

# Plated Options

## 3 Course Entrée Selections

### Salad Options (Include in Entrée Price)

Field Green Salad with Warm Herbed Goat Cheese, Bacon Confit and Balsamic Vinaigrette

Marinated Haricot Vert with Crumbled Goat Cheese, Toasted Pine Nuts, Micro Greens and Basil Vinaigrette

Roasted Beet and Herbed Goat Cheese with Crushed Hazelnuts and Citrus Shallot Vinaigrette

Baby Spinach Salad with Roquefort Cheese, Candied Walnuts and Balsamic Vinaigrette

Classic Caesar Salad – Topped with Garlic Croutons and Fried Capers with Shredded Parmesan Cheese

\*Prices for each Entrée Selection include the following: Choice of one salad, one entrée selection, one starch, one vegetable, and one dessert, as well as assorted rolls and iced tea

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### Pasta Options

Fettuccini with Grilled Chicken, Italian Sausage and Mushrooms in a Fennel Cream Sauce

Lunch	\$20.50
Dinner	\$27.50

Shrimp and Chicken with Cucumber and Dill Sauce on Tomato Linguini

Lunch	\$21.00
Dinner	\$28.00

Pasta Primavera with Hot Pesto Vinaigrette Parmesan and Roast Garlic Bread

Lunch	\$17.00
Dinner	\$24.00

Vegetarian or Meat Lasagna with Marinara Sauce or Pesto Cream with Garlic Toast

Lunch	\$16.50
Dinner	\$22.50

Eggplant Parmesan and Polenta with Marinara Sauce

Lunch	\$16.50
Dinner	\$22.50

Creamy Macaroni and Four Cheese Casserole with Bread Crumb Topping and Corn Bread

Lunch	\$14.00
Dinner	\$20.00

Pesto and Mozzarella Cheese Stuffed Breast of Chicken with Orzo and Marinara

Lunch	\$18.00
Dinner	\$25.00

Asiago Baked Ziti with Rapini and Garlic Toast

Lunch	\$18.00
Dinner	\$25.00

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### Poultry Options

Airline Chicken Breast with Sun-dried Tomato, Artichokes and Olives, served with Roasted Garlic Sauce

Lunch \$24.00

Dinner \$30.00

Pecan Crusted Chicken Stuffed with Spinach and Boursin Cheese with a Creole Mustard Sauce

Lunch \$23.00

Dinner \$27.00

Seared Boneless Breast of Chicken, White Wine Mushroom Cream Sauce

Lunch \$24.00

Dinner \$30.00

Buttermilk Fried Chicken

Lunch \$20.00

Dinner \$25.00

Chicken Pot Pie with Corn Bread & Rolls

Lunch \$18.00

Dinner \$24.00

Bone In Breast of Chicken with Lemon Vin Blanc

Lunch \$24.00

Dinner \$30.00

Cornish Game Hen

Lunch \$28.00

Dinner \$34.00

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### Beef Options

Horseradish Crusted Prime Rib served with Au Jus

Lunch \$31.00

Dinner \$39.00

Sliced Roasted Tenderloin of Beef with Mushrooms, Thyme and Caramelized Shallot Reduction

Lunch \$28.00

Dinner \$36.00

Tournedos of Beef with Red Wine Sauce and Crumbled Maytag Blue Cheese

Lunch \$32.00

Dinner \$40.00

Sliced London Broil with Cabernet Sauvignon Sauce and Shaved Parmesan

Lunch \$25.00

Dinner \$32.00

Sliced Sirloin of Beef with a Mushroom Brown Sauce

Lunch \$28.00

Dinner \$36.00

Country Fried Steak with White Gravy

Lunch \$20.00

Dinner \$26.00

Slow cooked Bone-in Short Ribs of Beef

Lunch \$27.00

Dinner \$33.00

Bacon Wrapped Meat Loaf with Brown Gravy

Lunch \$22.00

Dinner \$29.00

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### Seafood Option

Cajun Seafood stuffed Tilapia with Butternut Squash Veloute or Beurre Blanc

Lunch \$24.00

Dinner \$30.00

Baked Salmon in a Potato and Parsley Crust with Tomato Basil Coulis

Lunch \$26.00

Dinner \$32.00

Marinated Yellow Fin Tuna Steak with Caribbean Mango Butter

Lunch \$28.00

Dinner \$36.00

Hazelnut Crusted Salmon with Beurre Rouge

Lunch \$27.00

Dinner \$35.00

Beer Battered Fried Fish with Tartar Sauce

Lunch \$18.00

Dinner \$24.00

Cornmeal Encrusted Farm Raised Catfish

Lunch \$18.00

Dinner \$24.00

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### Pork Options

Roasted Sliced Pork Tenderloin with English Ale and Shallot Sauce

Lunch \$22.00

Dinner \$30.00

Cranberry and Orange Stuffed Pork Loin with Gingered Sweet Potatoes

Lunch \$22.00

Dinner \$30.00

### Specialties

Roasted Half Duck with Dried Cherry Brandy Demi-Glace

Lunch \$32.00

Dinner \$40.00

Grilled Lamb Chops with Fresh Cranberry Mint Demi-Glace

Lunch \$35.00

Dinner \$43.00

Sautéed Veal Chop with Creamed Morels

Lunch \$36.00

Dinner \$44.00

# Plated Options

## 3 – Course Entrée Selections

### Combination Plates

Seared New York Strip Steak and Roasted Chicken with Potato Puree, Georgia Farm Vegetables and Shallot Red Wine Reduction

Lunch \$38.00

Dinner \$48.00

Sweet Maryland Jumbo Lump Crab Cake with Herb Remoulade and Roasted Filet Mignon and Four Peppercorn Sauce

Lunch \$44.00

Dinner \$56.00

Grilled Medallions of Beef and Salmon with Cabernet Butter Sauce

Lunch \$40.00

Dinner \$50.00

Grilled New York Strip Steak and Jumbo Prawns

Lunch \$40.00

Dinner \$50.00

Filet Mignon and Lobster Tail

Lunch \$ Market Price

Dinner \$ Market Price

# Plated Options

## 3 – Course Entrée Selections

### Starches

Red Bliss Potato Cake

Roasted Potatoes

Roasted Potatoes with Rosemary

Mashed Potato Puree (Horseradish, Garlic, Wasabi, or Buttery)

Polenta Cake

Wild Rice Pilaf

Island Rice

Steamed Jasmine Rice

Mediterranean Couscous

Orzo

Garlic Rapini

### Vegetables

Steamed Broccoli

Honey Glazed Carrots

Seasonal Vegetable Medley

Grilled Asparagus

Roasted Red, Green, and Yellow Peppers

Oven Roasted Green Beans

Trilogy of Greens (Collard, Turnip, Swiss Chard)

Roasted Mushrooms

Roasted Root Vegetables

\*Select one starch and one vegetable with the 3 Course plated option\*

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### Sweet Endings

Warm Valrhona Chocolate Cake with Espresso Whipped Cream  
Peach Tart with Caramel Whipped Cream and Market Berries  
French Butter Apple Tart with Caramel Whipped Cream  
Mango Upside-Down Cake with Pineapple Sauce  
Meyer lemon Soufflé Tart with Blackberry Merlot Sauce  
Blackberry Panna Cotta with Meyer Lemon Sauce  
Kahlua Cream Tiramisu  
Chocolate Brioche Bread Pudding with Almond Krokant  
Individual Chocolate Fudge Cakes with Frangelico Chocolate Glaze

### Beverages

Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Hot Teas on request  
Iced Tea with lemon

\*Select one starch and one vegetable with the 3 Course plated option\*