



Our Most Popular Lunch Package

3 course lunch (Appetizer, 4 Entree Choices, 4 Dessert Choices)

\$65 per person Including Tax and Tip without Bar

or

\$95 per person Includes Tax, Tip and The Following
45 minute open bar as guests arrive and throughout dinner

Room and Opening Fees and Minimums
may apply depending on room and time of year



Open Bar includes but is not limited to:

BOURBON

Buffalo Trace

Bulliet

Elijah Craig

Knob Creek

Maker's Mark

RYE WHISKEY

Bulliet Rye

Dad's Hat

BLENDED SCOTCH

Chivas Regal 12

Dewar'

J & B

Johnny Walker Black

Johnny Walker Red

Bottled Beers

Dogfish 60 Minute

Stella Artois

Yuengling

Miller Lite

TEQUILA

Espolon

Jose Cuervo

Corralejo

GIN

Beefeater

Bluecoat

Bombay Sapphire

Hendrick's

Plymouth

Tanqueray

VODKA

Absolut

Belvedere

Grey Goose

Three Red Wines and

Three White Wines

Selected From Our Wines By The Glass

Appetizer **Select One**



Probably The Best Salad You'll Ever Have
leaf lettuce, baby spinach, tart apples,
toasted sunflower seeds, aged gouda, sweet
sesame-walnut dressing

Caesar Salad
romaine hearts, parmesan reggiano, brioche
croutons, house caesar dressing

Penne with a sauce of wild mushrooms,
parmesan cheese and cream

Penne with Spinach, Roasted Tomatoes,
and Three Cheeses

Tortellini with Sun-dried Tomatoes, Fresh
Herbs, Parmesan and Cream

Roasted Wild Mushroom Ragout on
toasted brioche with truffle cream sauce

Tomato and Basil Bruschetta
with balsamic syrup

Leek and Potato Soup

Heirloom Carrot Soup

Spring Vegetable Risotto with Leek Cream

Chilled Rice Noodles
with julienned vegetables and sweet and
sour lime dressing

Spinach and Feta Cheese Strudel
with roasted tomato coulis

Shrimp Cocktail (+8.5 per person)

Lobster Bisque (+2.5 per person)

Entrees

Select Four



Grilled Seven Ounce Flat Iron Steak
with house steak sauce

Grilled Organic Salmon
tuscan tomato cream

Maryland Crab Cake
herb remouade

Pork Chop
maple-pecan glaze

Hazelnut Crusted Organic Chicken
Breast rosemary cream sauce

Seasonal Risotto
Changes about 4 times a year, ask us
what the current version is!

Penne Pomodoro
pomodoro sauce, fried south Philly
mozzarella, basil-spinach pesto

Panko Crusted Eggplant
summer squash and tomatoes, wilted
baby arugula, toasted pine nuts, sun-dried
tomato pesto, aged balsamic vinegar

Desserts

Select Four



Pecan Pie
caramel sauce

Key Lime Pie
whipped cream

Hot Fudge Sundae
vanilla bean ice cream, house-made hot
fudge sauce, roasted peanuts, whipped
cream, maraschino cherry

Vanilla Crème Brulée GF
caramelized turbinado sugar

Dark Chocolate Mousse

Belgian Chocolate Ice Cream GF

Lemon Sorbet GF



Cheese Display

+\$10 per person

-with vegetable crudite, white bean hummus,
assorted crackers and accoutrements

-add Charcuterie

+\$5 per person per person



Hors D'Ouevres Butlered Throughout Cocktail Period

+ \$22 Per Person

Select Five



- 1) Scallops wrapped in bacon
- 2) Skewered marinated fresh mozzarella and prosciutto
- 3) Flour tortillas filled with chicken and jack cheese
- 4) Skewered (choose One)
 - a) Thai Beef
 - b) Honey-lime chicken
 - c) Chorizo Sausage with sweet peppers
- 5) Smoked Salmon Canape with fresh herbs and creme fraiche on brioche
- 6) Kosher "Franks in a Blanket" served with Dijon mustard
- 7) Creole Crab Beignets with creole remoulade
- 8) Fried Shrimp Won-tons with a soy dipping sauce
- 9) Shaved Roast Beef Canape with horseradish cream
- 10) Brie Cheese Crostini with Rosemary and Caramelized Onion
- 11) Vegetarian Stuffed Mushrooms
- 12) Oysters or Clams Casino or Raw (+\$3.5 per piece for Oysters) (+\$2 per piece for Clams)
- 13) Freshly Steamed Jumbo Shrimp (+\$3.00 per piece)