

# Seated Service

## **Starters** (choice of one served to your guests)

- § Italian Wedding Soup
- § Yukon Gold Potato and Leek Soup
- § Seasonal Medley of Fruit and Berries
- § Tomato Dill Bisque
- § Roasted Garlic and Wild Mushroom Soup

## **Salad** (choice of one served to your guests)

- § Fresh Tossed Salad  
A variety of mixed greens, grape tomatoes, cucumbers and red onion with your choice of two dressings
- § A La Grecque  
Crisp Romaine Lettuce with Kalamata Olives, Grape Tomatoes, Pepperoncini, Feta Cheese, Sliced Red Onions and Oregano Vinaigrette
- § Stratwood Signature Salad  
Baby and Curly leaf spinach, sliced strawberries, Mandarin Oranges, Red Onion and Candied Walnuts served with citrus and raspberry vinaigrette
- § Clemson Bleu  
Field Greens with dried cranberries, Golden Raisins, crumbled Bleu Cheese, Toasted pistachios, sliced red onion and served with Balsamic Vinaigrette

## **Entrees**

- § Pan Seared 8oz. Filet of Sirloin with Mushroom Demi Glace
- § Slow Roasted Prime Rib of Beef Au Jus
- § Tournedos of Beef with Lump Crab and Béarnaise Sauce
- § Chicken Fontina  
Grilled Chicken Breast covered with Fontina cheese, wrapped in Prosciutto and topped with a Pesto Butter sauce
- § Egg & Parmesan Encrusted Chicken Romano with Garlic and Lemon Sauce
- § Stuffed Chicken Breast  
Skin on Chicken Breast with traditional savory bread stuffing served with sauce supreme
- § Tilapia Stuffed with Lump Blue Crab & Topped with Nantua Sauce
- § Mediterranean Style Orange Roughy  
Orange Roughy fillet topped with Feta Cheese, Sun-Dried Tomatoes, Red Onions, Capers and Lemon Zest
- § Chesapeake Bay Crab Cakes  
Two Crab Cakes sautéed and served with Dijon Remoulade Sauce
- § Braised Pork Shank  
A Pork Shank slow cooked and served with Cippolini Onions and Portabella Mushrooms
- § Stuffed Pork Chop  
Bone-in Center Cut Pork Chop with traditional Sage and Celery stuffing served with Gravy
- § Filet of Beef & Crab stuffed Shrimp  
A grilled Filet of Beef and three Crab Stuffed Shrimp served with Shiitake Demi Glace and Lemon Butter Sauce

## **Accompaniments** (choice of two)

- § Steamed Fresh Mixed Vegetables  
Broccoli, Yellow Carrots, Cauliflower
- § Julienne Vegetables with Roasted Asparagus Spears
- § Roasted Garlic Whipped Potatoes
- § Sugar Snap Peas with Roasted Red Peppers
- § Green Beans Almondine
- § Roasted Red Pepper Duchess Potatoes
- § Garden Medley  
Green Beans, Yellow Carrots, Red Pepper
- § Twice Baked Potato with Cheddar Cheese and Chives
- § Oven Roasted Garlic and Parmesan Baby Bakers
- § Sweet Potato Hash

## **Dessert** (choice of one)

- § Vanilla Ice Cream with a Rolled Wafer Cookie
- § Dutch Apple Pie
- § Double Chocolate Layer Cake
- § Carrot Cake
- § Tiramisu
- § New York Cheesecake with Fresh Strawberries

## **Our Menu also includes**

Oven fresh dinner rolls with butter, hot tea, freshly brewed coffee and decaf.