



SIGNATURE DISHES

All plated signature meals are served with soup or salad, vegetable, side dish, bread, dessert & banquet beverage service. House linen fee applies.

POULTRY

Salisbury's Choice

4 oz. Chicken Breast topped with your choice of:

Alfredo Sauce—Cream, cheese, butter and herbs.

Champagne Sauce—Cream, cheese, butter and herbs with a hint of tomato.

Dijonaise Sauce—Dijon mustard, cream, cheese, butter and herbs.

Herb Aurora Sauce—Classic chicken velouté sauce with diced tomatoes, basil and garlic.

Marsala Sauce—Sautéed onions and garlic deglazed with marsala wine and demi glaze.

Teriyaki Sauce—Traditional Japanese sauce of soy, ginger and seasonings.

Chicken Saltimbocca

4 oz. chicken breast stuffed with Prosciutto ham, Provolone with a hint of sage in a marsala wine sauce.

Chicken Boursin

4 oz. all lean tender chicken breast oven browned and stuffed with French Boursin cheese. Served with a fine chicken velouté, oven browned potatoes and seasonal fresh vegetables.

Three Cheese Chicken Florentine

4 oz. chicken breast stuffed with Provolone, mozzarella & Parmesan cheeses and spinach. Served with creamy rice and vegetable medley.

Chicken Cordon Bleu

4 oz. chicken breast rolled with ham and Swiss cheese topped with bread crumbs. Served with a cream sauce and your choice of side dish and vegetables.

Chicken Kïev

4 oz. chicken breast filled with herbed butter and topped with bread crumbs. Served with your choice of side dish and vegetables.

Chicken Chesapeake

4 oz. tender chicken breast with fresh crab imperial mixture golden browned. Served with a wild rice blend and fresh vegetable medley.

Chicken Valdostana

4 oz. chicken breast stuffed with Prosciutto ham, mozzarella and asparagus topped with marsala sauce. Served with a rice pilaf and vegetable medley.

BEEF

Prime Rib

Roasted prime rib served with oven browned red skin potatoes and fresh vegetables.

Seared NY Strip Steak

Pan seared steak cooked medium and crusted with Asiago cheese and horseradish. Served with garlic mashed sweet potatoes and fresh vegetables.

Filet Mignon

6 oz. filet cooked medium and served with a garden mushroom fumé, roasted potatoes and fresh vegetables.

Filet Oscar

6 oz. filet cooked medium topped with crab imperial. Served with mushroom demi glaze, garlic mashed potatoes and fresh vegetables.

VEGETARIAN

Stir-Fried Asian Tofu

Fresh and cultured tofu pan-fried and served with matchstick vegetables in a soy-based sauce.
Served with stir-fried rice.

Tortellini Gorgonzola

Cheese tortellini with sun-dried tomatoes and Pecornio Romano cheese in a Gorgonzola cream sauce.

SEAFOOD

Herb Crusted Salmon

6 oz. salmon filet topped with bread crumbs, Parmesan and Italian herbs. Served with wild rice and fresh vegetable medley.

Salmon with Citrus Salsa

6 oz. salmon filet in an apricot glaze topped with a citrus salsa. Served with rice pilaf and fresh vegetable medley.

Grilled Tuna

6 oz. tuna steak topped with avocado salsa. Served with a pine nut infused rice pilaf.

Eastern Shore Crab Cakes

Two of Salisbury University's own signature crab cakes made with succulent rich crab meat oven browned and served with roasted potatoes and fresh vegetables.

Land & Sea

Marinated chicken breast topped with your choice of roasted corn salsa or avocado salsa and a 4 oz. Maryland-style crab cake. Served with roasted sweet potatoes and fresh vegetable medley.

Surf & Turf

4 oz. filet mignon and a 4 oz. lobster tail served with a julienne vegetable medley and roasted potatoes.

Bay & Shore

4 oz. filet mignon paired with a 4 oz. Maryland-style crab cake. Served with old bay roasted potatoes and fresh vegetable medley.

Fruita de Mar

Shrimp, scallops and clams served in a spicy red sauce over linguine.

Side Dishes

Oven Browned Potatoes
Wild Rice
Rice Pilaf
Mashed Potatoes
Garlic Mashed Potatoes
Rosemary Roasted Potatoes
Chef's Choice

Vegetables

Vegetable Medley
Broccoli
Glazed Carrots
Green Beans Almondine
Chef's Choice

Desserts

Death by Chocolate
Turtle Cheesecake
Carrot Cake
Apple, Peach or Cherry Cobbler
(a la mode)
Trifle
(layers of cake & pastry cream served in a martini glass)
Strawberry Shortcake
Cookies & Cream Cheesecake
Seasonal Fruit Pie
Chocolate Mousse
Black Forest Cake
Lemon Pound Cake with
Fresh Berries
Key Lime Pie