

**Build Your Own Wine Dinner**

**Starter Course**

**Gourmet Cheese & Fruit Plate:**

Served with Medley of Gourmet Cheeses, Red and Green Grapes and Whole Grain Crackers.

**Fried Egg Plant:**

Baby Egg Plant Sliced Thin and Breaded with Fresh Semolina Bread Crumbs. Topped with the Chef's Signature Marinara Sauce. Finished with Asiago Cheese.

**Chef's Fruit Cup:**

Medley of Four different Fruits, Cut fresh just before serving.

**Clams Casino:**

Stuffed with Hickory Smoked Bacon, Trio of Holland Peppers and Semolina Bread Crumbs.

**Seafood Marinara:**

Bay Scallops, Rock Shrimp, Mussels and Baby Squid. Tossed with Cheese Tortellini and Topped with the Chef's Hand Crafted Marinara Sauce. Finished With Pecorino Romano Cheese.

**Calamari:**

Tubes and Tentacles, Breaded in the Chefs Own Seasoned Semolina Bread Crumbs and Deep fried in Peanut oil. Served with My Signature, Home Made Cocktail Sauce.

**Beef Tenderloin and Vegetable Kabobs:**

Marinated in a Balsamic Vinaigrette. Flame Broiled Tenderloin and Medley of Vegetables. Served with a Spicy Sracha Mayo Dipping Sauce.

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**Appetizer**

**Diver Scallops:**

**Oven Broiled and Finished with a Classic Lemon Hollandaise.**

**Rock Shrimp:**

**Poached in a Cherry Wood Smoked Bacon Cream Sauce. Served Over Cheese Tortellini and Finished with a Freshly Grated Asiago Cheese.**

**Forest Mushroom Puff Pastry:**

**Stuffed with Oyster, Portabellos, Cremini, Basket, Chanterelles and Shiitake' Mushrooms. Finished With a Forest Mushroom Cream Sauce.**

**Tempura Shrimp:**

**Dipped in the Chef's Own Tempura Batter Recipe and Presented on Bamboo Skewers. Served with a Spicy Asian Sauce.**

**Maryland Crab Cakes:**

**Served with the Chef's Hand Crafted Cocktail Sauce.**

**Vegetable Kabobs:**

**Sweet Holland Peppers, Vidalia Onions, Zucchini, Crooked Neck Yellow Squash, Forest Mushrooms. Oven Roasted and Served on Wooden Skewers. Includes a Spicy Hot Pepper Dipping Sauce.**

**Roasted Vegetable Medley:**

**Includes Trio of Holland Peppers, Roasted Garlic, Butternut Squash, Red Sweet Onions, Forest Mushrooms, Snow Peas, Cabbage. Finished with Toasted Sesame Oil.**

**Tenderloin Skewers:**

**Black Angus Beef Tenderloin Marinated in a Chef Made Balsamic Vinaigrette, Served With a Spicy Sracha Dipping Sauce.**

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## **Soup**

### **Lobster Bisque:**

**Creamy Lobster Stock Topped with Claw Meat.**

### **Creamy New England Clam Chowder:**

**Filled with, Baby Clams Hickory Smoked Bacon, Norland and Youkon Gold Potatoes. Finished with a Splash of Sherry.**

### **Creamy Forest Mushroom:**

**Cremini, Shiitake, Basket, Portabellos, and Oyster Mushrooms. Finished with a Splash of Sherry.**

### **Roasted Butternut Squash:**

**Topped with Kosher Salt Roasted Squash Seeds and a Dollop of Sour Cream.**

### **Chicken Tortellini:**

**Chunks of Roasted Chicken Meat, Served over Cheese Tortellini. Made with a Hand Crafted Chicken Stock.**

### **Vegetarian Vegetable:**

**Home Made Vegetable Stock Filled with a Medley of Seasonal Vegetables. Finished with Thyme, Oregano and Basil.**

### **Tomato Basil:**

**Hand Crafted Tomato Soup, Beef Stake, Roma Tomatoes, Fresh Basil and a Splash of Cream. Finished with Shredded Mozzarella Cheese and Home Made Croutons.**

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**Salad:**

**California Greens:**

**Medley of Organic Greens, Cucumbers, Trio of Holland Peppers, Red Onions and Roma Tomatoes, Tossed in a Hand Crafted Balsamic Vinaigrette.**

**Caesar Salad:**

**Finished with a Chef Crafted Caesar Dressing and Fresh Baked Croutons. Topped with Imported Asiago Cheese & And Finished with Fire Roasted Red Peppers.**

**Baby Spinach:**

**Baby Spinach Tossed with a Medley of Seasonal Vegetables. Finished with a Chef Made Italian Balsamic Vinaigrette.**

**Gourmet Tomato Salad:**

**Fresh Mozzarella Tossed with Medley of Heirloom Tomatoes, Baby Cucumbers, Sweet red onions, Fresh Basil. Tossed in a Chef Made Italian Vinaigrette.**

**Chef's Cole Slaw:**

**Red and Green Cabbage, Shredded Carrots, Fresh Pineapple, Sweet Vidalia Onions, Toasted Pecans, Roma Tomatoes all Tossed in a Creamy Mayonnaise sauce.**

**Gourmet Fruit Medley:**

**Chef's Selection of Gourmet Fresh Fruit's including Strawberries, Raspberries, Cantaloupe and Apples. All Fresh Cut and Marinated in a Cherry Liqueur. Topped with Whipped Cream Finished with Mini Marshmallows.**

**All Salads Served with a Basket of Warm Hand Crafted Semolina Buns, Made on Premise. Made from scratch, Baked Seconds before serving. Served with Extra Virgin Olive oil, For Dipping.**

**Please keep in mind the Semolina buns only are included if you order a salad course.**

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**Entrée Choices**

**New York Strip Steak:**

**12 oz. Boneless Choice Black Angus, Broiled with a dry Rub. Finished with a Medley of Gourmet Forest Mushrooms, Red Onions Lightly Sautee'd in Olive Oil. Served with Rosemary and Garlic Roasted Potatoes.**

**Prime Rib:**

**12 oz. cut Rosemary and Garlic Crusted Prime Rib Roast. Served with Chantilly Potatoes. Finished with Au-Jus.**

**Pork Loin:**

**Crusted with Brown Sugar, Cinnamon, Granny Smith Apples and Oven Roasted. Finished with a Maple Syrup Reduction Sauce. Served with Rosemary and Garlic Roasted Potatoes.**

**Twin Tournedoes:**

**Tenderloin Fillet, cut into 2 - 4 oz. Medallions Finished with a red Wine Reduction Sauce & Served with Chantilly Potatoes.**

**Roasted Lamb Loin Chops:**

**Served with Rosemary and Garlic Roasted Yukon Gold and red Norland Potatoes. Finished with a Balsamic Reduction Sauce.**

**Herb Roasted Chicken Breast:**

**Finished with a Holland Pepper Salsa. Served with Rose Mary and Garlic Roasted Potatoes.**

**Atlantic Salmon:**

**Dusted with the Chef's Dry Rub. Oven Roasted and Served with Jasmine Rice Tossed with Kiln Dried Apricots. Finished with a Lemon Cream Sauce.**

**Blackened Mahi Mahi:**

**Dusted with the Chef's Own Blackening Rub. Served with Basmati Rice. Tossed with Sundried Tomatoes. Finished with a Maryland Blue Crab Salsa,**

**Surf + Turf:**

**4 oz. Petite Fillet and 4 oz. Salmon Fillet, Broiled in Butter. Served with Herb Roasted Potatoes and a Home Made Cocktail Sauce.**

**Jumbo Scallops:**

**Flame Broiled and Served With Jasmine Rice. Finished with a Lemon Hollandaise Sauce.**

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## **Vegetarian Entrées:**

### **Vegetarian Lasagna:**

**Fresh Made Semolina Pasta, Filled with Seasonal Vegetables, Hand Crafted Marinara Sauce, Gourmet Cheeses. Finished with a Grated Pecco Romano. (Lacto Ova)**

