



*Mendenhall Sit Down
Lunch & Dinner Package
2025*

MENDENHALL SIT DOWN LUNCH & DINNER PACKAGE

CHOICE OF THREE ENTREES

FOURTH ENTREE CHOICE | ADDITIONAL \$4 PER PERSON
(FOR EVENTS IN THE GRAND BALLROOM PLEASE ADD \$2 PER PERSON)

PRIVATE ROOM

UNDER 25 GUESTS | SEE SALES FOR ROOM RENTAL FEE
ENTREE COUNTS DUE 5 DAYS PRIOR TO FUNCTION.

NON-PRIVATE SPACE

15 GUEST MINIMUM
(SOME ENTREES NOT AVAILABLE)

SOUP, PASTA OR SALAD

SELECT ONE FOR ALL GUESTS
(SELECT TWO | ADDITIONAL \$5 PER PERSON)
SERVED WITH FRESHLY BAKED ROLLS AND BUTTER

SOUPS

House Made Escarole Soup with Meatballs

Cream of Mushroom

Shrimp & Tomato Basil Bisque

Crab Bisque

Additional | 1 Per Person

Snapper Soup

Additional | 2 Per Person

Lobster Bisque

Additional | 3 Per Person

GROUPS UNDER 25 | OPTIONS: SOUP OF THE DAY, LOBSTER BISQUE OR SNAPPER SOUP

SALADS

Arcadian Mix Salad

Romaine and Arcadian Blend topped with Tomato, Onion,
Sweet Peppers, Black Olives, Croutons and Cucumbers
served with a Balsamic Vinaigrette Dressing

Caesar Salad

Blend of Heart of Romaine and Iceberg Lettuce, shaved
Asiago Cheese, toasted Garlic Croutons and tossed in a
Creamy Caesar Dressing

Classic Wedge

Crisp Iceberg Wedge, Diced Tomatoes, Candied Maple
Bacon, Cucumbers, Crispy Fried Leeks, Bleu Cheese
Crumbles accompanied with Stilton Bleu Cheese Dressing
and a Fig Balsamic drizzle
Additional | 1 Per Person

Strawberry and Feta Salad

Strawberries and Feta Cheese tossed in a bed of Arugula,
Greens, and English cucumbers. Accompanied by Garlic
Boursin Crustines and Poppy Seed Dressing
Additional | 3 Per Person

Citrus Beet Salad

Thin sliced Red and Yellow Beets, Cucumber Ribbons,
Arugula, Feta Cheese, Blood Oranges and toasted
Pistachios, tossed with a Citrus Vinaigrette
Additional | 3 Per Person

Mediterranean Salad

Red Peppers, Marinated Artichokes, Tomato Wedges,
Kalamata Olives, Feta Cheese tossed in an Herb
Vinaigrette atop Romaine, Arugula, and Radicchio
Additional | 2 Per Person

PASTA

Rustic Tortellini

Lobster Ravioli

DUE TO FLUCTUATING MARKET CONDITIONS ALL ITEMS ARE SUBJECT TO AVAILABILITY.
ALL PRICES SUBJECT TO 6% SALES TAX AND 22% SERVICE CHARGE

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ENTRÉES

CHICKEN

Harvest Chicken | 35

A plump boneless Chicken Breast filled with Bread Cubes, Sun Dried Cranberries, Roasted Vegetables and Sweet Italian Sausage, baked to perfection with a rich Chicken Supreme Sauce

Chicken Roma | 35

Grilled Chicken Breast with Roasted Red Peppers, Extra Sharp Provolone, served on a bed of Arugula and finished with a Balsamic Reduction

Chicken Piccata | 36

A boneless Breast of Chicken simmered in a Rich Velour. Finished with a Light Lemon, Capers and White Wine Cream Sauce

Make it a duet plate:

Baked Stuffed Shrimp | 9 Additional
4oz. Lump Broiled Crab Cake | 9 Additional
Add 4oz. Jumbo Lump Crab Cake | 12 Additional

