



MIDDLETON TAVERN  
EST. 1750

## Dinner Banquet Menu

For your function you may select up to 3 Entrees  
Pre order 3 days prior to your event with counts of each Entree

All Entrees include Bread and butter, unlimited Ice Tea, Hot Tea, Coffee, Soda and a Side Salad - Baby field greens topped with cherry tomatoes, cucumbers, shredded carrots and mushrooms with our house dressing.

All dinners are served with roasted potatoes and seasonal vegetables.

### OPTIONAL STARTERS

Maryland Crab soup	7.50 per person
Caesar Salad substitution	2.75 per person

### ENTREES

#### SEAFOOD

<b><i>Maryland Jumbo Lump Crab Cakes</i></b>	37.00
Lump crabmeat prepared the traditional Maryland fashion, broiled to a golden brown.	
<b><i>Sesame Encrusted Salmon</i></b>	28.00
served with Hoisin butter sauce.	
<b><i>Jumbo Stuffed Shrimp</i></b>	29.00
Jumbo gulf shrimp, stuffed with crab Middleton, topped with a light imperial sauce, then baked to a golden brown.	
<b><i>Pan Seared Rockfish</i></b>	32.00
Chesapeake Striped Bass pan seared, topped with sautéed lump crab meat, and mushrooms served over a mesclun salad vinaigrette.	
<b><i>Almond encrusted Mahi Mahi</i></b>	36.00
Mahi coated with almonds and panko bread crumbs, then baked	

#### MEATS

<b><i>Prime Char Grilled New York Strip</i></b>	38.00
New York Strip aged and seared to perfection.	
<b><i>Char Grilled Filet Mignon</i></b>	40.00
8 oz Filet grilled to perfection	
<b><i>Free Range Roasted Chicken</i></b>	32.00
Roasted Chicken served with a Mushroom and Peas Risotto, finished with a Morel Mushroom sauce.	
<b><i>Chicken Chesapeake</i></b>	33.00
Chicken breast stuffed with Middleton's Crab Imperial, baked	

## PASTA

<b><i>Penne Con Pollo Pasta</i></b>	<b>28.00</b>
Sautéed with chicken, artichoke hearts, garlic sundried tomatoes, balsamic vinegar and basil	

## **COMBINATION DINNERS**

<b><i>Petit filet and Crab Cake</i></b>	<b>38.00</b>
Petit filet matched with a crab cake, broiled to a golden brown.	

<b><i>Petit filet and Grilled Salmon or Grilled Shrimp</i></b>	<b>36.00</b>
A Petit Filet matched with grilled jumbo gulf shrimp or Grilled Atlantic Salmon then baked to a golden brown.	

## Dessert Cart

<b><i>New York Cheesecake</i></b>	<b>6.25</b>
Made with real cream cheese, whole eggs, sour cream and vanilla, in a graham cracker crust.	

<b><i>Chocolate Chip Cake</i></b>	<b>6.00</b>
Four layers of dense chocolate cake with creamy custard , topped with a creamy chocolate cream cheese icing, and finished with chocolate chips.	

<b><i>Chocolate Royale</i></b>	<b>9.00</b>
Chocolate mousse with whiskey wrapped in a ribbon of white and dark chocolate, topped with chocolate cameo.	

**23% Service Charge and 6% Tax Additional**

**Please inquire about our Hors d'oeuvres**

