



DINNER

All Dinner Entrees are served with Choice of Salad and accompanied by a Green Vegetable and Choice of Rice, Potato or Pasta, Petite Gourmet Rolls, Butter, Choice of Dessert and Freshly-brewed Coffee, Decaffeinated Coffee and Specialty Herb Teas

FIRST COURSE (Optional Upgrades)

SHIITAKE AND EGGPLANT RAVIOLI

With Caramelized Ginger Cream and Wild Mushroom Ragoût

SEARED AHI TUNA

Ahi Tuna Encrusted in Peppercorn and quickly seared, then chilled and served with a Napa Cabbage and Peanut Slaw and Wasabi Vinaigrette

SAUTÉED TENDERLOIN TIPS

Cajun Tenderloin Tips over a Bed of Jalapeño and Tomato Risotto

MARYLAND CRAB CAKE

Chipotle Cream, Micro Greens and Fennel Gratin

LOBSTER BISQUE

Traditional Lobster Bisque with a Hint of Sherry

CHILLED APPETIZERS

SMOKED SALMON ROULADE

Smoked Salmon Roulade with Goat Cheese & Asparagus, Micro-Greens, Capers, Lemon Emulsion

SHRIMP COCKTAIL

Colossal Chilled Shrimp with Traditional Cocktail Sauce, paired with Tequila and Cilantro Marinated Shrimp

LUMP CRAB AND AVOCADO COCKTAIL

Served with Remoulade Sauce, Fresh Lemon & Traditional Cocktail Sauce



SALADS

HAMILTON SALAD

*Mixed Field Greens, Artichoke Hearts, Roma Tomatoes, Cucumber and Bermuda Onion.
With Pinenuts & a Lemon Vinaigrette Dressings.*

CAESAR SALAD

Hand-torn Romaine, tossed in Creamy Caesar Dressing, Seasoned Croutons, Shaved Parmesan and Anchovies.

SPINACH SALAD

Fresh Baby Spinach, Dried Cranberries, Goat Cheese, Raspberry Vinaigrette with Toasted Pecans

BEEFSTEAK TOMATO & MOZZARELLA SALAD

*Vine-ripened Red and Yellow Beefsteak Tomatoes
with Fresh Buffalo Mozzarella, Basil, Pesto Oil and
a Balsamic Reduction*

BOSTON SALAD

*Crisp Boston Bibb Lettuce with Roasted Asparagus,
Sweet Peppers & Crumbled Gorgonzola with White
Zinfandel Reduction.*

ENCHANTED FOREST SALAD

*Fresh Field Greens in a Radicchio Cup with Julienne
Apple, Crushed Walnuts, Red Onion, Feta Cheese and
Balsamic Vinaigrette.*

SOUPS

Wild Mushroom Cappuccino

Tomato Bisque with Fresh Basil

Pumpkin Bisque with Crème Fraiches

Roasted Red Bell Pepper Bisque

Traditional U.S. Senate Bean Soup with Ham

Maryland Crab & Corn Chowder

New England Clam Chowder



ENTRÉES

PEPPERCORN-ENCRUSTED TENDERLOIN

Chef's Specialty- Whole Beef Tenderloin, rolled in Cracked Peppercorns and Special Herb Mixture, Served with Creole Mustard Sauce

MARYLAND CRAB CAKE PLATTER

Two Jumbo Crab Cakes, Shallot Cream, Red Grapefruit and Micro Greens

MUSTARD SEED AND DILL SALMON

Roasted Root Vegetables and Yellow Pepper Sauce

GRILLED ROSEMARY SWORDFISH

Charred Tomato and Herb Butter

GRILLED SEABASS

Lime and Soy Ginger Sauce

NEW YORK STRIP STEAK

12oz Certified Black Angus Cut

FILET MIGNON

8oz Certified Black Angus with Wild Mushrooms and Tarragon Cream

PRIME RIB OF BEEF

With Wild Mushroom au Jus

AMARETTO CHICKEN

Almond-Crusted Breast of Chicken, topped with a Grilled Peach and Amaretto Sauce

CHICKEN CHESAPEAKE

Accompanied by Lump Crab Meat, Tender Asparagus Tips and Tarragon Hollandaise

DINNER DUETS

SEARED TENDERLOIN & MARYLAND CRAB CAKE

Sliced Tenderloin in a Roasted Shallot Glaze and Pan-fried Crab Cake with a Basil Cream

