

# Main Dishes

Includes Garden Salad, Bread & Butter

Priced per guest, Order in groups of 10 or more



## Poultry

Chicken Ballotine: oven roasted chicken breast roulade filled with artichoke hearts, spinach & sundried tomatoes, topped with fresh basil pesto cream	12.95
Buttermilk Fried Chicken: boneless fried chicken bread, Cruze buttermilk ranch & honey mustard	10.25
Applewood Chicken: oven roasted chicken breast wrapped in applewood-smoked bacon, topped with dijon cream sauce	11.25
Chicken Parmesan: crispy boneless in parmesan breading with marinara	11.25
Rosemary Grilled Chicken: grilled boneless breast of chicken marinated in fresh rosemary, garlic, lemon zest & olive oil	11.25
Chicken Marsala: creamy marsala mushroom sauce	12.95

## Beef

Really Good Meatloaf**: finished with caramelized brown sugar & tomato glaze	10.50
Beef Tips & Mushrooms: tender sirloin tips braised with button mushrooms & caramelized onions over egg noodles	12.50
Chipotle Sirloin: grilled medium rare, sliced & served with spicy chipotle cilantro sauce	13.50
Garlic Roasted Beef Tenderloin: grilled medium rare, finished with pan juices	15.50
Soy Ginger Beef: marinated steak, roasted red peppers & green onions, finished with soy-ginger glaze	13.50
Short Rib: braised short rib of beef served over Shelton Farm grits	16.00

\*\* vegetarian available

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## Seafood

Blackened Fillet of Fresh Salmon: served with fennel-horseradish cream	15.00
Holly's Maryland Style Crab Cakes: served with caper dill remoulade	17.50
Shrimp & Grits: with Tomato Gravy over Shelton Farm grits	17.50
Seasonal Selections:	mrkt price
Winter: Sea Bass; Snapper	Summer: Cod; Flounder
Spring: Swordfish, Tuna	Fall: Grouper; Mahi

## Vegetarian

Quinoa Filled Grilled Portobello Shrooms: savory quinoa "pilaf" with herbed butter	13.00
Stuffed Bell Peppers: w/ tomato cream	13.00
Soy Ginger Portobello: marinated Portobello mushroom strips, roasted red peppers & green onions, finished with soy-ginger glaze	13.00
Eggplant Parmesan: fresh sliced Eggplant in parmesan breading with marinara	11.00

## Pork

Herb Rubbed Pork Loin: slow roasted with rosemary, sage & thyme	11.25
Dijon Roasted Pork Tenderloin: finished with mushroom cream sauce	11.25
Pork Shanks: braised in red wine, finished with pan juices	13.50
Old Fashioned BBQ Dinner: Holly's slow roasted pulled pork, served with buns, BBQ sauce, sliced onions, jalapenos, mustard & dill pickles	12.25
Pork Belly: with a Maple Dijon glaze or Sweet Chili	12.25