

PLATED DINNER MENU

PASSED HORS D'OEUVRES

Maryland Lump Crab Cake

Assorted Mini Quiche 🍷

Mini Potato Croquette 🍷

Mini Philadelphia Cheesesteak

STATIONARY HORS D'OEUVRES

Fresh Vegetable Crudité 🍷 🍷
with dips

International and Domestic Cheese Board 🍷 🍷
with assorted fruits

APPETIZER

(CHOOSE 1 FOR THE WHOLE GROUP)

Cranberry and Pecan Salad 🍷
mesclun, cranberries, candied pecans, goat cheese and
roasted shallots with dijon vinaigrette

Seared Duck 🍷
roasted vegetable hash with blood orange glaze

Jumbo Lump Crab Cake
roasted red pepper coulis with fennel slaw

ENTRÉE

(CHOICE OF 2 OR DUO PLATE - SILENT VEGETARIAN
OPTION AVAILABLE)

Chicken Paillard 🍷
roasted potatoes and salad

Stout Braised Short Rib
fig and mushroom demi-glace, roasted potatoes and
seasonal vegetables

Grilled Salmon 🍷
tri-colored carrots, asparagus, blooming baked potato with
beurre blanc sauce

Cauliflower Steak 🍷
golden raisins, pine nuts, baby arugula and quinoa

HORNBLOWER DUO PLATE

Salmon and Filet Mignon
roasted potatoes and seasonal vegetables

DESSERT STATION

Chef's Selection Of Seasonal Desserts
coffee and tea