
Plated Style

Lunch and Dinner prices are depending on entrée choices

All plated entrees include coffee, teas, and sodas
Selections include 1 soup or 1 salad, 3 entrees, and
2 desserts or mini desserts
Parties over 30 guests must pre-order

Soups: choose 1

*Signature Corn and Crabmeat Chowder *Soup of the Day

~OR~

Salads: choose 1

Maxwell Market

Mixed greens, red onions, cucumbers,
and tomatoes tossed in ranch dressing

BLT Salad

Iceberg lettuce, bacon, tomatoes,
and blue cheese crumbles
tossed in blue cheese dressing

Classic Caesar

Romaine lettuce, herb crusted croutons,
asiago and parmesan cheese

House Salad

Field greens, red onions, apples, carrots,
cucumbers, walnuts, and blue cheese
tossed in italian vinaigrette

Entrees: choose 3

Tortellini \$22.95

Mushrooms and peas
in a cream sauce

Lemon Chicken \$23.95

Japanese bread crumb crusted
with a lemon butter sauce

Tilapia \$25.95

Sauteed, with a lemon
caper butter sauce

Cajun Shrimp Pasta \$25.95

Blackened tiger shrimp,
andouille sausage, and linguini
in a roasted red pepper sauce

Blackened Salmon \$25.95

Blackened salmon with
sweet chili sauce

Yellow Fin Tuna Sashimi \$29.95

Sesame crusted with
soy, wasabi and ginger

Skirt Steak \$28.95

Marinated and topped
with crispy onion strings

Eggplant Parmesan \$22.95

Parmesan crusted eggplant with bow tie
pasta in a red sauce

Chicken Picatta \$23.95

Capers, spinach, and tomatoes
in white wine sauce

Whitefish \$25.95

Herb crusted
with a light lemon sauce

Stuffed Shrimp \$25.95

Crab cake filling
topped with remoulade

Atlantic Salmon \$25.95

Grilled salmon
with a light soy glaze

Crab Cakes \$26.95

Maryland style
with remoulade sauce

Filet Medallions \$28.95

Char-grilled
with veal demi glaze

** Alert your events coordinator of any food allergies **