

Maridor

Dinner Menus

Plated or Buffet Style

Entrée Selections

(Includes choice of salad, vegetable and starch)

Braised Salmon

Freshly braised salmon encrusted in a basil herb pesto

Seared Ahi Tuna

Pepper crusted, seared ahi tuna topped with a ginger shiitake mushroom cream sauce

Prime Rib

Choice prime rib served with au jus and fresh horseradish

Braised Chicken Breast

Chicken breast marinated in roasted pepper, roasted garlic puree and pan-seared with fresh herbs

Chesapeake Lump Crab Cake

Fresh roasted crab cakes packed with jumbo lump crabmeat

Beef Tenderloin

Choice beef tenderloin seasoned with rosemary, garlic and spice rub

Braised Chicken Breast and Rosemary Grilled Shrimp

Chicken breast marinated in roasted pepper, roasted garlic puree and pan-seared, combined with shrimp marinated in rosemary and garlic.

Beef Tenderloin and Lump Crab Cake

*Fresh choice beef tenderloin seasoned with rosemary, garlic and spice rub
Served with our roasted fresh lump crab cakes*

Pork Tenderloin Carving Station

*Marinated pork tenderloin seasoned with a Caribbean rub
Served with Jamaican relish*

Salad Selections

(Choice of one)

Classic Caesar Salad

Fresh romaine lettuce tossed with homemade Caesar dressing finished with croutons and Romano cheese

Fresh Garden Salad

Blend of romaine and mixed salad greens, with assorted peppers, carrots and English cucumbers.

Topped with feta cheese and dressed with balsamic vinegar

Strawberry Poppy Seed Salad

Mixed greens served with fresh strawberries, feta cheese, toasted almonds, and mandarin oranges with poppy seed dressing

Vegetable Selections

(Choice of one)

Roasted Zucchini

Julienne zucchini with roasted red peppers sauté and seasoned with fresh herbs Provencal

Belgian Green Beans Almandine

Slow-roasted Belgian green beans, seasoned with fresh herbs and almond garnish

Roasted Asparagus

*Fresh asparagus roasted with a blend of roasted garlic and herbs
(Seasonal)*

Selection of Starches

(Choice of one)

Red Skin Mashed Potatoes

Fresh potatoes whipped with heavy cream, butter and lightly seasoned

Asiago Rice

Long grain white rice tossed with Asiago cheese and butter

Roasted Herb Heirloom Potatoes

Purple majesty, mountain rose, Yukon gold and sweet potatoes

Dinner is served with Fresh Baked Bread

Dessert & Coffee Station

Dessert Station

*Chocolate Covered Fresh Strawberries
Assorted Selection of Cakes and Petit Fours*

Freshly Brewed Coffee