

# CAMP DAVID

## BANQUET AND CATERING MENU

### CONTINENTAL BREAKFAST

Any Continental Breakfast includes Regular and Decaffeinated Coffee, Specialty Teas, and Assorted Fruit Juices

Add Biscuits and Sausage Gravy to any Continental Breakfast for \$3 per guest

#### EXECUTIVE CONTINENTAL **17**

Choice of assorted hot breakfast sandwiches (including sausage, egg, and cheese biscuits, ham and cheese croissants, bacon, egg, and cheese biscuits), sliced fresh fruit, and assorted yogurt

#### DELUXE CONTINENTAL **15**

Choice of assorted breakfast pastries and muffins, cinnamon rolls, sliced fresh fruit, and assorted yogurt

#### EXPRESS CONTINENTAL **13**

Includes assorted breakfast danish and muffins, sliced fresh fruit, and assorted yogurt

### À LA CARTE BREAKS

#### FRESH FRUIT DISPLAY (MINIMUM OF 10 GUESTS)

**BAGELS & CREAM CHEESE**

**ASSORTED PASTRIES**

**ASSORTED OR GLAZED DONUTS**

**ENGLISH MUFFINS  
(BUTTER AND ASSORTED JAMS & JELLIES)**

**FRESHLY BAKED CINNAMON ROLLS**

**ASSORTED MINI-MUFFINS**

**FUDGE BROWNIES**

**LEMON BARS**

**ASSORTED FRESHLY BAKED COOKIES**

**ASSORTED HOT BREAKFAST SANDWICHES  
(SAUSAGE EGG & CHEESE BISCUITS,  
HAM EGG & CHEESE CROISSANTS, ETC.)**

**BISCUITS & SAUSAGE GRAVY**

**ASSORTED YOGURT  
(INDIVIDUAL)**

**ASSORTED CANDY BARS**

**GRANOLA BARS**

**PRETZELS**

**CHIPS**

**TRAIL MIX**

**3 per guest**

**26 per dozen**

**26 per dozen**

**25 per dozen**

**24 per dozen**

**28 per dozen**

**22 per dozen**

**26 per dozen**

**26 per dozen**

**24 per dozen**

**54 per dozen**

**3 per guest**

**3 each**

**2.25 each**

**2.25 each**

**2.25 each**

**5 each**

### BREAKFAST BUFFET

All Breakfast Buffet options include Milk, Regular and Decaffeinated Coffee, Specialty Teas, plus a choice of two Juices: Orange, Apple, or Cranberry

Add Omelette Station for \$2 per guest (plus \$50 Attendant Fee)

#### PRESIDENTIAL ..... **20**

Sliced Fresh Fruit	Oatmeal Bar
Fresh Scrambled Eggs	Oatmeal
Skillet Potatoes	Butter
Freshly Baked Biscuits	Brown Sugar
Country-Style Sausage Gravy	Raisins
Sliced Bacon	Chopped Nuts
Choice of Sausage Patties or Links	
Assorted Yogurt	

#### FIRST LADY ..... **18**

Sliced Fresh Fruit
Fresh Scrambled Eggs
Skillet Potatoes
Choice of Sliced Bacon or Sausage
Assorted Yogurt

#### BREAKFAST TACO BAR ..... **17**

Sliced Fresh Fruit	Skillet Potatoes
Flour & Corn Tortillas	Diced Onions
Scrambled Eggs	Guacamole
Bacon	Sliced Jalapeños
Chorizo	Pico de Gallo

### A LA CARTE BEVERAGES

<b>COFFEE</b>	<b>34 per gallon</b>
<b>BOTTLED WATER</b>	<b>3 each</b>
<b>BOTTLED JUICES</b>	<b>3.5 each</b>
<b>MILK</b>	<b>3 each</b>
<b>FRESHLY BREWED ICED TEA</b>	<b>26 per gallon</b>
<b>ASSORTED SOFT DRINKS (CANS)</b>	<b>3 each</b>
<b>ASSORTED HOT TEAS</b>	<b>3 per bag</b>
<b>HOUSE-MADE LEMONADE OR TROPICAL PUNCH</b>	<b>28 per gallon</b>



