

## Served Dinner

Price per person includes first course, entrée and dessert with Chef's selection of starch and vegetable, fresh baked rolls and butter, coffee, hot tea, decaffeinated coffee and iced tea.

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### First Course

*Choose one*

Hartefeld's Signature Cream of Chester County Mushroom Soup or Chicken Orzo  
Hartefeld Salad of Baby Greens, Red Onion, Tomato, Mushroom, Apple Balsamic Vinaigrette  
Caesar Salad with Herbed Crouton, Parmesan Cheese, Creamy Caesar Dressing  
Spinach Salad with Fresh Strawberries, Almonds and Honey Mustard Vinaigrette  
Iceberg Lettuce Wedge with Tomatoes, Red Onion and Crumbled Blue Cheese

### Entree

*Choose one*

#### **2 4 oz. Crab Cakes**

with Cajun remoulade \$33

#### **Bacon Wrapped Filet Mignon**

topped with Boursin cheese \$34

#### **Balsamic Glazed Scallops**

\$27

#### **Chicken Hartefeld**

roasted red peppers, spinach, and fresh mozzarella with a tomato blush sauce \$28

#### **Pork Medallions**

with butterscotch apple cream sauce \$26

#### **Veal Oscar**

medallions of veal with jumbo lump crab meat, white wine, poached asparagus and a rich sauce béarnaise \$31

#### **Rack of Lamb**

with Port Tarragon demi glace \$34

#### **Petite Filet Mignon and Jumbo Shrimp Imperial**

with merlot demi glace \$37

#### **Exotic Mushroom Ravioli**

porcini, portobello, shiitake and ricotta cheese filling, with asiago cream sauce \$23

<b>Seared Ahi Tuna</b> finished with a wasabi cream sauce	\$28
<b>Roast Sliced Tenderloin of Beef and Hartefeld's Lump Crab Cake</b>	\$36
<b>Roasted Prime Rib</b> with Kennett mushroom Au Jus	\$30
<b>Orange Glazed Salmon</b> fresh Atlantic salmon glazed with mandarin orange glaze	\$27
<b>Tilapia Mediterranean</b> spinach, olives, garlic, capers, and crab meat with a lemon Oregeno Buerre Blanc	\$24
<b>12oz NY Strip</b> with a chili cinnamon rub topped with chipotle butter	\$31
<b>Chicken Brushetta</b> over penne pasta	\$26
<b>Petite Filet with Garlic Shrimp</b>	\$34

## **Dessert**

*Choose one*

Crème Brulee topped with Caramelized Sugar

Seasonal Berries Anglaise

Warm Country Bread Pudding with Irish Whiskey Cream Sauce

Strawberry Wave Cheesecake

Tiramisu

Mountain Berry Tart

Dessert Buffet- Assorted Miniature Pastries, Tarts and Pies *(available for \$4.95 per person)*

Choice of (2) entrees add \$2.50 per person

Choice of (3) entrees add \$4.50 per person

If Choosing More Than (1) Entrée – Entrée Counts and Place cards are Required.

*All Food and Beverage is subject to a 20% Service Charge and a 6% Sales Tax*