

Price includes: 4-hour room rental, tax and gratuity, complete service, dinner rolls, unlimited coffee, tea, lemonade, and soda bar

4% convenience fee applied to all credit card payments

First Course: choice of one

Soup choice of Garden Vegetable, Wedding Soup, or Tomato Soup

Tossed Salad

Fresh Fruit (available April through October)

Entrees: two choices for 40-49 guests, three choices for 50+ guests

Chicken Marsala with a sweet mushroom wine sauce Chicken Parmesan with marinara sauce Chicken Romano with lemon cream sauce Stuffed Breast of Chicken with chicken gravy Beef Burgundy with mushrooms and peppers in a savory burgundy sauce

Beef Salvatore balsamic glaze with mushrooms and peppers

Top Round of Beef with beef or mushroom gravy Scrod English Style with lemon cream sauce Scrod Siciliana with Italian breadcrumbs and lemon butter

Potato Crusted Filet of Cod with cocktail and tartar sauce

Blackened Salmon with stone mustard maple sauce Baked Ham with pineapple glaze Pork Loin with honey thyme glaze or pork gravy Stuffed Shells with ricotta cheese in your choice of alfredo, marinara, meat, or tomato basil cream sauce

At an additional cost

Stuffed Pork Loin with apple cranberry stuffing and cranberry bordelaise, or bread stuffing and pork gravy

At Market Price Filet Mignon*

Maryland Style Crab Cakes* with lemon cream sauce

Starch: choice of one

Baked Potato
Mashed Potatoes
Garlic Mashed Potatoes
Parsley Red Skin Potatoes
Potatoes Au Gratin
Loaded Potatoes Au Gratin

Hot Vegetables: choice of one

Chateau Blend

Broccoli, cauliflower, carrots, squash & zucchini

Green Bean Almondine

Green beans topped with sliced almonds

Baby Carrots

Baby carrots lightly seasoned or glazed

Dessert: choice of one

Black Forest Cake Cheesecake with strawberry topping Strawberry Layer Cake White Chocolate Raspberry Layer Cake Vanilla Ice Cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness