



ALEXANDRA'S
at TURF VALLEY

BUTLERED OR DISPLAYED HORS D'OEUVRES MENU

CRUDITE	seasonal fresh vegetables 2.95 per person
FRUIT TRAY	fresh sliced seasonal fruits 3.95 per person
CHEESE TRAY	display of domestic and international cheeses 4.50 per person
GRILLED VEGETABLE PLATTER	seasonal assortment of marinated grilled vegetables 4.95 per person
CHICKEN QUESADILLAS	rolled flour tortilla stuffed with chicken, cheese and peppers 50/ 25 pieces
BRIE AND PEAR FILLO	poached bartlett pear with creamy brie and toasted almonds in crispy pastry 50/25 pieces
BAKED BRIE WITH CARAMELIZED PECANS	gently warmed wheel of french brie topped with a caramel Pecan glaze 32/ 1 wheel
SEARED SCALLOPS	seared ocean scallops topped with house-made southern red onion marmalade 75/ 25 pieces
OYSTER SHOOTERS	chilled tomato consommé laced with vegetables and a baby kumamoto oyster 75/ 25 pieces
PEPPERED CRUSTED TUNA WITH MELON AND CUCUMBER SALAD	tuna rolled in pepper and seared rare with melon 50/ 25 pieces
SMOKED DUCK	with sweet potato puree and apple salad served on spoons 50/ 25 pieces
SHRIMP COCKTAIL	display with cocktail sauce and lemon wedges 160/ 50 pieces
BRUSCHETTA	adorned with roasted garlic-tomato tapenade, fresh feta and basil 35/ 25 pieces
CRAB CAKE MINIS	miniature version of our chesapeake crab cake 60/ 25 pieces



ALEXANDRA'S
at TURF VALLEY

SPECIAL EVENTS LUNCH MENU

Includes Tuscan Bread Basket, Butter, Regular and Decaffeinated Coffees & Iced Tea

STARTERS

- SOUP DU JOUR chef's selection of seasonal soup
- SALAD MAISON blend of romaine, red leaf and radicchio with cucumber, plum tomatoes and carrots
- CLASSIC CAESAR chopped romaine, toasted sourdough croutons and grated parmesan
- MELANGE OF FRUITS fresh pineapple, honeydew, cantaloupe, strawberries and mango
- SHRIMP COCKTAIL chilled jumbo shrimp served with cocktail sauce and lemon (surcharge of \$7.00 per person)

ENTREES

- CRAB CAKE SANDWICH broiled lump crab cake served on a kaiser roll with our house tarter sauce
- WILD SALMON chef's seasonal preparation
- PASTA ALEXANDRA bowtie pasta tossed with asparagus, roasted red peppers, artichokes, spinach, roasted garlic and grilled squash topped with pecorino cheese
- FREE RANGE CHICKEN chef's seasonal preparation
- FLAT IRON STEAK marinated black angus steak grilled and served with chef's selection of sides

DESSERT

CARROT CAKE

NEW YORK CHEESECAKE

CHOCOLATE INDULGENCE CAKE

\$23.00 per person plus tax and gratuity

Groups up to 20 people, order upon arrival.

Groups over 20 people should pre order at least one week prior to the event.



ALEXANDRA'S
at TURF VALLEY

SPECIAL EVENTS DINNER MENU

Includes Tuscan Bread Basket, Butter, Regular and Decaffeinated Coffees & Iced Tea

STARTERS

SOUP DU JOUR	chef's selection of seasonal soup
SALAD MAISON	blend of romaine, red leaf and radicchio with cucumber, plum tomatoes and carrots
CLASSIC CAESAR	chopped romaine, toasted sourdough croutons and grated parmesan
MELANGE OF FRUITS	fresh pineapple, honeydew, cantaloupe, strawberries and mango
SHRIMP COCKTAIL	chilled jumbo shrimp served with cocktail sauce and lemon (surcharge of \$7.00 per person)

ENTREES

CRAB CAKES	broiled lump crab cakes, mashed potato, vegetables julienne and house tarter sauce
WILD SALMON	chef's seasonal preparation
FREE RANGE CHICKEN	chef's seasonal preparation
FLAT IRON STEAK	marinated black angus steak grilled and served with chef's selection of sides
DAILY SEAFOOD SELECTION	grilled or broiled with chef's selection of sides

DESSERT

CARROT CAKE
NEW YORK CHEESECAKE
CHOCOLATE INDULGENCE CAKE

\$40.00 per person plus tax and gratuity
Groups up to 20 people, order upon arrival.
Groups over 20 people should pre order at least one week prior to the event.