

SUMMER CHESAPEAKE ROOM DINNER TAKE OUT MENU 2021

DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	DAY 6	DAY 7
APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS
Chicken & Wild Rice Soup	Cream of Crab Soup	Vichyssoise w/ Chives	Bacon Corn Chowder	Chilled Pea Soup w/ Mint & Yogurt	White Bean & Escarole Soup	Summer Vegetable Soup
Arugula, Julienne Radicchio, Parmesan & Italian Vinaigrette	Tomato, Cucumber, and Red Onion Salad	Caesar Salad	Deviled Eggs	Crab Toast w/ Spinach & Jarlsberg	Spinach Salad w/ Bleu Cheese Dried Cranberries - Raspberry Vin	Cole Slaw
ENTREES	ENTREES	ENTREES	ENTREES	ENTREES	ENTREES	ENTREES
Roast Pork Loin w/ Sauerkraut	Grilled Shrimp w/ Cilantro-Lime Garlic Butter	Roast Tenderloin of Beef w/ Charon Sauce	Crawfish Etouffee w/ Rice	Rainbow Trout Almondine	Veal Picatta	Chef's Choice
Chicken Veronique (white grapes, tarragon & white wine)	Apricot-Bourbon Turkey Breast	Grilled Chicken Breast w/ Mild Black Bean Salsa	Jack Daniels BBQ Ribs	Southwest Salad w/ Grilled Chicken	Roast Chicken w/ Herbs du Provence	Carved New York Strip
ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS
Rosemary Herb Idaho Potatoes	Tepid Mango Rice Pilaf	Risotto	Macaroni & Cheese	Truffle Oil Yukon Whipped Potatoes	Jasmine Rice w/ Raisins	Red Skinned Mashed Potatoes
Steamed Broccoli	Moroccan Roasted Vegetables	Haricots Verts	Collard Greens	Steamed Asparagus	Cauliflower	Roasted Baby Carrots

DAY 8	DAY 9	DAY 10	DAY 11	DAY 12	DAY 13	DAY 14
APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS
Chilled Fruit Soup w/ Midori Liqueur	French Onion Soup	Tomato Bisque w/ Basil	Mediterranean Garbanzo Bean Soup	Vietnamese Pho Noodle Soup	Carrot - Ginger Soup	Seafood Chowder
Mesclun w/ Goat Cheese Classic Vinaigrette	Roasted Red Pepper Aspic w/ Chive Mayo	Iceburg Lettuce Wedge w/ Green Goddess Dressing	Waldorf Salad	Romaine Salad w/ Spicy Vinaigrette	Spinach & Radicchio Salad w/ Balsamic Vinaigrette	Watermelon-Feta Tower w/ Mint, Toasted Almonds & Honey
ENTREES	ENTREES	ENTREES	ENTREES	ENTREES	ENTREES	ENTREES
Poached Salmon w/ Avocado Salsa	Lobster & Shrimp Pasta w/ Fresh Basil - Parmesan Broth	Duck Breast a l'Orange	Bacon Wrapped Chicken Roulade w/ Cranberry Stuffing	Szechuan Beef & Vegetables	Tournedos of Beef w/ Port Wine Glace	Leg of Lamb w/ Rosemary & Garlic
Beef Brisket w/ Horseradish Cream	All White Turkey Salad Platter w/ Pecans & Grapes	Veal & Beef Meatloaf w/ Mushroom Gravy	Baked Bay Scallops w/ Herb Garlic Butter	Sesame Crusted Ahi Tuna w/ Soy Glaze & Seaweed Salad	Herb Crusted Tilapia w/ Remoulade Sauce	Savoy Chicken (oregano, garlic & Balsamic)
ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS
Scalloped Potatoes	Fresh Beets	Whipped Potatoes	Tri-Color Roasted Potatoes	Steamed Jasmine Rice	Mashed Sweet Potatoes	Confetti Orzo
Sauteed Spinach w/ Shallots & Garlic		Buttered Peas	Green Beans Almondine	Braised Bok Choy w/ Soy & Ginger	Plum Tomato Provencal	Carrots w/ Peas & Red Bell Pepper

