



TORBERT DISTRICT

WILMINGTON, DELAWARE

BANQUET MENU



TORBERT ROOM

WILMINGTON, DELAWARE

MENU PACKAGES

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APPETIZER PLATTERS

VEGETABLE CRUDITÉ

seasonal vegetables, garlic-herb ranch dip & hummus

10-15P \$30 | 15-20P \$50

SEASONAL FRUIT PLATTER

whipped honey mascarpone & strawberry mousse

10-15P \$40 | 15-20P \$60

SHRIMP COCKTAIL

chilled 16/20 ct tiger shrimp with lemon & cocktail sauce

3 LB. \$85 | 5 LB. \$120

JUMBO LUMP BABY CRAB CAKES

cocktail & tartar sauce

25P MARKET PRICE

BUFFALO CHICKEN DIP WITH TORTILLA CHIPS

*fresh shredded chicken, cream cheese, buffalo sauce,
blue cheese & crisp tortilla chips*

15-20P \$75

SPINACH & ARTICHOKE DIP WITH TORTILLA CHIPS

baked with fontina cheese, sour cream & salsa

15-20P \$80

FAMOUS FIERY BUFFALO WINGS

homemade blue cheese dressing & celery

50 EACH \$90

ARTISANAL CHEESE & CHARCUTERIE BOARD

*domestic & imported cheeses, cured meats,
dried fruit, butter toffee pecans, crackers*

15-20P \$110

FRESH BRUSCHETTA WITH GARLIC TOAST

roma tomatoes, basil, red onion, olive oil

3LB 10-15P \$40 | 5LB 15-20P \$80

CHEESESTEAK SPRING ROLLS

spicy ketchup

30 PIECES \$75

COCKTAIL MEATBALLS IN MARINARA

50 EACH \$80 | 100 EACH \$150

SUSHI TRAY OPTIONS

Sushi Platters will not be available until 2:00 PM on Saturdays and Sundays.

TORBERT TRAY \$110

Serves up to (6) people

*One of each roll: Wilmington, Philly, Tropicana, Miami Heat,
Crunchy Yellowtail, California, Vegetable Tempura, New Orleans,
Tekka, Hairy Mexican*

MT. FUJI \$190

Serves up to (10) people

*6 pieces of sushi each: Tuna, Salmon, Eel, Whitefish, White Tuna, Yellowtail
12 pieces of Maki rolls each: Philly Roll & California Roll
6 pieces of Maki rolls each: Malay Roll, Crunchy Yellowtail Roll,
Miami Heat Roll, Spicy Tuna Roll*

NINJA \$140

Serves up to (4) people

*4 pieces of sushi each: Tuna, Salmon,
Whitefish, Shrimp, Eel, White Tuna, Yellowtail
12 pieces of Maki rolls each: Tekka Roll, California Roll*

TOKYO \$175

Serves up to (6) people

*6 pieces of sushi each: Tuna, Salmon, Shrimp, Eel, Yellowtail
12 pieces of Maki rolls each: Tekka Roll, California Roll, Wilmington Roll*

LET IT ROLL \$165

Serves up to (10) people

*12 pieces of Maki rolls: Philly, California Roll, Tekka roll
6 pieces of Maki roll: Spicy Tuna Roll, Wilmington Roll, Miami Heat,
Crunchy Yellowtail, Vegetable Tempura, Malay Roll
Specialty rolls: Firecracker Roll, Rainbow Roll, Hairy Mexican*

