

# *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

**Firecracker Salmon** a little kick from teriyaki and soy glaze, grilled, served with vegetable fried rice

**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 - \$35 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

# *Buffet Style Lunch Menu*

*25 or more Guests*

## *Appetizers*

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

**Vegetable with Dip** assortment of vegetables, served with ranch dressing

**Bruschetta-Vegetarian** toasted crouton topped with diced tomato confit

**Calamari** 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**

**\$42 per person - unlimited soda, iced tea and coffee**

~does not include tax or gratuity~

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