



J.T. DAUGHERTY
CONFERENCE CENTER

The Choice Luncheon Menus are based on a 2 hour event, between the hours of 11:00 am– 2:30 pm. 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 lunch items and create a special menu with you!

Choice Luncheon 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

Cilantro Baked Tilapia with Black Bean and Corn Salsa

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

Optional 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

Or

Customer to supply own cake

Conference Center Staff will cut and serve the cake. The cake must come from a Board of Health Certified kitchen.

Choice Luncheon Menu #2

Salad

(Choose one for all of your guests)



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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.*

Southern Maryland Crab Cake
Fresh Fillet of Salmon Stuffed with Spinach and Boursin Cheese
Dijon Rubbed Salmon in Puffed Pastry with Chardonnay-Chive Butter

Rueben Chicken (Chicken Breast Topped with Corned Beef, Sauerkraut and Swiss 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

Optional 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

Or

Customer to supply own cake

Conference Center Staff will cut and serve the cake. The cake must come from a Board of Health Certified kitchen.

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

Southern Maryland Crab Cake
Fresh Atlantic Fillet of Salmon Stuffed with Crab Imperial
Seafood Stuffed Flounder

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



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Grilled, Aged Filet Mignon with Port Wine Sauce

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

Optional 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

Or

Customer to supply own cake

Conference Center Staff will cut and serve the cake. The cake must come from a Board of Health Certified kitchen.