

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

\$45 /person

Choose two main, one vegetable 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. Served with pasta or rice.

Honey Sriracha Chicken

Bold and sweet chicken in a delightful spicy sauce coupled with peppers and onions and topped with sesame seeds. Served with pasta or rice.

Beef al jus

Oven roasted beef with a delightful mushroom and herb al jus. Served with mashed or roasted potatoes.

Pulled Pork

Slow roasted pork with our special seasoning.

Sides

Rosemary Herbed Potatoes
Angel Hair Pasta, rice, sauteed mixed vegetables, mashed potatoes, Sauteed greens, Green beans.

\$65/person

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

Main

Shrimp Scampi

Succulent Shrimp 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. Served with a rosemary al jus.

Fajita Trio

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

Maple Bourbon Salmon

Savory salmon smothered in a sweet bourbon sauce. Best served with mashed sweet potatoes.

Sides

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

\$85/person

Choose three main, two vegetables or one soup and one vegetable and one starch. Served with house and caesar salad, dinner rolls, ice tea, water and after dinner 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

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.