

Banquet Dinner Menu

Appetizer

(Please Choose One)

*Harvest Salad of Baby Spinach,
Dried Cranberries, Maytag Blue Cheese, Candied Walnuts
Raspberry Vinaigrette
(Followed by Intermezzo)*

*Butter-Nut Squash Soup
Garnished with Grilled Herb Polenta Crouton
(Followed by Salad)*

*Imported Cavatelli
Served with Italian Sausage and Fresh Broccoli
Light Garlic Sauce
(Followed by Salad)*

*Triangle of Shrimp and Bay Scallops
Fresh Herb, Roasted Shallots and Brandy Cream Sauce
(Followed by Salad)*

*Imported Penne ala Funghi
Portabello, Shitake and Butter Mushrooms, Prosciutto,
Shallots, Fresh Tomato in a Light Brandy Cream Sauce
(Followed by salad)*

*Rod's Famous Maryland She -Crab Bisque, Mini Crab Cake
(Followed by Salad)*

*Warm Asparagus, Vidalia Onion and Potato Tart
Frisse, Roasted Red Pepper Coulis
(Followed by Salad)*

Salad of Baby Greens

*Poached Pears, Crispy Pancetta & Ricotta Salata
Sherry -Shallot Vinaigrette.
(Followed by Intermezzo)*

2nd Course Options

Intermezzo

*Pear William
Green Apple
Orchard (mixed fruit)*

Salad Selections

*Classic Caesar, Tre Colore, Spinach or
Mesclun Greens*

Entree

(Choice of Three)

Pan Seared Atlantic Salmon

Citrus Sauce with Roasted Peppers, Capers and Basil

Grilled Center Cut Swordfish,

Cajun Spice and Fresh Lemon

Oven Roasted, Forest Mushrooms and Fontina Cheese Stuffed Frenched

Breast of Chicken

Balsamic, Herb Sauce

*Herbed Grilled Frenched Breast of Chicken,
Natural Chicken Stock, Wine Reduction and Mushrooms*

*Roasted Grouper
Citrus Basil, Compound Butter*

*Rosemary Crusted Center Cut Pork Chop
Roasted Apple and Applejack Brandy Sauce*

*Roast Chateaubriand of Beef
Rosemary Infused Bordelaise Sauce*

*Roast "Keller Family" Heart of the Sirloin Steak
French Fried Onion Strings*

Combination of Roast Chateaubriand of Beef and Grilled Shrimp

Combination of Lobster Tail and Petite Filet Mignon

*Custom Menus Available Upon Request
Other Seasonal Fish Available (Market Price)*

*All Entrees Include: Previous Courses, Dessert, and Coffee, Dinner
Rolls Entrees served with Seasonal Vegetables & Starch
20% Service Charge and 7% Sales Tax Not Included*

Banquet Desserts
(Choose One)

William Pear Tart

Poached Pears served over a Frangipane Cream in a Cookie Crust

Pumpkin Cheesecake

Rod's Famous Cheesecake Flavored with Pumpkin Puree, Topped with a Graham Cracker Crust

Old Fashion Moist Carrot Cake

Folded with Crushed Pineapples and Raisins, Cream Cheese Frosting

Caramel Apple Tart

Spiced Genoise filled with a Caramel Mousse over Apple Compote

Chocolate Chambord Cake

Devils Food Cake with a Rich Chocolate Mousse and Raspberry Jam, Iced with a Chocolate French Butter Cream