



Catering Menus | Boxed Lunches

Catering Menus | Private Dining Lunch

Salads & Entrees

Herb Encrusted Goat Cheese Salad

crisp apple, mixed green salad, thyme croutons, balsamic vinaigrette
add chicken -4 salmon -10

Grilled Chicken and Risotto

herb chicken, vegetable risotto, poblano pepper sauce

Sauteed Chicken Madeira

mashed potatoes, madeira mushroom sauce

Shrimp & Grits

shrimp, crab, andouille sausage, cajun beurre blanc

Roasted Verlasso Salmon

seasonal vegetables, lemon vinaigrette

Sandwiches

Dressler's Cheeseburger

tomato, lettuce, cheddar

Grilled Chicken Sandwich

chipotle mayo, lettuce, tomato, swiss cheese

Chicken Salad Sandwich

wheat bread, lettuce, tomato

Catering Menus | Private Dining Dinner

Salads

The Classic

crisp romaine, shaved parmesan our caesar dressing

The Wedgie

apple wood smoked bacon, maytag blue cheese

G's House

goat cheese, walnuts, balsamic vinaigrette

Entrées

**For your convenience, we've priced our private dining menu to include three courses. Choices include salad, entree and dessert selections.*

Sauteed Organic Chicken

mashed potatoes, chicken pan sauce

Maryland Lump Crab Cakes

roasted pecan remoulade

Braised Beef Short Rib

mashed potatoes, port wine demi glace

Roasted Salmon

roasted tomato risotto, citrus beurre blanc

Sauteed Grouper

roasted mushroom risotto, herbed beurre blanc

Filet Mignon- 9 oz.

mashed potatoes, veal demi glace

New York Strip

mashed potatoes, garlic herb butter

Blackened Heart of Ribeye

mashed potatoes, herb bleu cheese butter

Pan Seared Scallops

roasted mushroom risotto, herb beurre blanc

Filet Mignon- 6 oz.

mashed potatoes, veal demi glace

Sweet Treats

Mom's New York Cheesecake

Mom's Carrot Cake

Mom's Apple Cake

Key Lime Pie