



Private Dining Dinner Entrées

All entrées include choice of:
Garden, Spinach or Caesar Salad; Vegetable and Starch;
Rainbow, Orange or Raspberry Sherbet, Vanilla, Chocolate
or Coffee Ice Cream with Hot Fudge, Apple Pie with Whipped Cream, Chocolate
Cream Pie or Lemon Meringue Pie; Tea and Coffee. When two entrées are selected, the
price will be that of the higher entrée chosen.

Chateaubriand
Twin Medallions of Tenderloin
with Bouquetiere of Vegetables and Duchess Potatoes

Bacon Wrapped Filet Mignon
Charbroiled, with Demi-Glace and Mushroom Cap

Prime Rib of Beef
Slow Roasted, served Au Jus with Horseradish Sauce
(Minimum of 18)

Sirloin Steak
Charbroiled, with Burgundy Mushroom Sauce

London Broil
Grilled and Sliced with a Shiitake Mushroom Sauce

Petite Filet Mignon
with Lobster Tail

Bacon Wrapped Petite Filet Mignon served with
Norwegian Salmon *or*
Shrimp Scampi *or*
one Virginia Crab Cake *or*
two Stuffed Jumbo Shrimp



Private Dining Dinner Entrées

Chicken Marsala
sautéed Boneless Breast of Chicken
with a Deep Marsala Wine and Mushroom Sauce

Chicken Piccata
sautéed Boneless Breast of Chicken
in a White Wine Sauce with Lemon, Mushrooms and Capers

Chicken Scaloppine
sautéed with Capers, Tomatoes, Roasted Peppers, Mushrooms
in a White Wine Demi-Glace

Chicken Cordon Bleu

Broiled Breast of Chicken with Havarti Cheese, Danish Ham and Sauce Supreme

Baked Rosemary Chicken Breast with Roasted Garlic

Stuffed Breast of Chicken Parmesan

Stuffed Breast of Chicken with Spinach, Fontina and Raisins

Mediterranean Chicken and Vegetable Roast

Sliced Roast Breast of Turkey with Surry Sausage Stuffing

Virginia Crab Cakes
Jumbo Lump Crabmeat mixed with Traditional Seasonings
and Broiled or Fried to perfection



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Lobster, Shrimp and Scallops sautéed in a Sherry Wine Sauce

Filet of Flounder Stuffed with Crabmeat topped with a Light Imperial Sauce (seasonal)

Norwegian Salmon Filet
Chargrilled, served with Dill Hollandaise Sauce

Grilled Mahi Mahi with Lemon Butter Sauce

Shrimp Scampi
sautéed Jumbo Shrimp in Garlic Butter with Roasted Peppers,
Mushrooms and White Wine

Grilled Tuna served with Bearnaise Sauce

Rack of Lamb
Roasted New Zealand Lamb
served with a Red Wine Sauce and Mint Jelly

Pork Loin
Slow Roasted Boneless Pork Loin served with a Natural Sauce
(Minimum of 20)

Veal Marsala
sautéed Medallions of Provimi Veal with a deep Marsala Wine and Mushroom Sauce

Veal Piccata
sautéed with White Wine, Mushrooms, Capers, Lemon and Shallots

Veal Oscar
sautéed Medallions of Veal topped with Asparagus
and Jumbo Lump Crabmeat and Hollandaise sauce



Vegetable and Starch Options

Steamed Vegetable Medley
Steamed Broccoli with Julienne Carrots
Whole Green Beans with Pine Nuts and Peppers
Green and Wax Beans with Julienne Carrots
Oriental Green Beans with Sesame Oil, Water Chestnuts and Toasted Sesame Seeds
Green Beans Amandine
Broiled Tomato Parmesan
Baked Tomato Brunoise
Orange Glazed Baby Carrots
Ratatouille Niçoise
Summer Squash Medley
Grilled Vegetable Medley with Fresh Herbs

Twice Baked Potato
Parmesan Theresa Potato
Scalloped Potato
Duchess Potato
Oven Roasted New Potato
Parsley Steamed New Potato
Creamed Potato
Roasted Garlic Mashed Potato
Three Grain Rice
Rice Pilaf
Oriental Fried Rice
Wild and White Rice with Mushrooms and Herbs
Mediterranean Brown Rice with Almonds
Sweet Potatoes with Orange and Pecans
Caribbean Curried Yams
Angel Hair Pasta Nest with Olive Oil and Garlic, Marinara Sauce or Sauce Alfredo
Fettuccini with Sun Dried Tomatoes and Mushrooms
Orzo with Red Peppers and Pine Nuts