

Fisher's Tudor House

January 2010

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BANQUET LUNCHEON MENU

SERVED TUESDAY THROUGH SUNDAY (EXCEPT HOLIDAYS)

Mixed Garden Salad with Assorted House Dressings,

OR Homemade Soup Du Jour

A blend of leafy greens & vegetables that contains the freshest ingredients of whatever is in season. Such as lettuce, tomato, cucumber, bell pepper, & carrots.

ENTREES - Choice of Two *

BAKED CRAB DELIGHT, Jumbo Lump Crabmeat & seasoned Herbs, baked Perfectly, topped with Bechamel Sauce

CHESAPEAKE BAY LUMP CRABCAKES, Delicate cakes of Jumbo Lump Crabmeat blended with Herbs and Spices, lightly Breaded, then gently Fried Golden Brown

SAUTEED SEAFOOD CAKES, A blend of Crabmeat, Scallops and Shrimp with herbs & spices. Sauteed until golden and served with Sauce Newburg

BROILED FILLET OF FLOUNDER STUFFED WITH JUMBO LUMP CRABMEAT,

Jumbo Lump Crabmeat gently blended with Eggs and Seasoned Herbs, finished with Parsley Butter

FLOUNDER NEW ORLEANS, Boned Flounder Fillets stuffed with a blend of tender baby Shrimp and Rice finished with a Bechamel Sauce

BROILED FILLET OF FLOUNDER STUFFED WITH VEGETABLES, Boned Flounder stuffed with a medley of Julienne Vegetables Topped with Bechamel Sauce

FLOUNDER OSCAR, Flounder fillet topped with Jumbo Lump Crabmeat, Hollandaise Sauce, and Asparagus

FLOUNDER PICATTA, Flounder in egg batter, sauteed, served in Lemon Butter Sauce with Capers

STUFFED ATLANTIC SALMON, Salmon fillets filled with a blend of artichokes, spinach, wild Rice, & Smoked Gouda, and served with a rich Mornay Sauce

FILET MEDALLIONS, Beef Tenderloin sliced thin, charbroiled & served with a Burgundy Mushroom sauce

CHICKEN MARSALA, A Boneless Breast, sauteed with fresh Mushrooms and Marsala Wine Sauce

CHICKEN FRANCAIS, An Egg battered Boneless Breast, sauteed until Golden Brown, with the addition of Butter, Wine & Lemon Juice, simmered to reduce the liquid until thickened and golden.

CHICKEN PIZZAOLA, A Roasted Breast of Chicken covered with Pizzaiola Sauce, Shredded Mozzarella Cheese, then baked until melted, & slightly golden

CHICKEN OSCAR, boneless Chicken Breast, topped with Jumbo Lump Crabmeat, Hollandaise Sauce & Asparagus

FRUIT PLATTER, A hand carved fresh Pineapple filled with fresh fruit, served with Cottage Cheese, & Yogurt on a bed of fresh Greens. Does not include Vegetables

FISHER'S LUNCHEON BUFFET, a selection of Hot and Cold items. A great option for a diverse group
60 person minimum

VEGETABLES

Capri Blend, consists of Green Beans, Baby Carrots, & Diced Sweet Red Pepper

Roasted Red Bliss Potatoes

DESSERT Ice Cream

BEVERAGES - Coffee, Tea, Decaffeinated Coffee and Bottled Soda Bar are included

Linen Table Cloths & Napkins are included

Prices are Guaranteed for Two Months Prior to your Affair.

*Your two Entree choices and how many of each Entree are due 10 days prior to your event

A Deluxe Sundae Table available for \$ per person
Vanilla Fudge Ice Cream served from an attractive display Shell with Hershey's Chocolate syrup,
assorted Candies, cookies and freshly Whipped Cream.

Our Pastry Chef will be glad to bake a cake for Your Special Occasion.

Please add an 18% Service Charge & 6% Tax

Beverage & Bar Service

***Available - Tuesday, Wednesday, Thursday and Sunday Only**

***4 HOURS REGULAR BAR**

PER PERSON

4 HOURS TOP SHELF

PER PERSON

A Guarantee of thirty-five (35) people

\$100.00 Deposit Required

The Full Menu Must be confirmed 10 Days prior to Banquet Date.

No Food or beverages will be permitted to be brought into our Banquet Rooms.

Addition Information

Keep in mind that our menu does not represent the limitations of our cuisine and we would be delighted to create something specifically for your event. We suggest a scheduled appointment for inspection of our facility and an opportunity to have your questions answered.

If you desire, we can further enhance your meal and furnish you with an Hors D'oeuvres menu.

Toast your happy occasion with a glass of Champagne for \$ per person.

Bottled Premium Wines Available

Special Wines, Liquors, Cordials, & Beers and available (prices may vary in accordance with the selection)

There is an additional charge for the Dance Floor Setup, if there is no Beverage Bar.

Dance floors are not available in all rooms.

If a Cash Bar is desired, there is a Bartender Charge of \$ for each Bartender.

For special arrangements, a set-up charge will be quoted on an individual basis.

No items may be attached to the walls or ceilings with nails, staples, tape and so on,
to preserve the facility for the next customer.

There will be a charge of \$100.00 if any confetti or any other materials are placed on the tables.

There will be a service charge if any cakes or pastries are brought in.

In the event of cancellation, your deposit will be returned if we are able to re-book the room with another party of equal value.

Our Price structure does not allow us to accept Credit and Charge Cards for Remaining Balance