

#### AVAILABLE ANYTIME

All Packages Include Unlimited Coffee, Tea, And Soft Drinks

# PACKAGE A || \$32 Per Person

### Shadows House Salad

House Trimmed Lettuce, Purple Onion Ribbons, Cucumbers, Tomatoes, Fresh Herb Vinaigrette

#### - Choice of the following -

#### **Chicken Madeira**

Sautéed Boneless Breast of Chicken topped with Asparagus Spears and Fresh Mozzarella, finished with Madeira Wine Reduction served with Mashed Potatoes and Seasonal Vegetables

# Mediterranean Baked Sole

Lemon, Capers, and Roasted Red Peppers in a White Wine Sauce

#### Penne a la Vodka

Imported Penne Pasta tossed in a Parmesan Cheese Tomato Cream Sauce Laced with Russian Vodka

#### – Dessert –

# Dark Chocolate Hazelnut Mousse Layers of Chocolate Mousse, Hazelnut Chantilly Cream, Brownie, and Fresh Raspberries

# PACKAGE B || \$39 Per Person

### Family-style Appetizers

- Fried Calamari
- Caprese Flatbread

# Shadows House Salad

House Trimmed Lettuce, Purple Onion Ribbons, Cucumbers, Tomatoes, Fresh Herb Vinaigrette

- Choice of the following -

#### NY Strip Steak

Charbroiled and Topped with Peppercorn Brandy Sauce. Served with Vegetable of the Day and Chef's Choice of Potato

# French-Cut Breast of Chicken

Pan Roasted with Caramelized Onion Pan Jus and Sautéed Spinach

#### **Stuffed Sole**

Crabmeat-Stuffed Filet of Sole Topped with Lemon Chardonnay Sauce Served with Rice and Seasonal Vegetables

#### – Dessert –

New York Style Vanilla Bean Cheesecake



#### AVAILABLE ANYTIME

All Packages Include Unlimited Coffee, Tea, And Soft Drinks

# PACKAGE C || <sup>\$</sup>45 Per Person

# Family-style Appetizers

- Fried Calamari
- Coconut-Crusted Shrimp
- Teriyaki Beef Skewers
- Caprese Flatbread
- Choice of Salad -

Shadows House Salad or Traditional Caesar Salad

#### - Choice of the following -

Char-Broiled NY Strip Steak Bordelaise Sauce, Chef's Choice of Potato & Seasonal Vegetables

# Stuffed Chicken Florentine Stuffed with Spinach & Fontina Cheese, Finished with an Artichoke Cream Sauce

Pan-Roasted Salmon Topped with a Sherried Lobster Cream Sauce

- Choice of Dessert -

Dark Chocolate Hazelnut Mousse

New York Style Vanilla Bean Cheesecake

# PACKAGE D || \$65 Per Person

# Not eligible for package upgrade

#### Family-style Appetizers

- Colossal Shrimp Cocktail
- House-Made Fresh Bocconcini
- Maryland Crab Cakes Jumbo Lump Crab, Citrus Remoulade, Dill Oil
- Fig & Prosciutto Flatbread Baby Arugula, Prosciutto de Parma, Lemon Ricotta, Fig Reduction
- Choice of Salad -

Shadows House Salad or Traditional Caesar Salad

- Choice of the following -

# Porcini-Dusted Filet Mignon

Roasted Wild Mushrooms and Merlot Reduction served with Chef's Choice of Potato and Seasonal Vegetables

Stuffed French-Cut Breast of Chicken Stuffed with Wild Rice and a Truffle Cream Sauce

Filet of Bronzini Pan Seared with a Light Lemon Beurre Blanc

#### – Dessert –

Shadows Signature Dessert Sampler Dark Chocolate Hazelnut Mousse, Tiramisu, Crème Brûlée, Pecan Tartlets

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Tax & Gratuity Additional