### **Vegetable Kabobs:**

**Crooked Neck Yellow Squash, Zucchini, Trio of Holland Peppers, Sweet Red Onions, Baby Portabello Mushrooms, Grape Tomatoes. Served on Bamboo Skewers with a Sracha Dipping Sauce. (Vegan)**

### **Herb Roasted Vegetables:**

**Broccoli, Snow Peas, Carrots, Cauliflower, Red Onions, Heirloom Tomatoes, Zucchini, Crooked Neck Yellow Squash, Served over Jasmine Rice. Finished with a Spicy Sracha Sauce. (Vegan)**

### **Chinese Style Stir Fry:**

**Snow Peas, Baby Corn, Water Chestnuts, Crooked Neck Yellow Squash, Zucchini, Carrots, Ginger, Garlic, Scallions. Sautée'd in Peanut oil and Drizzled with Soy Sauce. Finished with Toasted Sesame Oil. (Vegan)**

### **Pasta Prima Vera:**

**Medley of 6 Different Vegetables, Sautée'd in Olive oil with herbs and Spices. Tossed in the Chefs Classic 3 Cheese Alfredo Sauce. Finished With Pecorino Romano Cheese. (Lacto Ova)**

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**Dessert**

**Puff Pastry:**

**Topped with Lemon Custard, Marinated Strawberries. Finished with Whipped Cream.**

**Belgium Chocolate Truffles:**

**Dipped in tempered Chocolate and rolled in Coconut, Cocoa Powder and Toasted Pecans**

**Flourless Belgium Chocolate Torte:**

**Topped with a Strawberry and Whipped Cream. Finished with a Dusting of Belgium Powdered Chocolate.**

**Crème Brule':**

**Dusted with Uncured Sugar and Flamed table Side.**

**Italian Style Cheese Cake:**

**Topped with a Fresh Strawberry Couli Sauce. Finished with Whipped Cream.**

**Belgium Chocolate Mousse:**

**Topped with Fresh Whipped Cream & Fresh Strawberry. Finished with Belgium Chocolate Cocoa Powder.**

**Baked Apple Puff Pastry:**

**Puff Pastry Stuffed With Granny Smith Appels, Cinnamon, Brown Sugar. Finished with Warm Maple Syrup**

**Double Chocolate Brownie:**

**Served Warm, Topped with a Belgium Chocolate Ganache Sauce and Finished with Whipped Cream and Belgium Cocoa Powder.**





# Holiday Dinner

## California Mixed Greens Salad:

Seasonal Mix of Greens, Roma Tomatoes, Seedless Cucumbers, Sliced Red Onions, Finished With a Balsamic Vinaigrette. Served with a Warm Basket of Hand Crafted Semolina Buns.

## Includes:

A Basket of Warm, Hand Crafted Semolina Buns & Extra Virgin Olive Oil for Dipping.

## Choice of One Entrée:

### Roasted Turkey:

Served with Chantilly Potatoes, Home Made Stuffing, Cranberry Relish and Herb Roasted Squash. Finished with a Turkey Julies' Sauce.

### Virginia Smoked Ham:

Topped with Pineapple & Roasted. Finished with Maple Syrup, Served with Roasted Sweet Potatoes & Honey Baked Acorn Squash.

### Pork Loin:

Topped with Granny Smith Apples. Cinnamon and Brown Sugar Crusted. Served with Roasted Yukon Gold Potatoes and Broiled Asparagus. Finished with Warm Maple Syrup.

## Dessert:

Flourless Chocolate Torte Topped with a Strawberry + Whipped Cream.

**Chef will Pair a Wine with each Course included**

**Asst. Juice and Chocolate Milk for Children under 21**

**Premium Wines for \$10 extra per person**

**Minimum 6-16 people**

**Available Holliday's Only**

**\$49.95 ea. Pus Tax & Gratuity**