Chicken Mediterranean | 35

Seasoned Breast of Chicken topped with sautéed Spinach, Fire Roasted Red Peppers, Fresh Herbs and Feta Cheese. Finished with a Rich Balsamic Reduction and a Basil Saffron Cream Sauce

Chicken Neapolitan | 36

Braised Chicken Breast filled with Prosciutto, Sharp Provolone and Mild Italian Peppers finished with a Tomato Basil and Red Onion Velour Sauce

Chicken Marsala | 36

Finished with a Kennett Square Mushroom Marsala Demi Sauce

Chicken Saltimbocca | 37

Chicken Breast topped with Prosciutto, Spinach, Roasted Peppers and Smoked Mozzarella with a Marsala Demi Glaze

SEAFOOD

Classic Broiled Crab Cakes | 36 || 45

Lump Crab Meat broiled to perfection. Served with a Chipotle Remoulade Sauce
(1) 4oz. or (2) 4oz. Crab Cakes

Maple Citrus Salmon | 37

North Atlantic Salmon filet marinated and grilled, complemented with an Apricot Scented Basmati Rice and an English Cucumber, Daikon Radish and Blood Orange Relish. Finished with a Fig Balsamic Glaze

Seafood Scampi | 50

Jumbo Shrimp, Crabmeat, Scallops, Clams and Mussels sautéed in a Garlic, Fresh Basil Lemon and White Wine Beurre Blanc, served over fresh Linguini and shaved Asiago Cheese

Lobster Tails | MP

(1) or (2) 6oz Lobster Tails broiled and served with Drawn Butter

Stripped Bass | MP

With julienne vegetables and teriyaki sauce.
Served over Jasmine Rice

Stuffed Atlantic Flounder | MP

Stuffed with Sautéed Spinach and Artichoke hearts with a Boursin White Wine Sauce

Mendenhall Signature Crab Cakes | 42 || 55

Jumbo Lump Crab Meat broiled to perfection. Served with a Chipotle Remoulade Sauce.
(1) 5oz. or (2) 5oz. Crab Cakes

Shrimp & Scallops Mendenhall Style | 48

Pan seared Jumbo Shrimp and Sea Scallops, Thyme Butter and finished with our Tomato Caper Relish and served with Wasabi Mashed Potatoes

Stuffed Shrimp | 45

Two Shrimp stuffed with our house made Lump Crabmeat Imperial served with a Lemon Butter Sauce

Filet of Salmon with Crabmeat Imperial | 45

Broiled North Atlantic Salmon served with Herb Compound Butter and stuffed with Crabmeat Imperial

Parmesan Crusted Swordfish | MP

With roasted Tomato, Fennel & Gremolata Sauce

Parmesan Crusted Cod | MP

With a Balsamic Bruschetta Topping

Halibut | MP

With a Lemon Infused Golden Crust

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ENTRÉES

HOUSE CUTS

ALL HOUSE CUTS SERVED WITH HOUSE THYME BUTTER OR BORDELAISE (SELECT ONE)

6oz or 12oz Center Cut Filet Mignon || 52 | 60

6oz. or 8oz. Center Cut Sirloin || 38 | 42

12oz or 16oz New York Strip || 52 | 62

14oz Bone In Pork Chop | 48

16oz. - 18oz. Rib Eye | 55

28oz. Porterhouse | 70

Slow Roasted Prime Rib of Beef || 44 | 48 | 52

8oz | "Queen" Cut (12-14oz) | "King" Cut (16-18oz)

Served with a Horseradish Mousse and Beef Au Jus

SIDES & SAUCES

Oscar Style

Super Lump Crabmeat, Asparagus & Béarnaise.

Additional | 10

Béarnaise Sauce

Additional | 2

Sautéed Onions

Additional | 2

Sautéed Mushrooms

Additional | 2

ADD SURF

6oz. Maine Lobster Tail

Additional | MP

4oz. Lump Crab Cake

Additional | 10

4oz. Jumbo Lump Crab Cake

Additional | 14

Grilled Shrimp

Additional | 4 Each

U10 Grilled Scallops

Additional | 6 Each

ADDITIONAL SELECTIONS

Veal Oscar | 56

Veal Medallions topped with Lump Crabmeat and Asparagus Spears finished with Béarnaise Sauce.

