



Plated Dinner

\$39.95 per Guest

Also Includes: Rolls & Butter, A Choice of One Dessert from Tier I, Brewed Regular Coffee, Decaf & Tea Service.

Parties of Less than 30 People are Subject to Chef's Menu Including: Beef, Fish, Chicken Selections.

All Parties are Subject to a \$1 per Guest Setup/Restoration Fee (\$40 Minimum).

All Pricing is Subject to Applicable House Charge & State Sales Tax.

Appetizers

Select One

Fruit Cup
Clam Chowder
Penne ala Vodka
Seafood Bisque

Available at an Additional Charge:

Maryland Crab Cake
Melon Wedge with Prosciutto
Roasted Portobello Cap, Pine Nuts, Gorgonzola
Shrimp Cocktail
Warm Goat Cheese

Salads

Select One

Baby Field Greens, Dressing Selection
Caesar Salad
Spinach Salad

Entrees

Baked Scrod, Fresh Herbs & Almond Ritz Cracker Crumb Crust
Grilled Vegetable Platter
Prime Rib of Beef, Roasted Shallot Au jus
Roasted Tenderloin, Bordelaise or Béarnaise Sauce
Sautéed Chicken di Gorgonzola, Roasted Peppers & Spinach
Sautéed Chicken Marsala or Piccata
Sautéed Norwegian Salmon, Artichoke & Tomato Piccata
Seafood Stuffed Shrimp, Champagne Sauce
Sole, Lemon Thyme Beurre Blanc
Stuffed Breast of Chicken, Broccoli & Brie
Stuffed Breast of Chicken, Wild Rice
Stuffed Filet of Sole, Newburg Sauce
Surf & Turf, Chicken Marsala or Piccata & Two Stuffed Shrimp, Newburg Sauce
Surf & Turf, Roasted Tenderloin & Two Stuffed Shrimp, Newburg Sauce

Vegetables

Select One

Asparagus
Broccoli Florets
Chef's Seasonal Vegetables
Green Beans Almandine

Potatoes, Rice, Pasta

Select One

Baked Potato
Baked Stuffed Potato
Duchess Potato, Sweet or Regular
Garlic Smashed Red Bliss Potato
Oven-Roasted Red Bliss Potato
Risotto, Wild Mushroom
Sautéed Orzo, Pancetta & Spinach
Scalloped Potato



Pine Orchard Mixed Grill

Includes:

Grilled, Stuffed or Sautéed
Marinated Chicken Breast
AND Choice of Roast Tenderloin
or Lamb Chops
AND Choice of Stuffed Shrimp,
Grilled Shrimp or Grilled Salmon

\$36.95