

# BREAKFAST

*Pricing is based on 1 ½ hours of Service.*

## **Continental Breakfast**

Sliced Fresh Seasonal Fruit  
 Assorted Muffins and Pastries  
 Granola Bars  
 Fresh Croissants  
 Bagels and Cream Cheese  
 Fruit Preserves, Jam and Butter  
 Orange, Cranberry and Apple Juices  
 Regular Coffee, Decaffeinated Coffee and Herbal Teas.  
 \$ 15.00

## **Executive Continental Breakfast**

Sliced Fresh Seasonal Fruit and Berries  
 Assorted Muffins and Pastries  
 Granola Bars  
 Fresh Croissants  
 Bagels and Cream Cheese  
 Fruit Preserves, Jam and Butter  
 Assorted Yogurts  
 Orange, Cranberry and Apple Juices  
 Regular Coffee, Decaffeinated Coffee and Herbal Teas.  
 \$ 19.00

## **The Healthy Continental Breakfast**

Sliced Fresh Seasonal Fruit, Grapes and Berries  
 Assorted Muffins and Pastries  
 Granola Bars  
 Fresh Croissants  
 Bagels and Cream Cheese  
 Fruit Preserves, Jam and Butter  
 Assorted Yogurts  
 Hot Oatmeal or Grits  
 Hard Boiled Eggs  
 Orange, Cranberry and Apple Juices  
 Regular Coffee, Decaffeinated Coffee and Herbal Teas.  
 \$21.00

## **American Breakfast Buffet**

Sliced Fresh Seasonal Fruit, Grapes and Berries  
 Assorted Muffins & Pastries  
 Bagels and Cream Cheese  
 Fruit Preserves, Jam & Butter  
 Assorted Yogurts  
 Scrambled Eggs  
 Apple wood Smoked Bacon and Sausage  
 Home Breakfast Potatoes  
 Orange, Cranberry & Apple Juices  
 Regular Coffee, Decaffeinated Coffee & Herbal Teas.  
 \$26.00

## **Plated Breakfast**

Scrambled Eggs  
 Apple wood Smoke Bacon or Sausage  
 Home Breakfast Potatoes  
 Fresh Fruit  
 Orange, Cranberry or Apple Juice  
 Freshly Brewed Regular and Decaf Coffee & Tea  
 \$17.00

## **Brunch**

Sliced Fresh Seasonal Fruit and Berries  
 Selection of Breads, Bagels, Rolls and Pastries  
 Fruit Preserves, Jam, Cream Cheese & Butter  
 Scrambled Eggs  
 Apple wood Smoked Bacon and Sausage  
 Home Breakfast Potatoes  
 Tossed or Caesar Salad  
 Lemon Pepper Chicken  
 Smoked Salmon  
 Orange, Cranberry & Apple Juices  
 Regular Coffee, Decaffeinated Coffee & Herbal Teas.  
 \$32.00

\*All buffets require service for a minimum of 30 people. Breakfast buffets under this minimum will be charged an additional \$2.00 per person. Food service is available and refreshed for 90 minutes. All prices are per person unless otherwise stated. All charges are subject to a 22% service charge and 6% tax. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## ENHANCEMENTS

*Pricing is based on 1 ½ hours of Service.*

### Breakfast Enhancements

Assorted Fruit Yogurts (G)	\$3.50 Each
Assorted Granola Bars (Vegan)	\$2.50 Each
Cereal and Whole, 2% and Low Fat Milk	\$3.50 Each
Cinnamon Rolls	\$3.50 Each
Vanilla Yogurt Parfait, Granola and Fruit	\$5.00 Each
Sliced Fresh Seasonal Fruit and Mixed Berries	\$5.00 P/P
French toast or Pancakes with Syrup	\$3.50 P/P
Smoked Bacon or Pork Sausage	\$3.50 P/P
Turkey Bacon or Chicken Apple Sausage	\$3.50 P/P
Oatmeal or Grits	\$3.00 P/P
Sliced Bagels with Cream Cheese	\$35.00 Dozen
Fresh Baked Croissants	\$20.00 Dozen
Assorted Muffins and Pastries	\$30.00 Dozen
Breakfast Burrito	\$42.00 Dozen
<i>Eggs, Onions, Chorizo, Pepper Jack Cheese</i>	
Croissant Sandwich	\$42.00 Dozen
<i>Eggs, Ham And Cheese</i>	
Lox & Bagels	\$10.00 Each
<i>Smoked Salmon, Onions, Cucumber, Tomato</i>	

