



DINNER OPTIONS No.1 • \$46 PER PERSON

Coffee, Tea, and Soft Drinks included

STARTER

WHIPPED FETA

With grilled pita bread, Greek yogurt, roasted garlic, olive oil, pimento.

SALAD

DINNER SALAD

Mixed greens, baby heirloom tomato, English cucumber, red onion, balsamic vinaigrette.

MAIN COURSE CHOICES

SALMON FLORENTINE

Served with rice pilaf and vegetable medley.

14oz NEW YORK STRIP

Served with Yukon Gold garlic mashed potatoes and vegetable medley.

SUPREME CHICKEN

Sautéed chicken breast, supreme sauce, garlic shrimp scampi, served with Yukon Gold garlic mashed potatoes and vegetable medley.

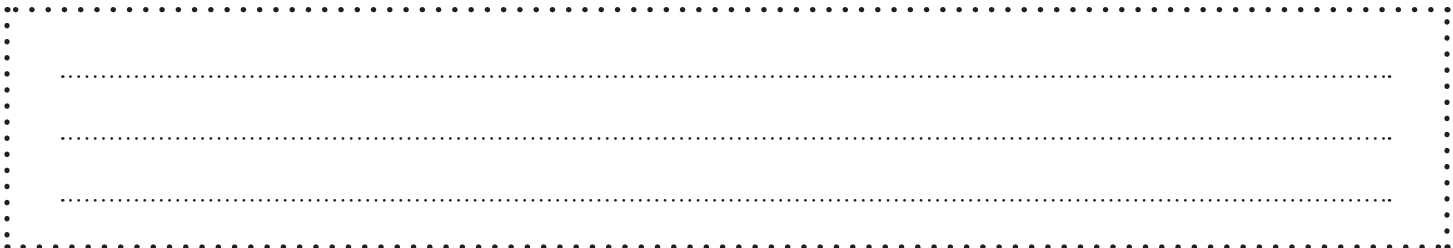
PESTO PASTA

Grilled marinated chicken tossed with creamy pesto sauce and bow-tie pasta topped with Parmesan cheese, spinach, diced tomatoes, red onions, basil.

DESSERT

STRAWBERRY TRIFLE

Layers of sweet strawberries, creamy pudding and pound cake.





DINNER OPTIONS No.2 • \$53 PER PERSON

Coffee, Tea, and Soft Drinks included

STARTER

CALAMARI

Flash fried, banana peppers, marinara sauce.

SALAD

CAESAR SALAD

Fresh Romaine lettuce tossed in our homemade Caesar dressing with shaved Parmesan cheese and house-made croutons.

MAIN COURSE CHOICES

MARYLAND SALMON

Salmon with crabmeat, light thermidor sauce, served with Yukon Gold garlic mashed potatoes and vegetable medley.

8oz FILET MIGNON

House blend steak seasoning, broiled to your liking. Served with Yukon Gold garlic mashed potatoes and vegetable medley.

SUPREME CHICKEN

Sautéed chicken breast, supreme sauce, garlic shrimp scampi, served with Yukon Gold garlic mashed potatoes and vegetable medley.

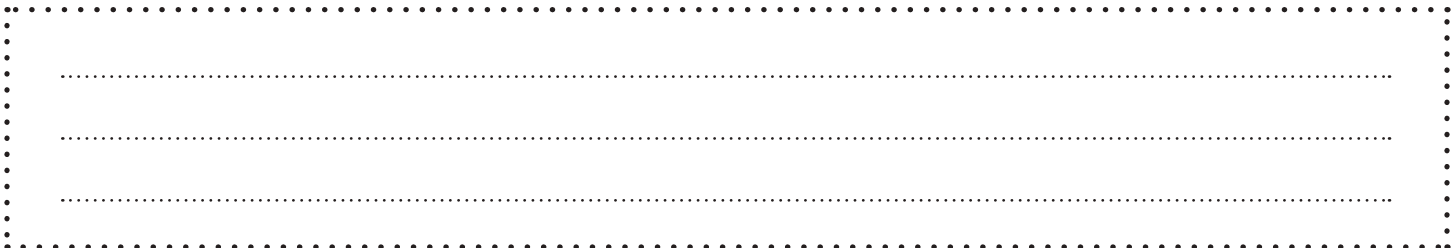
SEAFOOD LINGUINE

Sautéed shrimp, lobster, scallops tossed in a shrimp supreme sauce with peppers and onions.

