

Special Events Dinner Menu

INCLUDES BREAD BASKET, BUTTER, REGULAR AND DECAFFEINATED COFFEES AND ICED TEA

Starters

SOUP DU JOUR chef's selection of seasonal soup

CLASSIC CAESAR chopped romaine, seasoned croutons and grated parmesan

SALAD MAISON blend of romaine, red leaf and radicchio with cucumber, red onion, plum tomatoes and carrots

SHRIMP COCKTAIL chilled colossal shrimp served with cocktail sauce and lemon (surcharge of \$7.00 per person)

Entrées

CRAB CAKES* our award-winning broiled lump crab cakes served with house-made tartar sauce, chef's starch and daily vegetable

CHICKEN FRANCAISE* thin slices of chicken breasted topped with white wine lemon butter sauce, chef's starch and daily vegetable

SEARED SALMON wild salmon pan-seared and topped with pesto cream, chef's starch and daily vegetable

FILET OF BEEF 8 oz. filet served with chef's starch and daily vegetable

CRAB CRUSTED SEA BASS pan-seared sea bass encrusted with lump Maryland crab imperial, served with chef's starch and daily vegetable

CHAI TEA VEGETABLES sautéed vegetables and fresh herbs tossed in extra virgin olive oil, nested on top of our seasonal risotto with a chai tea broth

House-Made Dessert

Lemon Mousse Cake

New York Cheesecake

Chocolate Zanzibar Torte

\$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.

* Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially individuals with certain medical conditions.



Special Events Lunch Menu

INCLUDES BREAD BASKET, BUTTER, REGULAR AND DECAFFEINATED COFFEES AND ICED TEA



Starters

SOUP DU JOUR chef's selection of seasonal soup

CLASSIC CAESAR chopped romaine, seasoned croutons and grated parmesan

SALAD MAISON blend of romaine, red leaf and radicchio with cucumber, red onion, plum tomatoes and carrots

Entrées

CRAB CAKE SANDWICH* broiled Maryland lump crab cake on a kaiser roll served with house-made tartar sauce and french fries

WILD SALMON wild salmon pan-seared, served over our house risotto and topped with pesto cream

ALEXANDRA'S COBB SALAD mixed greens, chicken, egg, roma tomatoes, bacon, black olives and crumbled blue cheese, with your choice of dressing

SEARED SCALLOPS* seasoned with sea salt and black pepper, with chef's starch and daily vegetable

5 OZ FILET OF BEEF* with chef's starch and daily vegetable

CHICKEN FRANCAISE* thin slices of chicken breast topped with white wine lemon butter sauce, served with chef's starch and daily vegetable



Lemon Mousse Cake

New York Cheesecake

Chocolate Zanzibar Torte

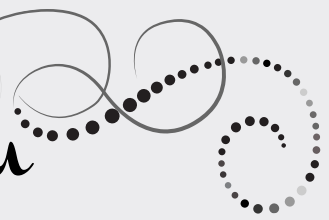
\$25.00 PER PERSON PLUS TAX AND GRATUITY

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Butlered or Displayed Hors D'oeuvres Menu



VEGETABLE 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 FILO 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

PEPPERED CRUSTED TUNA with melon and cucumber salad. 50/25 PIECES

SHRIMP COCKTAIL display with cocktail sauce and lemon wedges. 160/50 PIECES

BRUSCHETTA adorned with roasted garlic-tomato tapenade, parmesan and basil. 35/25 PIECES

CRAB CAKE MINIS miniature version of our chesapeake crab cake. 60/25 PIECES

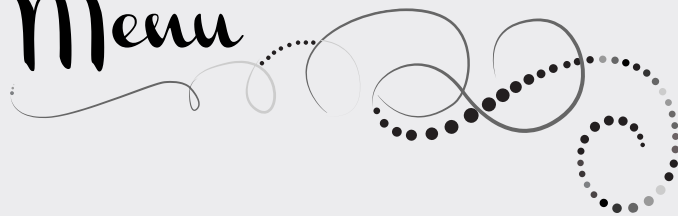
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Breakfast Buffet Menu

\$13.50 FOR ADULTS

\$6 FOR CHILDREN AGES 4-12



BUFFET TO INCLUDE:

scrambled eggs
breakfast potatoes
maple link sausage
hickory smoked bacon
flavored oatmeal selections
french toast
seasonal fruit display
assorted cereal
breakfast pastries
fresh juice selections
coffee and teas

UPGRADE TO INCLUDE OMELET STATION

additional \$5.00 per person

CHEF ATTENDED OMELET STATION INCLUDES

bacon, sausage, mushrooms, onions, peppers,
tomatoes and cheddar cheese

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