COCKTAIL MENU

TIER ONE | \$15 PER PERSON | 3 SELECTIONS

TIER TWO | \$17 PER PERSON | 4 SELECTIONS

TIER THREE | \$22 PER PERSON | 6 SELECTIONS

PASSED APPETIZERS

CHILLED SHRIMP SHOOTER *w/cocktail sauce*

TOMATO, BASIL, MOZZARELLA *w/aged balsamic*

BABY SEAFOOD CAKES *w/old bay remoulade*

SMOKED SALMON ON RYE CRISPS *w/lemon-dill aioli*

CHEESESTEAK EGG ROLLS
with spicy ketchup

BUFFALO CHICKEN SKEWERS
w/maytag blue cheese drizzle

SOY-GINGER BEEF TENDERLOIN & PINEAPPLE SKEWERS

SEARED BOURBON SHRIMP *w/thai chili glaze*

VEGETABLE SPRING ROLL *w/asian ponzu sauce*

AHI TUNA POKE *w/avocado relish on wonton crisps*

SHRIMP SPRING ROLLS *w/asian ponzu sauce*

MINI BLACKENED CHICKEN QUESADILLAS
w/chipotle aioli

FRENCH ONION GRILLED CHEESE BITES

SPICY PARMESAN CAULIFLOWER BITES
w/maytag blue cheese drizzle

COCKTAIL MEATBALLS *w/marinara*

PROSCIUTTO WRAPPED ASPARAGUS

**Pricing based on one hour*

DINNER PLATED #1

\$45 PER PERSON

APPETIZER

(please choose one)

FRESH BRUSCHETTA

with garlic toast

BUFFALO CHICKEN DIP

with fresh tortilla chips

CRISPY CALAMARI

with roasted garlic basil aioli & marinara

ROASTED GARLIC HUMMUS

with grilled naan & celery

SALAD

(please choose one)

CLASSIC CAESAR

shredded parmesan & seasoned croutons

HOUSE GREENS

*tomato, cucumber, red onion, carrot,
apple-balsamic vinaigrette*

HOMEMADE SIDES

(please choose two)

MASHED POTATOES | SEASONED FRIES | COLESLAW

GRILLED ASPARAGUS | SEASONAL VEGETABLES

ENTREES

(please choose two)

ROASTED BONE-IN CHICKEN

savory herb gravy & choice of two sides

GRILLED SCOTTISH SALMON

finished with a garlic-herb butter & choice of two sides

CHICKEN PARMESAN

*Breaded chicken breast with a parmesan crust,
finished with marinara sauce, grated parmesan &
mozzarella over fettuccine*

CAJUN SHRIMP ALFREDO

*sautéed shrimp, fresh garlic, red bell peppers, onions,
cajun alfredo sauce, broccoli, over fettuccine*

MARINATED GRILLED FLANK STEAK

roasted tomato, rosemary, jus

BLACKENED JUMBO SHRIMP

*two skewers, finished with pineapple salsa &
choice of two sides*

HONEY-PECAN CRUSTED ATLANTIC COD

Dijon cream sauce & choice of two sides

DESSERT

(please choose one)

KEY LIME PIE | CHOCOLATE REVENGE (GF)

GOLDEN FUDGE

DINNER PLATED #2

\$55 PER PERSON

APPETIZER

(please choose two)

FRESH BRUSCHETTA

with garlic toast

BUFFALO CHICKEN DIP

with fresh tortilla chips

BAKED BAVARIAN SOFT PRETZELS

with honey-dijon & cheddar cheese dipping sauce

CHICKEN TENDERS

with buffalo sauce or honey mustard

CRISPY CALAMARI

with roasted garlic basil aioli & marinara

SOUP OR SALAD

(please choose one)

HOMEMADE DAILY SOUP

CLASSIC CAESAR

shredded parmesan & seasoned croutons

HOUSE GREENS

*tomato, cucumber, red onion, carrot,
apple-balsamic vinaigrette*

HOMEMADE SIDES

MASHED POTATOES | SEASONED FRIES

COLESLAW | LOADED BAKED POTATO

GRILLED ASPARAGUS | SEASONAL VEGETABLES

DESSERT

(please choose one)

KEY LIME PIE | CHOCOLATE REVENGE (GF)

GOLDEN FUDGE | CARROT CAKE

ENTREES

(please choose three)

EASTERN SHORE SEAFOOD CAKES (2)

*blend of shrimp, crab, & scallops tossed with our
house imperial sauce, choice of two sides,
cocktail or tartar sauce*

ROASTED BONE-IN CHICKEN

savory herb gravy & choice of two sides

GRILLED SCOTTISH SALMON

topped with a garlic-herb butter & choice of two sides

CHICKEN OR EGGPLANT PARMESAN

*breaded chicken breast or crispy eggplant, topped
with marinara sauce served with fettuccine*

