

Altland House

Hospitality Group

Off-Site Catering Menus

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Served Dinner Entrée Suggestions

Entrée Suggestions Include Salad, Freshly Baked Dinner Rolls and Breads with Butter, One Dessert Selection, Regular or Decaffeinated Coffee and Hot Tea

Entrees

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Chicken Selections

Chicken Breast Sauté

Sautéed Chicken Breast Nestled on Sautéed Fresh Baby Spinach, Roasted Plum Tomatoes and Mushroom Ragout, Accompanied by Creamy Parmesan Risotto

\$18.95 Per Guest

Parmesan Crusted Chicken

Breast of Chicken Crusted with a blend of Parmesan Cheese, Breadcrumbs and Herbs

Pan fired and Topped with Vodka Cream Sauce

Served with Whipped Potatoes and Broccoli Crowns

\$18.95 Per Guest

Chicken Oscar "a la Altland House"

"Our Twist on this Fabulous Classic"... Grilled Chicken Breast Topped with Back fin Crabmeat, Petite Shrimp, and Fresh Asparagus, Finished with Béarnaise Sauce.

Accompanied with Rice

\$26.95 Per Guest

Prices are Subject to 20% Service Charge, Off-Site Fees and 6% Sales Tax

Please Add One Dollar Per Guest for a Choice of Two Entrees

Chicken Cordon Bleu

A Classic...Boneless Chicken Breast Folded with Locally Cured Ham and Swiss Cheese, Tossed in Herb Laced Crumbs, Baked and Drizzled with Mornay Sauce. Served with Oven Roasted Red Potatoes and a Green Bean Medley

\$19.95 Per Guest

Cornbread Stuffed Chicken

Chicken Breast Stuffed with Sundried Fruit Cornbread Filling, Brushed with an Apple Cider Bourbon Glaze. Served with Yukon Gold Whipped Potatoes and Green Bean Medley

\$19.95 Per Guest

Chicken Chesapeake

Boneless Chicken Breast with Back fin Crabmeat and Classic Chesapeake Cream Sauce, Served with Oven Roasted Red Potatoes and Green Beans

\$24.95 Per Guest

Chicken Frangelica

Chicken Breast Stuffed with Brie & Apples
Topped With Frangelica Glaze and Toasted Almonds
Accompanied with Mixed Wild Rice and Broccoli Florets

\$19.95 Per Guest

Seafood Selections

Pesto Crusted Atlantic Salmon Fillet

Oven Fired Fresh Atlantic Salmon Fillet, Topped with Basil Pesto,
Paired with Couscous and Julienne Vegetable Medley

\$26.95 Per Guest

Fillet of Flounder Stuffed with Shrimp and Crab

Baked Stuffed Flounder Topped with Tomato Basil Cream Sauce, Rice Pilaf Blend and a Fresh Medley of Match Stick Vegetables

\$28.95 Per Guest

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Pepper Dusted Mahi-Mahi

Dusted Lightly with Cracked Black Pepper, and Topped with Pineapple Mango Salsa
Served with Basmati Rice and Julienne Vegetable Medley
\$27.95 Per Guest

Potato Chip Crusted Crab Cake

5 ounce Jumbo Lump Crabmeat Cake,
Lightly Seasoned and Painted with Roast Red Pepper Aioli,
Served with Chive Whipped Potatoes and Julienne Vegetable Medley
\$33.95 Per Guest

Beef Selections

Roast Prime Rib of Beef au Jus

An Oven Roasted Twelve Ounce Cut of Beef, Simmering in its Own Juices to a Medium
Doneness, Served with Horseradish Cream, Baked Stuffed Cheddar Potato and a
Green Bean Medley
\$29.95 Per Guest

Roasted New York Strip Loin

Hand Carved, Topped by a Peppercorn Demi Glaze and Served with a Baked Potato and
Sweet Sugar Snap Peas and Baby Carrots
\$24.95 Per Guest

Stacked Meatloaf

Homemade Meatloaf with Gravy, Layered with Lumpy Red Skinned Mashed Potatoes and
Buttered Peas
\$16.95 Per Guest

