

## FULL SERVICE PLATED EVENTS

*Minimum order per entrée is 10*

*Pricing includes choice of soup of the day or garden salad, entree, choice of cheesecake, chocolate cake, carrot cake or apple pie and coffee service. Luncheon portions are 4 ounce entrees, dinner portions are 6 ounce entrees. All entrees are served with Chef's selection of starch and vegetable.*

### Club Caesar Salad

Crisp Romaine lettuce, herbed croutons, and aged Romano tossed in a traditional Caesare dressing. Please select from the following toppings: Sliced Flank Steak, Grilled Shrimp, Grilled Chicken, and Grilled Portobello Mushroom

**\$13.75 luncheon/dinner**

### Grilled Eggplant Steak

with Roasted Plum Tomatoes and Wilted Spinach

**\$15.00 luncheon/dinner**

### Stuffed Portobello Mushroom

with Sun-dried Tomatoes, Ricotta Cheese, and Fresh Spinach

**\$17.50 luncheon/dinner**

### Herbed Baked Chicken

Airline Breast of Chicken roasted and topped with Lemon Caper Beurre Blanc

**\$14.50 luncheon**  
**\$17.50 dinner**

### Chicken Roulade

Chicken Breast stuffed with Mushroom Duxell and topped with a demi glace

**\$16.50 luncheon**  
**\$22.25 dinner**

### Chicken Oscar

Grilled Breast of Chicken topped with Jumbo Lump Crabmeat, Asparagus, and Hollandaise Sauce

**\$17.50 luncheon**  
**\$21.75 dinner**

### Beef Wellington

with Bearnaise Sauce

**\$17.50 luncheon**  
**\$21.75 dinner**

### Spice Rubbed Whole Tenderloin of Beef

with Cognac-Black Pepper Essence

**\$18.75 luncheon**  
**\$25.00 dinner**

### Grilled Filet Mignon

with Mushroom demi glace

**\$21.75 luncheon**  
**\$27.75 dinner**

### Jumbo Lump Crab Cakes

Pan sauteed and served with Remoulade Sauce

**\$20.50 luncheon (1 crab cake)**  
**\$27.00 dinner (2 crab cakes)**

### Grilled Salmon Fillet

with Champagne Mustard Sauce

**\$15.00 luncheon**  
**\$22.50 dinner**

### Baked Flounder Imperial

**\$26.50 luncheon/dinner**

### Grilled Chicken & Crab Stuffed Shrimp Combination

with demi glace

**\$28.00 luncheon/dinner**

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## **ENTREE ACCOMPANIMENTS**

*Enhance your meal with one of these selections*

### **APPETIZERS**

#### **Club Seafood Bisque**

**\$4.25 cup**

**\$5.25 bowl**

#### **Sizzling Kennett Square Mushrooms**

A variety of local mushrooms sauteed with fresh herbs

**\$7.50 per person**

#### **Shrimp Cocktail**

Chilled and served with a zesty cocktail sauce

**\$9.00 per person**

### **SPECIALTY SALADS**

Traditional Caesar Salad

Endive with Fresh Raspberries, Blue Cheese Crumbles, and Raspberry Vinaigrette

Seasonal Specialty Salad

**\$2.75 per person**

### **DECADENT DESSERTS**

Black and White Cake

Seasonal Fruit Torte

Strawberry Shortcake

Chocolate Raspberry Torte

**\$2.75 per person**