CAJUN SHRIMP ALFREDO

*sautéed shrimp, fresh garlic, red bell peppers, onions,
cajun alfredo sauce, broccoli, over fettuccine*

BLACKENED JUMBO SHRIMP

two skewers, choice of two sides, pineapple salsa

HONEY-PECAN CRUSTED ATLANTIC COD

Dijon cream sauce & choice of two sides

CHICKEN MARSALA

*Pan seared chicken, mushrooms,
marsala wine sauce, over fettuccine*

GRILLED 8OZ TOP SIRLOIN & GRILLED SHRIMP SKEWER

*topped with a garlic-herb butter & crispy onion strings,
cabernet demi-glaze & choice of two sides*

DINNER PLATED #3

\$65 PER PERSON

APPETIZER

(please choose two)

CRISPY CALAMARI

*with roasted garlic-basil aioli,
marinara, scallions*

BOURBON SHRIMP

thai chili glaze

BUFFALO CHICKEN DIP

with fresh tortilla chips

BAKED BAVARIAN SOFT PRETZELS

with honey-dijon & cheddar cheese dipping sauce

CHEESESTEAK SPRING ROLL

with spicy ketchup

SPINACH ARTICHOKE DIP

with fresh tortilla chips

CHICKEN TENDERS

with buffalo sauce or honey mustard

SOUP OR SALAD

(please choose one)

CRAB BISQUE OR HOMEMADE DAILY SOUP

CLASSIC CAESAR

shredded parmesan & seasoned croutons

HOUSE GREENS

*tomato, cucumber, red onion, carrot,
apple-balsamic vinaigrette*

CHOPPED

*romaine, iceberg, cucumber, tomato,
carrot, egg, corn, ranch dressing*

HOMEMADE SIDES

MASHED POTATOES | SEASONED FRIES

COLESLAW | LOADED BAKED POTATO

GRILLED ASPARAGUS | SEASONAL VEGETABLES

DESSERT

(please choose two)

KEY LIME PIE | CHOCOLATE REVENGE (GF)

CARROT CAKE | GOLDEN FUDGE

NY STYLE CHEESECAKE w/RASPBERRY PUREE

ENTREES

(please choose three)

CRAB CAKES

homemade tartar sauce & two sides

BRAISED BEEF SHORT RIBS

demi-glaze & choice of two sides

GRILLED SCOTTISH SALMON

*topped with a garlic-herb butter
and choice of two sides*

BROILED STUFFED ATLANTIC FLOUNDER w/SEAFOOD IMPERIAL

lobster sauce & choice of two sides

CAJUN SHRIMP ALFREDO

*sautéed shrimp, fresh garlic, red bell peppers, onions,
cajun alfredo sauce, broccoli, over fettuccine*

14 OZ. NY STRIP

cabernet demi glaze & two sides

BLACKENED JUMBO SHRIMP

Two skewers, pineapple salsa & choice of two sides

HONEY-PECAN CRUSTED ATLANTIC COD

Dijon cream sauce & choice of two sides

CHICKEN MARSALA

*pan seared chicken, mushrooms, marsala
wine sauce, over fettuccine*

GRILLED 8OZ TOP SIRLOIN & GRILLED SHRIMP SKEWER

*topped with a garlic-herb butter & crispy onion
strings, cabernet demi-glaze & choice of two sides*

HERB ROASTED PORK TENDERLOIN

choice of two sides & demi-glaze

DINNER BUFFET #1

\$50 PER PERSON

STATIONARY APPETIZERS

(please choose two)

ASSORTED SEASONAL FRUIT PLATTER

with whipped honey mascarpone & strawberry mousse

VEGETABLE CRUDITÉ

seasonal vegetables, garlic-herb ranch dip & hummus

BUFFALO CHICKEN DIP

with crisp tortilla chips

CRISPY CALAMARI

with roasted garlic-basil aioli, marinara, scallions

BRUSCHETTA

with fresh tomato, basil, garlic & olive oil, garlic toast

SOUP OR SALAD

(please choose one)

