



J.T. DAUGHERTY
CONFERENCE CENTER

The Dinner Combination Menus 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

Dinner Combination 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 combination plate for all your guests)

Fresh Atlantic Salmon Fillet & Boneless Breast of Chicken with Pesto Cream Sauce

Marinated Chicken Breast & Jumbo Shrimp in a Chesapeake Lemon Herb Cream Sauce

Chicken Scaloppini & Braised Roast Beef with Mushroom Marsala Wine Sauce

Herb Roasted Pork Loin & Boneless Breast of Chicken with a Red Wine Rosemary Demi Glace 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

Dinner Combination Menu #2

Salad

(Choose one for all of your guests)

Mixed Garden Salad with Ranch Dressing



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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 combination plate for all your guests)

Boneless Breast of Chicken & Crab Stuffed Salmon with Creamy Lemongrass Sauce

Boneless Breast of Chicken & Crab Imperial in a Vol-au-Vant with Creamy Sherry Sauce

Fresh Atlantic Salmon Fillet & Boneless Breast of Chicken Stuffed with Spinach and Boursin Cheese with Lemon Herb 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

Dinner Combination 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 combination plate for all your guests)

Aged, Grilled Filet Mignon & Boneless Breast of Chicken with a Wild Mushroom Ragout

Aged, Grilled Filet Mignon & Fresh Atlantic Salmon over Wilted Spinach with Hollandaise Sauce

Aged, Grilled Filet Mignon & Crab Stuffed Baby Bella

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

Dinner Combination Menu #4

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



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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 combination plate for all of your guests)

Surf and Turf

Aged, Grilled Filet Mignon

Paired with a Southern Maryland Crab Cake, Shrimp Scampi or Maine Lobster Tail (add \$3.00)

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