

# Family Style Meals

\$38 per Guest

**INCLUDE A SALAD, TWO ENTREES, CHOICE OF STARCH, VEGETABLE, DINNER ROLLS AND BUTTER**

**CHOOSE YOUR ENTREE SELECTIONS FROM ANY OF OUR FAMILY STYLE OR "CREATE YOUR OWN BUFFET" MENUS!**



## SEAFOOD

### *Atlantic Salmon*

Choose from one of our delicious oven baked options!

- ~ Seasoned w/ lemon & herbs, topped w/ a White Wine Dill Cream Sauce
- ~ Glazed w/ our own "Teriyaki style" Maple Soy or Blackberry Ginger
- ~ Served over Capellini pasta tossed in lemon, garlic, roasted red peppers & spinach

*Lemon Cilantro Mahi Mahi* - Broiled w/ Butter, White Wine, Lemon & Cilantro

*Blackened Mahi Mahi* - Seared w/ Cajun spices, topped w/ a sweet Mango Salsa

*Jamaican style Tilapia* - - Oven Baked Tilapia, seasoned w/ Caribbean spices and fresh Pineapple Pico De Gallo

*Parmesan Crusted Tilapia* - - Baked Tilapia w/ Parmesan Cheese & Sautéed Sweet Shallots

### *"Skewered Shrimp Creations"*

Served over your choice of Pastas, Vegetable Wild Rice, Jasmine Rice or Fried Rice.

Try any one of our Marinated & Flame Grilled selections!

Caribbean Jerk Rub ~ Spicy Garlic w/ Sriracha & Honey ~ Scampi ~ Tequila Lime Cilantro

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## PORK

*"Toast to Tidewater" Feature*

*Mushroom & Blue Cheese Stuffed*

*Chops*\* boneless cuts, oven baked with a delightful mixture of walnut, mushroom, green onion, blue cheese and butter

*Cider Glazed Loin*

Sliced center cut loin topped w / an Apple Cider Reduction

*Pepper & Thyme Crusted Medallions*

Oven roasted Smithfield Tenderloin



## FRESH CHICKEN



*Tuscan* – Grilled and topped w/ sautéed Spinach, Mushrooms, Red Onions, & Bell Peppers in an aged Provolone & Parmesan sauce

*Sesame Ginger* – Lightly fried & tossed in a sweet Sesame Ginger Sauce, topped w/ Grilled Pineapple

*Forest Mushroom* – Oven roasted, topped w/ a Portobello Mushroom Demi Glace

*Citrus Caper* – – Breaded & Pan Seared in a buttery Lemon, Caper, White Wine sauce

*Chicken Roma* – Panko coated, topped w/ Baby Spinach, Roma Tomato, and a creamy Parmesan sauce

## HAND CUT BEEF

*"Toast to Tidewater" Feature*

*Surry Brisket with Chive Sauce*\* Pan seared brisket slow cooked with Surry sausage and topped with a shallot & chive cream sauce

*Marinated Flank Steak*\* Seasoned & Grilled w/ our own "Steak House" Marinade

*Herb Crusted Beef Medallions*\* Always tender, topped w/ sautéed Mushrooms & Red Onions & a light Demi Glace

*Whiskey Peppercorn Sirloin*\* – Slow roasted Top Round Sirloin, sliced, served w/ a light, Whiskey Peppercorn Au Jus



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# VEGETARIAN



## *Eggplant Stack*

Golden Fried Eggplant Layered with Mozzarella, Provolone Cheese and Slow Roasted Marinara. Served with herb buttered Angel Hair Pasta

## *Fire Roasted Vegetarian Lasagna*

Layers of Flame Grilled Seasoned Vegetables and Rich Ricotta Cheese in a Slow Roasted Basil Tomato Sauce and Topped with Melted Mozzarella, Parmesan, and Blended Monterey Jack & Cheddar Cheeses

## *Grilled Portabella*

Marinated Portabella Mushroom Over Wheat Penne Pasta Tossed in Basil Avocado Sauce with Roasted Vegetables

## *Italian Primavera*

Tomatoes, carrots, onion, zucchini, yellow squash, green bell pepper, red bell pepper, garlic, and Italian herbs tossed in olive oil with Bow Tie Pasta & Parmesan



Garlic Mashers

“Ranch Style” Red Potatoes

Rosemary Roasted Fingerling Potatoes

Baked Potato

Redskin Potato Salad

Seasoned Rice Pilaf

Vegetable Wild Rice

Caribbean Fried Rice

Lemon Grass & Ginger Rice Pilaf

Cilantro Lime Rice

“Homemade” Mac and Cheese w/  
Smoked Gouda, Mild Cheddar,  
and Provolone

Pimento Mac & Cheese

Italian Bow Tie Pasta Salad

“Country style” Green Beans

Pan fried Brussel Sprouts

~ tossed in Goat Cheese w/ Balsamic  
Glaze

Oven Roasted Asparagus

Stir Fry Vegetables

Seasonal Vegetable Medley

Rustic Root Vegetable Medley

“Tuscan Style” Roasted Carrots

Mediterranean Veracruz  
Succotash

Maque Choux (Corn & Peppers  
w/ bacon)

Mexican Street Corn

Brown Sugar Baked Beans

Sweet Yams

Sautéed Green Beans

Sesame Sugar Snap Peas

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