HOMEMADE DAILY SOUP

CLASSIC CAESAR

shredded parmesan & seasoned croutons

HOUSE GREENS

*tomato, cucumber, red onion, carrot,
apple-balsamic vinaigrette*

HOMEMADE SIDES

(please choose two)

MASHED POTATOES | SEASONED FRIES

COLESLAW | NEVA'S POTATOES

GRILLED ASPARAGUS | SEASONAL VEGETABLES

ENTREES

(please choose three)

GARLIC-DIJON ROASTED PORK LOIN

herb-mushroom gravy

EASTERN SHORE SEAFOOD CAKES

*blend of shrimp, crab, & scallops tossed with our
house imperial sauce, cocktail sauce*

PENNE BOLOGNESE

*our house made tomato-meat sauce
served over penne pasta*

LEMON-HERB ROASTED SALMON

fresh herbs, lemon, white wine cream sauce

CARAMELIZED SALMON

spiced brown sugar rub

CHICKEN MARSALA

pan seared chicken, mushrooms, marsala wine sauce

EGGPLANT PARMESAN

*crispy eggplant, topped with marinara sauce
served with fettuccine*

CHEESE TORTELLINI PRIMAVERA

fresh seasonal vegetables, creamy blush sauce

DESSERT

(please choose one)

KEY LIME PIE | DOUBLE CHOCOLATE CAKE

CHOCOLATE WALNUT PIE

DINNER BUFFET #2

\$60 PER PERSON

STATIONARY APPETIZERS

(please choose three)

ASSORTED SEASONAL FRUIT PLATTER

with whipped honey mascarpone & strawberry mousse

VEGETABLE CRUDITÉ

seasonal vegetables, garlic-herb ranch dip & hummus

CHEESE STEAK SPRING ROLLS

with spicy ketchup

BUFFALO CHICKEN DIP

with crisp tortilla chips

ARTISANAL CHEESE DISPLAY

*with domestic & imported cheese,
accoutrements & crisps*

HAND BREADED CHICKEN TENDERS

with honey mustard or buffalo sauce

BRUSCHETTA

*with fresh tomato, basil, garlic,
& olive oil, served on garlic toast*

SOUP OR SALAD

(please choose one)

HOMEMADE DAILY SOUP

CLASSIC CAESAR

shredded parmesan & seasoned croutons

HOUSE GREENS

*tomato, cucumber, red onion, carrot,
apple-balsamic vinaigrette*

CHOPPED

*romaine, iceberg, cucumber, tomato,
carrot, egg, corn, ranch dressing*

HOMEMADE SIDES

(please choose three)

MASHED POTATOES | SEASONED FRIES

COLESLAW | NEVA'S POTATOES

GRILLED ASPARAGUS | SEASONAL VEGETABLES

ENTREES

(please choose three)

GARLIC-DIJON ROASTED PORK LOIN

herb-mushroom gravy

EASTERN SHORE SEAFOOD CAKES

*blend of shrimp, crab, & scallops tossed with our
house imperial sauce, cocktail sauce*

MARINATED GRILLED FLANK STEAK

roasted tomato rosemary jus

CAJUN SHRIMP ALFREDO

*sautéed shrimp, fresh garlic, red bell peppers, onions,
cajun alfredo sauce, broccoli, over fettuccine*

HONEY-PECAN CRUSTED ATLANTIC COD

Dijon cream sauce

TORTELLINI PRIMAVERA

*three cheese tortellini, seasonal vegetables,
tomato-parmesan cream*

LEMON-HERB ROASTED SALMON

fresh herbs, lemon, white wine cream sauce

CHICKEN MARSALA

pan seared chicken, mushrooms, marsala wine sauce

SLOW ROASTED GARLIC-HERB CRUSTED SIRLOIN

cabernet demi-glace

SAUTÉED SHRIMP SCAMPI

*roasted garlic, lemon, parsley,
white wine butter sauce*

DESSERT

(please choose two)

KEY LIME PIE | DOUBLE CHOCOLATE CAKE

CHOCOLATE WALNUT PIE | GOLDEN FUDGE CAKE

PECAN APPLE COBBLER WITH VANILLA ICE CREAM

DINNER BUFFET #3

\$70 PER PERSON

STATIONARY APPETIZERS

(please choose four)

