



Off-site Catering Menus

## Banquet Entrée Suggestions

Entrée Suggestions Include Salad,  
Freshly Baked Artisan Rolls and Breads with Butter,  
One Dessert Selection and Coffee Service with Hot Tea

### Served Salad Options

Medley of Fresh Greens, Topped with Tomatoes, Cucumbers and Carrots  
Balsamic Vinaigrette Drizzle & Crostini Paddle

Classic Caesar Salad with Traditional Dressing and Homemade Croutons  
Sprinkled with Parmesan Crisps

Fresh Greens with Topped with Crumbled Gorgonzola,  
Sugared Pecans, Roasted Shallots and Diced Pears  
Drizzled in a Merlot Vinaigrette and Served with a Crostini Paddle

Iceberg Wedge Salad  
Red Tomatoes, Blue Cheese, Scallions and Bacon Chips ~ Buttermilk Ranch Dressing

Traditional Spinach Salad with Boston Bibb Lettuce, Fresh Mushrooms,  
Hard Cooked Egg and Bacon Crumbles with Warm Creamy Sweet and Sour Dressing

Roasted Butternut Squash Salad  
Fresh Greens, Roasted Butternut Squash, Sun-dried Fruit, Chevre, Toasted Walnuts  
Warm Cider Vinaigrette  
Upgrade ~ \$2.50 Per Guest  
(Seasonal Availability)

Prices are Subject to Off-Site Fees, 20% Service Charge and 6% Sales Tax  
Please Add Two Dollars Per Guest for a Choice of Two Entrees (same starch and vegetable)

## Chicken Selections

### Parmesan Crusted Chicken

Breast of Chicken Crusted with a blend of Parmesan Cheese, Breadcrumbs and Herbs  
Pan fired and Topped with Vodka Cream Sauce  
Served with Spinach Risotto and Zucchini Blend  
\$20.95 Per Guest

### Altland House Chicken Oscar

“Our Twist on this Fabulous Classic”... Grilled Chicken Breast Topped with Crabmeat,  
Petite Shrimp, and Fresh Asparagus, Finished with Béarnaise Sauce.  
Accompanied with Mixed Wild Rice  
\$28.95 Per Guest

### Stuffed Chicken Marsala

Boneless Chicken Breast Stuffed with Italian Cheeses  
Marsala Demi with Roasted Garlic and Mushrooms  
Paired with Tomato Bruschetta Risotto and Asparagus Spears  
\$22.95 Per Guest

### Chicken Cordon Bleu

Homemade Boneless Chicken Breast Folded with Locally Cured Ham and Swiss Cheese,  
Tossed in Herb Laced Crumbs, Baked and Drizzled with Mornay Sauce  
Served with Parsleyed Red Skin Potatoes and a Green Bean Medley  
\$20.95 Per Guest

### Tuscan Chicken Wellington

Boneless Breast of Chicken Topped with Wilted Spinach, Mushrooms, Tomato, and Fresh Mozzarella  
Wrapped in Puff Pastry and Baked to Golden and Drizzled with Balsamic Reduction  
Paired with Matchstick Vegetables  
\$24.95 Per Guest

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## French Country Chicken

Boneless Breast of Chicken Stuffed with Chevre,  
Oven Roasted Tomatoes and Leeks and Drizzled with Basil Cream Sauce  
Paired with Potato Mushroom Gratin and Glazed Baby Carrots  
\$22.95 Per Guest

## Chicken Frangelica

Chicken Breast Stuffed with Brie & Apples  
Topped With Frangelica Glaze and Toasted Almonds  
Accompanied with Mixed Wild Rice and Julienne Vegetable Medley  
\$22.95 Per Guest

## Seafood Selections

### Artichoke and Potato Crusted Salmon

Fillet of Atlantic Salmon with Crispy Potato & Artichoke Crust  
Fennel Leek Cream Sauce  
Paired With Roasted Garlic Whipped Potatoes and Green Beans Almandine  
\$28.95 Per Guest

### Fillet of Flounder Stuffed with Shrimp and Crab

Baked Stuffed Flounder Topped with Tomato Basil Cream Sauce  
Paired with Rice Pilaf Blend and a Fresh Medley of Match Stick Vegetables  
\$29.95 Per Guest

### Bourbon Glazed Atlantic Salmon Fillet

Oven Fired Fresh Atlantic Salmon Fillet, Glazed with Kentucky Bourbon  
Paired with Pineapple Rice Cake and Julienne Vegetable Medley  
\$26.95 Per Guest

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## Chesapeake Style Crab Cake

Jumbo Lump Crab Cake, Lightly Seasoned and Paired with Roast Red Pepper Aioli  
Served with Chive Whipped Potatoes and Matchstick Vegetables  
\$29.95 Per Guest

## Salmon Rockefeller

Fillet of Fresh Atlantic Salmon Crusted with Spinach, Bacon, and  
Seasoned Panko Crumbs Finished with Anisette Cream  
Paired with Roasted Red Skin Potatoes and Sugar Snap Peas with Baby Carrots  
\$28.95 Per Guest

## Fresh Fillet of Tilapia

Panko and Parmesan Encrusted Fillet of Tilapia with Lemon Butter Sauce  
Paired with Dilled New Potatoes and Buttered Asparagus Spears  
\$24.95 Per Guest

## Beef Selections

### Roast Prime Rib of Beef au Jus

Oven Roasted Rib of Beef, Served Medium,  
Served with Horseradish Cream, Baked Stuffed Cheddar Potato and  
Sautéed Green Beans with Chili Mint Butter & Crispy Shallots  
\$29.95 Per Guest

