

CORPORATE HOT LUNCHEON MENU

*All items served with rolls & butter,
your choice of starch & vegetable (unless specified*)
and dessert (see page #9) ~ coffee ~ tea ~ iced tea*

*You may choose to add an appetizer of **Fruit, Salad** or **Soup** for an additional \$3.00 pp (see page 9)*

~ SIT DOWN LUNCHEON MENU ~ Choice of One Entrée

Shrimp & Maryland Crab Cake
Our delicious Maryland Crab Cake recipe combined with Shrimp Lumps served with lettuce, tomato, coleslaw and french fries (Surcharge)

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

Savory Meatloaf
Choice Ground Beef blended with our House spice recipe, sliced thick and drizzled with Martin's rich tomato-based sauce, served alongside roasted potatoes and green beans

Brisket A La Esther
Mama Resnick's famous brisket is roasted to juicy tenderness, sliced and topped with her own tomato-based sauce

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

Tavern Style Pot Roast
Slow Roasted Tender Roast Beef topped with a natural Beef Gravy, served atop Horseradish Mashed Potatoes and surrounded with Carrots and Roasted Onions

Maryland Crab Cake Sandwich
Our delicious Maryland Lump Crab Cake served with lettuce, tomato, coleslaw and french fries (Surcharge)

Orange Glazed Chili Chicken
Oven glazed boneless chicken breast served with jasmine rice and broccoli florets

Chicken & 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

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

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

Maryland Crab Cake Platter

- One Crab Cake (Surcharge)
- Two Crab Cakes (Surcharge)

Served with One Starch & One Vegetable

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

Santa Fe Chicken
A real Southwestern flavor for this grilled breast of chicken with a smoked ancho chile sauce on fire roasted bell peppers. Black beans & corn with Spanish rice

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

Pollo Parmigiana
A plump boneless chicken breast, lightly dusted with Italian seasonings, baked and finished with mozzarella cheese and homemade tomato sauce

Fish Selections
Mahi-Mahi or Salmon Filet with choice of the following seasonings:

Blackened/Jerk | Herb Encrusted
Honey Encrusted | Lemon Butter

~ BUFFET MENU ~ Choice of Two Entrées

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|-----------------------------|---------------------------|-----------------------------|-------------------------|
| Breast of Hen | Crab Cakes (Surcharge) | Mahi-Mahi | Rosemary Almond Chicken |
| Brisket A La Esther | Fried Chicken | Meatballs | Santé Fe Chicken |
| Cannelloni Pasta & Eggplant | Herb Salmon | Orange Glazed Chili Chicken | Savory Meatloaf |
| Chicken Cacciatore | Homemade Baked Ziti | Penne Primavera | Seafood Creole |
| Chicken Marsala | Italian Sausage & Peppers | Pepper Steak | Seafood Newburg |
| Chicken Piccata | Jambalaya | Pollo Parmigiana | Shrimp Scampi |
| Chicken Scampi | Kielbasa & Sauerkraut | Pork BBQ Ribs | Tavern Style Pot Roast |
| Chicken Supreme | | Roast Sirloin of Beef | Vegan Polenta Cake |

Add an additional entrée for \$3.00 per person

Vegetables (Choose one)

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

Starches (Choose one)

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|------------------------|--------------|
| Baked Potato | Basmati Rice |
| Baked Sweet Potato | Jollof Rice |
| Candied Sweet Yams | Pilaf Rice |
| Garlic Mashed Potatoes | |
| Roasted Potatoes | |

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