### Stations

(Required attendant fee of \$75.00 Per Station)

Chef Carved Top Round, Ham or Turkey Breast	\$6.00 P/P
Omelet Station with Choice of Five Fix Ins'	\$10.00 P/P
<i>Ham, Bacon, Sausage, Salmon, Mushrooms, Green &amp; Red Peppers, Spinach, Broccoli, Cheese</i>	
Add Crab	\$3.00 P/P

### At The Bar

(Required bartender fee of \$25.00 per hour; min. of 3 hours)

Champagne, Mimosas, Bloody Mary's	\$14.00 P/P
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### Beverage

#### **All Day Beverage Service (8 hours)**

Regular Coffee, Decaffeinated Coffee and Herbal Teas  
Assorted Regular and Diet Soft Drinks  
Bottled Water.  
\$18.00

#### **Half Day Beverage Service (4 hours)**

Regular Coffee, Decaffeinated Coffee and Herbal Teas  
Assorted Regular and Diet Soft Drinks  
Bottled Water.  
\$12.00

#### **Other Beverage Options**

Regular or Decaffeinated Coffee	\$45.00 Gallon
Selection of Herbal Teas	\$45.00 Gallon
Iced Tea, Lemonade or Fruit Punch	\$35.00 Gallon
Orange, Apple or Cranberry Juice	\$25.00 Pitcher
Bottled Water	\$2.50 Each
Assorted Regular and Diet Soft Drinks	\$2.50 Each
Assorted Bottled Juices	\$2.50 Each
Individual Carton of Milk	\$2.50 Each
<i>Whole, 2%, Soy or Chocolate</i>	
Red Bull Energy Drink	\$4.00 Each
Assorted Gatorade 20 Oz	\$4.00 Each

### Additional Items

Assorted Cookies	\$35.00 Dozen
<i>Chocolate, Macadamia and Peanut Butter</i>	
Assorted Brownies and Blondies	\$35.00 Dozen
Pretzels	\$20.00 per Pound
Mixed Nuts	\$35.00 per Pound
Potato Chips	\$20.00 per Pound
Tortilla Chips	\$20.00 per Pound
Quest (Cheese)	\$25.00 per Pound
Salsa	\$30.00 per Pound
Guacamole	\$33.00 per Pound
Spinach Dip	\$30.00 per Pound
Sun Dried Tomato	\$30.00 per Pound

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# BREAKS

*All Breaks Are Served With Your Choice of a Coffee Station or Assorted Soft Drinks. Pricing is based on 1 ½ Hour of Service.*

### **Game Time Break**

Hot Jumbo Pretzels with Mustard and Sea Salt.  
Nachos with Salsa and Guacamole.  
Cracker Jack and Mixed Nuts  
\$10.00 per Person

### **Sweet Break**

Hershey's Assorted Candy Bars.  
Chocolate Covered Raisins  
M&Ms, Gummy Bears, Skittles and Jelly Beans  
\$10.00 per Person

### **Movie Time**

Fresh Popcorn  
Raisins  
M&Ms  
Potato Chips  
Pretzels  
Assorted Mini Chocolate Candy Bars  
\$10.00 per Person

### **Energy Break**

Whole Fruit - Bananas, Apples, Orange and Kiewit.  
Granola Bars  
Chocolate Covered Almonds.  
Energy Drinks  
\$10.00 per Person

### **Super Cookies Break**

Chocolate Chip, Macadamia Nut and Peanut Butter Cookies  
Brownies and Blondies  
Individual Milk Cartons  
\$10.00 per Person

### **Ice Cream Parlor**

Vanilla, Chocolate and Strawberry Ice Cream  
Caramel Sauce  
Whipped Cream  
Chocolate Chips  
Maraschino Cherries  
Waffle Cones and Cups.  
\$10.00 per Person

# MEETING PACKAGES

### **All-Day Meeting Package**

Continental Breakfast  
All-Day Beverage Service  
Choice of Lunch Buffet  
*Executive Deli, Wrap, Little Italy or Southwestern Buffet*  
Choice of PM Break  
*Super Cookies, Energy or Ice Cream Breaks*  
\$50.00 per Person

### **Meeting Package (No Lunch)**

Continental Breakfast  
Mid-Morning Beverage Refresh  
Choice of PM Break  
*Super Cookies, Energy or Ice Cream Breaks*  
\$30.00 per Person

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# LUNCH

Pricing is based on 1 ½ hours of Service.

## Executive Deli Buffet

Mixed Greens with Tomato, Cucumber and Carrots  
 Italian Pasta Salad  
 Assorted Deli Meats  
*Smoked Turkey Breast, Roast Beef, Honey Cured Ham, Salami, Sliced Grilled Chicken and Smoked Bacon.*  
 Cheese  
*Cheddar, Swiss, Provolone and Pepper Jack Cheese.*  
 Lettuce, Tomatoes, Onion, Pepperoncini and Pickles.  
 Assorted Breads and Rolls  
 Mayonnaise, Mustard and Horseradish.  
 Individual Bags of Potatoes Chips.  
 Whole Fruit.  
 Selection of Desserts  
 Bottled Water and Soft Drinks  
 \$26.00 per Person

## Sandwich & Wraps

Select up to three:

Turkey Breast with Lettuce, Tomato, Provolone Cheese & Mayo

Grilled Chicken with Bacon, Lettuce, Tomatoes and Tarragon Mayonnaise.

Roast Beef with Swiss cheese, Lettuce, Tomato and Mayo

Vegetable Wrap of Grilled Squash, Zucchini, Carrots and Peppers.

Ham and Swiss cheese With Lettuce, Tomato, Onion and Chipotle Mayonnaise.

Tuna Salad with Lettuce, Tomato and Havarti Cheese.

Mozzarella Capers Wrap With Basil, Tomato And Oregano.

Includes, Individual Bags of Potato Chips, Whole Fruit  
 Selection of Desserts  
 Bottled Water and Soft Drinks  
 \$ 26.00 per Person

## Boxed Lunch

Select up to three:

### **Salads**

Grilled Chicken Caesar Salad: Fresh Romaine Lettuce, Herb Grilled Chicken, Parmesan Cheese, Garlic Croutons And Traditional Caesar Dressing Served With Italian Breadsticks.

Chef Chopped Salad : Crisp Romaine Lettuce , Hard Boiled Eggs, Bacon Bits, Bell Peppers, Grilled Chicken Strips, Tomato And Cucumber, Cheddar Cheese. Choice of Dressing.

### **Wraps**

Chicken Wrap: Grilled Chicken Strips, Romaine Lettuce, Frees Diced Tomatoes And blended Chesses With A Tangy Chipotle Aioli In A Sun-Dried Tomato Tortilla.

Vegetables Wrap: Grilled Vegetables And Roasted Red Peppers With Dill Havarti Cheese In A Spinach Tortilla Wrap.

Roast Beef Wrap: Thinly Sliced Ham With Swiss Cheese, Romaine Lettuce And Fresh Diced Tomatoes.

### **Sandwiches**

Smoked Turkey, Muenster Cheese and Chipotle Mayonnaise

Blackened Chicken Breast and Monterrey Jack Cheese

Chicken Salad, Lettuce and Tomatoes

Ham and Cheese, Lettuce and Tomatoes

All Served With Appropriate Condiments.

Includes, One Whole Fruit, One Bag Potato Chips, One Fresh Cookie  
 Bottled Water – Or - Soft Drink  
 \$19.00 per Person

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# LUNCH

*Pricing is based on 1 ½ hours of Service.*

## Hot Lunch Buffet

### **Salad-** Select One

Tossed Green Salad  
Spinach Salad  
Caesar Salad  
Caprese Salad  
Soup Du Jour

### **Entrees –** Select Two

Chicken Marsala –Chicken Breast Lightly Dusted And Sautéed In A Marsala Demi-Glaze Sauce.

Chicken Picatta - Marinated Grilled Chicken Breast, Topped With A Creamy Lemon Capers Sauce.

Herbs Roasted Sirloin – Beef Sirloin Served With a Cabernet Demi-Glaze Sauce

Baked Tilapia with Spinach and Gouda Cheese in Butter Lemon Sauce

Lobster Ravioli in a Vodka Cream Sauce.

Pasta Primavera - Fettuccini Pasta And Roasted Vegetables In Creamy Alfredo Sauce.

Vegetables Lasagna - Vegetable Lasagna with Marinara And Four Cheese Sauce

Roasted Beef Tenderloin - Beef Tenderloin Tips With Rosemary Dijon Sauce.

Baked Salmon Filets with Bearer Blanc Sauce

### **Vegetable Selection –** Select One

Seasonal Sautéed Fresh Vegetables  
Green Beans and Roasted Cherry Tomatoes

### **Starch Selection –** Select One

Garlic Mashed Potatoes  
Saffron Rice

Includes Selection of Desserts  
Bottled Water and Soft Drink  
\$30.00 per Person

## Little Italy

### **Soup or Salad-** Select One

Italian Wedding Soup  
Classic Caesar Salad  
Caprese Salad

### **Entrees –** Select Two

Sautéed Chicken Francaise with Lemon Herb Sauce  
Baked Seared Salmon in a Shrimp Creamy Pink Sauce  
Roasted Flank Steak Strips.

### **Sides –** Select Two

Saffron Rice  
Penne Pasta with Garlic/Parsley  
Sautéed Asparagus  
Green Beans

Includes Selection of Desserts  
Bottled Water and Soft Drink  
\$30.00 per Person

## Homestyle

### **Salad**

Classic Caesar Salad  
Tossed Green Salad

### **Entrees –** Select Two

Fried Chicken  
Barbeque Chicken  
Roasted Cajun Pork loin

### **Served with:**

Macaroni and Cheese  
Baked Beans  
Corn on the Cob  
Corn Bread  
Fresh Fruit

Includes Selection of Desserts  
Iced Tea (Sweetened/Unsweetened), Bottled Water and Soft Drinks  
\$30.00 per Person

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# HORS D'OEUVRES

## Hot Items

*Pricing is based on 100 pieces per selection.*

Spinach and Cheese Stuffed Mushrooms Caps	\$250.00
Vegetables Spring Rolls	\$250.00
Swedish / Italian Meatball	\$250.00
Mini Crab Balls	\$350.00
Shrimp Tempura with Tai Orange Sauce	\$350.00
Coconut Shrimp with Sweet Asian Sauce	\$350.00
Firecracker Shrimp with Red Chili Sauce	\$350.00
Chicken Pot Stickers	\$250.00
Scallops Wrapped On Bacon (GF)	\$250.00
Mini Beef Wellington	\$350.00
Chili-Lime Chicken Kabob (GF)	\$250.00
Plain Chicken Satay (GF)	\$250.00
Spanakopita with Spinach & Feta Cheese	\$250.00
Assorted Mini Quiches	\$250.00
Herb Scented Lamb Lollipops (GF)	\$375.00

## Cold Items

*Pricing is based on 100 pieces per selection.*

Bruschetta with Italian Toppings & Provolone	\$250.00
Roasted Red Pepper Hummus on Pita Triangles	\$350.00
Assorted Finger Sandwiches	\$350.00
Salmon Toast With Cream Cheese and Capers	\$350.00
Prosciutto Wrapped In Asparagus Spears	\$250.00
Crab Stuffed Cherry Tomato	\$375.00
Grilled Tenderloin on Baguette Toast	\$375.00
Antipasto Kabob	\$350.00
Shrimp Cocktail Shooter (GF)	\$375.00

## Carving Stations

*Pricing is based on 1 ½ hour of Service.*

<b>Tequila Lime Marinated Flank Steak</b>	\$14.00 per Person
<b>Roasted Leg of Lamb with Garlic and Rosemary</b>	\$14.00 per Person
<b>Pork Tenderloin and Mushrooms En Croute</b>	\$14.00 per Person
<b>Roast Vermont Turkey Breast</b>	\$14.00 per Person
<b>Baked Smoked Virginia Ham</b>	\$14.00 per Person
<b>New York Style Pastrami</b>	\$16.00 per Person
<b>Chef Special Crusted Beef Tenderloin</b>	\$19.00 per Person

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# HORS D'OEUVRES

## **Display Stations**

### **Cheese Display**

Brie, Gouda, Blue, Irish Cheddar, Buffalo Mozzarella - Manchego, Pepper Jack, Provolone. Served With Grapes, Strawberries, Dried Fig, Apples, Crackers And Flatbread.  
\$8.00 per Person

### **Fresh Vegetables Display**

Zucchini, Squash, Asparagus, Red Peppers, Mushrooms Assorted Hummus and Dipping Sauce.  
\$6.00 per Person

### **Fresh Fruit Display**

Assorted Slice Fruit of Cantaloupe, Honeydew Melon, Pineapple, Strawberries, Blueberries, Kiwi And Grapes. Served With Honey Yogurt Dip.  
\$6.00 per Person

### **Antipasto Display**

Prosciutto, Capicollo, Genoa Salami, Sopressata, Mortadella, Pepperoni, Bresaola, Mozzarella, Pepperoncini, Mixed Olives, Cherry Tomatoes, Artichoke Hearts, Fresh Figs, Roasted Garlic, Roasted Red Peppers, Pecorino Cheese, Provolone Cheese, Roasted Vegetables, Focaccia Bread, Pita And Crackers And Bread Sticks.  
\$10.00 per Person

### **Baked Brie Display**

Baked French Brie Wrapped In Pastry Topped With Almonds. Served With Sliced Apples, Grapes, Strawberries And Fresh Fig. Sliced Of French Baguette And Crackers.  
\$8.00 per Person

### **Spinach Dip Display**

Spinach and Artichoke Dip. Served With Sliced Banquette And Crackers.  
\$6.00 per Person

### **MD Crab Dip Display**

Classic MD Jumbo Lump Crab In A Rich Creamy Cheese Dip Served With Assorted Crackers, French Baguette And Pita Bread.  
\$10.00 per Person

## **Action Stations**

### **Raw Bar**

Selection Of Poached Spiced Shrimp, Oyster, Shrimp Cocktail, Seared Scallops Crab Legs Cure Salmon.  
\$15.00 per Person

### **Bruschetta Station**

Six Different Types Of Bruschetta And Assorted Spreads, To Be Served With Ciabatta Crostini. Toppings Include : Olive Tapenade, Heirloom Tomato And Roasted Garlic, Whole Grain Mustard Chicken, Ricotta Cheese, Buffalo Mozzarella, Burrata Cheese Spread, Jams, Marmalades, Balsamic Vinaigrette Reduction And Olive Oil.  
\$6.50 per Person

### **Taco Station**

Organic Mini Taco Shells, Served With Ground Chicken, Carne Asada, Assorted Cheeses, Vegetables, Lettuce And Salsa ( Heirloom Tomato Pico De Gallo) Charred Onion Black Beans And Fresh Fried Corn And Flour Tortilla.  
\$9.00 per Person

### **Risotto Station**

Arborio Rice Served With A Wide Range Of Assorted Ingredients Such As : Italian Sausage, Tomatoes, Basil, Pesto, Spinach, Grilled Chicken, Shrimp, Assorted Mushrooms, Goat Cheese, Parmesan Cheese And Roasted Peppers.  
\$9.00 per Person

### **Pasta Station**

Fettuccini, Tortellini Or Penne, Served With Pulled Chicken, Italian Sausage, Prosciutto, Tomatoes, Spinach, Mushrooms, Peppers And Parmesan Cheese.  
\$10.00 per Person

### **Stir – Fry Station**

Sautéed Beef, Chicken Or Shrimp Cooked with Fresh Vegetables, Mushrooms, Peppers, Garlic, Onions, Bok Choy, Water Chestnuts, Soy Sauce, Sesame Seeds. Served With Chinese Noodles.  
\$10.00 per Person

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# DINNER

*Pricing is based on 1 ½ hours of Service.*

## **Buffet Dinner**

### **Salad- Select One**

- Tossed Green Salad
- Spinach Salad
- Caesar Salad
- Greek Salad
- Caprese Salad

### **Entrees – Select Two**

- Chicken Marsala –Chicken Breast Lightly Dusted And Sautéed In A Marsala Demi-Glaze Sauce.
- Chicken Picatta – Marinated Grilled Chicken Breast, Topped With A Creamy Lemon Capers Sauce.
- Pan Seared Cod with Artichoke, Olives and Tomato Sauce
- Pan Seared Salmon in a White Wine, Butter Sauce
- Sliced of Flank Steak served in Cognac Demi-Glaze Sauce.
- Pasta Primavera - Fettuccini Pasta And Roasted Vegetables In Creamy Alfredo Sauce.
- Vegetables Lasagna - Vegetable Lasagna with Marinara And Four Cheese Sauce

### **Vegetable Selection – Select Two**

- Seasonal Sautéed Fresh Vegetables
- Asparagus
- Roasted Broccoli and Cauliflower
- Green Beans Almondine

### **Starch Selection – Select Two**

- Au Gratin Potatoes
- Roasted Red Bliss Potatoes
- Garlic Mashed Potatoes
- Saffron Rice
- Macaroni and Cheese

- Includes Selection of Desserts
- Bottled Water and Soft Drink

<b>Select Two Entrées</b>	<b>\$39.00 per Person</b>
<b>Select Three Entrées</b>	<b>\$42.00 per Person</b>
<b>Add Soup</b>	<b>\$3.00 per Person</b>

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# DINNER

## Plated Dinner

### **Salad- Select One**

Tossed Green Salad  
Spinach Salad  
Caesar Salad  
Greek Salad  
Caprese Salad

### **Entrees – Select One**

Chicken Marsala –Chicken Breast Lightly Dusted And Sautéed In A Marsala Demi-Glaze Sauce.  
Chicken Picatta – Marinated Grilled Chicken Breast, Topped With A Creamy Lemon Capers Sauce.  
Pan Seared Cod with Artichoke, Olives and Tomato Relish  
Pan Seared Salmon in a White Wine, Butter Sauce  
Sliced of Flank Steak served in Cognac Demi-Glaze Sauce.  
Pasta Primavera - Fettuccini Pasta And Roasted Vegetables In Creamy Alfredo Sauce.  
Vegetables Lasagna - Vegetable Lasagna with Marinara And Four Cheese Sauce  
Chicken Florentine – Sautéed Chicken Breast, Mozzarella Cheese, Parmesan Cheese and Spinach Cream Sauce  
Grilled Herb And Pepper Sirloin - Seared Sirloin Beef Topped With A Charon Sauce.  
Veal Picatta - Lightly Dusted Veal Cutlet And Served In A Lemon Butter/Capers Sauce.  
Blackened Mahi-Mahi served With Grilled Pineapple Chutney.

**\$38.00 per Person**

Chicken Oscar - Chicken Breast Topped With Lump Crabmeat, Asparagus And Hollandaise Sauce.  
Stuffed Jumbo Shrimp - Shrimp Stuffed With All Jumbo Lump Crabmeat And Imperial Sauce  
Filet Mignon (5 Oz) With Sautéed Mushrooms  
Grilled Chicken Breast And Encrusted Salmon Filet Served With Lemon Butter Sauce.

**\$46.00 per Person**

Maryland Crab Cake - Our Own Recipe Of This Maryland Classic.  
Surf' And Turf - 5 Oz Filet Mignon And A Crab cake Served With Light Garlic Cream Sauce.

**\$52.00 per Person**

### **Vegetable Selection – Select Two**

Seasonal Sautéed Fresh Vegetables  
Asparagus  
Roasted Broccoli and Cauliflower  
Green Beans Almondine

### **Starch Selection – Select Two**

Au Gratin Potatoes  
Roasted Red Bliss Potatoes  
Garlic Mashed Potatoes  
Saffron Rice

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## BAR SERVICE

*Bartender fee of \$150.00 per Bartender. One Bartender per 100 guest required. All pricing is subject to 22% service charge and 9% alcohol sales tax.*

### Name Brand Bar

Absolut Vodka  
 Tito's Vodka  
 Beefeater Gin  
 Bacardi Silver Rum  
 Captain Morgan  
 Jim Bean Bourbon  
 Seagram 7 Whiskey  
 Seagram VO  
 Dewar Scotch  
 Jose Cuervo Tequila  
 E&J Brandy

Domestic Regular & Light Beer  
 Non-Alcoholic Beer  
 Regular Imported & Light Beer  
 House Wine  
 Bottled Water and Soft Drinks  
 Mixers, Juices and Garnishes

**First hour: \$15.00 per Person**  
**Additional hour: \$8.00 per Person**

### Beer and Wine Bar

Choice of House Wines  
 White Zinfandel  
 Sangria  
 Chardonnay  
 Cabernet  
 Merlot  
 Moscato  
 Pinot Noir  
 Malbec

Choice of Two House Beers  
 Budweiser  
 Bud Light  
 Coors Light  
 Miller Light

**First hour: \$12.00 per Person**  
**Additional hour: \$8.00 per Person**

### Premium Brand Bar

Grey Goose Vodka  
 Ciroc Vodka  
 Tanqueray Gin  
 Bacardi Black  
 Captain Morgan  
 Malibu  
 Jack Daniels Whiskey  
 Makers Mark Bourbon  
 Johnnie Walker Black Scotch  
 Patron Silver Tequila  
 Hennessy

Domestic Regular & Light Beer  
 Non-Alcoholic Beer  
 Regular Imported & Light Beer  
 House Wine  
 Bottled Water and Soft Drinks  
 Mixers, Juices and Garnishes

**First hour: \$18.00 per Person**  
**Additional Hour: \$10.00 per Person**

### Cash bar (inclusive)

Name Brands	\$9.00
Premium Brands	\$12.00
House Wine	\$8.00
Domestic Beer	\$6.00
Imported Beer	\$7.00
Cordials	\$12.00

### Host Bar

Name Brands	\$8.00
Premium Brands	\$11.00
House Wine	\$7.00
Domestic Beer	\$5.00
Imported Beer	\$6.00
Cordials	\$11.00

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