# CAMP DAVID

## BANQUET AND CATERING MENU

### LUNCH BUFFET

All Lunch Buffets are served with Freshly Brewed Iced Tea and Iced Water

#### DELI BUFFET.....**20**

##### Garden Salad Bar

Planner's Choice of 2 Sandwich Salads: *Chicken salad, tuna salad, or egg salad*

Assorted Deli Meats: *Smoked turkey, ham, and roast beef*

Assorted Sliced Cheeses

Relish Tray: *Pickle spears, sliced tomatoes, sliced red onions, leaf lettuce, mustard, and cilantro mayonnaise*

Assorted Breads: *Croissants, kaisers, and multi-grain wheat*

Planner's Choice of Side: *Potato salad, pasta salad, or coleslaw*

Fresh Seasonal Fruit

Assorted Cookies and Brownies

#### SOUP, SALAD, AND BAKED POTATO BAR.....**23**

Planner's Selection of Soup: *Chicken tomato florentine, broccoli cheese, or creamy potato and corn*

Planner's Selection of Two Salads: *Italian pasta salad, southern potato salad, fruit salad in marshmallow dressing, caesar salad, napa valley broccoli and cauliflower salad, garden salad served with tomatoes, shredded cheddar cheese, croutons, and choice of two dressings*

Baked Potato Bar with the following condiments: *Chili, shredded cheese, diced onion, sour cream, bacon bits, salsa, and butter*

Assorted Cookies and Brownies

### BOXED LUNCHES

Any of our Deli Lunches may be purchased as a "Boxed Lunch" with the following modifications:

• \$2 Added to Menu Price • Dessert is Choice of Cookie or Brownie

### DELI LUNCHES

All Deli Lunches are served with freshly brewed iced tea, iced water, and planner's choice of potato chips, coleslaw, potato salad, pasta salad, or fruit salad, and choice of dessert

#### CROISSANT SANDWICH **15**

Planner's choice of freshly made chicken salad, egg salad, ham & swiss, or turkey & cheddar sandwich, served with leaf lettuce, tomato, and red onion on a buttery croissant roll

#### DELUXE DELI DELIGHT SANDWICH **17**

Sliced smoked turkey & honey ham, bacon, avocado, leaf lettuce, tomato, and red onion served on planner's choice of buttery croissant or kaiser roll, with choice of cilantro mayonnaise and stone-ground mustard

#### VEGGIE WRAP **17**

Fresh spinach, tomato, zucchini, avocado, and hummus wrapped in a tortilla

### CREATE YOUR OWN

#### TWO ENTREES.....**26**

#### THREE ENTREES.....**29**

##### ① PLANNER'S SELECTION OF 2 SALADS: ② PLANNER'S CHOICE OF ENTREES:

Italian Pasta Salad

Southern Potato Salad

Fruit Salad

Caesar Salad

Napa Valley Broccoli and Cauliflower Salad

Garden Salad served with Tomatoes,

Shredded Cheddar Cheese, Croutons, and

Choice of Two Dressings

Southern Fried Chicken

BBQ Ribs

Roasted Beef Brisket

Fried Catfish

Roast Pork Loin

Italian Meatloaf

Chicken Marsala

Lasagna

##### ③ CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES

##### ④ PLANNER'S CHOICE OF DESSERT

### PLATED LUNCH

All Plated Lunches are served with Freshly Brewed Iced Tea, Iced Water, Bakery-Fresh Bread, and Dessert

#### GRILLED CHICKEN CAESAR SALAD.....**17**

Grilled breast of chicken and crisp hearts of romaine, tossed with our own caesar dressing and topped with freshly shredded parmesan cheese and house-made croutons

#### CHICKEN FRIED CHICKEN.....**22**

Pan-fried chicken breast smothered in black pepper gravy, served with mashed potatoes and home-style green beans

#### LEMON CHICKEN.....**21**

Grilled chicken breast seasoned with a lemon butter sauce, served with mashed potatoes and sautéed vegetables

#### SOUTHERN CHICKEN SALAD.....**17**

Fried chicken breast tenders on a bed of garden fresh greens, chopped tomatoes, and shredded cheese, served with a selection of ranch and honey mustard dressings

