

Private Dinner Menu

Minimum of 20 guests

First Course

Please select one item to be offered

Mixed Garden Salad, house balsamic vinaigrette

Caesar Salad, parmesan shavings, garlic croutons

Tomato Basil Soup

Crab Bisque Soup (\$3.45 pp additional)

Entrees

All entrees are served with the chef's choice of appropriate starch and vegetable & the Inn's bread basket
Host to pre-select up to four entrée choices and give an exact entrée count 72 hours prior
\$2.00 per person premium applies when count is not given.

Atlantic Salmon - walnut encrusted and baked, basil butter drizzle, lemon vinaigrette

Sugar Hill Crab Cakes - Jumbo lump crab cakes, pan seared & served with an Asian slaw, cilantro-lime aioli

Grilled Tavern Steak - coffee marinated and grilled shoulder tender steak, served with house made shallot butter

Chicken Christina - boneless breast of chicken stuffed with an herbal cheese, wrapped in puff pastry

Chicken Francaise - egg battered boneless chicken breast in a lemon, white wine butter sauce

Veal Parmesan - panko breaded and fried, mozzarella & parmesan cheeses, basil marinara, a pasta side

Linguini & Crab - jumbo lump crabmeat, fresh basil marinara over linguini

Premium Entrées

Surf & Turf - flame-grilled 6 ounce filet mignon, 4 oz. sugar hill crab cake (\$6 pp additional)

Veal Martin - tender veal medallion, crab imperial stuffing, lobster-champagne sauce (\$7 pp additional)

Desserts

Please select one to be offered

Vanilla mousse filled pastry with strawberries, caramel drizzle

White chocolate bread pudding, with pecan praline and Foster's sauce

Coffee - Assorted Hot Teas - Iced Tea

Fare \$29.95

Suggested 18% -22% gratuity and 7% sales tax are applicable