

Dinner Menu

Appetizers

COLD APPETIZERS

Chilled Jumbo Gulf Shrimp Cocktail, Traditional Cocktail Sauce
Poached Norwegian Salmon over Light Jícama and Golden Pineapple Slaw
Chilled Grilled Lobster Tail over Fresh Corn and Tomato, with Basil Vinaigrette
Norwegian Smoked Salmon Bouquet, Watercress, Frisée and Red Oak Lettuces, Lemon
Honey Vinaigrette
Jumbo Crabmeat, Avocado and Apple with Avocado Mayonnaise,
topped with Baby Micro-Greens
Pan-Seared Scallop in Balsamic Reduction over
Roasted Pepper and Red Onion Compote
Individual Antipasto
Foie Gras Mousse with Truffles, Lingonberry Sauce

HOT APPETIZERS

Orecchiette Pasta, Shrimp, Sun-Dried Tomato Pesto Cream,
Fresh Spinach, Teardrop Tomatoes
Shrimp Ravioli, Nantua Sauce, with Brandy and Cream
Seared Duck Breast, Bok Choy, Bamboo Shoots, Straw Mushrooms
Maryland Style Crab Cake, Champagne Mustard Sauce
Asparagus and Jumbo Lump Crabmeat Ravioli,
with Fresh Herb Cream, Tomato Concassé
Three-Cheese Ravioli with Ricotta, Romano, Fresh Parmesan, Spinach in a White Wine
Brown Butter with Roasted Pine Nuts and Fresh Sage

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Dinner Continued

HOMEMADE SOUPS

Gazpacho with Chopped Chives	Oyster Chowder
Vichyssoise	New England Clam Chowder
Cream of Asparagus	Manhattan Clam Chowder
Escarole	Lobster Bisque
Butternut Squash Bisque	Chilled Seasonal Fruit Soup
Wild Mushroom	Vegetarian Consommé
Snapper Soup with Fino Sherry	with Julienne Vegetables

SALADS

Tossed Green Salad with House Vinaigrette
Spinach Leaf Salad, Sliced Mushrooms, Egg, Croutons, Warm Bacon Vinaigrette
Grilled Gorgonzola Stuffed Fig wrapped in Pancetta, Port Poached Pear, Baby Boston Bibb, Champagne Herb Vinaigrette
Fresh Plum Tomatoes over Buffalo Mozzarella, Basil Vinaigrette (Seasonal)
Boston Bibb, Red Oak, Mâche, Frisée, Belgium Endive, Cherry Tomatoes, Raspberry Vinaigrette
Iceberg Wedge with Stilton Cheese
Local Organic Greens with Belgium Endive, Seasonal Tomato, Beet and Carrot Curls, Wild Orchid, Balsamic Vinaigrette
Baby Arugula and Spinach with Crumbled Stilton Cheese, Toasted Walnuts, Maple Vinaigrette
Grilled Portabella, Petite Arugula, Toasted Pine Nuts, Shaved Parmesan, Sherry Vinaigrette
Mesclun Greens, Blue Cheese, Toasted Pine Nuts, Mandarin Oranges, Seasonal Tomatoes, Balsamic Vinaigrette
Poached Salmon over Field Greens, Lemon Dill Dressing
Duck Confit over Seasonal Greens
Three-Peppercorn-Crusted Goat Cheese Medallions over Field Greens, Slivered Almonds, Citrus Vinaigrette
Haricot Vert with a Shallot and White Balsamic Vinaigrette

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Dinner Continued

Entrees

All Entrees include the Chef's starch and vegetable selection, fresh rolls and butter.

CHICKEN

Baked Breast of Chicken with Sun-Dried Tomatoes and Lemon-Caper Sauce
Pecan Crusted Chicken Breast with Fresh Chives and Bourbon Cream
Tuscan Grilled Chicken with Rosemary, Garlic, and Lemon
Char-Grilled Marinated Chicken Breast with
Lime, Roasted Red Onion, Black Bean and Mango Salad
Baked Breast of Chicken Wellington, Exotic Mushrooms, Mushroom Demi-Glace
Oven Roasted Chicken topped with Mushroom Duxelles, Asparagus,
Crab Meat, Sherry Cream with Red Wine Demi Glace

