

# 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 - \$32 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 Greek yogurt

**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**

**\$39 per person - unlimited soda, iced tea and coffee**

~does not include tax or gratuity~

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