

REYNOLDS TAVERN

Special Event Menu #2, \$65.00 per person plus tax and gratuity



HORS D'OEUVRES (CHOOSE TWO FOR THE GROUP)

SHRIMP COCKTAIL

Steamed Season Gulf Shrimp, with lemon wedges and cocktail sauce

SPINACH AND RICOTTA TARTS

Crispy filo shell stuffed with ricotta and spinach blend with fresh herbs and onion

VEGETABLE CRUDITE PLATTER

Seasonal vegetables with dipping sauce

CRAB DIP

Our house recipe with red pepper, spices, sherry and crab meat

SALAD (CHOOSE ONE FOR THE GROUP)

HOUSE SALAD

Wild greens with Brown Sugar vinaigrette, fresh seasonal vegetables

REYNOLDS CAESAR SALAD

Romaine, Caesar dressing, garlic croutons and shaved parmesan cheese

MEDITERRANEAN SALAD

Mixed greens with champagne vinaigrette, grape tomato, cucumber, black olives, roasted red pepper, feta cheese

ENTREE SELECTIONS (CHOOSE TWO FOR THE GROUP)

CHICKEN MARSALA

Grilled Chicken breast with mushroom-white wine sauce

PAN SEARED ROCKFISH

with diced tomato, capers, lemon and white wine

FILET MIGNON PORCINI

Grilled Filet Mignon topped with rosemary porcini mushroom sauce

CHESAPEAKE CRAB CAKES

Our special recipe twin Crab Cakes broiled golden brown

DESSERT (CHOOSE ONE SELECTION FOR THE GROUP)

TEA CAKES PLATE (ASSORTED BITE SIZE PASTRIES MADE IN HOUSE)

CARAMEL POUND CAKE

CHAMBORD CHOCOLATE MOUSSE

BREAD PUDDING