



🌀 Dinner Selections 🌀

Plated Dinners

*All Selections are Served with Choice of Soup or Salad, Chef's Choice Vegetable and Starch,
Warm Rolls and Butter, Your Choice of Dessert, Coffee, Decaffeinated and Herbal Tea*

Appetizers

Spinach Ravioli

Spinach and Pine Nut Ravioli
with a Roasted Tomato Sauce

ADD \$2.95+ PER PERSON

Spinach and Goat Cheese Strudel

Spinach and Goat Cheese wrapped in
Thin Pastry Dough with a
Sweet Red Pepper Sauce

ADD \$3.95+ PER PERSON

Shrimp Cocktail

Three Large Gulf Prawns with
Zesty Cocktail Sauce and Lemon Crown

ADD \$3.95+ PER PERSON

Chesapeake Crab Cake

with Remoulade Sauce

ADD \$4.50+ PER PERSON

Soups and Salads

Select One:

Delaware Seafood Chowder | Cream of Crab | Tomato and Basil Bisque
Wild Mushroom Bisque | Southwestern Chicken Corn Chowder

Classic Caesar Salad

Crisp Romaine Lettuce tossed with Caesar Dressing,
Herb Croutons and freshly grated Parmesan Cheese

Field Green Salad

Fresh Field Greens with Toasted Walnuts,
Grape Tomatoes and Gorgonzola Cheese,
Served with a Raspberry Vinaigrette

Bibb and Radicchio Salad

Bibb Leaves and Crispy Radicchio with Hearts
of Palm, Grape Tomatoes, Matchstick Carrots
served with a Creamy Sherry Dressing

Spinach Salad

Crisp Spinach Leaves, Mushrooms, Red Onions,
Chopped Egg and Bleu Cheese Crumbles
Served with Honey Mustard Dressing

*All prices are per person unless otherwise noted
All Food and Beverage is Subject to a 21% Service Charge*



Dinner Selections

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Warm Rolls and Butter, Your Choice of Dessert, Coffee, Decaffeinated and Herbal Tea

Entrées

SELECT ONE

Roast Pork Loin

Oven Roasted with Rosemary & Fresh Herbs with Natural Jus Garnished with Sliced Apples & Dried Cranberries
\$22.95+ PER PERSON

Roulade of Chicken

Breast of Chicken stuffed with Roasted Red Peppers, Artichokes and Herb Cheese Topped with a Red Pepper Coulis
\$27.95+ PER PERSON

Prime Rib of Beef

Slow Cooked Rare and Served with Natural Jus and Horseradish Sauce
\$28.95+ PER PERSON

Lemon and Rosemary Roasted Chicken

Served with a Lemon Butter Sauce
\$24.95+ PER PERSON

Grilled Salmon

Seasoned with Old Bay and Topped with Artichoke Hearts and Baby Shrimp
\$27.95+ PER PERSON

Jumbo Lump Crab Cakes

AN EASTERN SHORE SPECIALTY
Oven Broiled, Golden Brown and Topped with a Red Pepper Aioli
\$32.95+ PER PERSON

Caribbean Mahi Mahi

Served with Tropical Fruit Salsa
\$26.95+ PER PERSON

Stuffed Flounder

A LOCAL TRADITION
Fresh Fillets of Flounder Filled with Shrimp, Crab and Scallops Topped with a Sundried Tomato Glace
\$28.95+ PER PERSON

Rack of Lamb

Served Medium Rare with a Raspberry and Red Wine Demi Glace
\$36.95+ PER PERSON

Chicken Chesapeake a la Sands

Sautéed Chicken Breast Filets Seasoned with Old Bay and Topped with Lump Crab and Fresh Herbs in a Mornay Sauce
\$26.95+ PER PERSON

8 oz. Filet Mignon

Grilled Medium Rare with Your Choice of: Red Wine Demi Glace, Blue Cheese and Bacon Bits or Sautéed Mushrooms
\$45.95+ PER PERSON

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∞ Dessert Selections ∞

Select One:

