

# Rehearsal Dinner Menus

Entrée Suggestions Include Salad, Freshly Baked Dinner Rolls and Breads,  
Butter and Olive Oil  
One Dessert Selection and Coffee Service

## Upon Arrival

Fresh Vegetable Display with Herb Dip  
Iced Tea

\$3.00 per person

## Salads (choose one)

Medley of Fresh Greens, Topped with Tomatoes, Cucumbers, Croutons and Shredded Carrots Tossed with  
House Vinaigrette

Caesar Salad with Traditional Dressing

Iceberg Chiffonade, Crumbled Gorgonzola, Sugared Pecans, Roasted Shallots and Diced Pears Tossed in a  
Merlot Vinaigrette

Seasonal Fresh Cut Melon, Tossed in Raspberry Melba Dressing, Garnished with Mint

## Entrees

### Chicken Breast Sauté

Sautéed Chicken Breast Nestled on Sautéed Fresh Baby Spinach, Roasted Plum Tomatoes and  
Mushroom Ragout, Accompanied by Creamy Parmesan Risotto

\$18.95 Per Guest

### Chicken Chesapeake

Boneless Chicken Breast with Back fin Crabmeat and Classic Chesapeake Cream Sauce, Served with  
Oven Roasted Red Potatoes and Green Beans

\$24.95 Per Guest

### Chicken Frangelica

Chicken Breast Stuffed with Brie & Apples  
Topped With Frangelica Glaze and Toasted Almonds  
Accompanied with Mixed Wild Rice and Broccoli Florets

\$19.95 Per Guest

Prices are Subject to 20% Service Charge and 6% Sales Tax  
Add One Dollar Per Person for Two Entrée Selections

## Roast Prime Rib of Beef au Jus

An Oven Roasted Twelve Ounce Cut of Beef, Simmering in its Own Juices to a Medium Doneness,  
Served with Horseradish Cream, Baked Stuffed Cheddar Potato and a  
Green Bean Medley  
\$29.95 Per Guest

## Roasted New York Strip Loin

Hand Carved, Topped by a Peppercorn Demi Glaze and Served with a Baked Potato and  
Sweet Sugar Snap Peas and Baby Carrots  
\$24.95 Per Guest

## Seared Salmon and Filet of Bistro Beef Tenderloin

Asian Marinated & Seared Filet of Salmon, Twinned with  
Carved Medallions of Roast Bistro Beef Tenderloin  
Accompanied with Wasabi Mashed Potatoes and Steamed Snow Peas  
\$25.95 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  
\$17.50 Per Guest

## Mushroom Ravioli

Tossed in a Light Alfredo Sauce  
Topped with Crumbled Blue Cheese and Grilled Portobello Mushrooms  
Asparagus Spears with Red Bell Pepper Confetti  
\$22.50 Per Guest

## Dessert (choose one)

Groom's Cake  
Vanilla Bean Crème Brulee  
Fresh Berry Mousse  
White Chocolate Raspberry Truffle Cheesecake  
Death by Chocolate Cake with Raspberry Sauce  
White or Dark Chocolate Mousse

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