



Luncheon Party Menu

Fall/Winter 2016

Designed for groups of 20 or more

*Entrée' prices include one starter, one dessert, rolls and butter
Light Lunch prices include one dessert. Soup or salad is extra.*

First Course (Your guests will have a choice of two starters with Entrée' Selections)

Old Country Onion and Steak Soup Kennett Square Mushroom Bisque (\$2.00 add'l)
topped with grated cheeses

Mixed Green Salad - Spinach Salad - Classic Caesar Salad
with champagne vinaigrette

Entrée Selections (Your guests will have a choice of three entrée selections)

Mediterranean Chicken	marinated in lemon-herbs, olive oil, grilled and served with roasted red pepper, cucumbers, kalamata olives, feta cheese and sweet balsamic drizzle	19.95
Roasted Salmon Filet	herb dill crème	24.50
Maryland Lump Crab Cake	with roasted red pepper coulis	25.75
Crispy Jumbo Shrimp	coconut battered, served with sweet and hot apricot glaze	21.50
Filet Mignon center cut filet mignon (6 oz.)	tender filet of prime tenderloin, specially trimmed of all fat and grilled to your order with porcini mushroom demi glaze	29.95
Seafood Crepes	tender shrimp, scallops and lump crabmeat Baked and served with a brandy lobster cream sauce	26.50
Fish of the Day	filled with crab imperial and topped with lobster sauce	26.50
Prime Center Cut Pork Loin	center cut boneless loin, grilled as you like complimented by applejack brandy demi-glaze	23.50

Light Lunch Options (Your guests will have a choice of two sandwiches)

Smoked Turkey and Bacon Wrap	with lettuce and tomato in a multi grain wrap and chips	17.96
Chicken Salad Croissant	white meat chicken, mango and grapes with lettuce tomato, potato chips and pickle	18.50
Crab Cake Sandwich	lettuce, tomato, onion and pickles with French fries	21.95

Desserts (select two)

Old Fashioned Apple Pie with Warm Vanilla Sauce	Crème Brulee
English Toffee Pudding with Ice Cream (\$3.00 add'l)	Belgian Chocolate Pecan Pie
White Chocolate Mousse, Dark Chocolate Mousse	Ice Cream: Vanilla, Chocolate or Sorbet
New York Style Cheesecake with Raspberry and Chocolate Sauce	