ASSORTED SEASONAL FRUIT PLATTER

with whipped honey mascarpone & strawberry mousse

VEGETABLE CRUDITÉ

seasonal vegetables, garlic-herb ranch dip & hummus

CHEESE STEAK SPRING ROLLS

with spicy ketchup

BUFFALO CHICKEN DIP

with crisp tortilla chips

ARTISANAL CHEESE DISPLAY

with domestic & imported cheese, accoutrements & crisps

HAND BREADED CHICKEN TENDERS

with honey mustard or buffalo sauce

BRUSCHETTA

with fresh tomato, basil, garlic & olive oil, garlic toast

SHRIMP COCKTAIL

with chilled 2 1/25 shrimp, lemon, cocktail sauce

BLACKENED SHRIMP QUESADILLA

with pico de gallo, sour cream

CRISPY CALAMARI

with marinara, roasted garlic-basil aioli

SOUP OR SALAD

(please choose two)

HOMEMADE DAILY SOUP

CLASSIC CAESAR

shredded parmesan & seasoned croutons

HOUSE GREENS

tomato, cucumber, red onion, carrot, apple-balsamic vinaigrette

CHOPPED

romaine, iceberg, cucumber, tomato, carrot, egg, corn, ranch dressing

HOMEMADE SIDES

(please choose four)

MASHED POTATOES | SEASONED FRIES

COLESLAW | NEVA'S POTATOES

GRILLED ASPARAGUS | SEASONAL VEGETABLES

ENTREES

(please choose three)

BRAISED SHORT RIBS

Demi-Glace

JUMBO LUMP CRAB CAKES

jumbo lump crab meat, house imperial sauce

MARINATED GRILLED FLANK STEAK

roasted tomato rosemary jus

CAJUN SHRIMP ALFREDO

sautéed shrimp, fresh garlic, red bell peppers, onions, cajun alfredo sauce, broccoli, over fettuccine

HONEY-PECAN CRUSTED ATLANTIC COD

Dijon cream sauce

GARLIC-DIJON ROASTED PORK LOIN

herb-mushroom gravy

TORTELLINI PRIMAVERA

three cheese tortellini, seasonal vegetables, tomato-parmesan cream

LEMON-HERB ROASTED SALMON

fresh herbs, lemon, white wine cream sauce

CHICKEN MARSALA

pan seared chicken, mushrooms, marsala wine sauce

SAUTÉED SHRIMP SCAMPI

roasted garlic, lemon, parsley, white wine butter sauce

SLOW ROASTED GARLIC-HERB CRUSTED SIRLOIN

finished with a cabernet demi-glace

DESSERT

(please choose two)

KEY LIME PIE | DOUBLE CHOCOLATE CAKE

CHOCOLATE WALNUT PIE | GOLDEN FUDGE CAKE

PECAN APPLE COBBLER WITH VANILLA ICE CREAM

CHEESECAKE WITH FRESH STRAWBERRIES

DINNER BUFFET

ADD-ONS

CARVING STATION

BRINED OVEN ROASTED TURKEY BREAST

house made gravy

25 to 30 People | \$125

HONEY GLAZED SPIRAL HAM

fresh dinner rolls, Dijon & grain mustard

25 to 30 People | \$150

SLOW ROASTED PRIME RIB

au jus & horseradish sauce

25 to 30 People | \$375

**All chef attended stations are subject to a \$200 fee.*

PLATED LUNCH #1

\$28 PER PERSON

SANDWICHES

(Choice of two)

CAROLINA STYLE BBQ PULLED PORK

coleslaw, served on a toasted brioche bun

GRILLED CHICKEN

*melted cheddar cheese, applewood smoked bacon,
served on a toasted brioche bun
with lettuce, tomato & red onion*

OVEN ROASTED TURKEY CLUB

*lettuce, tomato, applewood smoked bacon, roasted
turkey breast, mayo, served on toasted country white*

GRILLED CHICKEN CAESAR WRAP

*grilled chicken, romaine, caesar dressing, parmesan
cheese, served in a flour tortilla*

