



J.T. DAUGHERTY
CONFERENCE CENTER

The Choice Dinner Menu are based on a 3 hour event. Minimum guest counts apply.

Pricing includes non-alcoholic beverages including soda, juices, coffee, tea and iced tea, table linens, bar set up (if applicable) and registration table.

Wish To Customize the Menu? We welcome the opportunity to discuss your favorite dinner items and create a special menu with you!

Optional Appetizer Station Available with Any of the Dinner Menus

(Choose three for all of your guests)

Assorted Cheese and Cracker Display
Hot Seafood or Crab Dip served with Bread Crisps
Spicy Pork Eggrolls with Sesame Dipping Sauce
Vegetable Crudités with Peppercorn Parmesan Dip
Vegetable Spring Rolls with Sesame Dipping Sauce
Sweet-n-Sour or Swedish Meatballs
Orange Maple BBQ Chicken Sate

Choice Dinner Menu #1

Salad

(Choose one for all of your guests)

Mixed Garden Salad with Ranch Dressing
Spinach Salad with Parmesan Crisps Topped with Caramelized Onion and Bacon Vinaigrette
Spinach Salad with Sliced Red Onion, Roasted Red Pepper Strips with Stone Ground Mustard Vinaigrette
Mixed Greens with Corn, Black Beans and Red Onions with Southwest Ranch Topped with Crispy Tortilla Strips
Romaine Lettuce Drizzled with Caesar Dressing and topped with Croutons and Parmesan Cheese
Seasonal Field Greens with Sprouts, Carrots, Cucumber and Cranberry-Citrus Vinaigrette
Served with Freshly Baked Assorted Rolls and Whipped Butter

Entrée

(Choose one beef/pork, one chicken and one fish entrée for your all your guests)

Notify the Conference Center at least four days prior with the exact amount of guests having each choice.

Grilled Delmonico Steak with Garlic Butter
Beef Tips Simmered in Stroganoff Sauce
Oven Roasted Prime Rib of Beef with Red Wine Shallot Demi Glace Sauce
Sweet-n-Sour Pork Loin

Teriyaki Glazed Fillet of Atlantic Salmon with Cucumber Slaw
Almond Crusted Salmon with Honey Butter
Pesto Salmon with Roasted Red Pepper Cream Sauce
Flounder Stuffed with Spinach and Cheese

French Onion Baked Chicken Breast with Melted Swiss Cheese
Herb Panko Crusted Chicken Breast with Spicy Marinara Sauce and Melted Mozzarella Cheese
Lemon Pepper Marinated Chicken Breast with Tomato-Basil Salsa
All Entrees served with Chef's choice of Starch and Vegetable

Dessert

(Choose one for all of your guests)



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New York Cheesecake with Raspberry Sauce, Key Lime Tart, Chocolate Decadence Cake, Chocolate Mousse, Raspberry Mousse, Tiramisu Mousse, Strawberry Shortcake, Pumpkin Pie, Berry Tart, Tiramisu, Boston Cream Pie, Coconut Butter Cream Layer Cake, White and Dark Chocolate Tart, Pecan Pie, Apple Pie, or a Dessert Duo Plate

Choice Dinner Menu #2

Salad

(Choose one for all of your guests)

Mixed Garden Salad with Ranch Dressing

Spinach Salad with Parmesan Crisps Topped with Caramelized Onion and Bacon Vinaigrette

Spinach Salad with Sliced Red Onion, Roasted Red Pepper Strips with Stone Ground Mustard Vinaigrette

Mixed Greens with Corn, Black Beans and Red Onions with Southwest Ranch Topped with Crispy Tortilla Strips

Romaine Lettuce Drizzled with Caesar Dressing and topped with Croutons and Parmesan Cheese

Seasonal Field Greens with Sprouts, Carrots, Cucumber and Cranberry-Citrus Vinaigrette

Served with Freshly Baked Assorted Rolls and Whipped Butter

Entrée

(Choose one beef/pork, one chicken and one fish entrée for your all your guests)

Notify the Conference Center at least four days prior with the exact amount of guests having each choice

Dijon Rubbed Salmon in Puffed Pastry with Chardonnay-Chive Butter

Fresh Atlantic Fillet of Salmon Stuffed with Boursin Cheese and Spinach

Chicken Scaloppini with Wilted Spinach, Balsamic Sautéed Mushrooms and Crumbled Feta Cheese

Artichoke Stuffed Chicken Breast with Sun-Dried Tomato Cream Sauce

Apple and Cornbread Stuffed Chicken Breast with Sage Sauce

Honey Dijon Rubbed New York Strip Steak with Beer Batter Onion Rings

Grilled New York Strip with Peppercorn Demi Glace

Pork Loin Stuffed with Spinach, Cheese and Roasted Peppers

All Entrees served with Chef's choice of Starch and Vegetable

Dessert

(Choose one for all of your guests)

New York Cheesecake with Raspberry Sauce, Key Lime Tart, Chocolate Decadence Cake, Chocolate Mousse, Raspberry Mousse, Tiramisu Mousse, Strawberry Shortcake, Pumpkin Pie, Berry Tart, Tiramisu, Boston Cream Pie, Coconut Butter Cream Layer Cake, White and Dark Chocolate Tart, Pecan Pie, Apple Pie, or a Dessert Duo Plate

Choice Dinner Menu #3

Salad

(Choose one for all of your guests)

Mixed Garden Salad with Ranch Dressing

Spinach Salad with Parmesan Crisps Topped with Caramelized Onion and Bacon Vinaigrette

Spinach Salad with Sliced Red Onion, Roasted Red Pepper Strips with Stone Ground Mustard Vinaigrette

Mixed Greens with Corn, Black Beans and Red Onions with Southwest Ranch Topped with Crispy Tortilla Strips

Romaine Lettuce Drizzled with Caesar Dressing and topped with Croutons and Parmesan Cheese

Seasonal Field Greens with Sprouts, Carrots, Cucumber and Cranberry-Citrus Vinaigrette

Served with Freshly Baked Assorted Rolls and Whipped Butter

Entrée

(Choose one beef, one chicken and one fish entrée for your all your guests)

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Southern Maryland Crab Cake

Fresh Atlantic Fillet of Salmon Stuffed with Crab Imperial

Seafood Stuffed Flounder topped with Hollandaise Sauce



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Chicken Stuffed with Crabmeat
Spinach Stuffed Chicken Breast Topped with Wild Mushrooms, Prosciutto and Fontina Cheese Ragout

Grilled, Aged Filet Mignon with Port Wine Sauce
All Entrees served with Chef's choice of Starch and Vegetable

Dessert

(Choose one for all of your guests)

New York Cheesecake with Raspberry Sauce, Key Lime Tart, Chocolate Decadence Cake, Chocolate Mousse, Raspberry Mousse, Tiramisu Mousse, Strawberry Shortcake, Pumpkin Pie, Berry Tart, Tiramisu, Boston Cream Pie, Coconut Butter Cream Layer Cake, White and Dark Chocolate Tart, Pecan Pie, Apple Pie, or a Dessert Duo Plate