



Rehearsal Dinner

Sitdown or Buffet

Salad

(Choose one)

Mixed Green Salad

Fresh mixed field greens topped with cucumbers, tomatoes, and carrots, served with a Balsamic Vinaigrette or Raspberry vinaigrette

Bimini Salad

Fresh mixed field greens topped with toasted pecans, blue cheese crumbs, mandarin oranges, yellow raisins tossed in a Raspberry Vinaigrette.

Entrees

Pan Sautéed Herb Crusted Chicken

Picatta Style ~ finished in a white wine lemon & caper butter sauce

Florentine Style ~ finished in a spinach & white wine cream sauce

Bing Cherry Style ~ topped with Oregon Bing Cherries and baked

Maryland Blue Crab Cakes

Fresh blue crabmeat, fresh herbs and seasonings pan seared to a golden brown.

Sterling Salmon

Filet of fresh North Atlantic salmon grilled and finished with a champagne caper butter.

Choice of 1 entrée: \$48 without bar, \$74 w/ beer & wine bar, \$88 w/open bar *

Choice of 2 entrée: \$51 without bar, \$77 w/ beer & wine bar, \$91 w/open bar *

Duet entrée: Beef Tenderloin and Chicken Picatta \$52 without bar, \$78 w/ beer & wine bar, \$92 w/open bar *

Substitute on of the above with:

*Prime Rib**

10oz. Prime Rib roasted with fresh herbs served with au jus. **Add \$5 per person** *(carver required - \$75)

Add a Course: Soup or Additional Seated Appetizer \$5-\$8 per person pg. 8

Add Dessert: for \$6-\$7 per person (Key Lime Pie, Cheesecake, Tiramisu, Chocolate Cake, or one of our Dessert Tasting Stations on pg. 13)

Entrees include Bread and Butter, Iced Tea and Coffee
All Entrees served with garlic herb whipped potatoes & oven roasted seasonal vegetables

*22% Customary Service Charge & 6% Sales Tax Added To All Food & Beverage

*30 Guests Minimum. Parties under 30 will be quoted upon request. *Prices Subject to change