



Private Dining Dinner Buffets

(50 guest minimum)

Salads *(please select three)*

Mixed Green Salad with three dressings and condiments
Caesar Salad
Greek Salad
Spinach Salad
Marinated Fresh Vegetables
Seasonal Fresh Fruit Salad

Entrees *(please select three)*

Captain's Buffet

Carved Roast Top Round of Beef
Beef Stroganoff
Beef Bourguignonne
Baked Ham with Pineapple Sauce
Carved Roast Loin of Pork with Natural Sauce
Roast Turkey and Cornbread Dressing
Breast of Chicken Marsala or Piccata
Fettuccine with Grilled Chicken
Fried, Roasted or Barbecued Chicken
Broiled Seasonal Fresh Fish with Sautéed Mushrooms and White Wine
Broiled Rainbow Trout with Almonds
Seafood Newburg

Commodore's Buffet

Carved Roast Prime Rib of Beef au jus
Scaloppini of Veal Piccata or Marsala
Roast Leg of Spring Lamb with Rosemary Sauce and Mint Jelly
Coq Au Vin
Grilled Filet of Red Snapper Vera Cruz
Baked or Blackened Filet of Mahi Mahi with Creole Sauce
Shrimp and Scallops Americaine

Admiral's Buffet

Carved Roast Tenderloin of Beef with Bearnaise and Burgundy Mushroom Sauce
Grilled Baby Lamb Chops with Green Peppercorn Sauce
Seared Breast of Duck with Sweet and Sour or Orange Sauce
Baked Crab Imperial
Broiled Chesapeake Bay Crab Cakes
Poached Filet of Salmon with Aromatic Vegetables, Dill and Hollandaise Sauce
Baked Shrimp Stuffed with Crab
Sautéed Lobster, Shrimp and Scallops in a Sherry Wine Sauce

All buffets include rice pilaf, potatoes dujour, steamed fresh seasonal vegetables and choice of dessert from chef's pastry table