

Village Tavern Special Event

Gold Dinner Menu

STARTER

Tossed Garden Salad
Fresh Romaine Lettuce, topped with Red Cherry Tomatoes,
Raw onions , Cucumbers and Carrots

ENTRÉE'S

Shrimp and Crab Rosa
Tossed with Penne Pasta, Mushrooms,
Spinach and Fresh Tomatoes

Cornmeal Encrusted Flounder
served over Jasmine Rice and topped with a Sweet Grape Bruschetta

Prime Rib of Beef
(cooked medium, slight pink only)
with Au Jus and
Horseradish Cream Sauce

Homemade Maryland Crab Cakes
Served a top of Santa Fe Rice

Tuscan Chicken
Sauteed Chicken Breast layered with Grilled Eggplant, along
with Smoked Mozzarella, Baby Spinach and oven roasted
Tomatoes on a bed of Basil Marinara

DESSERT

Cheese Cake
with Raspberry Sauce

Includes Brewed Beverages of Coffee, Tea and Ice Tea and Soda

Any substitutions will be charged accordingly.
No changes to the method of cooking
Dinner is served from 4:00-9:00 PM
Menu subject to change without notice