



Four Course Seated Dinner | Base Price >>> \$55 per guest

Appetizers | Host to select two (2)...

- Fried Virginia Oysters** - served on a toasted baguette with Cajun remoulade.
- Crab Dip** - jumbo lump, cream cheese & Old Bay baked with aged parmesan & served with toasted baguettes.
- Hummus** - house made & served with a variety of seasonal vegetables.
- Bruschetta** - served on toasted baguettes topped with parmesan & a balsamic glaze
- Bleu Cheese & Candied Pecan Crostini** - bleu cheese crumbles and candied Pecans on toasted baguette
- Spinach & Artichoke Dip** - served in phyllo cups
- Shrimp Cocktail** - chilled & served with house cocktail sauce (add \$4/guest)
- Bacon Wrapped Scallops** - apple wood smoked bacon (add \$4/guest)
- Miniature Crab Cakes** - served with Cajun remoulade (add \$5/guest)

Soup OR Salad | Host to select one (1)...

- Garden Salad** - local lettuces, local garden tomatoes, English cucumbers and shredded carrots
- Spinach Salad** - fresh strawberries, feta cheese, English cucumbers and shallots (add \$3/guest)
- Rustic Vegetable Soup | Tomato Basil Soup | Manhattan Clam Chowder** (add \$3/guest)

Entrées | Host to select three (3) entrées from the following price tiers...

JAMES (base price) | **CHESAPEAKE** (base + \$10) | **JEFFERSON** (base + \$15) | **PATRICK HENRY** (base + \$20)

NOTE: Higher price tiers include selections from all tiers below them, BUT the higher price point will prevail for all guests.

JAMES Select three (3) entrées ...

- Tuscan Chicken** - marinated breast meat topped with Tuscan kale, local roasted tomatoes and a creamy mushroom sauce
- Blackened Filet of Sirloin** - topped with mango chutney
- Broiled Salmon** - topped with a dill capers sauce

CHESAPEAKE - Add \$10/guest. Select a total of three (3) entrées from JAMES or CHESAPEAKE...

- New York Strip** - topped with Cambozola butter.
- *Shrimp & Crab Pasta** - jumbo gulf shrimp and jumbo lump crab in a roasted tomato cream sauce, topped with parmesan and fresh basil.
- Sam Miller's Crab Cakes** - jumbo lump crab cakes with our signature spice blend, broiled and served with a creamy tarragon

JEFFERSON - Add \$15/guest. Select a total of three (3) entrées from JAMES, CHESAPEAKE, or JEFFERSON...

- Filet Mignon** - topped with Béarnaise sauce
- Striped Bass** - served with a Lemon White Wine Sauce.

PATRICK HENRY - Add \$20/guest. Select a total of three (3) entrées from any price tier...

- Filet Oscar** - topped with a jumbo lump crab cake & hollandaise
- Crab Stuffed Sea Bass** - topped with a caper lemon beurre blanc
- Petit Filet with Lobster-stuffed Baked Clams** - served with fontina mornay sauce

Desserts | Host to select one (1)...

Sorbet | Brownie a la mode | Key Lime Tart (add \$4/guest) | **NY Style Cheesecake** (add \$4/guest)

OTHER INFORMATION:

- All meals include: iced water, iced tea, soft drinks, and bread & butter.
- We will assist you in selecting two (2) Chef-prepared side dishes (a veg & a starch) for each menu.
- Appetizers may be served buffet style or passed on trays.
- Additional appetizers may be added to any meal at a la carte pricing.
- Add salad, soup, or dessert selections for \$2 per guest per added selection.
- Add entrée selections for \$3 per added choice per guest.
- Add a VEGETARIAN option to any price tier for no additional charge.
- (*the CHESAPEAKE's Shrimp & Crab Pasta does not come with any side dishes.)

Applicable taxes (13.5%) and gratuity (20%) are not included. Prices and menu items are subject to change without notice.