



Catering Menu 2

FIRST COURSE

Host Choice of One

*** Classic Caesar Salad**

Hearts of Romaine, Caesar Dressing, Parmesan Crostini, Shaved Parmesan Cheese

21 Steakhouse Salad

Hearts of Iceberg and Romaine, Cucumber, Cherry Tomatoes, Apricots, Crumbled Bleu Cheese, Spiced Walnuts, Cracked Black Pepper, Cabernet Vinaigrette

"Maryland Style" Crab Cake

Cilantro, Corn & Tomato Relish, Basil Sherry Aioli

ENTRÉES

Host Choice of Three

French Breast of Chicken

Applewood Smoked Bacon, Fresh Mozzarella, Sautéed Spinach, Sun Dried Tomato Demi Glace

Wild Salmon

Roasted Apple and Beet Compote

***Tuna Steak**

Sesame Seed Dusted, Wasabi Rice, Citrus Soy

***Filet Mignon 8 oz.**

Cabernet Demi Glace

Pork Porterhouse 15 oz.

Mango Cilantro Barbeque

SIDE DISHES

Served Family Style

Host Choice of Two

Creamed Spinach

Herb Roasted Red Bliss Potatoes

Grilled Asparagus

Whipped Potato

Steamed Broccoli

Bleu Cheese Potato Croquettes

Sautéed Green Beans

21 Main Home Fries

DESSERT

Host Choice of One

Occasion Cake, Silk and Satin, 21 Main Cheesecake or Chocolate Flourless Cake

BEVERAGES

Fountain Sodas, Assorted Juices,

Freshly Brewed Regular and Decaffeinated Coffee & Assorted Herbal and Regular Teas

Priced at \$55.00 Per Person Plus 20 % Gratuity and Sales Tax

****This menu item can be cooked to your liking. Consuming raw or undercooked meat, fish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions***

Banquet Room: Maximum 50 Adults - Main Dining Room: Maximum 100 Adults

3 Hour Affair