

PLATED DINNERS

We can certainly accommodate groups of 20 or less that would like to order off our regular menus, but also recognize that a fixed price menu sometimes works best for larger groups. The options below are representative of current menus and menu choices which, when possible, can be customized to meet the group's needs. These options include the Chef's choice of dessert.

GROUPS OF 20 OR LESS MAY OFFER THEIR GUESTS THE CHOICE OF 3 STARTERS, 3 ENTREES

GROUPS OF 21 – 49 ~ 2 STARTERS, 2 ENTREES

GROUPS OF 50 OR MORE ~ 1 STARTER, 2 ENTRÉES

PAIRED ENTRÉES ARE AVAILABLE FOR ALL PACKAGES FOR ADDITIONAL CHARGE

Starters:

Chef's Soup Selection

Simple Salad of Mixed Lettuces, Sliced Shallots, Lemon Vinaigrette

The Wedge ~ Iceberg Lettuce, Smoked Blue Cheese & Warm Candied Bacon Vinaigrette

Traditional Caesar Salad with Hearts of Romaine, Pecorino Curls and Rustic Croutons

Anthony's Salad with Apples, Goat Cheese, Roasted Nuts, Mustard Vinaigrette

DINNER OPTION I: \$28

Entrée Choices

Roast Chicken With Stone Ground Grits, Sweet Spinach, Whole Grain Mustard Sauce

Market Fish With Potato And Mushroom Roast, Green Herb Sauce

Pasta With Oven-Roasted Grape Tomatoes, Parmesan Broth, and Pine Nuts

DINNER OPTION II: \$39

Entrée Choices

Roast Chicken With Stone Ground Grits, Sweet Spinach, Whole Grain Mustard Sauce

Market Fish With Potato And Mushroom Roast, Green Herb Sauce

Pasta With Oven-Roasted Grape Tomatoes, Parmesan Broth, and Pine Nuts

Maryland Crabcakes with Corn and Butternut Squash "Chowda"

Beef Tenderloin with Whipped Potatoes, Sliced Asparagus, Red Wine Sauce

**Lobster Tail can be added to any entrée \$15*