QUALITY STREET

41655 PARK AVENUE LEONARDTOWN, MARYLAND

SALADS

Served with Artisan Breads and Butter



CLASSIC CAESAR

MIXED GREENS

SPINACH SALAD

Topped with House-made Croutons and Shaved Parmesan Cheese

Cherry Tomatoes, Sliced Red Onion, Candied Pecans, House-made Croutons and Balsamic Vinaigrette Sun-dried Cranberries, Toasted Almonds, and House-made Croutons

ENTRÉES

All Entrees Served with Choice of Starch and Vegetable Accompaniments Additional accompaniments – Add \$1.50 per guest



Entrees can be plated up to 80 Guests

HERB ENCRUSTED PORK TENDERLOIN -

Served with Red Onion Marmalade

FRESH ROASTED TURKEY BREAST -

Served Over Cornbread-Sage Dressing With Cranberry Sauce

OVEN ROASTED HAM

Glazed Ham With Choice of Starch and Vegetables

BONELESS CHICKEN BREAST -

Served with Mushroom Marsala Sauce

CHICKEN BREAST LOMBARDY -

Chicken Breasts Wrapped in Prosciutto Sautéed with Mushroom, Marsala Wine, Topped with Parmesan and Mozzarella Cheese

MEDITERRANEAN CHICKEN -

Pan Sautéed Chicken Breast with Artichokes and Sun-Dried Tomatoes in a Garlic Cream Sauce

BALSAMIC ROSEMARY - ROASTED SALMON

Fresh Rosemary and Aged Balsamic Marinated Salmon, Pan Seared and Oven Roasted to Finish

CHICKEN CHESAPEAKE -

Chicken Breast Topped with Crab Imperial and Baked to Golden Brown

SLOW COOKED BEEF BRISKET -

Whole Beef Brisket Dry Rubbed and Braised for Hours Until Tender

ROASTED BEEF TENDERLOIN -

Served with Red Wine Reduction Sauce

MARYLAND BACKFIN CRAB CAKES - MP

Traditional Maryland Style Crab Cakes with Old Bay Aioli and Panko, Lightly Golden Fried

PENNE PASTA PRIMAVERA -

Served with Roasted Vegetables and Light White Wine Cream Sauce

THREE CHEESE OR -MEAT BAKED ZITI

Ziti Noodles Tossed in House Made Marinara, Layered with Italian Cheeses (With Meat or Roasted Veggies)

ROASTED VEGETABLE LASAGNA - OR MEAT LASAGNA

Housemade Marinara Sauce, with Layers of Lasagna Noodles, Italian Cheeses and Roasted Veggies

^{*} More than one buffet entrée choice will be priced by the most expensive entrée plus \$2.50 per guest.