

**~ DINNER SERVICE ~**

**Appetizer:**

Choose One (1)

Additional Items see Appetizer Section

Fresh Seasonal Fruit – Beautifully fresh cut fruits of the season

Or

Sunshine Salad

Fresh greens, seasonal fresh berries topped with toasted pine nuts & blue cheese crumbles drizzled with a dressing

Classic Caesar Salad

Crisp romaine lettuce with our homemade Caesar dressing and topped with freshly made seasoned croutons

House Salad

A bountiful selection of fresh vegetables served with creamy Pepper Parmesan & French dressing or the dressings of your choice

Or

Soup Selection: Maryland Crab – Minestrone

Chicken & Corn Chowder – Cream of Broccoli – French Onion

**Entrée:**

Suggested Menu Only

Additional Items see Page #1A

Combination Entrée

- Crab Cake\* & Breast of Hen with Dressing
- Herb Salmon & Breast of Hen with Dressing
- Roast Prime Rib of Beef (English Cut) & Breast of Hen with Dressing

Single Entrée

- Chicken Oscar
- Herb Salmon
- Roast Prime Rib of Beef (Queen Cut)
- 12 oz. Breast of Hen with Dressing

**Suggested Vegetables & Starch only**

Green Beans & Carrots and Roasted Red Potatoes  
Or Your Choice of Vegetables & Starch

See Page #1A

**Beverage Service:**

Coffee ~ Decaf Coffee ~ Tea ~ Decaf Tea ~ Iced Tea

**Special Occasion Cake:**

Wedding Cake – Birthday – Bar/Bat Mitzvah – Quinceañera \$ \_\_\_\_\_  
Include a served dessert with the Occasion Cake for \$1.00pp See Dessert Section

**~ UPGRADED ENTRÉES ~**

(At a slight additional cost)

**\$2.00 Selections**

Two (2) Crab Cakes\*  
Crab Cake\* & Strip Loin of Beef (8 oz.)  
Filet Mignon (6 oz.) & Breast of Hen (6 oz.)

Crab Imperial (8 oz.)  
Roast Prime Rib of Beef (King Cut)  
Crab Cake\* & Prime Rib of Beef (English Cut)

**\$4.50 Selections**

Filet Mignon (9 oz.)  
Tenderloin & Seafood Brochettes (2)  
Filet Mignon (6 oz.) & Salmon (5 oz.)

**\$5.50 Selections**

Filet Mignon (6 oz.) & Crab Cake\*  
New York Strip Steak (Center cut 14 oz.)  
Filet Mignon (6 oz.) & 2 Jumbo Stuffed Shrimp

\* All our crab cakes are 4 oz. made with 50% lump crabmeat & 50% jumbo lump crabmeat. For 100% jumbo lump add \$1.00pp. For 6 oz. 100% jumbo lump crab meat add \$4.50pp

**Other Selections**

Filet (6 oz.) with 3 Jumbo Stuffed Shrimp \$ 7.00  
1 Lobster Tail & Crab Cake\* \$ 9.50  
Veal Chop (12 oz.) – Center Cut \$11.00  
Lobster Tail (5 oz.) & Filet Mignon (6 oz.) \$13.00  
Two 5 oz. Lobster Tails \$18.00

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Below are larger single Entrées that can be substituted at no additional cost from page #1

All Entrees (in this column) may be substituted with a smaller portion paired with a crab cake

**BRISKET A LA ESTHER**

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

**CHICKEN BIGARADE**

A tender chicken breast bathed in our piquant marinade, gently baked and laced with zesty orange glaze

**CHICKEN MIRIAM**

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

**CHICKEN MARSALA**

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

**CHICKEN SUPREME**

Roasted boneless chicken breast topped with a white wine beurre blanc sauce

**CHICKEN WAYNE**

A plump, slowly roasted half chicken, delectably seasoned in its natural juices

**FISH A LA MARTIN'S**

Orange Roughy Filet is delectably herb-seasoned, baked to flaky tenderness and finished with a splash of lemon juice and sherry

**POLLO PARMIGIANA**

A plump chicken breast, skinned, boned and lightly dusted with Italian seasonings, baked and finished with mozzarella cheese and homemade tomato sauce

**ROASTED MARYLAND TURKEY**

A traditional favorite. Tender roasted breast and thigh meat served with homemade dressing, gravy and cranberry sauce

**SAGE STUFFED PORK CHOPS**

Thick, succulent center cut chop stuffed with sage dressing then baked to sizzling perfection and served with hot scalloped apples

**ROAST SIRLOIN OF BEEF**

Tender slices of roast top round, served with a traditional beef and mushroom gravy.

**~ ADDITIONAL VEGETABLES and STARCHES ~**

Any item below can be substituted at no additional cost from Page #1

- |                |                 |                           |              |
|----------------|-----------------|---------------------------|--------------|
| Broccoli       | Cauliflower     | Rissole Potatoes          | Wild Rice    |
| Asparagus      | Brussel Sprouts | Garlic Mashed Potatoes    | Pilaf Rice   |
| Green Beans    | Baked Potato    | Candied Sweet Yams        | Jollof Rice  |
| Glazed Carrots | Stuffed Potato  | Italian Macaroni & Cheese | Basmati Rice |

**Decorator Package:** 6 Green Plants & 2 Fresh Floral Arrangements per room used to enhance the ballroom. \$ \_\_\_\_\_

**~ BEVERAGE SERVICE \* (unlimited) ~**

- House Brands of Liquors, Wine, Beer, Cordials and Assorted Soft Drinks
- Frozen Drinks:** Daiquiris • Pina Coladas • Orangesicles and many more
- Orange • Grapefruit • Tomato • Cranberry • Pineapple Juices
- ~ Premium Brands add \$.50 per hour / Deluxe Brands add \$.60 per hour ~

	<i>Open Bar *</i>	Beer – Wine – Soda	Soft Drinks
1 <sup>st</sup> Hour			
2 <sup>nd</sup> Hour			
3 <sup>rd</sup> Hour			
4 <sup>th</sup> Hour			
5 <sup>th</sup> Hour			

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**~ HOT HORS D'OEUVRES ~**

*(Unlimited for first hour)*

**Suggested Menu Only**

Choose Six (6)

Beef Hibachi Skewers • Egg Rolls  
 Chicken Marsala • Vegetable Quesadillas  
 Shrimp Provencale • Franks in a Blanket

Any item below can be substituted at no additional cost

**Chicken Items**

Buffalo Wings  
 Sesame Chicken  
 Chicken Scampi  
 Chicken Miriam  
 Marquis Chicken  
 Duck Spring Roll  
 Coconut Chicken  
 Oahu Chicken Pinwheel  
 Chicken Hibachi Skewers  
 Chicken Kabob with Pineapple

**Potato Items**

Potato Skins  
 Potato Knish  
 Potato Pancakes  
 Loaded Potato Skins

**Vegetable Items**

Spanakopitas  
 Broccoli Quiche  
 Vegetable Spring Rolls  
 Asparagus with Asiago  
 Antipasto Skewers (cold)  
 Feta Cheese & Sundried  
 Tomato in Phyllo  
 Spinach and Artichoke Tart  
 Spinach & Goat Cheese Mini Pizza

**Meat Items**

Meatballs  
 Italian Sausage  
 Mini Beef Wellington  
 Sirloin & Gorgonzola Brochette  
 Andouille Sausage & Shrimp Skewer

**Seafood Items**

Fried Shrimp  
 Clams Casino  
 Fried Scallops  
 Shrimp Scampi  
 Shrimp Stuffers  
 Fried Calamari  
 Padded Oysters  
 Scallops in Wine  
 Lobster Cobbler  
 Oysters Rockefeller  
 Malibu Coconut Shrimp

**Meat Items**

Meat Knish  
 Beef Kakobs  
 Veal Saltimboca

**~ SPECIAL OPTIONS ~**

A1	Candelabra	\$2.00	C30	Premium Liquor (4 hours)	\$3.50
A2	Long Round 120" Tablecloths	\$2.00	C31	Fresh Fruit Trays	\$3.50
A3	Champagne Bar or Toast	\$2.00	C32	Cheese Displays	\$3.50
A4	Napkin Change	\$2.00	C33	Vegetables and Dip	\$3.50
A5	Gourmet Bread Service	\$2.00	C34	<b>Martin's Famous Dessert Table</b>	<b>\$3.50</b>
A6	Bottled Water	\$2.00	C35	<b>Chocolate Fountain</b>	<b>\$3.50</b>
			C36	Grilled Vegetable Display	\$3.50
B10	Tier I Wine on Guest Tables	\$3.00			
B11	Ice Cream Pub Bar	\$3.00	D40	Extra Staff (1 waitstaff per 2 tables)	\$4.00
B12	Rolling Cordial Cart	\$3.00			
B13	Ice Cream Sundae Bar	\$3.00	E50	<b>Fresh Fruit Display</b>	<b>\$4.50</b>
B14	<b>Coffee Bar</b> Available only at West Crosswinds Valley Mansion	<b>\$3.00</b>	E51	<b>Deluxe Liquor (4 hours)</b>	<b>\$4.50</b>
			E52	Frozen Drinks (non alcoholic)	\$4.50
			F60	Continental Hors D'Oeuvres	\$5.50

Ice Carvings : \$300.00 (per piece)

Music: DJ - 4 hours \$425.00 / 1/2 hour ceremony \$125.00

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