies

\$31 per person - Includes - Unlimited soda, iced tea and coffee

~does not include tax or gratuity~

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