



The Potomac Grill

Group Menu 1

Four Course Set

Please take choices from each column, and inform Banquet Manager of all choices.

Appetizer

1 - Maryland Crab Dip

Served with Toasted sour Dough Crostinis

Or

2 - Sundried Tomato Shrimp Brushetta

Served with Slices of garlic cheese Toasted Sour Dough

Soup or Salad

1 - New Orleans Gumbo

2 - Cream of Tomato, Crab, and Dill

Or

1 - Baby Greens with Bay Shrimp

2 - Caesar salad

Entrée

1 - Prime Rib & Grilled Shrimp

Served with Chef's vegetable of day, and Buttered Red Potatoes

2 - Blackened Swordfish Au Crab Imperial

Served with Saffron Rice, and Asparagus Dijon

3 - Grilled Sesame Salmon Au Hollandaise

Served with Saffron Rice, and Sautéed Spinach & Cherry Tomatoes

4 - Black Pepper Crusted Ahi Tuna Au Cilantro Tapenade

Served with Saffron Rice, and Black Beans Aioli

5 - Halibut Betel En Papillote

Fresh Halibut, Covered in fresh Herbs, Tomato-Basil, White Wine, Large Shrimp, Rosemary, Garlic, etc;



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All Wrapped sealed in Parchment Paper, and baked to Perfection. Served with Saffron Rice, and Pepperonatta-Dilled

6 - Shrimp-Crab Stuffed Whole Lobster Au Lemon Sauce

Served with Saffron Rice, and Limed Artichokes

Desserts

1 - Chef's Choice Flavored Crème Brule

2 - Rum Raisin Bread Pudding

3 - Chocolate Cannoli

4 - Bananas Fosters

Price is \$45.99 Per Person

There will be an 18% Gratuity added to total Invoice



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Group Menu 2

Four Course Set

Please take choices from each column, and inform Banquet Manager of all choices

Appetizer

1 - Maryland Crab Dip

Served with Toasted sour Dough Crostinis

Or

2 - Sundried Tomato Shrimp Brushetta

Served with Slices of garlic cheese Toasted Sour Dough

Soup or Salad

1 - New Orleans Gumbo

2 - Cream of Tomato, Crab, and Dill

Or

1 - Baby Greens with Bay Shrimp

2 - Caesar salad

Entrée

1-Prime Rib Au Jus

Served with Chef's vegetable of day, and Buttered Red Potatoes

2 - Cajun Chicken & Shrimp Pasta

Served with Dipping Bread

3 - Baked Salmon Imperial Au Hollandaise

Served with Saffron Rice, and Chef's Vegetable of the day

4 - Spinach & Shrimp Stuffed Chicken Breast

Served with Saffron Rice, and Chef's Vegetable of the day



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5 - Grilled Vegetable Pasta

Fresh Vegetables grilled to order. Sautéed in Virgin Olive oil.

Tri colored peppers, Silver dollar mushrooms, Marinated Bermuda Onion, Julienne

Green Onions, Julienne Carrots, and Red & Yellow Cherry Tomatoes.

All tossed amid a freshly made Spinach Pesto Aioli, topping off a heaping Mound of Farfalle Pasta.

Desserts

1 - Chef's Choice flavored Crème Brule

2 - Rum Raisin Bread Pudding

3 - Strawberry Shortcake

Price is \$35.99 Per Person

There will be an 18% Gratuity added to total Invoice



The Potomac Grill

Group Menu 3

Three Course Set

Please take choices from each column, and inform Banquet Manager of all choices

Soup or Salad

- 1 - New Orleans Gumbo
- 2 - Cream of Tomato, Crab, and Dill

Or

- 1 - Baby Greens with Bay Shrimp
- 2 - Caesar salad

Entrée

1 - Prime Rib Au Jus

Served with Chef's vegetable of day, and Buttered Red Potatoes

2 - Cajun Chicken & Shrimp Pasta

Served with Dipping Bread

3 - Baby Back BBQ Ribs

Served with Chef's Vegetable of Day, & Mashed Potatoes, and Creamy Cole Slaw

4 - Twin Grilled Chicken Breast Au Tomato Basil

Served with Saffron Rice, and Chef's Vegetable of the day

5 - Grilled Vegetable Pasta

Fresh Vegetables grilled to order. Sautéed in Virgin Olive oil.

Tri colored peppers, Silver dollar mushrooms, Marinated Bermuda Onion, Julienne Green Onions, Julienne Carrots, and Red & Yellow Cherry Tomatoes.

All tossed amid a freshly made Spinach Pesto Aioli, topping off a heaping Mound of Farfalle Pasta.

Desserts

- 1 - Chef's Choice flavored Crème Brule
- 2 - Rum Raisin Bread Pudding



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3 - Strawberry Shortcake

Price is \$28.99 Per Person

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Group Menu 4

Two Course Set

Please take choices from each column, and inform Banquet Manager of all choices

Soup or Salad

- 1 - New Orleans Gumbo
- 2 - Cream of Tomato, Crab, and Dill

Or

- 1 - Baby Greens
- 2 - Caesar salad

Entrée

1 - Grilled Bacon Cheese Burger

Served with French Fries. Lettuce, tomato, and onion

2 - Crab Cake Sandwich

Served with French Fries. Lettuce, tomato, and onion

3-Grilled Chicken Sandwich Au Honey Mustard

Served with French Fries. Lettuce, tomato, and onion

4 - Grilled Vegetable Sandwich

Grilled Marinated Bermuda onion, Grilled Portabella Mushroom, Grilled Tri Colored Peppers. Drizzled with BBQ Ranch. Served on a toasted Focaccia Bun. Accompanied with fresh Potato chips, lettuce, tomato, and red onion slices

Desserts

- 1 - Chef's Selection of the day

Coffee, Tea, and soft Drinks



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Price is \$19.99 Per Person

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Group Menu 5

Two Course Set

Please take choices from each column, and inform Banquet Manager of all choices

Soup or Salad

1 - New Orleans Gumbo

Or

1 - Baby Greens

Entrée

1 - Grilled Bacon Cheese Burger

Served with French Fries. Lettuce, Tomato, and Onion

2 - Grilled Chicken Sandwich Au Honey Mustard

Served with French Fries. Lettuce, Tomato, and Onion

3 - Grilled Vegetable Sandwich

Grilled Marinated Bermuda onion, Grilled Portabella Mushroom, Grilled Tri Colored Peppers. Drizzled with BBQ Ranch. Served on a toasted Focaccia Bun. Accompanied with fresh Potato chips, Lettuce, Tomato, and Red Onion Slices

4 - Prime Rib Grilled Sub

Peppers, Onion, and Melted Monterey Jack Cheese. Inside a Sub Roll, with LTO, and Chipotle Mayonnaise.

Served with French Fries, and Cole Slaw

Desserts

1 - Chef's Selection of the day

Coffee, Tea, and soft Drinks



The Potomac Grill

Price is \$19.99 Per Person

There will be an 18% Gratuity added to total Invoices

Kids eat Free after 3:00pm