



# THE ABRAHAM LINCOLN

A WYNDHAM HISTORIC HOTEL<sup>SM</sup>



## PLATED DINNERS

<b>CHICKEN CHESAPEAKE</b> .....	<b>\$26.95</b>
Boneless Chicken Breast sautéed and topped with Crab Imperial and accented with a Seafood Veloute sauce	
<b>CRAB CAKES</b> .....	<b>\$29.95</b>
Our famous Crab Cakes broiled until golden brown and served with Tartar Sauce	
<b>PRIME RIB</b> .....	<b>\$25.95</b>
Slow roasted Prime Rib roasted to temperature and served with Au Jus	
<b>CRAB STUFFED FLOUNDER</b> .....	<b>\$22.95</b>
Fresh Flounder stuffed with Lump Crab Meat and topped with a Lemon Dill Cream Sauce	
<b>CHICKEN MARSALA</b> .....	<b>\$21.95</b>
Chicken Breast sautéed to perfection with mushrooms and Marsala Wine sauce	
<b>STUFFED CHICKEN BREAST</b> .....	<b>\$22.95</b>
Chicken Breast stuffed with herbed bread stuffing and accented with a supreme sauce	
<b>FILET MIGNON</b> .....	<b>\$29.95</b>
Grilled to temperature and topped with Béarnaise Sauce	
<b>PASTA PRIMAVERA</b> .....	<b>\$20.95</b>
Fresh Vegetables in a White Wine, Garlic and Basil sauce over Angel Hair Pasta	
<b>SWEET POTATO RAVIOLI</b> .....	<b>\$21.95</b>
Tossed with Chicken, Cranberries, and Pine Nuts in a Brown Butter sauce	
<b>FRESH ATLANTIC SALMON</b> .....	<b>\$23.95</b>
Potato encrusted Salmon served with a Chive and Scallion Cream sauce	
<b>VEAL OSCAR</b> .....	<b>\$26.95</b>
Tender Veal medallions topped with jumbo Lump Crab Meat, Asparagus, and Hollandaise Sauce	
<b>PORK MEDALLIONS</b> .....	<b>\$21.95</b>
Pan seared Boneless Loin of Pork sautéed with a Honey, Balsamic, and Vanilla glaze	
<b>NEW YORK STRIP STEAK</b> .....	<b>\$24.95</b>
Grilled to temperature and topped with a Merlot Demi-glaze	

*Plated dinners include Fresh Baked Rolls and Butter, Garden Fresh House Salad, Starch and Vegetable du jour, Chef's choice of Dessert, Fresh Brewed Coffee, Tea, and Decaf*

Please limit selections to 2 entrée choices  
All prices are subject to a 19% service charge and 6% state sales tax



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## DINNER BUFFETS

### **READING ROYALÉ BUFFET..... \$34.95 per person**

Vegetable crudité, fresh fruit, assorted cheese display with crackers, tossed salad with choice of two dressings, two cold side salads, choice of two entrées, pasta primavera, starch and vegetable du jour, assorted rolls and butter, Chef's selection of desserts, coffee, tea, and decaf

### **THE READING RITZ BUFFET..... \$36.95 per person**

Vegetable crudité, fresh fruit, assorted cheese display with crackers, tossed salad with choice of two dressings, Caesar salad, three cold side salads, choice of three entrées, pasta primavera, starch and vegetable du jour, assorted rolls and butter, Chef's dessert selection, coffee, tea, and decaf

### **WYNDHAM READING EXTRAVAGANZA..... \$49.95 per person**

Three hours of beer, wine, and soda, vegetable crudité, fresh fruit, assorted cheese display with crackers, soup du jour, tossed salad with choice of two dressings, Caesar salad, three cold side salads, choice of three entrées, Chef's selection of one starch and two vegetables, assorted rolls and butter, Chef's choice of desserts, coffee, tea, and decaf

## DINNER BUFFET PRICING

**Select two entrées, one starch, and two vegetables ..... \$29.95 per person**

**Select three entrées, one starch, and two vegetables..... \$32.95 per person**

**Select four entrées, one starch, and two vegetables ..... \$34.95 per person**

**Above Dinner Buffets include choice of Caesar salad or garden fresh tossed salad, assorted rolls and butter, fresh brewed coffee, tea, decaf, and Chef's selection of desserts**

### **ENTRÉES**

Beef Burgundy  
Roast Turkey with Stuffing  
Creole Seafood  
Dijonnaise Chicken  
Stuffed Shells with Red or White Sauce  
Sliced Top Round with Merlot Demi Glaze  
Cheese Manicotti  
Chicken Cordon Bleu  
Baked Haddock with Lemon Dill Sauce  
Lemon Pepper Flounder  
Chicken Stir Fry  
Shrimp Stir Fry  
Meat Lasagna  
Baked Atlantic Salmon  
Chicken Marsala  
Seafood Newburg  
Chicken Saltimbocca  
Roast Pork Loin with Gravy  
Chicken Francaise  
Chicken Cacciatora

### **STARCHES**

Pasta Primavera  
Candied Yams  
Roasted Red Bliss Potatoes  
Rice Pilaf  
Garlic Mashed Potatoes  
White Rice  
Macaroni and Cheese

### **VEGETABLES**

Sweet Corn  
Fresh Vegetable Medley  
Sugar Snap Peas  
Honey Glazed Carrots  
Green Beans Almondine  
Peas and Pearl Onions  
Ratatouille

*All prices are subject to a 19% service charge and 6% state sales tax*

All buffet prices are guaranteed for a minimum of 35 people.