

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 - \$29 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

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

\$36 per person - Includes - Unlimited soda, iced tea and coffee

~does not include tax or gratuity~

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