#### GRILLED SALMON.....**25**

Marinated salmon with fresh herbs and lemon, served with asparagus on a bed of rice

#### BEEF TIPS.....**26**

Braised medallions of beef with onions and mushrooms in a demi-glace over a bed of rice and sautéed vegetables

#### VEGETABLE PASTA.....**21**

Grilled zucchini, red bell pepper, red onion, Kalamata olives and feta cheese on a bed of penne pasta

# CAMP DAVID

## BANQUET AND CATERING MENU

### PLATED DINNERS

Plated Dinners are served with Freshly Brewed Iced Tea, Iced Water, Bakery-Fresh Bread and Butter, Planner's Choice of Salad, Dinner, and Dessert

#### SALADS

##### GARDEN SALAD

Cherry tomato, shredded carrot, sliced cucumber, and croutons with choice of two salad dressings

##### CAESAR SALAD

Freshly grated parmesan cheese and croutons

##### STRAWBERRY FIELDS SPINACH SALAD

Crumbled bacon, toasted almonds, sliced strawberries, crumbled feta cheese, & balsamic vinaigrette

##### STEAKHOUSE WEDGE SALAD

Wedge of iceberg lettuce, topped with crumbled bacon, diced tomato, and blue cheese dressing (add \$2 per guest)

#### CHICKEN

##### CHICKEN MARSALA 25

Sautéed boneless chicken breast in a Marsala wine & portabella mushroom reduction, served on a bed of pasta and sautéed vegetables

##### CHICKEN CORDON BLEU 23

Lightly breaded chicken breast, stuffed with swiss cheese & smoked ham, topped with a cream sauce, served with garlic mashed potatoes and seasonal vegetables

##### CHICKEN PICCATA 26

Sautéed chicken breast in a lemon caper butter sauce & parmesan cheese, served atop capellini pasta with grilled zucchini

##### CHICKEN FLORENTINE 25

Oven-roasted airline chicken breast, stuffed with fresh spinach and mozzarella cheese, with a sherry cream sauce, served with oven-roasted fingerling potatoes and steamed vegetables

#### BEEF

##### PRIME RIB 35

14 oz prime rib, served with roasted red bliss potatoes and steamed vegetables

##### RIBEYE 40

14 oz grilled choice ribeye with a burgundy mushroom reduction, served with au gratin potatoes, grilled asparagus, and sliced tomatoes

##### FILET

6 OZ 40 | 8 OZ 45 | 10 OZ 50

Grilled choice filet, served with a smoky bacon & shiitake mushroom demi-glace, with roasted red bliss potatoes and green beans

#### COMBINATION

##### MEDALLIONS OF BEEF & CHICKEN 34

4 oz filets of beef (served with a red wine reduction) and grilled chicken (served with a lemon caper sauce), oven roasted potatoes and green beans

##### SURF & TURF 42

Three steamed jumbo prawns & a 10 oz sirloin, served with a chili butter, twice-baked potato, and bacon-wrapped asparagus bundles

#### VEGETARIAN

##### STUFFED PORTOBELLO MUSHROOMS 25

Portobello mushrooms, sun-dried tomatoes, ricotta, parmesan and mozzarella cheese, fresh-chopped basil, topped with bread crumbs. Served with wild rice

##### EGGPLANT PARMESAN 25

Fried eggplant topped with marinara sauce and mozzarella cheese on a bed of linguini

#### DESSERTS

Apple Cobbler

Oreo Pie

Bourbon Pecan Pie

Peach Cobbler

Chocolate Mousse Cake

Reese's Peanut Butter Pie

Fruit Parfait

Tiramisu

Italian Cream Cake

Triple Chocolate Mousse Cake

Key Lime Pie

Triple Chocolate Cheesecake

New York Cheesecake

Turtle Cheesecake

#### PORK

##### SOUTHERN DELTA

##### SMOTHERED PORK CHOP 30

10 oz center-cut pork chop, grilled and topped with a Diamond Bear porter and wild mushroom gravy, served with au gratin potatoes, and southern style beans

#### SEAFOOD

##### GRILLED MEDITERRANEAN SALMON 29

8 oz grilled salmon filet topped with a lemon caper butter sauce with basmati rice and grilled zucchini

##### BAKED TILAPIA ALMANDINE 27

Lightly breaded, oven-baked tilapia, topped with toasted almonds & garlic olive oil drizzle, served with risotto and mixed vegetables

### CREATE YOUR OWN DINNER BUFFET

Served with hot rolls or cornbread with butter, iced tea, and water.