ALE HOUSE SALAD WITH CHICKEN

*choice of our house or caesar salad topped with
grilled chicken or blackened chicken*

CRISPY CHICKEN BACON RANCH

*fried chicken breast, applewood smoked bacon,
ranch dressing, pickles, lettuce, tomato & red onion,
served on a toasted brioche bun*

HOMEMADE SIDES

(please choose two)

SEASONED FRIES | FRESH COOKED POTATO CHIPS

COLESLAW | MEDITERRANEAN PASTA SALAD

SEASONAL VEGETABLE | SWEET POTATO FRIES

CUCUMBER-TOMATO SALAD

DESSERT

FRESH BAKED COOKIES OR BROWNIES

ADD ON CUP OF SOUP

HOMEMADE DAILY SOUP \$7

ADD ON SMALL SALAD

CLASSIC CAESAR \$6

shredded parmesan & seasoned croutons

HOUSE GREENS \$6

*tomato, cucumber, red onion, carrot,
apple-balsamic vinaigrette*

PLATED LUNCH #2

\$32 PER PERSON

ENTREES

(Choice of two)

JUMBO LUMP MARYLAND STYLE CRAB CAKE (1)

*our signature crab cake, seasonal vegetables,
mashed potatoes, tartar or cocktail sauce*

FISH & CHIPS

*beer battered North Atlantic cod served
with tartar sauce, seasoned fries & coleslaw*

FRIED GULF SHRIMP

*dipped in buttermilk & dusted in seasoned flour,
cocktail sauce, seasoned fries & coleslaw*

TOPPED ALE HOUSE SALAD

*choice of our house or caesar salad
topped with grilled salmon, shrimp or chicken*

FISH, SHRIMP, OR CHICKEN TACOS

*available blackened or fried, topped with
pico de gallo, cabbage slaw, cilantro,
queso fresco, Spanish rice & beans & baja sauce,*

CHICKEN PARMESAN

*breaded chicken breast with a parmesan crust,
marinara sauce, grated parmesan
& mozzarella over fettuccine*

PENNE PRIMAVERA

*sautéed seaspned vegetables, garlic,
fresh basil, light blush sauce, penne pasta*

CAJUN SHRIMP ALFREDO

*sautéed shrimp, fresh garlic, red bell peppers, onions,
cajun alfredo sauce, broccoli, over fettuccine*

DESSERT

FRESH BAKED COOKIES OR BROWNIES

ADD ON CUP OF SOUP

HOMEMADE DAILY SOUP \$7

ADD ON SMALL SALAD

CLASSIC CAESAR \$6

shredded parmesan & seasoned croutons

HOUSE GREENS \$6

*tomato, cucumber, red onion, carrot,
apple-balsamic vinaigrette*

PLATED LUNCH #3

\$36 PER PERSON

TABLE SHARE OR STATIONARY APPETIZER

(please choose one)

CRISPY CALAMARI

with marinara & roasted garlic-basil aioli

FRESH BRUSCHETTA

with garlic toast

BUFFALO CHICKEN DIP

with fresh tortilla chips

ENTRÉES

(please choose three)

JUMBO LUMP MARYLAND STYLE CRAB CAKE (1)

Our signature crab cake, seasonal vegetables,
mashed potatoes, tartar or cocktail sauce

FISH & CHIPS

beer battered North Atlantic Cod served with tartar
sauce, seasoned fries & coleslaw

FRIED GULF SHRIMP PLATTER

dipped in buttermilk & dusted in seasoned flour,
cocktail sauce, seasoned fries & coleslaw

TOPPED ALE HOUSE SALAD

choice of our house or caesar salad topped with
grilled salmon, shrimp, or chicken

GRILLED SCOTTISH SALMON

topped with a garlic-herb butter, seasonal
vegetables and mashed potatoes

FISH, SHRIMP, OR CHICKEN TACOS

available blackened or fried, topped with pico de
gallo, cabbage blend, cilantro, queso fresco &
baja sauce, Spanish rice & beans

CHICKEN MARSALA

pan seared chicken, mushrooms,
marsala wine sauce, over fettuccine

CHICKEN PARMESAN

Breaded chicken breast with a parmesan crust,
marinara sauce, grated parmesan
& mozzarella over fettuccine

