

SPECIAL OCCASION SEATED ENTREES

Airline Chicken Breast

Stuffed with parmesan cheese, rosemary, sun-dried tomatoes, prosciutto and finished with a saffron tomato broth.

Chicken Carciofi

Grilled breast of chicken layered with artichokes and fontina cheese and finished with a light marsala cream sauce.

Chicken Oscar

A baked herb seasoned chicken breast topped with jumbo lump crabmeat and asparagus then finished with a hollandaise sauce.

Chicken Marsala

Sautéed chicken tenderloin simmered in a mushroom and Marsala wine demi-glaze.

Roasted Pork Loin

Sliced oven roasted pork loin topped with a whole grain mustard demi glaze.

New York Strip Steak

Twelve ounce New York strip grilled medium and topped with a touch of garlic and chive butter.

New York Strip Steak Stuffed Shrimp Combo

Ten ounce New York strip accompanied by two large crab imperial stuffed shrimp

Roasted Prime Rib of Beef

ten or twelve ounce cut of oven roasted beef prime rib topped with a drizzle of a garlic and rosemary

10oz. /12oz.

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Filet Mignon with Crab Cake

Five ounce filet mignon cooked to medium and served with a four ounce jumbo lump crab cake and topped with an imperial glaze.

Stuffed Flounder Chesapeake

Filet of flounder stuffed with a crab imperial and finished with a hollandaise sauce.

Market Price

Grilled Atlantic Salmon

Center cut of salmon grilled then topped with a tomato, mango, and cilantro salsa.

Market Price

Grilled Swordfish Provencal

Grilled swordfish served with garlic, tomatoes, black olives and basil.

Market Price

Sea Bass

6 oz portion with braised leeks and artichokes.

Market Price

Crab Imperial

Jumbo lump crabmeat baked then topped with a light imperial glaze.

Market Price

Shrimp and Scallop Scampi

Jumbo shrimp and scallops simmered in a garlic lemon and white wine sauce, served over a bed of white rice.

Market Price

Vegetarian Plate

Choice of pasta or rice with fresh grilled vegetables topped with a light white wine and lemon sauce.

\$30.95

All dinners include your choice of starter, starch, chef's choice seasonal vegetable, rolls and butter, coffee, decaf, and tea.

Dinners include a Fruit and Cheese Display and a Champagne or Sparkling Cider Toast

Dessert selections are available at an additional price.

Group functions are limited to two entrée choices.

All prices are subject to 20% service charge and a 6% sales tax

Wakefield Valley Golf Club, 1000 Fenby Farm Road, Westminster, MD 21158, 410-876-8787