



## Group Dinner Packages

Our most popular dinner entrees create a sophisticated dinner for your guests. With groups of 15 or more, we do request that menu selections be made in advance and communicated at least five (5) days prior to the event date. The packages below include non-alcoholic beverages, and 20% gratuity will be added to all checks. For the most expedient service, one check for the group is preferred. However, these packages are designed so that members of your group will know the exact cost of their meal with us and, therefore, are able to bring exact money. With this in mind, upon request, individual checks may be accommodated.

### Package #1: \$28

*(\$34 with gratuity)*

#### *Starter Choices*

*Groups of 20 or less - Choose 2; Over 20 Choose 1*

- Cream of Crab Soup
- Grilled Romaine Salad ~ Creamy Lemon Dressing, Pecorino, Skillet Polenta Crouton
- The Wedge ~ Iceberg Lettuce, Pickled Onions, Bacon Pieces, Blue Cheese Dressing
- House Salad with Farm Fresh Vegetables and Thousand Island Dressing

#### *Entrée Choices*

- ¼ Maple Rub Chicken with Fall Roasted Vegetables and Red Skin Potatoes
- Veal Marsala ~ Sautéed Veal with Pasta in a Creamy Marsala Mushroom Sauce
- Fish of the Moment with Sautéed Shrimp, Roasted Fall Vegetables and Butternut Squash Risotto

#### *Dessert*

*Chef's Choice*

### Package #2: \$39

*(\$47 with gratuity)*

#### *Starter Choices*

*Groups of 20 or less - Choose 2; Over 20 Choose 1*

- Cream of Crab Soup
- Grilled Romaine Salad ~ Creamy Lemon Dressing, Pecorino, Skillet Polenta Crouton
- The Wedge ~ Iceberg Lettuce, Pickled Onions, Bacon Pieces, Blue Cheese Dressing
- House Salad with Farm Fresh Vegetables and Thousand Island Dressing

#### *Entrée Choices (Choose 3)*

- Maryland Crabcake with a Tomato Beer Broth, Garlic Mashers and Asparagus
- 6 oz Petite Filet with Baked Potato, Asparagus, Red Wine Sauce
- ¼ Maple Rub Chicken with Fall Roasted Vegetables and Red Skin Potatoes
- Veal Marsala ~ Sautéed Veal with Pasta in a Creamy Marsala Mushroom Sauce
- Fish of the Moment with Sautéed Shrimp, Roasted Fall Vegetables and Butternut Squash Risotto

#### *Dessert*

*Chef's Choice*