

Dinner Starters



Plated Appetizers

Fresh Mozzarella & Tomatoes

Bibb Lettuce Drizzled with Balsamic Vinegar and Olive Oil

Maryland Crab Cakes

Creamy Dijon Sauce

Shrimp Cocktail

Cocktail Sauce, Lemon and Capers

Portabella Mushroom Tart

Tomato, Zucchini, Squash, Mozzarella, Goat Cheese, Mesclun Greens in a Light Vinaigrette

BBQ Bacon Wrapped Shrimp

Bacon Wrapped Shrimp Served with Jicama Slaw and Watermelon Chardonnay Sauce

Beef Carpaccio

Thinly Sliced Beef Tenderloin with Mixed Greens, Onions, Capers, Shaved Parmesan Drizzled with Olive Oil Served with Toasted French Bread

Soups

Soup du Jour

Creamy Broccoli Cheddar

Chicken & Wild Rice

Tender Pieces of Chicken with Wild Rice and Vegetables in a Chicken Broth

Cream of Mushroom

Mushrooms with Seasoning and Splash of Bandy Wine

Cream of Tomato

Vegetable Beef

Tender pieces of Beef with Vegetables in a Beef Broth

Boston's New England Clam Chowder

Manhattan Clam Chowder

Lobster Bisque

Specialty House Salads

A Ballroom House Salad is included with all Luncheon & Dinner Entrées

Ballroom House Salad Included
Mixed Greens with Red Onion, Tomato, Cucumber Tossed with Sweet Italian Vinaigrette

Jefferson House Salad

Mixed Greens, Spiced Walnuts, Sliced Pears, Bleu Cheese in a Port Wine Vinaigrette

Caesar Salad

Fresh Cut Romaine Lettuce with House Made Croutons in a Caesar Dressing Topped with Shaved Parmesan Cheese

Greek Salad

Chopped Greens with Black Olives, Tomato, Red Onion Feta Cheese Tossed with a Red Wine Vinaigrette

*A twenty-two per cent (22%) Service Charge and State sales tax will be applied to all food and beverages served
Pricing listed above is based upon a per person charge*

Dinner Entrées



Please select ONE Dinner Entrée for your entire party from the choices listed below.

Unless otherwise noted all Entrées will include:

Your choice of soup du jour OR a Ballroom House Salad (a Specialty House Salad may be substituted for an additional charge)

Chef Selection of Vegetable and Starch/Potato

Rolls and Butter

Complete Beverage Service

Available after 4:00 pm

POULTRY

Parmesan Crusted Chicken Breast

Breast of Chicken Crusted In Parmesan Cheese and Italian Seasoned Breadcrumbs Served with a Stone Ground Mustard Sauce or Marinara

Chicken Piccata

Breast of Chicken Served with a Lemon Caper Butter Sauce

Chicken Monterey

Breast of Chicken Topped with Tomato, Scallions and Cheese Served with a Light Cream Sauce

Chicken Forestiere

Tender Breast of Chicken Sautéed in White Wine, Tomato and Mushroom Sauce

Stuffed Breast of Chicken

Breast of Chicken Stuffed with Spinach, Pancetta and Smoked Mozzarella Cheese with a Light Cream Sauce

Pan Seared Duck Breast

Served with Berry Port Sauce

Cornish Game Hen

Roasted and Stuffed with Cornbread and Sage

PORK, VEAL & BEEF

Grilled Veal Chop

Bone-In-Veal Chop Grilled and Served with a Marsala Mushroom Sauce

Veal Piccata

Veal Cutlet Sautéed and Served with a Lemon Caper Butter Sauce

Roasted Pork Loin

Herb Roasted & Sliced Roasted Pork Loin Served with a Dried Cherry Demi-Glace

Char-Broiled Fillet Mignon

Five –Six Ounce Fillet of Beef Served with Red Wine Demi-Glace

Sliced Beef Tenderloin

Roasted Tenderloin of Beef Prepared Medium Rare and Served with a Béarnaise Sauce

Roasted Prime Rib of Beef

Prime Rib of Beef Seasoned and Slow Roasted to your Preferred Temperature and Served with Horseradish Cream and Natural Jus
(For parties of 30 or more)

Surf & Turf

Four-Ounce Fillet of Beef Topped with Red Wine Demi-Glace Paired with a Four-Ounce Fillet of Salmon and Topped with Béarnaise Sauce

Air & Turf

Four-ounce Fillet Of Beef Topped with a Red Wine Demi-Glace Paired with a Four-Ounce Grilled Chicken Breast Topped with a Wild Mushroom Cream Sauce