#### PLANNER'S CHOICE OF (TWO) ENTRÉES 33

Chicken Fried Chicken & Cream Gravy

BBQ Pork Ribs

Beef Lasagna

#### PLANNER'S CHOICE OF (THREE) ENTRÉES 36

Roasted Beef Brisket in Au Jus

Fried Catfish & Hush Puppies

Tri-Colored Tortellini

Smothered Pork Chops

Mesquite Grilled Chicken

Vegetarian Lasagna

Chicken Piccata

Beef Tenderloin with Black Pepper Sauce

Chicken Alfredo

#### PLANNER'S CHOICE OF (ONE) SALAD STATION

Garden Salad

Traditional Caesar Salad

Spinach Salad

#### PLANNER'S CHOICE OF (THREE) SIDES

Steamed Seasonal Vegetables

Southern Style Green Beans

Brown Sugar & Bacon Baked Beans

Oven-Roasted Rosemary Potatoes

Potatoes Au Gratin

Macaroni & Cheese

Cheddar Mashed Potatoes

Camp David Rice Pilaf

Green Bean Casserole

Sweet Potato Casserole

Broccoli and Cheese Casserole

# CAMP DAVID

## BANQUET AND CATERING MENU

### HORS D'OEUVRE TRAYS

Priced Per Tray of 50

#### COLD HORS D'OEUVRES

Tomato & Basil Bruschetta	125
Smoked Salmon Roulades	175
Assorted Finger Sandwiches	150
Turkey, Spinach, & Cream Cheese Pinwheels	125
Chocolate Covered Strawberries	125
Salami Coronets Filled With Port Wine Cheese	150
Caprese Bites	175
Chicken Salad On Cucumber Slices	125
Dilled Shrimp Salad On Toast Points	160

#### HOT HORS D'OEUVRES

Bacon Wrapped Scallops	175
Miniature Crab Cakes	175
Chicken Tenders	150
Buffalo Chicken Tenders	150
Swedish Meatballs	150
Italian Sausage & Sweet Pepper Bites	175
Assorted Miniature Quiche	140
Chicken Satay with Peanut Sauce	175
Cheddar Jalapeño Poppers	140
Fried Shrimp	200
Loaded Potato Skins	140
Vegetable Quesadillas	140
Chicken Quesadillas	150

### HOSPITALITY DISPLAYS

Priced Per 50 Guests

Hot Spinach and Artichoke Dip <i>Served with tortilla chips</i>	<b>130</b>	Fresh Vegetable Crudités <i>Served with Camp David ranch</i>	<b>150</b>
Sliced Fresh Fruit Tray <i>Served with a peach schnapps cream and chocolate-covered strawberries</i>	<b>150</b>	Jumbo Shrimp Cocktail Display <i>Chilled jumbo shrimp, lemon wedges &amp; zesty cocktail sauce</i>	<b>300</b>
Rio Grande Trio <i>Tortilla chips with Camp David guacamole, firecracker salsa, &amp; chili con carne queso</i>	<b>150</b>	Cupcake Dreams <i>Chef's assortment of freshly made cupcakes</i>	<b>225</b>
Imported & Domestic Cheese Display <i>Served with assorted crackers</i>	<b>175</b>		

### CARVING STATIONS

*Carving stations require an attendant (up to 3 carved items per attendant)  
50 for up to two hours, 25 each additional hour*