CAJUN SHRIMP ALFREDO

sautéed shrimp, fresh garlic, red bell peppers, onions,
cajun alfredo sauce, broccoli, over fettuccine

HONEY-PECAN CRUSTED ATLANTIC COD

mashed potatoes & seasonal vegetables,
Dijon cream sauce

DESSERT

(please choose one)

KEY LIME PIE | DOUBLE CHOCOLATE CAKE | PEANUT BUTTER PIE

ADD ON CUP OF SOUP

HOMEMADE DAILY SOUP \$7

ADD ON SMALL SALAD

CLASSIC CAESAR \$6

shredded parmesan & seasoned croutons

HOUSE GREENS \$6

tomato, cucumber, red onion, carrot,
apple-balsamic vinaigrette

BUFFET LUNCH #1

\$35 PER PERSON

ENTRÉES

(please choose two)

EASTERN SHORE SEAFOOD CAKES

blend of shrimp, crab, & scallops tossed with our house imperial sauce, cocktail sauce

PENNE BOLOGNESE

our house made tomato-meat sauce over penne pasta

LEMON-HERB ROASTED SALMON

fresh herbs, lemon, white wine cream sauce

CHICKEN MARSALA

pan seared chicken, mushrooms, marsala wine sauce

EGGPLANT PARMESAN

crispy eggplant, topped with marinara sauce served with fettuccine

SLOW ROASTED GARLIC-HERB CRUSTED SIRLOIN

cabernet demi-glace

OVEN ROASTED TURKEY BREAST

house made gravy

HONEY GLAZED SPIRAL HAM

Dijon & grain mustard

SIDES

(please choose two)

MASHED POTATOES | SEASONED FRIES | COLESLAW

NEVA'S POTATOES | GRILLED ASPARAGUS | SEASONAL VEGETABLES

DESSERT

(Please choose one)

FRESH BAKED COOKIES | CHOCOLATE BROWNIES

KEY LIME PIE | SEASONAL CAKES

BUFFET LUNCH #2

\$40 PER PERSON

SOUP OR SALAD

(please choose one)

HOMEMADE DAILY SOUP

CLASSIC CAESAR

shredded parmesan & seasoned croutons

HOUSE GREENS

*tomato, cucumber, red onion, carrot,
apple-balsamic vinaigrette*

SIDES

(please choose two)

MASHED POTATOES | SEASONED FRIES

COLESLAW | NEVA'S POTATOES

GRILLED ASPARAGUS | SEASONAL VEGETABLES

DESSERT

(Please choose one)

FRESH BAKED COOKIES | CHOCOLATE BROWNIES

KEY LIME PIE | SEASONAL CAKES

ENTRÉES

(please choose three)

GARLIC-DIJON ROASTED PORK LOIN

herb-mushroom gravy

EASTERN SHORE SEAFOOD CAKES

*blend of shrimp, crab & scallops
tossed with our house imperial sauce,
cocktail sauce*

MARINATED GRILLED FLANK STEAK

roasted tomato rosemary jus

CAJUN SHRIMP ALFREDO

*sautéed shrimp, fresh garlic, red bell peppers, onions,
cajun alfredo sauce, broccoli, over fettuccine*

PENNE BOLOGNESE

*our house made tomato-meat
sauce over penne pasta*

HONEY-PECAN CRUSTED ATLANTIC COD

Dijon cream sauce

TORTELLINI PRIMAVERA

*three cheese tortellini,
seasonal vegetables, tomato-parmesan cream*

LEMON-HERB ROASTED SALMON

fresh herbs, lemon, white wine cream sauce

CHICKEN MARSALA

pan seared chicken, mushrooms, marsala wine sauce

SAUTÉED SHRIMP SCAMPI

*roasted garlic, lemon, parsley, finished with a
white wine butter sauce*

EGGPLANT PARMESAN

*crispy eggplant, topped with marinara sauce
served with fettuccine*

OVEN ROASTED TURKEY BREAST

house made gravy

HONEY GLAZED SPIRAL HAM

Dijon & grain mustard