BEEF

Broiled 8oz Filet Mignon of Beef, Wild Mushrooms, Port Wine Reduction
Grilled 8oz Filet Mignon of Beef, Roasted Garlic and Herb Crust,
Caramelized Shallots, Cabernet Demi-Glace
Pan Seared Flat Iron Steak Smothered in Caramelized Red Onion and Mushrooms,
tossed with a Veal Stock Reduction
Cowboy Steak seasoned with Fresh Herbs and Garlic, grilled to perfection
Cajun Blackened Ribeye Steak with Onion Crisps,
Grilled Scallions and Roasted Red Pepper Emulsion
New York Sirloin Steak Au Poivre, with Cracked Black Pepper
Shitake Crisps and Cognac Sauce
New York Sirloin topped with Crab Imperial
Filet Mignon with Plum Tomato and Aged Provolone in Sun Dried Tomato Sauce

VEAL

Medallion of Veal Tenderloin, Chanterelle, Shiitake,
and Portobello Mushroom Cream Sauce
Veal Oscar, Topped with Crabmeat and Asparagus with Béarnaise Sauce
Roasted Veal Chop Finished with a Brandy Cream Sauce
Veal Piccata

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LAMB

(Maximum 100 people)

Herb Crusted Roast Rack of Lamb with Minted Lamb Jus
Grilled Lamb Chops with Bacon and Potato Hash, Pear Relish

PORK

Roasted Cuban-Style Center-Cut Pork Loin with Mango and Pineapple Salsa
Herb-Crusted Roast Loin of Pork, Roasted Garlic Peppercorn Cream Sauce
Roasted Thai-Spiced Pork Medallions with a Ginger Soy Vinaigrette
Roasted Pork Loin with Champagne Mustard Cornichon
Spicy Crusted Pork Loin with Andouille Sausage Gravy
Calvados Marinated Pork Chops

SEAFOOD

Salmon Stuffed with Spinach, Tomato, Artichoke, and Red Onions
Baked Salmon with a Light Sun-Dried Tomato Pesto Sauce
Tilapia with a Dijon Cream Sauce
Parmesan Crusted Monk Fish with Pepper Relish and Roasted Tomato Cream
Baked Flounder stuffed with Crab Imperial, Vermouth Cream
Traditional Chesapeake Crab Cakes, Champagne-Mustard Sauce
Sautéed Sea Scallops on a bed of Spinach with a two Tomato Relish,
Crispy Leeks, and Basil Vinaigrette

COMBINATION ENTREES

Filet Mignon, Merlot Demi-Glace and Crab Cake, Champagne Mustard Sauce
Filet Mignon with Two Stuffed Shrimp, Merlot Demi-Glace
Filet Mignon, Merlot Demi-Glace and Roasted Monk, Citrus Beurre Blanc
Filet Mignon with Cabernet Sauce and Salmon with Tarragon Sauce
Chicken Breast Marsala and Salmon Fillet, Lime Beurre Blanc
Traditional Surf N' Turf, Broiled Lobster Tail, Filet Mignon,
Lobster Sauce, Merlot Demi-Glace - Market Price
Broiled Lobster Tail topped with Crabmeat Imperial, Drawn Butter – Market Price
Union League Trio – Filet Mignon, Herb Crusted Lamb Chop,
and Veal Medallion – Market Price

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VEGETARIAN

Portobello Mushroom Stack, with Zucchini, Eggplant, Peppers, Tomato, served with Israeli Couscous

Penne Pasta with Shitake, Red Onion, and Roma Tomatoes
finished with Sun Dried Tomato Cream

Individual Vegetarian Lasagna

Stuffed Vegetarian Baked Potato with sautéed Mushrooms, Peppers, Onions
topped with Cheddar and Jack Cheeses

Desserts

Marinated Seasonal Fruit with Peach Schnapps in a Chocolate Tulip

Raspberry, Mango, or Lemon Sorbet

Vanilla Bean Crème Brûlée

Chocolate Chip Cheesecake with Seasonal Berries

Dolce de Leche Bread Pudding with Chocolate Chunks

Tiramisu with Chocolate Cognac Sauce

White Chocolate Mousse with Bartlett Pears

Union League No-Bake Cheesecake

Union League Rice Pudding

Strawberries Sabayon Martini

A Trio of Chef's Signature Desserts

PLEASE ALLOW US TO SUGGEST THE FOLLOWING ENHANCEMENTS TO YOUR EVENING:

Hors d'Oeuvres

Sorbet Intermezzo

After Dinner Cordial Cart

International Coffee Station

Artesian Cheese Plates

Viennese Delight Dessert Table

Floral Table Arrangements

Specialty Presentation China and Linen

Please ask your Sales Coordinator for more suggestions, we are happy to help!

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