DESSERT

TIRAMISU

Ladyfinger pastries dipped in coffee, layered with a whipped mascarpone and flavored with cocoa.





DINNER OPTIONS No.3 • \$57 PER PERSON

Coffee, Tea, and Soft Drinks included

STARTER

CALAMARI FRITTI

Flash fried calamari and artichokes, finished with tomatoes, pepperoncini rings, capers, and a garlic lemon butter sauce.

SALAD

SMALL GREEK SALAD

Mixed greens, tomatoes, chickpeas, feta cheese, beets, kalamata olives and pepperoncini, topped with our “BEST” Greek dressing.

MAIN COURSE CHOICES

SALMON SUPREME

Sautéed salmon, supreme sauce, garlic shrimp scampi, served with roasted asparagus, marble potatoes, herb butter.

SUPREME CHICKEN

Sautéed chicken breast, supreme sauce, garlic shrimp scampi, served with Yukon Gold garlic mashed potatoes and vegetable medley.

SURF & TURF • 10oz FILET & COLOSSAL SHRIMP

2 Colossal shrimp, house blend steak seasoning, broiled to your liking. Served with roasted asparagus, marble potatoes, herb butter.

18oz RIBEYE

Bone-in Ribeye Steak, roasted asparagus, marbled potatoes, herb butter.

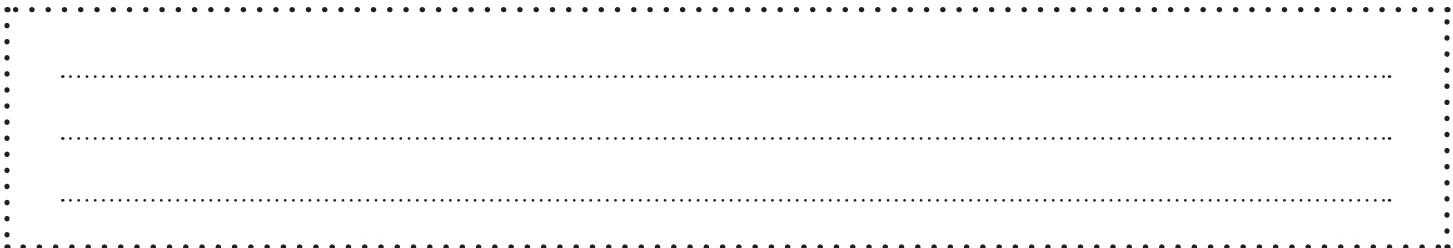
SHRIMP AND SCALLOP FLORENTINE

Served over fettuccine noodles with a lemon garlic sauce, mushrooms, spinach, tomatoes, and capers.

DESSERT

CARROT CAKE

With a creamy cream cheese frosting.





DINNER OPTIONS No.4 • \$64 PER PERSON

Coffee, Tea, and Soft Drinks included

Complimentary Champagne Toast For All Guests

STARTER

STUFFED SHRIMP

Jumbo shrimp stuffed with crab meat, served with light thermidor sauce.

SALAD

ASPARAGUS, SPINACH, ARUGULA SALAD

Baby spinach, arugula, grilled asparagus, heirloom cherry tomato, red onion, shredded asiago cheese, dressed with olive oil, salt and pepper, cornbread.

MAIN COURSE CHOICES

CHILEAN SEA BASS

House blend Seasoning, broiled. Served with roasted asparagus, marble potato's, herb butter.

SHRIMP AND SCALLOP FLORENTINE

Served over fettuccine noodles with a lemon garlic sauce, mushrooms, spinach, tomatoes, and capers.

SURF & TURF

Filet mignon 10oz and lobster tail, roasted asparagus, marble potato's, herb butter.

ROYAL CHICKEN

Sautéed chicken breast, thermidor sauce and lobster tail, roasted asparagus, marble potatoes, herb butter.

18oz RIBEYE

Bone-in Ribeye Steak, roasted asparagus, marbled potatoes, herb butter.

DESSERT

VANILLA BEAN CHEESECAKE

With fresh berries.

