

### **AVAILABLE ANYTIME**

All Packages Include Unlimited Coffee, Tea, And Soft Drinks

# PACKAGE A || \$35 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 | \$42 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 | \$48 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 | \$68 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