



Appetizer:

Choice of Fresh Seasonal Fruit, Salad or Soup (see page 29)

Select a larger single portion or combination plate featuring two selections together (only one seafood item)

Maryland Crab Cake

Jumbo and colossal Maryland crab combined and baked to perfection.

Chicken Piccata

Our signature lemon herb and capers sauce cloaks a tender skinless, boneless breast that has been sautéed to perfection

Santa Fe Chicken

Grilled breast of chicken with a smoked ancho chile sauce on fire roasted bell peppers. Black beans & corn

Brisket A La Esther

Mama Resnick's famous brisket is roasted to juicy tenderness, sliced and topped with tomato-based sauce

Shrimp & Maryland Crab Cake

Our delicious Maryland Crab Cake recipe combined with Shrimp Lumps

Orange Glazed Chili Chicken

Oven glazed boneless chicken breast served with jasmine rice and broccoli florets

Rosemary Almond Chicken Breast

Almond, rosemary and lemon pepper crusted chicken breast served with a creamy Amaretto sauce

Fish Selections

*Mahi-Mahi or Salmon Filet with a choice of the following seasonings:
Blackened/Jerk - Herb Encrusted -
Honey Encrusted - Lemon Butter*

Breast of Hen

A boneless chicken breast stuffed with freshly made sage dressing roasted to a golden brown

Chicken Marsala

A skinless, boneless breast, delicately sautéed and finished in a rich Marsala wine sauce with mushrooms

Chicken Supreme

Roasted boneless chicken breast topped with a white wine Beurre Blanc sauce

Roast Sirloin of Beef

Tender Top Sirloin thinly sliced and served with a rich brown gravy

Complete Entrées served as listed and cannot be combined

Chicken and Biscuit

Grilled lemon herbed chicken breast placed with a scratch-made cheddar buttermilk biscuit, topped with a rich cream sauce and diced vegetables, served with mashed potatoes and broccoli florets

Cannelloni Pasta and Eggplant

~ Vegetarian Item ~

With ricotta, parmesan and spinach filling. Stewed tomatoes with green peas & basil pesto topped with shaved Parmigiano and fried basil leaves

Pollo Parmigiana

Boneless chicken breast, lightly dusted with Italian seasonings, baked and finished with mozzarella cheese and homemade tomato sauce

Vegan Polenta Cake

Mix of cornmeal, peppers and special seasonings, triangular cut and served with a Red Pepper Sauce

Tavern Style Pot Roast

Slow Roasted Tender Roast Beef topped with a natural Beef Gravy, served atop Horseradish Mashed Potatoes and Roasted Carrots & Onions

Vegetables (Choose One)

Asparagus
Broccoli
Brussel Sprouts
Collard Greens
Glazed Carrots
Green Beans
Vegetable Medley

Starches (Choose One)

Baked Potato
Baked Sweet Potato
Candied Sweet Yams
Garlic Mashed Potatoes
Roasted Potatoes
Stuffed Potato
Italian Macaroni & Cheese
Basmati Rice
Jollof Rice
Pilaf Rice

Beverage Service:

Coffee ~ Tea ~ Iced Tea

Desserts:

Private Events (Occasion Cake)

Wedding Cake / Bar/Bat Mitzvah / Quinceañera \$ _____

If you wish to add a served dessert with the Occasion Cake add \$1.00pp

All prices are subject to 24% Service Charge and 6% Sales Tax / 9% Liquor Tax

Commercial Events

*Choose from a Variety
See page 30*



Signature SIT DOWN DINNER

~ UPGRADED ENTRÉES ~

(At an additional cost – per person)

<i>Two (2) Crab Cakes</i>	<i>\$4.00</i>
<i>Chicken Oscar</i>	<i>\$4.00</i>
<i>Roast Prime Rib of Beef</i>	<i>\$6.00</i>
<i>Crab Imperial (8 oz.)</i>	<i>\$8.00</i>
<i>Filet Mignon (6 oz.) & Breast of Hen (6 oz.)</i>	<i>\$10.00</i>
<i>Filet Mignon (6 oz.) & Salmon (5 oz.)</i>	<i>\$12.00</i>
<i>Filet Mignon (8 oz.)</i>	<i>\$12.00</i>
<i>New York Strip Steak (Center Cut 14 oz.)</i>	<i>\$12.00</i>
<i>Filet Mignon (6 oz.) & Crab Cake</i>	<i>\$14.00</i>
<i>Filet Mignon (6 oz.) & 2 Jumbo Stuffed Shrimp</i>	<i>\$14.00</i>
<i>1 Lobster Tail & Crab Cake</i>	<i>\$16.00</i>
<i>Lobster Tail (5 oz.) & Filet Mignon (6 oz.)</i>	<i>\$20.00</i>

Decorator Package: 6 Green Plants & 4 Fresh Floral Arrangements per room used to enhance the ballroom \$_____

~ OPTIONS AVAILABLE ~

All costs are per person

<i>Champagne Bar or Toast</i>	<i>\$2.50</i>	<i>Cheese Displays</i>	<i>\$4.00</i>
<i>Bottled Water</i>	<i>\$2.50</i>	<i>Vegetables and Dip</i>	<i>\$4.00</i>
<i>Long Round 120" Tablecloths</i>	<i>\$2.50</i>	<i>Martin's Famous Dessert Table</i>	<i>\$4.00</i>
<i>Ice Cream Sundae Bar</i>	<i>\$3.00</i>	<i>Chocolate Fountain</i>	<i>\$4.50</i>
<i>Tier I Wine on Guest Tables</i>	<i>\$3.00</i>	<i>Fresh Fruit Display</i>	<i>\$5.00</i>
<i>Rolling Cordial Cart w/Bar</i>	<i>\$3.00</i>	<i>Deluxe Liquor (4 hours)</i>	<i>\$5.00</i>
<i>Candy Table</i>	<i>\$3.00</i>	<i>Continental Hors D'Oeuvres</i>	<i>\$5.00</i>
<i>Coffee Bar (minimum 100 people)</i>	<i>\$4.00</i>	<i>Platinum Liquor (4 hours)</i>	<i>\$6.50</i>
<i>Grilled Vegetable Display</i>	<i>\$4.00</i>	<i>Extra Staff (1 waitstaff per 2 tables)</i>	<i>\$175.00</i>
<i>Fresh Fruit Trays</i>	<i>\$4.00</i>		

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