MENU ITEMS BELOW ARE AVAILABLE FOR TAKE OUT ORDERS - ADDITIONAL ITEMS MAY BE AVAILABLE IN THE DINING ROOM

<p>APPETIZERS</p> <p>Maryland Vegetable Crab Soup Gazpacho Tossed Salad Sliced Tomatoes w/ E.V.O.O. & Sea Salt Fresh Fruit</p> <p>***Menu items subject to change due to product availability and quality</p>	<p>JUICES</p> <p>Cranberry Apple Orange Tomato V-8</p>	<p>ENTREES</p> <p>Marinated Grilled Lamb Chops Filet Mignon Broiled Salmon Spaghetti w/ Meatsauce or Marinara Marinated Chicken Breast Vegetarian Entrée du Jour</p>	<p>ENTRÉE SALADS</p> <p>Chicken Salad Platter: All White Meat Chicken Salad, Lettuce, Tomato Garni, Served with Fresh Fruit</p> <p>Asian Salad w/ Crab: Julienne Napa Cabbage, Dice Tomatoes, Scallions, Carrots and Fresh Crab Meat Tossed in Sesame Ginger Vinaigrette</p> <p>Caesar Salad w/ Grilled Chicken or Salmon Hand Torn Romaine Lettuce, Croutons, Tomato, Shaved Parmesan w/ Creamy Caesar Dressing</p>	<p>ACCOMPANIMENTS</p> <p>Baked Potato Green Beans</p>	<p>DESSERTS</p> <p>Special Dessert of the Day Fresh Fruit Ice Cream du Jour Sorbet Vanilla or Chocolate Ice Cream Frozen Yogurt du Jour or Vanilla SF Ice Cream SF Fruit Pie SF Gelatin</p>
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TAKE OUT ORDERING & DINING RESERVATION INFORMATION

Take Out Lunch Orders & Lunch Reservations: Call 410-427-1968 between 10:00 a.m. & 11:00 a.m.

Take Out Dinner Orders: Fill out forms at kiosks by noon or call 410-427-1968 between 10:00 a.m. & 1:00 p.m. Take Out Dinners will be ready for pick up on your floor between 4:30 & 5:30.

Dinner Reservations Required for Chesapeake & Terrace Rooms: Call 410-427-1968 between 10:00 a.m. & 1:00 p.m. to make your reservation.

We kindly ask that you please leave a voicemail if the number is busy. Please do not leave your orders or reservations on other numbers as they may not be received. Thank you!

SUMMER CHESAPEAKE ROOM DINNER TAKE OUT MENU 2021

DAY 15	DAY 16	DAY 17	DAY 18	DAY 19	DAY 20	DAY 21
APPETIZERS Italian Wedding Soup Peach Half w/ Cottage Cheese	APPETIZERS Mushroom Bisque Brie, Pear & Caramel	APPETIZERS Blackened Corn Chowder Arugula, Beet & Goat Cheese Salad	APPETIZERS Sherried Shrimp Bisque Potato Salad	APPETIZERS Black Bean Soup Tomato, Basil, Mozzarella Salad	APPETIZERS Vegetable Minestrone Mesclun w/ Italian Vinaigrette	APPETIZERS Chilled Zucchini Soup w/ Curry Marinated Asparagus
ENTREES Roast Turkey with Stuffing, Sauerkraut & Gravy Orange Roughy w/ Citrus Butter	ENTREES Lobster Ravioli w/ Sage Brown Butter Pan Roasted Pork Loin Chop w/ Apple-Raisin Relish	ENTREES Herb Breaded Veal Cutlet w/ Whole Grain Mustard Sauce Avocado Stuffed w/ Shrimp Salad	ENTREES Grilled N.Y. Strip Steak w/ Chimichurri Sauce Jamaican Jerk Bone-In Chicken	ENTREES Sautéed Calves Liver w/ Bacon & Smothered Onions Pangasius w/ Capers, Lemon & Dill	ENTREES Roast Tenderloin of Beef w/ Bearnaise Sauce Vegetable Lasagna	ENTREES Chef's Choice Roast Duck
ACCOMPANIMENTS Mashed Potatoes Snow Peas w/ Tri-Colored Peppers	ACCOMPANIMENTS Cajun Rice Southern Style Greens	ACCOMPANIMENTS Israeli Couscous Eggplant w/ Tomato, Garlic & Basil	ACCOMPANIMENTS Brown Rice Pilaf Grilled Zucchini	ACCOMPANIMENTS Roasted New Potatoes & Onion Steamed Broccoli	ACCOMPANIMENTS Scalloped Potatoes Maple Brussels Sprouts	ACCOMPANIMENTS Baked Potato Corn from the Cob

