

## ***Rehearsal Dinner Menus***

We are delighted to offer several selections for your rehearsal dinner. For either plated or buffet we offer selections to suit your taste while preparing for your big day.

We are able to accommodate from 25 guests to 110 and offer a private function room at no cost. Only a small \$100.00 bartender fee for an in room full bar.

### ***Celtic Buffet***

***Selection of 2 Entrees***                      ***\$27 per person***

***Selection of 3 Entrees***                      ***\$31 per person***

### ***Celtic Salad –***

*Mixed greens with raspberry walnut dressing*

### ***Entrées -***

*Tender filet of Chicken and Button Mushrooms in a Cream and White Wine Sauce*

*Traditional Irish Lamb Stew*

*Beef in Rich Guinness Broth*

*Seafood Medley in a Cream Sauce*

*Filet of Salmon with a Jameson Irish whiskey Jus*

*Served with Mashed Potatoes, Season Vegetables and Irish Brown Bread*

*Celtic Pie*

*Coffee, tea and decaffeinated coffee.*

*All food and beverage items incur a 20% banquet charge and 6% Maryland Sales Tax*

***All American Buffet***

*Selection of 2 Entrees*                      ***\$27 per person***

*Selection of 3 Entrees*                      ***\$31 per person***

***Caesar Salad***

***Entrées -***

*Maryland Crab Cakes (1 per person)*

*Cajun Chicken*

*Steak Satay*

*Meat Loaf*

*Beef or Vegetarian Chili*

*Fried Chicken*

*Beef Burger (make your own – 1 per person)*

*Chicken Kebobs*

*Teriyaki Salmon Filet*

*Served with sweet corn, mashed potatoes and corn bread*

*Coffee, tea and decaffeinated coffee*

*Selection of Cheesecakes*

***Finale Dinner Buffet***

**2 Entrees      \$38      (min 25 people or more)**

**3 Entrees      \$42      (min 40 people or more)**

***To Begin (chose one salad, this will be pre set on the tables):***

*Caesar Salad*

*Mixed greens with baby tomatoes and Red Wine and Walnut Vinaigrette*

*Baby Spinach Salad with Feta and Pine Nuts*

***Entrees:***

*Cajun Pork Tenderloin*

*Beef Bourguignon*

*Rockfish Imperial (add \$2)*

*Seafood Marinara*

*Roasted Vegetable Cannelloni with Parmesan Cream Sauce*

*Salmon Béarnaise*

*Prime Rib of Beef (add \$4)*

*Crab Cakes (1 per person)*

*Chicken in Mushroom, Cream White Wine Sauce*

*Seafood Gumbo*

*Eggplant Parmesan*

*Sliced Sirloin of Beef with whiskey Jus*

***Choose one Starch and one Vegetable***

*Garlic Mashed Potatoes, Roasted Red Potatoes, Wild Rice Pilaf, Angel Hair Pasta with Garlic Butter, Sweet Potato Mash*

*Stir fry Mixed Vegetables, Steamed Broccoli, Sautéed Zucchini Medley, Steamed Asparagus, Green Bean Almandine*

*Coffee, tea and decaffeinated coffee*

*Chef Dessert Selection*

***Plated Dinners:***

*(For groups of 25 and over )*

*Choose one of each course.*

*Maximum of 2 entrée's to be selected and final numbers of each due 10 working days prior to arrival. Dessert and coffee service are included.*

*Mozzarella and Tomato Salad*

*Baby Spinach with Feta Cheese and Toasted Pine Nuts*

*Caesar Salad*

<i>Honey Glazed Roast Pork with Apple Confit</i>	\$35
<i>Duo of Crab Cakes</i>	\$40
<i>Herb Crusted Rack of Lamb</i>	\$36
<i>Sliced Sirloin of Beef (medium) with Red Wine Reduction</i>	\$37
<i>Filet Mignon (medium) with Béarnaise Sauce</i>	\$40
<i>Salmon Filet and Shrimp in Cream White Wine Sauce</i>	\$36
<i>Rockfish Imperial</i>	\$38
<i>Chicken Stuffed with Spinach and Crab in a Cream Sauce</i>	\$37
<i>Prosciutto Wrapped Chicken Filet with Ricotta and Red Pepper Stuffing</i>	\$35

***Duo Dinner Plates:***

*An ideal alternative to buffet, offering each person a taste of 2 Entrees on one plate. Portion size is adjusted accordingly.*

<i>Cashel Blue Chicken and Jameson Salmon</i>	\$44
<i>Filet Mignon (medium) and Crab Cake</i>	\$49
<i>N.Y Strip Steak and Crab Cake</i>	\$47
<i>N.Y Strip Steak with Garlic Shrimp</i>	\$45
<i>Chicken with spinach in cream sauce with garlic Shrimp</i>	\$45
<i>Stuffed loin of pork and Filet of Salmon, Béarnaise Sauce</i>	\$45