



DINNER MENU

All Dinner Entrée selections are served with your choice of Starters, Fresh Vegetable, Potato or Rice, Desserts, Fresh Rolls and Brewed Starbucks Coffee

CHICKEN

<i>Stuffed Chicken with Apple Sage Stuffing, wine Reduction</i>	\$38.00
<i>Chicken Wellington with Wild Mushroom Duxelle</i>	\$39.00
<i>Chicken Breast Stuffed Roasted Red Pepper Boursin Cheese and Demi Glaze</i>	\$39.00

SEAFOOD

<i>Jumbo Lump Crab Stuffed Flounder with Cucumber and Scallion Sauce</i>	\$41.00
<i>Pan Seared Atlantic Salmon, Seaweed Salad and Mango Wasabi Coulis</i>	\$44.00
<i>Blacken Red Snapper with Mango Pico de Gallo</i>	
<i>Seared Maryland Lump Crab Cakes with a Roasted Red Pepper Remoulde Sauce</i>	\$40.00

MEAT

<i>Grilled Lamb Chops with Mint Pesto</i>	\$45.00
<i>Filet Mignon with a Cabernet Demi Glaze</i>	\$48.00
<i>Grilled Flat Iron Steak Wine Reduction</i>	\$39.00
<i>Stuffed Filet with Lump Crab, Herd Goat Cheese and Demi Glaze</i>	\$51.00

VEGETARIAN

<i>Hand Rolled Vegetable Lasagna in Plum Tomato Sauce</i>	\$40.00
<i>Linguini, Tofu, Garden, w/Vegetable in a Teriyaki Glaze</i>	\$39.00
<i>Vegetable Wellington</i>	\$40.00

*Prices are Subject to 8% Tax and 21% Service Charge.
Menus are subject to change.*





Please Select One

STARTERS

Seafood Bisque

Italian Wedding Soup

Hearty Vegetarian Soup

Chilled Fresh Fruit Medley in a Pineapple Dish

Seared Scallops Chilled Seaweed Salad, Mango Wasabi Coulis

Field Green's Grape Tomato, Cucumber, Champagne Vinaigrette, Caesar Salad, Herb Crouton's and Aged Parmesan Cheese

VEGETABLE

Asparagus

Herat Verts

Baby Carrots

POTATO AND RICE

Roasted Red Potato

Garlic Mashed Potato

Harvest Blend Rice

DESSERT

Strawberry Shortcake

Carrot Cake

Chocolate Banana Cake

Vanilla Bean Cheesecake

Chocolate Carmel Mousse Cake

Italian Rum Cake

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DINNER BUFFET



*All Dinner Buffest selections are served with
Desserts, Fresh Rolls and Brewed Starbucks Coffee*

A Taste of Italy

*Caesar Salad, Garlic Croutons and Aged Parmesan Cheese
Fresh Mozzarella Cheese, Grape Tomato, Basil Salad
Spinach and cheese ravioli with roasted red pepper sauce
Chicken Picatta*

*Stuffed Egg Plant Parmesan with Ricotta Cheese and Plum Sauce
Asparagus and Baby Carrots
Italian Rum Cake, Tiramisu, Cannoli
\$38.00 per person*

Comfort Buffet

*Coleslaw
Southern Fried or Baked Chicken
Baked Atlantic White Fish
Baked Ham
Baked Macaroni and Cheese
Rice, Diced Candied Sweet Potatoes
Collard Greens, Lima Beans
Apple Cobbler
Corn Bread and Sweet Rolls
\$36.00 per person*

University City Buffet

*Mixed Garden Greens, Grape Tomato, Red and Green Peppers, Artichokes and Crumbled Feta
Cheese, Tossed in a Basil Vinaigrette
Hearty Vegetarian Soup
Grilled Chicken with a Roasted Red Pepper Sauce
Grilled Flat Iron Steak Wine Reduction
Harvest Blend Rice
Sautéed Fresh Vegetables
Assorted Desserts
\$46.00 per person*

Seafood Buffet

*Seafood Bisque
Caesar Salad, Garlic Croutons and Aged Parmesan Cheese
Shrimp and Scallop Linguini
Pan Seared Atlantic Salmon, Seaweed Salad and Mango Wasabi Coulis
Roasted Red Potatoes
Fresh Sautéed Green Beans
Assorted Desserts
\$46.00 per person*

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