

Private Dining

For private events we offer a limited menu in order to ensure quality and speed of service. Below are sample menus, however we encourage you to meet with our Event Coordinator to build the perfect menu for your occasion and budget.



\$30 / GUEST

Garden Salad
Soup Du Jour

Oven Roasted Chicken
*Garlic Mash, Chef's Vegetable
with beurre blanc*

Salmon Picatta
Fettuccine Pasta

Bronco Burger
House Fries

Chop Salad

Cookies



\$40 / GUEST

Garden Salad
Soup Du Jour

6oz All Natural Sirloin
Baked Potato, Chef's Vegetable

Oven Roasted Chicken
*Garlic Mash, Chef's Vegetable
with beurre blanc*

Salmon Picatta
Fettuccine Pasta

Dijon Dill Pork Tenderloin
Garlic Mash, Chef's Vegetable

Cookies
Seasonal Cheesecake



\$50 / GUEST

Garden Salad
Soup Du Jour

14oz All Natural N.Y. Strip
Baked Potato, Chef's Vegetable

Salmon Picatta
Fettuccine Pasta

Dijon Dill Pork Tenderloin
Garlic Mash, Chef's Vegetable

Oven Roasted Chicken
*Garlic Mash, Chef's Vegetable
with beurre blanc*

Chocolate Cake
Seasonal Cheesecake



\$60 / GUEST

Wedge Salad
She Crab Soup

8oz All Natural Filet
Baked Potato, Chef's Vegetable

Oven Roasted Chicken
*Garlic Mash, Chef's Vegetable
with beurre blanc*

Maryland Crab Cakes
Garlic Mash, Chef's Vegetable

Dijon Dill Pork Tenderloin
Garlic Mash, Chef's Vegetable

Creme Brulee
Chocolate Cake
Seasonal Cheesecake



\$75 / GUEST

Red & White Wine Dinner Service
Wedge Salad
She Crab Soup

16oz All Natural Ribeye
Baked Potato, Chef's Vegetable

Maryland Crab Cakes
Garlic Mash, Chef's Vegetable

Oven Roasted Chicken
Garlic Mash, Chef's Vegetable

Shrimp Imperial
Garlic Mash, Chef's Vegetable
Seafood Macaroni & Cheese

Creme Brulee
Chocolate Cake
Seasonal Cheesecake

NOTES: