

**DSA International Seminar
Networking Dinner Menus
Wednesday, April 26, 2006 • 6:30 p.m.**

Chiapparelli's
237 S. High Street
Baltimore, MD 21202
(410) 837-0309

All Choices include:

The Chiapparelli's salad, Entrée Selection Dessert Tray Coffee, Tea and Iced Tea

Entrée Selection:

Homemade Lasagna

Layers of homemade pasta filled with Italian cheeses, baked to perfection

Spaghetti Polpette

Classic pasta served with tomato sauce and homemade meatballs

Pollo Alfredo

Ribbons of pasta cooked in a creamy sauce and topped with slices of grilled chicken

Pasta Primavera

Fettucini in a zesty tomato and cream sauce with broccoli mushrooms and shrimp

soft drinks available upon request

Cost: \$45.00 per person

Blue Sea Grill
614 Water Street
Restaurant Row at Market Place
(410) 837-7300

All Choices include:

House Salad

Garden Fresh Lettuces, tossed with a Balsamic Vinaigrette atop a bed of Tomato Carpaccio

Yukon Gold Mash & Sautéed Spinach

Entrée Selection:

Ocean Fresh Seafood Linguini

Fresh seafood sautéed with garlic, butter and white wine tossed with linguini

Blue Sea Crab Cakes

Jumbo lump crab broiled and served with remoulade

Roasted Free Range Chicken
Finished with Savory poultry jus

Dessert

Double Chocolate Ganache

Coffee or Tea

soft drinks available upon request

Cost: \$60.00 per person