Entrée Selections and Savory Sides Dishes

Entrée Plates include 2 side dishes, bread, beverage, and quality disposables. Prices subject to change

Poultry	Lunch	Dinner
Chicken Parmesan- lightly breaded baked, topped with cheese and served with marinara sauce	6.95	8.95
Pecan Crusted Breast of Chicken- with maple dijon sauce	6.95	8.95
Orange Ginger Glazed Chicken- tender chicken pieces served with peppers, onions, and pineapples	6.95	8.95
Lemon Chicken Picatta in a light caper and white wine sauce	7.95	9.95
Oven Roasted Turkey Breast with cranberry glaze	6.95	8.95
Florentine Chicken Breast — topped with fresh spinach & sundried tomato cream sauce	7.95	9.95
Chicken Marsala with savory mushroom demi-glace	7.95	9.95
Chicken Breast Cordon Blue with creamy dijon sauce	7.95	9.95
Baked Chicken- prepared with your choice of Italian herb seasoning or savory BBQ sauce	6.95	8.95
Beef		
Roasted Prime Rib — slow cooked and served with creamy horseradish sauce	10.95	14.95
Garlic Pepper Encrusted Top Sirloin with au jus	7.95	10.95
Old Fashioned Pot Roast with seasoned vegetables	8.95	10.95
Burgundy Beef — tender tips in a savory red wine sauce	9.95	12.95
BBQ Bacon Meatloaf Minis- tasty twist on a traditional favorite	7.95	10.95
Pork		
Baked Virginia Ham with mustard brown sugar glaze served with sweet corn bread	7.95	9.95
Rosemary Garlic Pork Loin served with apple raisin stuffing on the side	8.95	10.95
Medallions of Pork with caramelized onions and maple balsamic sauce	9.95	12.95
Carolina Style Pulled Pork with assorted barbeque sauces and sliced rolls	7.95	9.95

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Seafood	Lunch	Dinner
Chesapeake Bay Lump Crab Cakes- broiled and served with Old Bay tartar sauce	11.95	15.95
Creole Brown Sugar Glazed Salmon Filet	10.95	14.95
Crab Imperial Stuffed Flounder or Jumbo Shrimp	10.95	14.95
Crunchy Oven Baked Tilapia with orange chili sauce	8.95	10.95
Marinated Shrimp with champagne buerre blanc over rice pilaf or linguini	10.95	14.95
Caribbean Style Fish Filets with ginger mango sauce	8.95	10.95
East Coast Virginia Style Shrimp and triple cheesy grits	9.95	13.95
Pasta and Vegetarian		
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Cajun Chicken Pasta- with grilled chicken, jalapenos and creamy bayou sauce	8.95	10.95
Sundried Tomato and Basil Linguini- tossed with fresh herbs, garlic and parmesan	7.95	9.95
Cheese Tortellini with Alfredo, sweet peas and mushrooms or marinara sauce	8.95	10.95
Rotelli Primavera with fresh grilled seasonal vegetables and asiago cheese topping	7.95	9.95
Baked Lasagna- choose Roasted Vegetable, Spinach Alfredo, or Classic Beef and Sausage	8.95	10.95

Savory Side Dishes

Garden Tossed, Classic Caesar or Spring Mix Salad
Herb Roasted Red Potatoes, Loaded Mashed or Baked Russet Potatoes
Wild Rice and Almond or Vegetable Rice Pilaf, Garlic Herb Pasta, Green Beans with Bacon
Cinnamon Baby Carrots, Whole Green Beans with Dill Butter, Flame Roasted Corn Medley
Old South Mixed Greens, Southern Style Corn Pudding, Sweet Dixie Cole Slaw, Sweet Potato Casserole
Petite Green Bean and Tomato Salad, Chef's Mixed Vegetable Blend, Creamed Peas and Onions