Crème Brûlée Cheesecake

Chocolate Decadence

Caramel Apple Gateau

Mississippi Fudge Pie

Peanut Butter Pie

Carrot Cake

Key Lime Pie

Tiramisu

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❧ Dinner Selections ❧

Dinner Buffets

Minimum 40 People

\$75 Additional Service Charge for Functions less than 40 People

Select One:

Field Green Salad

Fresh Field Greens with Toasted Walnuts, Grape Tomatoes and Gorgonzola Cheese, served with a Raspberry Vinaigrette

Spinach Salad

Crisp Spinach Leaves, Mushrooms, Red Onions, Chopped Egg and Bleu Cheese Crumbles served with a Honey Mustard Dressing

Caesar Salad

Crispy Romaine Lettuce tossed with Caesar Dressing, Herb Croutons and Freshly Grated Parmesan Cheese

Bibb & Radicchio Salad

Bibb Leaves and crispy Radicchio with Hearts of Palm, Grape Tomatoes Matchstick Carrots served with a Creamy Sherry Dressing

Choice of Two:

Tuscan Tomato Cucumber Salad

Penne Pasta Salad

Vine Ripened Tomatoes and Broccoli with Aged Balsamic Vinaigrette

Grilled Vegetable Salad

Delaware Seafood Chowder

Cream of Crab Soup

Tomato and Basil Bisque

Southwestern Chicken Corn Chowder

Wild Mushroom Bisque

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❧ *Dinner Selections* ❧
Dinner Buffets

Minimum 40 People

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Entrée Selections

Choice of Two or Three Entrées:

Chicken Piccata
Chicken Mornay
Eggplant Parmesan
Vegetarian Three-Cheese Lasagna
Chicken Marsala
Lemon and Rosemary Roasted Chicken
Spinach Stuffed Ravioli

Seared Salmon with Kalamata Olive Vinaigrette
Caribbean Spiced Mahi Mahi
London Broil
Stuffed Pork Tenderloin
Shrimp Creolé
Stuffed Flounder

Choice of Three:

Wild Rice Pilaf
Garlic Red Skin Mashed Potatoes
Medley of Seasonal Vegetables
Fingerling Potatoes

Rosemary Roasted Potatoes
Fresh Snow Peas with Mushroom and Carrots
Italian Green Beans with Garlic Tomatoes

Choice of Two:

Crème Brûlée Cheesecake
Chocolate Decadence
Caramel Apple Gateau
Mississippi Fudge Pie
Peanut Butter Pie
Carrot Cake
Key Lime Pie
Tiramisu

Choice of Two Entrées: \$27.95+ PER PERSON • Choice of Three Entrées: \$30.95 + PER PERSON

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❧ Dinner Selections ❧

Themed Buffets

Southwestern

Southwestern Crab and Corn Chowder
Chicken & Cheese Quesadillas with Salsa
Flour and Corn Tortillas served with Grilled Chicken and Beef Strips
Spicy Chicken in Roasted Pepper Sauce
Southwestern Cabbage Slaw
Roasted Corn and Black Bean Salad
Vegetarian Refried Beans, Santa Fe Rice
Assorted Desserts
Coffee, Decaffeinated and Herbal Teas
\$28.95+ PER PERSON

Little Italy

Tuscan Bean Minestrone
Classic Caesar Salad
Tri-Color Tortellini Salad
Eggplant Parmesan
Three Cheese Vegetarian Lasagna
Chicken Marsala
Mild Italian Sausage with Peppers & Onions
Garlic Focaccia Bread
Sweet Cannoli and Tiramisu
Coffee, Decaffeinated and Herbal Teas
\$29.95+ PER PERSON

Chesapeake Bay

Crab Bisque
Miniature Raw Bar to include:
Green Lip Mussels, Peel and Eat Shrimp and Crab Claws
Mixed Field Greens with Cucumbers, Sliced Bermuda Onions, Artichokes and Bay Shrimp
Orzo Pasta with Shrimp, Scallops and Crisp Vegetables Tossed in a Creamy Alfredo Sauce
Herb Crusted Sirloin of Beef with Wild Mushroom Sauce
Chicken Chesapeake a la Sands
Roasted New Potatoes
Medley of Seasonal Vegetables
Assorted Desserts
Coffee, Decaffeinated and Herbal Teas
\$38.95+ PER PERSON

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