FILET MIGNON & GRILLED SEABASS

Grilled Filet on an Herb Focaccia Crouton paired with Mustard Seed-encrusted Seabass in Lemon Dill Butter

TOURNEDOS OF BEEF & PANCETTA CHICKEN

Horseradish-crusted Tournedos and Seared Chicken, wrapped in Pancetta (Bacon) with a Sage – Demi Glace



PAN-FRIED CRAB CAKE & SEARED CHICKEN

Maryland Crab Cake with a Basil Cream and Tender Breast of Chicken Seared and topped with a Creole Mustard

SWEET ENDINGS

INDIVIDUAL CHEESECAKE

Served with a Macerated Wild Berry Coulis

LUSCIOUS LEMON TORTE

Layers of Vanilla Sponge Cake Spread with Lemon Butter Cream on a Raspberry-painted Plate

MANGO AND PASSION FRUIT MOUSSE CAKE

Delicate Vanilla Sponge Filled with Mango & Passion Fruit Mousse

CHOCOLATE DECADENCE CAKE

Flourless Chocolate Cake Prepared with Three Types of Decadent Swiss Chocolate, Garnished with Red Raspberry Coulis

TIRAMISÙ

Individual Cakes Soaked in Kahlua with Layers of Mascarpone, garnished with Shaved White and Dark Chocolate

LE PETIT MINI ORANGE-CRANBERRY BUNDT

With a Cinnamon-Vanilla Crème Anglaise

LE PETIT MINI CHOCOLATE BUNDT CAKE

With a Butterscotch Turtle Sauce on a Decorated Plate

MINIATURE APPLE CRUMB PIE

Served with a Scoop of Häagen Däzs Vanilla Bean Ice Cream

THREE TO TANGO

Fruit Tart – Chocolate Cannoli - Chocolate Éclair – Napoléon – Mocha Mousse Cup – Tiramisù, on a Decorated Plate



DINNER BUFFETS:

THE HAMILTON BUFFET

All Buffets served with Assorted Artisan Breads, Creamery Butter, Freshly-brewed Premium Coffee, Decaffeinated Coffee and selection of Herbal Teas.

SALADS

Mixed Greens, Spinach, English Cucumber, Roma Tomatoes, Marinated Artichokes and Gorgonzola.

White Bean and Cherry Tomato Salad, Italian Parsley and Lemon Vinaigrette

Roasted Asparagus, Yellow and Red Pepper Salad with Crumbled Goat Cheese, Reduced Balsamic Vinaigrette and Extra Virgin Olive Oil

Rock Shrimp and Orzo Pasta Salad with Julienne Vegetable and Basil Aioli Dressing

ENTRÉES

Rainbow Tortellini and Basil Pomodoro

Seared Salmon with Braised Leeks, Cherry Tomatoes, Asparagus Tips and Grilled Lemon

Grilled Breast of Chicken with Sautéed Artichokes, Shallots and Boursin Crème

Gratin of Yukon Gold and Idaho Potatoes

Seasoned Vegetable Medley

DESSERTS

Sliced Seasonal Fruits and Berry Display

Miniature French Pastries, Tarts and Individual Desserts



MARKET PLACE DINNER BUFFET

All buffets served with Assorted Artisan Breads, Creamery Butter, Freshly-brewed Premium Coffee, Decaffeinated Coffee and a selection of Herbal Teas

Please Select Three Salads – Three Entrees – Three Accompaniments

SALADS

Sparkling Greens with Sugared Walnuts, Choice of Dressing

Red-skinned Potato Salad

Penne Pasta Salad with Red Pepper Mayonnaise

Grilled Marinated Vegetables

Tomato & Mozzarella Salad

Mediterranean Pasta Salad Tomato, Red Onion, Feta Cheese and Balsamic Vinaigrette

ENTRÉES

Fillet of Salmon with Red Onion Marmalade

Amaretto Chicken

Chicken with Artichokes and Mushrooms

Grilled Tilapia with Charred Tomato and Rock Shrimp Sauce

Marinated-Sliced N.Y. Striploin

Roasted Loin of Pork

Rosemary Marinated Breast of Turkey

ACCOMPANIMENTS

Oven-roasted Asparagus

Red-skinned Mashed Potatoes

Oven-roasted Rosemary Potatoes

Candied Sweet Potatoes

Long-grain Wild Rice or Basmati Rice

Mushroom Risotto with Pancetta (Bacon)

Chef's Seasonal Vegetables

DESSERTS

Dessert Assortment of:

Cheesecakes, Tortes, Fruit Pies and Miniature Pastries