



Third Course

Entrée pricing is per person for wedding package as outlined. You may choose two entrees with no additional costs, however we recommend one entrée selection. One vegetarian entrée is available as an option for every event.

Please add \$2 per person to each entrée price for more than two entrée selections.

You are responsible for providing entrée designations for your guests.

Entrée Selections

Roast Tenderloin of Beef \$87
accented with wild mushroom demiglaze

Chicken Portabella \$72
*with grilled portabella mushroom, artichoke hearts,
sundried tomatoes and mornay sauce*

Roast Prime Rib of Beef Au Jus \$84

Roast Sirloin of Beef \$68
with caramelized onion and mushroom demiglaze

Flounder stuffed with Crabmeat \$83

Filet Mignon \$95
with shiitake mushroom demiglaze

Broiled Crab Cakes \$83

Chicken Palermo \$67
topped with provolone cheese, tomato basil relish

Petite Filet Mignon with Skewered Shrimp \$89

Chicken Chesapeake \$76
chicken breast stuffed with crab

Ginger Salmon \$84
with garlic

Toronados of Beef with Shitake Demi \$89

Roasted Vegetable Pasta \$67
tossed with olive oil, garlic and herbs

Eggplant Roulette \$74
*breaded and baked eggplant stuffed with
creamy ricotta cheese and topped with marinara*

Horseradish Encrusted Tilapia \$78

Stuffed Portabella Mushroom \$72
*with artichoke hearts, sundried tomatoes and gorgonzola cheese,
served over orzo pasta with tomato cream sauce*

All plated entrees include:

Chef's Selection of Starch and Vegetable (except for vegetarian options)

French Baguette Rolls and Butter

Coffee, Decaffeinated Coffee, Tea, and Iced Tea Service