

# 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