SEAFOOD

Pan Seared Salmon Fillet

Seven to Eight Ounce Salmon Fillet Pan Seared and Served with your Choice of Smoked Tomato Relish or Sun Dried Tomato Choron Sauce

Stuffed Flounder

Flounder Stuffed with Crabmeat and Served with a Creamy Mustard Sauce

Shrimp Scampi

You May Add Two Scampi Shrimp to Any Entrée for an Additional fee per person

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Dinner Entrées - cont'd



VEGETARIAN

Vegetarian Lasagna

Served with Garlic Bread

Pasta Primavera

Penne pasta with Fresh Seasonal Vegetables in Chef's Choice of Sauce with Freshly Grated Parmesan Cheese

Asian Vegetable Medley

Fresh Asian Vegetables Steamed and Tossed in an Asian Sauce and Served over a Bed of Steamed White Rice

Portabella Mushroom Tart

Puff Pastry with Portabella Mushroom, Tomato, Squash, Mozzarella & Goat Cheeses with Mesclun Greens in Light Lemon Vinaigrette

CUSTOMIZE YOUR DINNER

**IT IS OUR GOAL TO MEET YOUR EVERY NEEDS IN EVERY WAY.
PLEASE LET US KNOW IF WE CAN SERVE YOU IN ANY OF THE
FOLLOWING WAYS:**

MULTIPLE ENTRÉES

For larger functions, you may offer your guests a choice of two entrées. Please note that each guest must have a place card or name card denoting his or her entrée selection. It is the responsibility of the host to have the place cards completed for each guest prior to the function. In the instance where a guest may change their pre-ordered selection, you will be charged for the number of entrées served or pre-ordered, which ever is greater.

DON'T SEE WHAT YOU WANT?

After reviewing our standard selections & you don't see what you had in mind, please let us know. Our catering staff can discuss your objectives with our creative & talented culinary staff and provide you with a proposal designed especially for you. This includes theme meals, ethnic dishes & other special requests

SPECIAL DIETARY NEEDS

If a guest in your party requires a vegetarian, low-sodium, low fat or other specialized meal, please let our staff know in advance. We will provide an alternate selection for these individuals at no additional charge.

CHOICE OF FOUR

For parties of 25 or less, another option that provides a bit more selection is to offer a customized "Choice of Four" menu. Your guests will be presented with a prepared menu with four selections, and are able to order the entrée of their choice. Please ask our catering staff to assist you in developing a menu that suits your needs.

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Dinner Buffet



OPTION ONE SERVED SALAD

Select **ONE** salad from the list below to be served to every attendee:

Jefferson House Salad

Mixed Greens, Spiced Walnuts, Sliced Pears, Bleu Cheese in a Port Wine Vinaigrette

Caesar Salad

Fresh Cut Romaine Lettuce with House Made Croutons in a Caesar Dressing Topped with Shaved Parmesan Cheese

Greek Salad

Chopped Greens with Black Olives, Tomato, Red Onion, Feta Cheese Tossed with Red Wine Vinaigrette

Ballroom House Salad

Mixed Greens with Red Onion, Tomato, Cucumber Tossed with Sweet Italian Vinaigrette

OPTION TWO SALAD BUFFET

Select **TWO** salads from the list below:
Seasonal Fresh Fruit Bowl • Mediterranean Pasta Salad • Red Skin Potato Salad • Coleslaw
Marinated Vegetable Salad

Select **ONE** salad from the list below:

Caesar Salad

Fresh Cut Romaine Lettuce with House Made Croutons in a Caesar Dressing Topped with Shaved Parmesan Cheese

Greek Salad

Chopped Greens with Black Olives, Tomato, Red Onion Feta Cheese Tossed with Red Wine Vinaigrette

Banquet House Salad

Mixed Greens with Sliced Tomato, Cucumber, Red Onion with Sweet Italian Vinaigrette

Tossed Green Salad

Mixed Greens with Appropriate Toppings and Three Selections of Dressings

DINNER BUFFET OPTION INCLUDES THE FOLLOWING:

*Fresh Rolls and Butter
Chef Selection of Starch and Vegetable
Complete Beverage Service with Coffee, Hot Tea,
Iced Tea and Water*

THREE dessert selections:

*Traditional Apple or Cherry Pie
Carrot Cake with Cream Cheese Frosting
New York Style Cheesecake with Fruit Topping
Triple Chocolate Cake*

Select **THREE** entrée selections from the list below:

*Parmesan Crusted Chicken Breast with Stone
Ground Mustard Sauce*

•
Chicken Piccata

•
Chicken Marsala

•
Grilled Tilapia with Seasonal Fruit Relish

•
Grilled Salmon with Honey Dijon Glaze

•
*48 Hour Braised Beef Short Ribs with a Red Wine
Demi Glaze*

•
*Roasted and Sliced Pork Loin with a Dried
Seasonal Fruit Demi-Glaze*

•
*Penne Pasta with Asparagus, Tomatoes in San
Marco Sauce*

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Themed Dinner Buffets



FIESTA BUFFET

*\$35.50 per person
(Additional \$2.00 per person for Roasted Corn Chowder)*

*Tossed Salad with Two Dressings
Tri-Colored Tortilla Chips
Taco Salad
Seasonal Fruit Bowl
Refried Beans with Cheese Topping
Cheese or Beef Enchiladas
Chicken Fajitas with Lettuce, Tomato, Cheese,
Salsa, Sour Cream & Guacamole
Chicken or Beef Burritos
Spanish Rice
Southwestern Corn & Peppers
Cajun Catfish with Tomato & Black Bean Relish
Pecan Pie
Key Lime Pie
Cinnamon Tortilla Chips
Complete Beverage Service*

ITALIAN BUFFET

*\$37.50 per person
(Additional \$2.00 per person for Tomato Basil Bisque)*

*Antipasto Platter
Grilled Vegetables, Olives, Artichokes, Mushrooms
and Provolone Cheese
Caesar Salad with Croutons & Shaved Parmesan
Italian Pasta Salad
Chicken Parmesan
Traditional Meat Lasagna
Penne Pasta Traditional Marinara Sauce
Mushroom Tortellini with Roasted Garlic Cream
Zucchini & Tomatoes
Green Beans with Garlic, Bacon & Tomatoes
Garlic Bread & Sour Dough Rolls
Tiramisu
Amaretto Cheesecake
Chocolate Espresso Cake
Complete Beverage Service*

SEAFOOD EXTRAVAGANZA

*(40 person Minimum)
\$60.00 per person*

*Tossed Salad with Condiments and Dressings
Smoked Salmon Display with Appropriate
Accompaniments
Seafood Salad
Artichoke & Hearts of Palm Salad
Chilled Seafood Display
Smoked Mussels & Baby Shrimp
Clams Casino
Crab Cakes with Stone Ground Mustard Sauce
Paella
Grilled Salmon Fillet with Saltimbocca Cream
Sauce
Sliced Pork Loin with Dried Fruit Relish
Parslied New Potatoes
Rice Pilaf
Chef Selection of Vegetable
Selection of Miniature Desserts per Table (3pieces
per person)
Complete Beverage Service*

COMFORT FOOD

\$40.00 per person

*Tossed Salad with Dressings
Cole Slaw
Mustard Potato Salad
Pasta Salad
Garlic Mashed Potatoes
Macaroni & Cheese
Corn Muffins and Rolls
Broccoli & Carrots
Buttered Corn
Baked Beans
Baked Chicken
Beef Bourguignonne
Beer-Battered Cod with Lemon & Tartar Sauce
Apple Pie
Pumpkin Pie
Triple Chocolate Cake
Complete Beverage Service*

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Desserts



Served Desserts..... \$5.50

Triple Chocolate Cake

Chocolate Lava Cake

Miniature Desserts (2.5 pieces per person)

New York Cheesecake with Fruit Topping

Amaretto Cheesecake

Fruit Pie with Whipped Cream

Pecan Pie

Tiramisu

Pumpkin Pie

Key Lime

Crème Brûlée

Carrot Cake

Apple Cobbler

Praline Cheesecake

Snickers Pie

Flourless Chocolate Cake

Ice Cream Station \$8.00

Served with vanilla and chocolate ice cream with assorted toppings, chocolate sauce, caramel and whipped cream. This is a manned station, and attendant fees apply.

Cookies and Brownies \$3.50

Grand Dessert Buffet \$15.95

Selections of Gourmet Cheesecakes, Tortes, Pies, Plans, Mini Pastries and Fresh Fruit and Cheese

Dessert Buffet \$10.95

Four varieties of the Chefs Selection of Cakes & Pies and Small Fresh Fruit Display

Chocolate Fountain Call for Price Quote

To include some of the following: Strawberries, Pineapple, Marshmallows, Pound Cake, Pretzel Rods, Angel Food Cake, Oreo Cookies, Graham Crackers, Mini Doughnuts