



Dinner Party Menu

Designed for groups of 20 or more

First Course

(Host select two. Your guests will have a choice of one starter.)

Old Country Onion and Steak Soup
topped with grated cheeses

Kennett Square Mushroom Bisque (\$2.00 add'l)

Mixed Green Salad
with champagne vinaigrette

Classic Caesar Salad

Entrée Selections

(Host select three. Guests will have choice of one.)

All entrees served with Chef's vegetables, rolls and butter.

Chicken Breast Florentine	chicken breast with oven roasted tomatoes, sautéed spinach and a red wine demi	28.95
Roasted Salmon Filet	herb dill crème	34.95
Lump Crab Cakes	with roasted red pepper coulis	36.00
Twin Maine Lobster Tails	cold water maine lobster tails served with drawn butter	Market
Filet Mignon 8oz.	tender filet of prime tenderloin, specially trimmed of all fat and grilled to your order with demi glaze	45.00
	6 oz.	40.00
Fish of the Day	filled with crab imperial and topped with lobster sauce	34.00
Veal Piccata	sautéed veal medallions with capers, fresh basil, topped with buffalo mozzarella cheese and a light lemon white wine sauce	37.00
Prime Center Cut Pork Loin	center cut boneless loin, grilled as you like complimented by Applejack brandy demi-glaze	32.00

Desserts

(Host select two. Guests will have choice of one)

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 or Chocolate
New York Style Cheesecake with raspberry and Chocolate Sauce	
Warm Chocolate Cake Richard with vanilla ice cream (\$3.00 add'l)	

Prices subject to 20% service charge and 6% sales tax.