### Herb Rubbed Roasted Strip Loin of Beef

Chef Carved from a Whole Strip Loin  
Topped with Peppercorn Demi Glace and Frizzled Onions  
Served with a Horseradish Mashed Potatoes and Seasonal Sautéed Mixed Vegetables  
\$26.95 Per Guest

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## Beef Braciola Roulade

Flank Steak Rolled with Spinach, Proscuitto and Pine Nuts and  
Braised Until Tender in a Rich Chianti Sauce  
Paired with Mushroom Risotto and Garlic Sautéed Broccoli  
\$24.95 Per Guest

## Roasted Beef Brisket

First Cut Brisket, Seared and Braised, Sliced Thin,  
Topped with a Tangy Onion Glace  
Paired with Lumpy Red Skinned Mashed Potatoes and  
Sautéed Brussels Sprouts with Bacon  
\$22.95 Per Guest

## Dual Entrees

### Bistro Tenderloin Steak and Crab Cake

Bistro Cut Tenderloin Steak Topped with Sautéed Mushrooms and  
Lump Crab Cake with Classic Tartar Sauce  
Paired with 2 Roasted Potatoes and Broccoli Crowns  
\$32.95 Per Guest

### Grilled Shrimp and Beef Skewers

Tender Marinated Beef and Gulf Shrimp Skewered with Red Onion and Bell Pepper  
Grilled and Nestled on Creamy Rosemary Parmesan Polenta  
Paired with Matchstick Vegetables  
\$31.95 Per Guest

### Almond Crusted Salmon and Chicken

Almond Crusted Fillet of Salmon with Leek and Lemon Cream  
Boneless Breast of Chicken Stuffed with Basil and Chevre  
Paired with Green Orzo Pilaf and a Roasted Tomato  
\$29.95 Per Guest

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## Seared Salmon and Fillet of Bistro Beef Tenderloin

Asian Marinated & Seared Fillet of Salmon, Twinned with  
Carved Medallions of Roast Bistro Beef Tenderloin  
Accompanied with Wasabi Mashed Potatoes and Julienne Vegetable Medley  
\$31.95 Per Guest

## Vegetarian Selections

### Garden Pasta

A Blend of Fresh Seasonal Vegetables Tossed with Penne Pasta and Your Choice of:  
Virgin Olive Oil, Fresh Herbs and Roasted Garlic Sauce or Classic Alfredo Sauce  
\$ 16.95 Per Guest

### Vegetable Wellington

Puff Pastry Stuffed Full of Seasonal Grilled Vegetables and Portabella Mushrooms, Melted  
through with Smoked Gouda Cheese, Finished with a Roasted Red Pepper Couli  
\$ 18.95 Per Guest

### Eggplant Tower

Lightly Breaded Eggplant Layered with  
Boursin Cheese and Resting in a Pool of Tomato Basil Cream Sauce  
Paired with Roasted Mediterranean Vegetables  
\$ 17.95 Per Guest

### Roasted Vegetable Ravioli

Tender Pasta Pillows filled with Roasted Vegetables  
Tossed with Balsamic Marinara and Topped with Fresh Mozzarella  
Nestled on Lightly Wilted Spinach  
\$ 18.95 Per Guest

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## Pork Selections

### Caribbean Roasted Pork Loin

Brown Sugar and Spice Rubbed Pork Loin Carved and Topped with Pineapple Mango Salsa,  
Combined with Roasted Sweet Potatoes and Sugar Snap Peas

\$23.95 Per Guest

### Grilled Pork Tenderloin

Marinated and Grilled Pork Tenderloin Medallions with Cherry Bourbon Glaze  
Cheddar Jack Potatoes and Grilled Vegetable Medley

\$26.95 Per Guest

### Apple Jack Pork Loin

Oven Roasted Pork Loin Topped with Sautéed Apples and Cinnamon Cream Sauce  
Paired with Nutted Wild Rice Pilaf and Seasonal Sautéed Mixed Vegetables

\$23.95 Per Guest

## Traditional Favorites

### Hickory Smoked Ham

Baked Ham with a Spiced Brown Sugar Crust, Hand Carved from the Bone,  
Rustic Cherry Bourbon Sauce

Paired with Whipped Sweet Potatoes and Green Beans

\$18.95 Per Guest

### Traditional Stuffed Chicken

Chicken Breast Stuffed with Celery, Onion and Bread Filling, Brushed with a Natural Pan  
Gravy. Served with Red Skin Mashed Potatoes and Green Bean Medley

\$20.95 Per Guest

Also Available with Cornbread Stuffing with Sun Dried Fruit

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## Stacked Meatloaf

Homemade Meatloaf with Gravy,  
Layered with Lumpy Red Skinned Mashed Potatoes and Buttered Peas  
\$16.95 Per Guest

## York County Chicken and Ham

Breast of Chicken Stuffed with Traditional Filling, Combined with Hickory Smoked Ham  
Served with Scalloped Potatoes and Gravy and Shoe Peg Corn  
\$19.95 Per Guest

## Traditional Roast Turkey

Herb Rubbed Roasted Turkey, Whipped Potatoes, Traditional Filling and Gravy,  
Fresh Green Beans Laced with Applewood Smoked Bacon, and Cranberry Sauce  
\$17.95 Per Guest

## Roasted Top Round of Beef

Succulent, Tender Roast Beef, Sliced Thin, Topped with a Rich Beef Gravy and Filling,  
Served with Lumpy Mashed Potatoes and Honey Glazed Carrots  
\$19.95 Per Guest

## Modern Roast Turkey

Maple Bacon Roasted Turkey, Lumpy Red Skin Mashed Potatoes,  
Italian Sausage & Apple Filling, Natural Pan Gravy,  
Fresh Green Beans and Cranberry Chutney  
\$18.95 Per Guest

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