Whole Roasted Prime Rib <i>(serves approximately 50)</i>	<b>395</b>	Roast Leg of Lamb <i>(serves approximately 30)</i>	<b>350</b>
Served with horseradish sauce & rolls		Served with mint jelly	
Roasted Top Round <i>(serves approximately 50)</i>	<b>350</b>	Oven-Roasted Turkey Breast <i>(serves approximately 30)</i>	<b>245</b>
Served with beef au jus & rolls		Served with giblet gravy & cranberry sauce	
Country Ham <i>(serves approximately 50)</i>	<b>225</b>	Roast Pork Loin <i>(serves approximately 40)</i>	<b>275</b>
Served with stone-ground mustard		Served with apple chutney	

### ACTION STATIONS

#### MASHED POTATO MARTINI BAR **10 PER GUEST**

Guests build their own mash-terpieces in martini glasses. Toppings include: butter, sour cream, cheddar cheese, crumbled bacon, blue cheese crumbles, diced green onions, diced ham, sautéed mushrooms & onions, diced tomatoes, salsa, and tortilla strips

#### BUILD YOUR OWN TACO BAR **14 PER GUEST**

Guests build their own South-of-the-Border creations using flour or crispy corn tortillas, fajita chicken or seasoned ground beef with grilled peppers & onions, vegetarian refried beans, shredded lettuce, shredded cheddar cheese, sour cream, guacamole, pico de gallo, firecracker salsa, and sliced jalapeños

#### MAC & CHEESE BAR **PER GUEST**

##### CHOICE OF (TWO) PROTEINS **14** CHOICE OF (THREE) PROTEINS **16**

Grilled Chicken	Included:	Chives
Fried Chicken	Bread Crumbs	Jalapeños
Ham	Tomatoes	Hot Sauce
Seasoned Ground Beef	Mushrooms	Sour Cream
Shredded Pulled Pork	Broccoli	Butter
Bacon	Black Olives	
Pepperoni		
Add Shrimp 3		
Add Lobster 4.5		

### NON-ALCOHOLIC BEVERAGES

COFFEE	<b>34 per gallon</b>
BOTTLED WATER	<b>3 each</b>
BOTTLED JUICES	<b>3.5 each</b>
Orange, apple, cranberry	
MILK	<b>3 each</b>
FRESHLY BREWED ICED TEA	<b>26 per gallon</b>
ASSORTED SOFT DRINKS (CANS)	<b>3 each</b>
Coca-Cola, Diet Coke, Sprite, Dr. Pepper, Mountain Dew, Pepsi	
ASSORTED HOT TEAS	<b>3 per bag</b>
Chamomile, Earl Grey, mint, lemon, orange, blackberry	
HOUSE-MADE LEMONADE OR TROPICAL PUNCH	<b>28 per gallon</b>

# CAMP DAVID

## BANQUET AND CATERING MENU

### LIQUOR

#### EXECUTIVE BRANDS

9.50 PER DRINK

Glenmorangie 12 Single Malt Scotch  
Tanqueray #10 Gin  
Crown Royal Special Reserve Whiskey  
Jack Daniels Single Barrel Bourbon  
Jim Bean Black Bourbon  
Captain Morgan Private Stock Rum

#### PREMIUM BRANDS

8.50 PER DRINK

Jack Daniels Bourbon  
Dewar's Scotch  
Crown Royal Whisky  
Ketel One Vodka  
Patrón Tequila  
Grey Goose Vodka  
Absolut Vodka  
Tanqueray Gin  
Captain Morgan Rum  
Hennessy Cognac

#### CALL BRANDS

8 PER DRINK

Woodford Reserve Bourbon  
Clan MacGregor Scotch  
Crystal Palace Vodka  
Burnett's London Dry Gin  
Tito's Vodka  
Montezuma Gold Tequila  
BACARDÍ Rum

### BEER

#### DOMESTIC

Bud Light	<b>4.50</b>
Budweiser	<b>4.50</b>
Coors Light	<b>4.50</b>
Miller Lite	<b>4.50</b>
O'Doul's	<b>4.50</b>
Michelob Ultra	<b>4.50</b>

#### IMPORTS

Corona	<b>6.00</b>
Heineken	<b>6.00</b>
Dos Equis	<b>6.00</b>
Guinness	<b>6.00</b>

### SODA

3 PER DRINK

Coca-Cola  
Diet Coke  
Sprite  
Dr. Pepper  
Mountain Dew  
Pepsi