

CORPORATE
ANNUAL
DINNER

Perfect Possibilities

CORPORATE ANNUAL DINNER

SIX O'CLOCK

Guests Arrive

Cocktails in the Courtyard

PASSED HORS D'OEUVRES

*Pan Seared Sea Scallops with Citrus Aioli served on a Silver Fork
Warm Figs with Chèvre, Aged Balsamic Vinaigrette
Mini Caramelized Onion and Fontina Frittata
Maryland Lump Crabcakes with Chipotle Rémoulade*

SEVEN O'CLOCK
FIRST COURSE

*Mixed Baby Greens with Green Apple, Toasted Almonds and Sharp Cheddar
Sherried Vinaigrette*

*Lighthouse Bakery's Artisan Breads
Oat and Barley, Rustic Italian, Crusty Baguette, Cranberry Walnut and Rosemary Sourdough
Whipped Salted Butter*

ENTREE

*Chicken Roulade
Chicken Breast Rolled with Marinated Artichoke Hearts, Chèvre, Roasted Red Peppers and Basil
Yellow Pepper Cream Sauce
Risotto with Mushrooms and Leeks
Grilled Asparagus with Corn and Blistered Tomato Salsa*

Vegetarian Option Available

DESSERT

Chocolate Pot de Creme with Fresh Berries and Whipped Cream

Freshly Brewed Coffee and Teas