DAY 22	DAY 23	DAY 24	DAY 25	DAY 26	DAY 27	DAY 28
APPETIZERS Chicken Chili Soup Spinach & Strawberry Salad w/ Raspberry Vinaigrette	APPETIZERS Manhattan Clam Chowder House Chicken Liver Pate	APPETIZERS Provencal Vegetable Soup Escargot w/ Garlic Herb Butter	APPETIZERS Chilled Watercress Soup w/ Sweet Vidalia Onion Hummus w/ Naan Bread	APPETIZERS Lentil Soup w/ Sausage & Greens Pastrami Cured Salmon w/ Caviar Garni	APPETIZERS Frosted Crab Soup (chilled) Hearts of Palm	APPETIZERS Orzo Florentine Soup Vegetable Aspic w/ Dill Mayo
ENTREES Broiled Shrimp & Scallop Combo w/ Lemon Beurre Blanc Sauce Stuffed Pepper	ENTREES Beef Tips w/ Mushrooms in Burgundy Wine Sauce Maple BBQ Chicken	ENTREES Parmesan Crusted Rainbow Trout w/ Lemon Zest Eggplant Crepe (lasagna style w/ ricotta & meat)	ENTREES Chicken Tenderloin Francaise Salmon Medallions w/ Cilantro Corn Relish	ENTREES Fried Shrimp Tandoori Pork Tenderloin w/ Yogurt Sauce	ENTREES Rack of Lamb New England Style Cheese Crumb Cod	ENTREES Coquilles St. Jacques (scallops in a white wine cream sauce with piped whipped potato crust) Pasta Puttanesca (tomatoes, olive oil, capers, olives, garlic) Greek Salad w/ Grilled Chicken
ACCOMPANIMENTS Roasted Yukon Potatoes Ratatouille	ACCOMPANIMENTS Buttered Orzo Carrot Pudding	ACCOMPANIMENTS Baked Sweet Potato Kale	ACCOMPANIMENTS Cheddar Whipped Potatoes Buttered Peas	ACCOMPANIMENTS Roasted Fingerling Potatoes Steamed Broccoli	ACCOMPANIMENTS Herbed Basmati Rice Summer Squash-Grape Tomatoes	ACCOMPANIMENTS Italian Spinach

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APPETIZERS

Maryland Vegetable Crab Soup
Gazpacho
Tossed Salad
Sliced Tomatoes w/ E.V.O.O. & Sea Salt
Fresh Fruit

***Menu items subject to change due to product availability and quality

JUICES

Cranberry Apple Orange
Tomato V-8

ENTREES

Marinated Grilled Lamb Chops
Filet Mignon
Broiled Salmon
Spaghetti w/ Meatsauce or Marinara
Marinated Chicken Breast
Vegetarian Entrée du Jour

ENTRÉE SALADS

Chicken Salad Platter: All White Meat Chicken Salad, Lettuce, Tomato Garni,
Served with Fresh Fruit
Asian Salad w/ Crab: Julienne Napa Cabbage, Dice Tomatoes, Scallions, Carrots
and Fresh Crab Meat Tossed in Sesame Ginger Vinaigrette
Caesar Salad w/ Grilled Chicken or Salmon
Hand Torn Romaine Lettuce, Croutons, Tomato,
Shaved Parmesan w/ Creamy Caesar Dressing

ACCOMPANIMENTS

Baked Potato
Green Beans

DESSERTS

Special Dessert of the Day
Fresh Fruit
Ice Cream du Jour Sorbet
Vanilla or Chocolate Ice Cream
Frozen Yogurt du Jour or Vanilla
SF Ice Cream
SF Fruit Pie SF Gelatin

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