

PLATED DINNER

Valencia Signature Composed Entrées

INCLUSIONS:

Market Greens or Caesar Salad, Warm Rolls & Butter
Freshly Brewed Coffee, Selection of Traditional & Herbal Teas, Soda, Water, & Iced Tea

CHOOSE ONE | Additional Selections are an extra charge

GRILLED SALT & PEPPER PETITE FILET MIGNON

Boursin Mashed Potato Silk | Roasted Cremini Mushrooms | French Beans | Béarnaise Aioli

ADD 4-Ounce RPH Signature Colossal Crab Cake for additional charge

SLOW-COOKED BRAISED BEEF SHORT RIBS

Creamy Smoked Gouda Risotto | Roasted Baby Carrots | Orange Gremolata | Rosemary Jus

VALENCIA COLOSSAL CRAB CAKE

Crispy Old Bay Fingerling Potatoes | Sweet Corn & Edamame Succotash | Remoulade

MAPLE BOURBON GLAZED PORK TENDERLOIN

Honey Cayenne Sweet Potato Silk | Sautéed Cider Kale | Cranberry Compote

HERB-ROASTED, EUROPEAN-STYLE CHICKEN BREAST

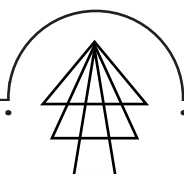
Herb Long Grain & Wild Rice Blend | Spinach Parmesan Tomato | Mushroom Essence

BACON-WRAPPED SCALLOP SKEWERS

Honey Cayenne Sweet Potato Silk | Sautéed Julienned Vegetables | Maple Cider Drizzle

PAN-ROASTED CHILEAN SEA BASS

Cilantro Sesame Basmati Rice | Soy Julienned Vegetables | Sweet Chile Firecracker Drizzle



PLATED DINNER

INCLUSIONS:

Market Greens or Caesar Salad, Choose Entrée, Starch, & Vegetable, Warm Rolls & Butter
Freshly Brewed Coffee, Selection of Traditional & Herbal Teas, Soda, Water, & Iced Tea

CHOICE OF TWO | with Same Starch and Vegetable

ADD 4-Ounce RPH Signature Colossal Crab Cake to any Entrée for Additional Charge

GRILLED SALT & PEPPER PETITE FILLET MIGNON

Béarnaise Aioli

ROSEMARY ROASTED PRIME RIB OF BEEF

Horseradish Creama | Jus

GRILLED CHIMICHURRI- MARINATED BISTRO TENDERLOIN

Aioli

SLOW-BRAISED BEEF SHORT RIB

Cabernet Sauvignon Jus

VALENCIA MEATLOAF

Mushroom Essence | Crispy Onion Ring

GRILLED HERB SALMON

Dill Caper Yogurt

MAPLE DIJON ROASTED SALMON FILLET

ROASTED CHILEAN SEA BASS

Lemon Caper Beurre Blanc

LEMON PANKO TOP-CRUSTED COD FILLET

Tartar Sauce

RPH SIGNATURE COLOSSAL CRAB CAKE

Remoulade

JUMBO CRAB-STUFFED SHRIMP

Lemon Parsley Beurre Blanc

GRILLED MAPLE-GLAZED PORK CHOP

Cranberry Compote

HONEY PEPPER-ROASTED PORK LOIN

Thyme Dijon Jus

HERB-ROASTED EUROPEAN- STYLE CHICKEN BREAST

Natural Gravy

CHICKEN OSCAR

Crab | Béarnaise Aioli

CHICKEN "CORDON BLEU"

Smoked Ham | Swiss Cheese Mornay

GRECIAN GRILLED CHICKEN

Tzatziki Yogurt | Tomato Bruschetta

COUNTRY STUFFED CHICKEN

Sourdough Herb Stuffing | Thyme Jus

CRISPY EGGPLANT PARMESAN AND GRILLED VEGETABLE STACK

Marinara | Mozzarella Cheese

ROASTED VEGETABLE QUINOA STUFFED PORTOBELLO MUSHROOM

Aioli

CRISPY CHICKEN PARMESAN

Tomato Basil Sauce | Mozzarella



PLATED DINNER

Plated Dinner Enhancements

SALAD OFFERINGS

VALENCIA CHOPPED SALAD

Chiffonade of Romaine Lettuce | Granny Smith Apples Candied Pecans | Bacon | Dried Cranberries Danish Blue Cheese | Creamy Honey Cider Dressing
\$2 SURCHARGE

BABY SPINACH & STRAWBERRY SALAD

Candied Pecans | Goat Cheese | Pickled Red Onion Balsamic Dressing | **\$2 SURCHARGE**

GRECIAN SALAD

Greens | Feta | Olives | Banana Peppers | Onion Tomatoes | Cucumbers | Gazebo Room Dressing
\$1 SURCHARGE

CRUNCHY ASIAN VEGGIE POWER SALAD

Beets | Broccoli | Cauliflower Hearts | Brussel Sprouts Carrots | Kale | Radicchio Edamame | Tomato Japanese Yuzu Dressing | **\$2 SURCHARGE**

SOUP OFFERINGS

New England Clam Chowder | **\$4**
Cream of Crab | Old Bay Oyster Crackers | **\$5**
Maryland Crab | **\$5**
Tomato Basil Bisque | Grilled Cheese Crouton | **\$4**

Hearty Vegetable | **\$4**
Amish Chicken Corn | **\$4**
Kennett Square Mushroom Bisque | Chive Oil | **\$4**

STARCHES

Rosemary Garlic-Roasted
Fingerling Potatoes
Piped Duchess Potato On Potato
Cheddar Twice-Baked Potato
Baked Potato
Smashed Red Bliss Potatoes | Sour Cream |
Chives
Red Potato Hash | Peppers | Scallions
Sweet Potato Honey Silk

Mashed Yukon Gold Potatoes
Parmesan Risotto
Smoked Gouda & Butternut Squash Risotto
Kennett Square Mushroom Risotto
Crispy Risotto Cake
Orzo Pasta Pilaf | Basil Pine Nut Pesto
Mac 'N' Cheese
Citrus-Scented Quinoa Pilaf
Herb Long Grain & Wild Rice Pilaf
Basmati Rice | Fresh Herbs

SEASONAL VEGETABLES

Green Beans | Toasted Almonds
Roasted Baby Carrots | Dill Butter
Sweet Corn & Edamame Succotash
Roasted Cauliflower | Herb Butter
Charred Zesty Broccoli
Seasonal Vegetable Medley

Grilled Asparagus, Lemon Butter | **ADD \$1**
Sautéed Julienned Vegetables
Marinated Grilled Vegetable Medley
Spinach-Stuffed Tomato | Parmesan Crust
Ratatouille

