



Plated Dinners

All plated selections are served with your choice of Garden salad or Caesar salad,
Chef's choice of starch, vegetable and plated dessert and regular and decaf coffee, hot tea, and iced tea
Prices are per person / **All steak temperatures are cooked medium**

Chicken Caprese **\$30.00**

Grilled chicken breast topped with fresh mozzarella cheese, sun dried tomatoes, and balsamic reduction

Chicken Parmesan **\$30.00**

Breaded chicken breast, mozzarella and parmesan cheeses, marinara sauce, served on top of linguine pasta

Maryland Crab Cake **\$39.00**

Two 4oz. jumbo lump crab cakes

Slow Cooked Prime Rib of Beef **\$35.00**

Slow roasted 10oz. prime rib cooked in rosemary and served with au jus and horseradish.

Filet Mignon **\$41.00**

8oz. center cut filet mignon with Chef's butter

Baked Salmon **\$36.00**

Fresh Atlantic salmon with sundried tomato and basil butter

Baked Flounder **\$35.00**

Fresh flounder filet cooked with lemon pepper seasoning and white wine

Bourbon Street Pork Rib Eye **\$32.00**

Hand cut 8oz. pork rib eye topped with cornbread and andouille sausage

Penne Abruzzi Primavera: **\$26.00**

Penne pasta with sautéed vegetables in a traditional light tomato, garlic and basil sauce

Shrimp Scampi **\$31.00**

Sautéed shrimp with garlic and white wine sauce, parmesan cheese, served on top of linguine pasta

When selecting multiple plated selections, an additional fee may apply. Your Catering Manager will advise.