

Haydn Zug's

Banquet Menu

Hors d'oeuvres

Hot (price per piece)

Beef and Vegetable Kabob	2.25
Brie and Raspberry wrapped in Puff Pastry	2.25
Marinated Grilled Lamb Tenderloin	2.75
Garlic Chicken Morsels	1.50
Asparagus and Asiago Cheese wrapped in Puff Pastry	2.25
Mini Quiche	1.50
Sweet and Sour Duck Fingers	1.75
Fried Chicken Tenderloin with Honey Mustard	1.25
Sea Scallops wrapped in Smokehouse Bacon	2.00
Clams Casino (classic style)	2.25
Marinated Grilled Shrimp Cocktail	2.50
Mushroom and Fontina Cheese Turnover	2.25
Vegetable Spring Roll w/Avocado-Ranch Dipping Sauce	2.25

Cold (price per piece)

Shrimp Cocktail	2.50
Spicy Shrimp Cocktail	2.50
Fresh Tomato Bruschetta	1.50
Smoked Salmon and Cream Cheese Brochette	1.50
Antipasto Crustini Stacker	2.25
Sundried Tomato, Fresh Mozzarella, Kalamata Olives and Artichoke	
Oysters on the Half Shell	2.25
Oysters Moscovite	2.50
Topped with Caviar and Horseradish Cream	

Bowls and Platters

Sashimi quality Seared Tuna w/Asian Sweet Chili Noodle Salad	Market Fare
Lobster Morsels and Pasta (per pound)	48.00
Mushroom Chesapeake (per pound)	45.00
Imported Block Cheese with Assorted Crackers	4.95 pp
with Seasonal Fresh Fruit	5.50 pp
Sliced Beef Tenderloin with Rolls and Condiments (min. 8 ppl)	7.25 pp
Smoked Salmon or GravaLox Platter and Condiments (min. 8 ppl)	6.50 pp
Antipasto Tray (min. 8 ppl)	6.75 pp
Haydn's Spinach Salad with Sweet and Sour Dressing (min. 8 ppl)	5.95 pp
Grilled Caesar Salad (min. 8 ppl)	6.25 pp
with Grated Romano Cheese, Fresh Croutons and Homemade Dressing	

Prices listed do not include tax and gratuity and are subject to change

Haydn Zug's *Banquet Menu*

Luncheon

Medallion Chesapeake	\$25.95
grilled filet mignon topped with lump crabmeat and creamy lobster sauce	
4 oz. Grilled Filet Mignon	\$23.95
topped with Maitre d'butter	
Grilled Chicken Dijonnaise	\$19.95
topped with Dijonnaise sauce	
Grilled "Scottish" Salmon.....	\$19.95
topped with Maitre d'butter	
Jumbo Lump Crab Cake.....	\$20.95
Grilled Australian Lamb Tenderloin	\$23.95
served on Dijonnaise sauce with mushrooms	

Luncheon menu items include your choice of soup du Jour or Haydn's house garden salad, our home baked date nut loaf and French rolls, potato and vegetable, dessert, and coffee.

Drinks, tax (6%), and gratuity (20%) would be additional.

We require a 10% deposit (of your food total) and a signed contract 30 days prior to your event.

Haydn Zug's *Banquet Menu*

Dinner

Medallions Chesapeake.....	\$47.95
twin 4oz filet mignon topped with lump crabmeat and creamy lobster sauce	
6 oz. Grilled Filet Mignon	\$45.95
topped with Maitre d'butter	
Grilled Chicken Dijonnaise	\$40.95
topped with Dijonnaise sauce or Grand Marnier Sauce (orange)	
Grilled Atlantic Salmon	\$42.95
topped with Maitre d'butter	
Fish du Jour.....	\$43.95
Premium selections will vary seasonally	
Jumbo Lump Crab Cakes.....	\$47.95
Grilled Australian Lamb Tenderloin	\$48.95
served on Dijonnaise sauce with mushrooms	
6oz Filet and Crab Cake.....	\$55.95
6oz Filet and 6oz Grilled Lobster Tail	\$63.95

All of the dinners would include the soup du Jour or Haydn's Garden Salad, our home baked date nut loaf and French rolls, potato and vegetable, dessert, and coffee.

Drinks, tax (6%), and gratuity (20%) would be additional.

We require a 10% deposit (of your food total) and a signed contract 30 days prior to your event.