



Luncheon Party Menu

Fall-Winter 2017/2018

Designed for groups of 20 or more

Entrée prices include one starter, one dessert, Chef's vegetables, rolls and butter.
(Beverages are additional)

First Course *(Choice of 2)*

Old Country Onion and Steak Soup topped with a crostini and grated cheeses

Kennett Square Mushroom Bisque (additional \$3.00)

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

Entrée Selections *(Choice of 3)*

Mediterranean Chicken	marinated in lemon-herbs, olive oil, grilled and served with roasted red pepper, cucumbers, kalamata olives, feta cheese and sweet balsamic drizzle	24.95
Roasted Salmon Fillet	with herb dill crème	24.50
Maryland Lump Crab Cake	single 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, trimmed of all fat and grilled to your order with porcini mushroom demi glaze	32.00
Seafood Crepes	tender shrimp, scallops and lump crabmeat baked and served with a brandy lobster cream sauce	26.50
Flounder Fillet	topped with crab imperial and topped with lobster sauce	26.50
Prime Center Cut Pork Loin	center cut boneless loin, sautéed complimented by applejack brandy demi-glaze	23.50
Hungarian Beef Tips	beef tips slow roasted Hungarian style with paprika sauce and served with Spatzle	25.75

Prices subject to 20% service charge and 6% state sales tax
A \$200.00 deposit is required to reserve the date.