## Plated Dínners

Each of our plated meal options are priced by the entree of your choice typically ranging from $\$ 22.00$ to $\$ 30.00$ per person. So once you choose your entree you will get to pick one item from each category below.

> All Dinners include a choíce of:
> Entrée
> Starter
> Fresh Vegetable
> Starch
> Fresh Rolls and Butter
> Coffee, Decaffeinated Coffee, Tea

## Starters (Select 1)

House Salad: Lettuce, Tomato, Red Onion and Carrots with House Dressing Caesar Salad: Crisp Romaine Lettuce, Croutons, Caesar Dressing, Parmesan Cheese California Salad: Baby Greens with Candied Walnuts, Caramelized Onions,

Gorgonzola Cheese \& Raspberry Vinaigrette
Caprese Salad: Sliced Tomatoes and Mozzarella Cheese
with Basil and Balsamic Dressing

## Vegetables (Select 1)

Green Beans Almondine
Steamed Broccoli
Glazed Baby Carrots
Capri Blend: Zucchini and Squash, Carrots, Sliced Green Beans
Roasted Veggie Medley: Red \& Yellow Peppers, Zucchíni, |talian Beans\& Baby Carrots

## Starch (Select 1)

Duchess Potatoes with Truffle Oil
Roasted Rosemary Red Potatoes
Farfalle with Butter Parsley Sauce
Pupon Red Potatoes
Wild Rice Pilaf

Chicken Virginia
Breast of Chicken Topped with Country Ham and Garlic Cream Sauce

Chicken Marsala
Grilled Breast with a Wine Pan Sauce

Mediterranean Chicken
Grilled Breast Topped with Sun Dried Tomatoes, Olives, Roasted Peppers \&Feta
Chicken Françoise
Chicken Breast, Egg Battered, Sautéed, and Served With Lemon Caper Butter Sauce

Beef Tornado
Tornados of Peppered Beef Tenderloin with Gorgonzola Sauce with Roasted Tomatoes
Roast Top Sirloin Forestiere
ARich Demi-Glace with Mushrooms and Onions

Prime Rib
Roast Prime Rib with au Jus (io oz. cut)

Filet Mignon Served with Béarnaise or Bordelaise Sauce (8 oz. Cut)

Southern Pork Loín
Cider Braised Loin of Pork with Demi Glace and Onions

Old Virginia Crab Cakes
Fresh Lump Crab on a Bed of Red Pepper Sauce

Glazed Salmon
Grilled Salmon with Honey Glaze

Surf and Turf
Petite Filet Mignon with Béarnaise Sauce and Sautéed Crab Cake
Mixed Grill
Crab Stuffed Flounder, Hearth Grilled Breast of Chicken \&Petite Filet of Beef

