

Examples of choices for package price points. All of our packages are customizable to suit your needs.

\$45 /person

Choose two main, two vegetables and one starch. Served with house salad, dinner rolls, ice tea and water.

Main

Chicken Parmesan

Tender chicken breast in a robust marinara, topped with parmesan and mozzarella cheese.
Served with pasta choice.

Coq au vin Blanc

Chicken in a delicate white wine and garlic sauce. Best Served with pasta or rice.

Chicken Alfredo

Tender marinated chicken in our homemade cheesy alfredo sauce. Best served with pasta.

Beef au jus

Oven roasted beef with a delightful mushroom and herb al jus.

Pulled Pork

Slow roasted pork with our special seasoning.

Sides

Rosemary Herbed Potatoes
Angel Hair Pasta, linguini, rice, sauteed mixed vegetables, mashed potatoes, Sauteed green beans, Sweet potato mash.

\$65/person

Choose two main, two vegetables and two starch. Served with house or caesar salad, dinner rolls, ice tea and water, and craft soda.

Main

Seafood Scampi

Succulent Shrimp, clams and scallops smothered in garlic and lemon butter. Served with pasta.

Chicken Chesapeake

Breast of chicken stuffed with crab imperial and topped with a melted cheese blend.

Prime Rib

Slow Roasted prime rib, cooked rare-medium.

Fajita Trio

Chicken, shrimp and steak seasoned with a savory blend of spices. Served with sauteed pepper and onion blend and rice.

Mahi Mahi

Savory white fish with choice of season.

Sides

Rosemary Herbed Potatoes
Angel Hair Pasta, Linguini, rice, sauteed mixed vegetables, mashed potatoes, Sauteed greens, Sauteed Green Beans, Green Beans
Almondine, asparagus, roasted brussel sprouts, glazed mashed sweet potatoes.

\$85/person

Choose three main, two vegetables, one soup and two starch. Served with house and caesar salad, dinner rolls, ice tea, craft soda, water and coffee station.

Main

Crab Cakes

Our famous crab cakes are served with homemade tartar and cocktail sauce.

Filet Mignon

Tender filet cooked to a single temperature of choice.

Seared Ahi Tuna Steak

Sushi grade tuna seared with blackened spices and topped with black and white sesame seeds. Served with wasabi soy dressing and seaweed salad.

Drunken Mussels and Clams

Mussels smothered in white wine and garlic.
Served with pasta.

Seared Scallops

Sea scallops pan seared in avocado oil and spices.

Sides

Rosemary Herbed Potatoes
Tortellini Alfredo, rice, sauteed mixed vegetables, mashed potatoes, Sauteed greens, Green Beans
Almondine, asparagus, roasted brussel sprouts, glazed mashed sweet potatoes, seaweed salad,
Duchess potatoes, twice baked potatoes.