

Altland House

Hospitality Group

Banquet Entree Suggestions

Entrée Suggestions Include a Garden, Caesar Salad or Fresh Fruit Salad, Dinner Rolls with Butter, Dessert, Coffee, Hot and Iced Tea

Hawaiian Chicken

Grilled Chicken Breast Layered with Pineapple Slices, Basted in a Sweet and Sour Sauce and Dusted with Toasted Coconut and Macadamia Nuts, Served with our Chef's Own Rice Pilaf Blend and Sautéed Snow Pea Pods.

\$19.50

Chicken Breast Sauté

Sautéed Chicken Breast Nestled on Sautéed Fresh Baby Spinach, Roasted Plum Tomatoes and Mushroom Ragout, Accompanied by Mixed Wild Rice and a Santa Fe Blend of Vegetables.

\$18.95

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

\$24.95

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

Marinated Grilled Shrimp and Roast Sliced Sirloin

Marinated Shrimp and Vegetable Skewers Grilled with a Lager Cream Sauce, Nestled on a Bed of Whipped Garlic Mashed Potatoes, Served with Carved Roasted Angus Sirloin

\$29.95

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

Atlantic Salmon Fillet

Fresh Atlantic Salmon Fillet, Oven Fired and Brushed with a Apricot Glaze, Paired with Saffron Rice and Sweet Sugar Snap Peas Mixed with Baby Carrots

\$24.95

Add a Chicken Breast for \$4.50

Stuffed Chicken Breast

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

\$19.50

Petite Bistro Steak and a Portabella Mushroom Stuffed with Seafood

Six Ounces of Steak and a Portabella Mushroom Stuffed with a Blend of Crab, Shrimp and Scallops, Paired
with Buttered Whole Red Potatoes Carved as Mushrooms and Broccoli Crowns

\$28.75

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

\$24.95

Roast Prime Rib of Beef au Jus

An Oven Roasted Twelve Ounce Cut of Beef, Simmering in its Own Juices to a Medium Doneness, Baked
Stuffed Cheddar Potato and a Green Bean Medley

\$25.95

Add a Crab Cake for \$7.50

Pecan Encrusted Chicken

Boneless Chicken Breast Topped with Apricot Thyme Glaze...Served with Yukon Gold Whipped Potatoes
and Broccoli with Red Peppers.

\$19.95

Chicken Chesapeake

Boneless Chicken Breast with Back fin Crabmeat and Boursin Cheese, Served with Oven Roasted Red
Potatoes and Petite Green Beans

\$24.50

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

\$28.50

Add Two Shrimp Stuffed with Crabmeat for \$8.50

Carved Roast Tenderloin of Beef and Chesapeake Crab Cake

Center Cut Tenderloin, Roasted to a Medium Rare Doneness, Combined with a House Made Crab Cake,
Served with House-Made Hollandaise, Duchess Potatoes and Broccoli Crowns

34.50

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

Add Chicken for \$4.50...Add Shrimp for \$6.50

Prices are Subject to 18% Service Charge and 6% Sales Tax

Consuming Raw or Undercooked Meat May Increase Your Risk of Food-Borne Illness

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

York County Chicken Breast

Boneless Breast of Chicken Filled with Traditional Filling and Gravy, Paired with Whipped Potatoes and Green Beans

\$17.95

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

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

Stacked Meatloaf

Homemade Meatloaf with Gravy, Layered with Lumpy Red Skinned Mashed Potatoes and Buttered Peas

\$16.50

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

Roasted Top Round of Beef

Succulent, Tender Roast Beef, Sliced Thin, Topped with a Rich Brown Gravy, Served with Lumpy Mashed Potatoes and a Santa Fe Blend of Vegetables...Filling Served with Additional Gravy Served in Pitchers

18.75

Baked Haddock

Dusted Lightly with Breadcrumbs and Parmesan Cheese, Baked to Perfection, Served with Rice Pilaf and Petite Green Beans

\$18.75

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