

Special Occasions

The Restaurant at Lighthouse Sound offers two beautiful dining rooms to our guests. The Main Dining Room comfortably seats 80 guests, while our North Dining Room comfortably seats 50 guests. Both dining rooms boast spectacular views of our award winning golf course and Ocean City skyline.

Butlered or Stationed Hors d' Oeuvres

(Price is based on 2 pieces of each per guest)

Tomato, basil, and Mozzarella skewers drizzled with balsamic reduction

Tomato, basil, and garlic Bruschetta

Italian or Swedish meatballs

Vegetable spring rolls with hot and sour dipping sauce

\$3.50 per guest each

Spinach, Feta, and pine nut triangles

Mini Chicken cordon Blue

Shaved Filet, Blue cheese, and caramelized onions on toast points

Boursin cheese, sun dried tomatoes, and chopped Basil served on French baguette

Melted Brie cheese on a toast point with Apple Cherry Chutney

\$4.50 per guest each

Scallops wrapped in bacon

Coconut shrimp with Pina Colada dipping sauce

Crab dip, served with crackers

Mini crab cakes

Jumbo Shrimp cocktail

Toasted crostini topped with jumbo lump crab salad

Crab Imperial stuffed mushroom caps

Sesame seared tuna with Wasabi Aioli

\$5.50 per guest each

Cheese and Crudités Display

Imported and Domestic Cheeses served with assorted crackers, Fresh Fruit,

Vegetables and Dips

\$10 per guest

Antipasti

Roasted red pepper Hummus with crispy Pita chips

Assorted grilled vegetables

\$8 per guest

Plated Dinner Food Selections

First Course

****Choice of One***

Cream of Asparagus and Crab Soup (add \$2.00 to the quoted price)

Shrimp Bisque (add \$2.00 to the quoted price)

Corn and Crab Chowder (add \$2.00 to the quoted price)

Italian Wedding Soup

Tomato Basil Florentine

or

Lighthouse Salad of Mesculin Greens, Cherry Tomatoes, Toasted Walnuts, Mandarin Oranges, with our Honey Poppy seed Dressing

Spinach and Mozzarella Salad with Cherry Tomatoes, Red Onion, and hard boiled egg drizzled with Creamy bacon dressing and Balsamic reduction

Caesar Salad of Romaine, Herbed Crouton, Parmesan Cheese, Creamy Caesar Dressing

\$6 per guest

Intermezzo

****Choice of One***

Lemon Sorbet

Raspberry Sorbet

Entrée

Choose Three

All entrees served with Chef's selection of starch and vegetable, and freshly baked bread

Poultry

<i>Chicken Marsala-Pan seared Chicken Breast with Exotic Mushrooms, flashed with Marsala Wine and Demi Glace</i>	<i>\$18.00</i>
<i>* Topped with jumbo lump crab meat</i>	<i>\$20.00</i>
<i>Chicken Cordon Bleu with a Pommery Mustard Beurre Blanc Sauce</i>	<i>\$20.00</i>
<i>Herb Roasted Half Chicken with Herb Seasonings</i>	<i>\$18.00</i>
<i>Chicken Chesapeake-Jumbo Lump Crabmeat topped with Proscuitto Ham and Provolone Cheese with a Pommery Mustard Beurre Blanc Sauce</i>	<i>\$24.00</i>
<i>Cashew Encrusted Chicken stuffed with Boursin cheese and a mushroom Duxelle Topped with an herb cream sauce</i>	<i>\$20.00</i>
<i>Buttermilk breaded breast of Chicken topped with Shrimp in a Creamy Chardonnay Sauce</i>	<i>\$24.00</i>
<i>Half a Duck slow roasted and served with an Orange Glaze</i>	<i>\$27.00</i>

Seafood

<i>Broiled Salmon with a Watercress Velute sauce or a Lemon Dill Cream Sauce</i>	\$22.00
<i>Salmon Oscar- Broiled Salmon Fillet topped with Jumbo Lump Crabmeat and Hollandaise Sauce, served best with asparagus</i>	\$28.00
<i>Lighthouse's Jumbo Lump Crab Cakes topped with a Pommery Mustard Beurre Blanc sauce</i>	\$31.00
<i>Five Jumbo Shrimp stuffed with Crab Imperial and baked</i>	\$34.00
<i>Whole Maine Lobster: 5 oz, 7oz, or 10 oz</i>	MARKET
<i>Blackened Chilean Sea Bass with Black Bean Salsa or Mango Chutney</i>	MARKET
<i>Flounder Stuffed with Asparagus, Red Pepper, Feta, and served with a Citrus Beurre Blanc Sauce</i>	\$22.00
<i>Alaskan Halibut seasoned and pan roasted with a Lemon, Caper, Butter Sauce</i>	\$28.00
<i>Twin Cold Water Lobster Tails served with Drawn Butter</i>	MARKET

Vegetarian

<i>Vegetable Primavera- Vegetable Medley in a Creamy Parmesan Sauce tossed with Fettuccini</i>	\$21.00
<i>Tri- colored Tortellini- Served in a basil cream sauce with artichokes and tomatoes.</i>	\$21.00
<i>Eggplant Parmesan –Breaded Eggplant topped with Homemade Marinara and Mozzarella, accompanied with ricotta stuffed shells.</i>	\$24.00

Pork

<i>Marinated Center Cut Pork Loin – Vanilla Marinated Pork with a Roasted Shallot Demi</i>	\$21.00
<i>Grilled Pork Rib Chop- Grilled to perfection and topped with an Apple Ginger Chutney</i>	\$25.00
<i>Glazed Pork Tenderloin- Pork Tenderloin glazed in Molasses Jerk Seasoning</i>	\$21.00
<i>Stuffed Pork Tenderloin- Pork Tenderloin encrusted with Pistachios and stuffed with Boursin Cheese</i>	\$22.00

Beef

<i>Tournedos of Beef – Served with Boursin and Roasted Red Peppers</i>	\$33.00
<i>Veal Oscar – Thin Pounded and pan seared Veal with Jumbo Lump Crab Meat, White Wine, Poached Asparagus with Rich Sauce Béarnaise</i>	\$36.00
<i>Rack of Spring Lamb –New Zealand Rack with Berry Demi Glace</i>	\$34.00
<i>Filet of Beef- Served with your choice of Sauce Béarnaise, Cabernet Demi, Roasted Shallot Demi, or Sherried Forest Mushroom Demi</i>	\$31.00
<i>Prime Rib- Oven roasted and served with au jus and fresh horseradish</i>	\$30.00
<i>NY Strip with Roasted Shallot Guinness Stout Sauce</i>	\$31.00

Dessert

NY Cheesecake with Fresh Strawberries

Key Lime Pie

Baileys Cheesecake

Chocolate Thunder Cake

Chocolate or classic pecan pie

Seasonal Dessert: Pumpkin Cheesecake

\$5 per guest

Bottomless Coffee, Tea, and Soda \$2 per guest

6% Sales Tax and 20% Gratuity will be added to your final bill

Event Enhancements:

(Optional)

Podium and Microphone

\$50.00

Projection Screen

\$25.00

Satellite Bar

\$75.00- 1 Attending Bartender

\$100.00- 2 Attending Bartenders

Dance Floor 12'x12'

\$300.00

Dance Floor 16'x16'

\$400.00

Open bar is available upon request. You may also choose cash bar or consumption bar.

The drink prices for the consumption bar are the following:

\$7 house wines

\$6.50 well drinks

\$4.50 imported beers

\$3.50 domestic beers

\$8-\$10 specialty martinis