Roasted Top Round of Beef

Succulent, Tender Roast Beef, Sliced Thin, Topped with a Rich Brown Gravy,
Served with Lumpy Mashed Potatoes and Baby Carrots
\$18.75 Per Guest

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Dual Entrees

York County Chicken and Ham

Breast of Chicken Stuffed with Traditional Filling, Combined with Applewood Smoked Ham and Shoe Peg Corn, Served with Lumpy Red Mashed Potatoes and Gravy

\$19.95 Per Guest

Petite Bistro Steak and Seared Sea Scallops

Six Ounce Steak and Seared Sea Scallops Topped with Chardonnay Butter Paired with Buttered Whole Red Potatoes and Broccoli Crowns

\$29.95 Per Guest

Carved Roast Tenderloin of Beef and Chesapeake Crab Cake

Medium Rare Roasted Center Cut Tenderloin Napped with Bordelaise Sauce, Combined with a House Made Crab Cake with a Remoulade Sauce Dollop, Served Duchess Potatoes and Broccoli Crowns

\$36.50 Per Guest

Seared Salmon and Filet of Bistro Beef Tenderloin

Asian Marinated & Seared Filet of Salmon, Twinned with Carved Medallions of Roast Bistro Beef Tenderloin Accompanied with Wasabi Mashed Potatoes and Steamed Snow Peas

\$25.95 Per Guest

Oven Seared Chicken with Lobster Risotto

Oven Seared Chicken with Fresh Herbs atop Creamy Lobster Risotto Asparagus with Roast Red Pepper Balsamic Glaze

\$25.95 Per Guest

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Vegetarian Selections

Garden Pasta

A Blend of Fresh Seasonal Vegetables Tossed with Fusilli Pasta and Your Choice of Virgin Olive Oil, Fresh Herbs and Roasted Garlic; Alfredo Sauce or Tomato Basil Vodka Sauce

\$15.95 Per Guest

Vegetable Wellington

Puff Pastry Stuffed Full of Seasonal Grilled Vegetables and Portabella Mushrooms, Melted through with Smoked Gouda Cheese, Finished with a Roasted Red Pepper Couli

\$17.50 Per Guest

Mushroom Ravioli

Tossed in a Light Alfredo Sauce

Topped with Crumbled Blue Cheese and Grilled Portobello Mushrooms

Asparagus Spears with Red Bell Pepper Confetti

\$22.50 Per Guest

Traditional Favorites

Applewood Smoked Ham

Baked Ham with a Sun Dried Fruit and Brown Sugar Glaze, Hand Carved, Served with Whipped Sweet Potatoes and Baked Corn Pudding

\$16.95 Per Guest

Traditional Roast Turkey

Herb Rubbed Roasted Turkey, Mashed Potatoes, Traditional Filling and Gravy, Fresh Green Beans Laced with Apple wood Smoked Bacon, Cranberry Sauce and Warm Applesauce

Served Family Style

\$16.95 Per Guest

Roasted Pork Loin

Pork Loin Lightly Rubbed with Brown Sugar, and Spices. Carved and Topped with Pineapple Mango Glaze, Combined with Sweet Potato Hash and Sugar Snap Peas

\$19.95 Per Guest

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Served Salad Options

Medley of Fresh Greens, Topped with Tomatoes, Cucumbers, Croutons and Shredded Carrots

Tossed with House Vinaigrette

Caesar Salad with Traditional Dressing

Iceberg Chiffonade, Crumbled Gorgonzola, Sugared Pecans, Roasted Shallots and Diced Pears

Tossed in a Merlot Vinaigrette

Seasonal Fresh Cut Melon, Tossed in Raspberry Melba Dressing, Garnished with Mint

Beverages

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Iced Tea and Lemonade Station

\$2.50 Per Guest

Bar Set-Ups

(includes sodas, mixers, garnishes and ice)

\$4.50 Per Guest

Client to Provide all Alcoholic Beverages

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