



Plated Dinner Banquet Selections

First Course

Choice of ONE for all guests

- Maryland Crab Soup-
- Broccoli Cheddar Soup-

OR

- Lighthouse Salad of Mesclun Greens, Grape Tomatoes, Toasted Walnuts, Mandarin Oranges, with our Honey Poppy seed dressing-
- Spinach Salad with Grape Tomatoes, Red Onion, and Apple-wood smoked bacon, accompanied by our homemade Balsamic Vinaigrette and Parmesan Cheese-
- Caesar Salad of Romaine, Herbed Croutons, Parmesan Cheese, Creamy Caesar Dressing-

Intermezzo

Flavored Sorbet

Entrées

Choice of THREE for guests to choose from

-All entrees served with Chef's selection of starch, vegetable, and freshly baked bread-

-Vegetarian-

Vegetarian Pasta..... \$27

Spinach, marinated tomatoes, mushrooms, asparagus, and fresh basil over olive oil, garlic linguini

Tri- colored Tortellini..... \$27

Served in a basil cream sauce with seasonal vegetables

Eggplant Parmesan..... \$30

Breaded Eggplant with Homemade Marinara and Mozzarella

-Poultry-

Chicken Marsala..... \$31

Pan seared Breaded Chicken Breast with Mushrooms, Marsala Wine and Demi-Glace

Chicken Cordon Bleu..... \$32

With a Beurre Blanc Sauce

Herb Roasted Chicken Breast..... \$30

With an Herb Cream Sauce

Chicken Chesapeake..... \$36

Grilled Chicken breast topped with Jumbo Lump Crabmeat, Prosciutto Ham, Provolone Cheese topped with Seafood Cream Sauce

Panko Encrusted Stuffed Chicken..... \$34

Stuffed with Boursin cheese and a mushroom Duxelles with herb cream sauce

Breaded Breast of Chicken..... \$36

Topped with Shrimp and a Chardonnay Cream Sauce

Package options are offered after 4pm and requires a minimum of 40 guests OR a food minimum of \$1,400, using our Banquet Enhancements offered. A non-refundable deposit of \$200 is required to hold the date/time. Final guest count and payment is due 7 days prior to the event.

All items subject to MD 6% Sales Tax and a 20% Gratuity. Please inquire for current MARKET prices.



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-Seafood-

Broiled Salmon..... \$33

With a Lemon Dill Cream Sauce

Salmon Oscar..... \$39

Broiled Salmon topped with Jumbo Lump Crabmeat, Hollandaise Sauce, and asparagus

Lighthouse's Jumbo Lump Crab Cakes..... MARKET

With your choice to be served plain or topped with a Pommery Mustard Beurre Blanc Sauce

Five Stuffed Jumbo Shrimp..... \$42

Stuffed with Crab Imperial and baked

Blackened Halibut MARKET

With your choice of a Lemon Butter Caper Sauce or Fruit Salsa

Alaskan Swordfish..... MARKET

Seasoned and pan roasted with a Lemon, Caper and Butter Sauce

Twin Cold Water Lobster Tails..... MARKET

Served with Drawn Butter

-Pork-

Center Cut Pork Loin served..... \$30

With a Roasted Shallot Demi-glace

Sous Vide Pork Shank..... \$38

Slow cooked pork shank with a rich savory pork demi-glace

-Beef and Specialty Surf-n-Turf Combinations-

Filet Oscar..... MARKET

Petite Filet topped with Jumbo Lump Crabmeat, Hollandaise Sauce, and asparagus

8 oz Filet of Beef..... \$58

With your choice of Béarnaise sauce, Cabernet Demi-glace or Roasted Shallot Butter

Queen Cut Prime Rib..... \$45

Oven roasted and served with au jus

Petite Filet Mignon with Jumbo Lump Crab Cake..... MARKET

With a Béarnaise Sauce

Petite Filet Mignon with Cold Water Lobster Tail..... MARKET

With a Béarnaise Sauce and served with drawn butter

Oven Roasted Prime Rib of Beef with Jumbo Lump Crab Cake..... MARKET

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