

Group Name / Date

For Groups of 20 or less

First Course (choose one)

Seasonal Soup Selection
Mixed Greens with Seasonal Vinaigrette

Second Course (Choose one)

Filet

Grilled beef tenderloin, charred corn relish, Chesapeake lump crab, and a house made cognac A-1 sauce

Salmon

Sweet tea-teriyaki glazed salmon, wilted spinach & arugula, green tomato vinaigrette, and grilled pineapple

Pasta

Penne Pasta with locally sourced seasonal vegetables in a white wine butter sauce
(add chicken if preferred)

*Entrees will be served with Chef's choice of starch and vegetable

Third Course (Choose one)

Chef's Selection of Dessert
Berkeley's Signature Bourbon Bread Pudding

\$30 per person
(does not include tax and gratuity)