Tenderloin En Croute | 60

6oz. Center Cut of Beef Tenderloin topped with Mushroom Duxelle and Cheddar Cheese, wrapped in Puff Pastry and baked, served with a Rich Bordelaise Sauce.

Garden Vegetable Tart | 36

Oven roasted Garden Vegetables layered in a crispy crust baked to perfection. Accompanied by a Portabella and Grilled Vegetables topped with melted Mozzarella Cheese and a Rich Roasted Red Pepper Sauce.

Vegetarian - Can be prepared vegan.

Veal Saltimbocca | 52

Veal Medallions topped with Prosciutto, Spinach, Roasted Peppers and Smoked Mozzarella with a Marsala Demi Glaze.

Short Ribs | 42

8oz. Short Rib, Yukon Mashed, Root Vegetables & Roasted Garlic Cabernet Demi Glaze

Rustic Tortellini | 37

Cheese Tortellini with a Sun-dried Tomato Pesto Cream Sauce

Vegetarian

STARCH (SELECT 1)

Parmesan Roasted Yukon Gold Potatoes

Garlic and Horseradish Mashed Potatoes

Yukon Mashed Potatoes

Duchess Potatoes

Roasted Fingerling Potatoes

Rice Pilaf

VEGETABLE (SELECT 1)

Steamed Fresh Medley of Seasonal Vegetables

Haricot Verts Finished with Pine Nuts & Shredded Carrots

Maple Glazed Carrots

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter (+1pp)

ALL ENTREES COME WITH YOUR CHOICE OF STARCH AND VEGETABLE UNLESS NOTED.
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DESSERTS

SELECT ONE OPTION FOR ALL GUESTS

SERVED WITH ICED WATER, COFFEE, DECAFFEINATED COFFEE, AND HERBAL TEA

Lawlers N.Y. Colossal Cheesecake

Extra thick portion served with Fresh Strawberries, Whipped Cream, Powdered Sugar and Raspberry Coulis.

Chocolate Dome

A rich Chocolate Cake, filled with White Chocolate and Dark Chocolate Mousse. Covered in a Chocolate Ganache and surrounded by White Chocolate Flakes.

Peanut Butter Bombe

A Chocolate Candy Bar bottom topped with Peanut Butter Ganache and a mound of Chocolate Mousse. Finished in a blanket of Chocolate Ganache, chopped Peanuts and Peanut Butter Sauce.

Bourbon Toffee Cake

Vanilla Toffee Cake soaked with bourbon. Filled with Toffee Mousse and surrounded by Graham Cracker Crumbs. Topped with Toffee Pieces and Caramel Drizzle.

Limoncello Cake

Almond Joconde layers moistened with lemon syrup and white chocolate mousse and topped with a fresh lemon curd.

Red Velvet Cake

Layers of red velvet cake and cream cheese frosting. Finished with red velvet crumbs.

ENHANCEMENTS

REPLACE SERVED DESSERT ABOVE WITH:

Flambé Bananas Foster (Attendant \$110 Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum
Served Over Vanilla Ice Cream
+9 Additional Per Person

Ultimate Dessert Station

Freshly Made Gourmet Mini Desserts, Mini Homemade Cannolis, Chocolate Covered Strawberries, Mini Cheesecake Pops, Double Chocolate Brownies
Above Includes Powdered Sugar and Fresh Whipped Cream
+9 Additional Per Person

KIDS MENU | AGES 2-12 INCLUDES ENTREE AND ICE CREAM

Kids Chicken Fingers and French Fries | 20

Kids Pasta with Red Sauce or Butter | 18

Kids 6oz. Prime Rib and Fries | 25
Available only if selected as entree

Kids Grilled Chicken Breast and Fries | 20

Kids Burger and Fries | 22

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