



Christmas Business Dinner

HORS D'OEUVRES

~ Crab Mac & Cheese

~Charcuterie-

House-cured pork loin; Saucisson Sec; House made chicken liver pâté w/
winter seasonings

~Duck Nachos

SALAD

~ Roasted root vegetable salad w/ maple Dijon vinaigrette & OberGood raw
milk Goat cheese

ENTREES

~ Whole Roasted Halibut w/ Seafood Ragu of Shrimp, crawfish & roasted
Tomatoes

~Carved Prime rib (roasted rare & infused w/ garlic) accompanied by a
smoked cherry Veal demi Glace

~ Delmarvalicious Chicken (Chicken brined in bourbon & bitters) and served
w/ crab, corn & tomato salad

DESSERT

~ Paige's Famous Coconut double layer cake

~ Dark Chocolate Cake w/ Vanilla Cream Cheese Frosting