

BREAKFAST

Pricing is based on one (1) hour 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.
 \$ 18.00

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.
 \$ 21.00

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.
 \$24.00

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.
 \$25.00

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
 \$19.00

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 60 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. The service charge is not a gratuity and is not paid to the service staff.

ENHANCEMENTS

Pricing is based on one (1) hour 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 & 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 Hour of Service.

Game Time Break

Hot Jumbo Pretzels with Mustard and Sea Salt.
Nachos with Salsa and Guacamole.
Cracker Jack and Mixed Nuts
\$15.00 per Person

Sweet Break

Hershey's Assorted Candy Bars.
Chocolate Covered Raisins
M&Ms, Gummy Bears, Skittles and Jelly Beans
\$13.00 per Person

Movie Time

Fresh Popcorn
Raisins
M&Ms
Potato Chips
Pretzels
Assorted Mini Chocolate Candy Bars
\$14.00 per Person

Energy Break

Whole Fruit - Bananas, Apples, and Orange.
Granola Bars
Chocolate Covered Almonds.
Energy Drinks
\$12.00 per Person

Super Cookies Break

Chocolate Chip, Macadamia Nut and Peanut Butter Cookies
Brownies and Blondies
Individual Milk Cartons
\$13.00 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
\$35.00 per Person

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LUNCH

Pricing is based on 1 hour 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 Tortilla.

Vegetables Wrap: Grilled Vegetables And Roasted Red Peppers With Chef's choice of 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
 \$22.00 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
\$34.00 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
\$32.00 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
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.

- Tequila Lime Marinated Flank Steak**
\$16.00 per Person
- Roasted Leg of Lamb with Garlic and Rosemary**
\$18.00 per Person
- Pork Tenderloin and Mushrooms En Crouete**
\$18.00 per Person
- Roast Vermont Turkey Breast**
\$14.00 per Person
- Baked Smoked Virginia Ham**
\$16.00 per Person
- New York Style Pastrami**
\$16.00 per Person
- Chef Special Crusted Beef Tenderloin**
\$22.00 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.
\$12.00 per Person

Fresh Vegetables Display

Zucchini, Squash, Asparagus, Red Peppers, Mushrooms Assorted Hummus and Dipping Sauce.
\$10.00 per Person

Fresh Fruit Display

Assorted Slice Fruit of Cantaloupe, Honeydew Melon, Pineapple, Strawberries, Blueberries, Kiwi And Grapes. Served With Honey Yogurt Dip.
\$10.00 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.
\$15.00 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.
\$10.00 per Person

Spinach Dip Display

Spinach and Artichoke Dip. Served With Sliced Banquette And Crackers.
\$10.00 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.
\$17.00 per Person

Action Stations

Raw Bar

Selection Of Poached Spiced Shrimp, Oyster, Shrimp Cocktail, Seared Scallops Crab Legs Cure Salmon.
\$20.00 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.
\$10.00 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.
\$15.00 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.
\$12.00 per Person

Pasta Station

Fettuccini, Tortellini Or Penne, Served With Pulled Chicken, Italian Sausage, Prosciutto, Tomatoes, Spinach, Mushrooms, Peppers And Parmesan Cheese.
\$14.00 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.
\$16.00 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

Select Two Entrées	\$39.00 per Person
Select Three Entrées	\$49.00 per Person
Add Soup	\$4.00 per Person

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DINNER

Pricing is based on 1 ½ hours of Service.

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.

\$42.00 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.

\$48.00 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.

\$58.00 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% administrative fee 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: \$18.00 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: \$15.00 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: \$21.00 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	\$7.00
Imported Beer	\$10.00
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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