

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

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)

PRESIDENTIAL20

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 LADY18

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

BREAKFAST TACO BAR17

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

À LA CARTE BREAKS

FRESH FRUIT DISPLAY (MINIMUM OF 10 GUESTS)	3 per guest
BAGELS & CREAM CHEESE	26 per dozen
ASSORTED PASTRIES	26 per dozen
ASSORTED OR GLAZED DONUTS	25 per dozen
ENGLISH MUFFINS (BUTTER AND ASSORTED JAMS & JELLIES)	24 per dozen
FRESHLY BAKED CINNAMON ROLLS	28 per dozen
ASSORTED MINI-MUFFINS	22 per dozen
FUDGE BROWNIES	26 per dozen
LEMON BARS	26 per dozen
ASSORTED FRESHLY BAKED COOKIES	24 per dozen
ASSORTED HOT BREAKFAST SANDWICHES (SAUSAGE EGG & CHEESE BISCUITS, HAM EGG & CHEESE CROISSANTS, ETC)	54 per dozen
BISCUITS & SAUSAGE GRAVY	3 per guest
ASSORTED YOGURT (INDIVIDUAL)	3 each
ASSORTED CANDY BARS	2.25 each
GRANOLA BARS	2.25 each
PRETZELS	2.25 each
CHIPS	2.25 each
TRAIL MIX	5 each

A LA CARTE BEVERAGES

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

 **Holiday Inn**
AN IHG® HOTEL

All Prices are subject to Sales Tax (11%) and Service Charge (22%). Pricing listed is per guest. A service fee of \$25 applies to all catered events with fewer than 30 guests.

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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

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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

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

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

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-glaze, with roasted red bliss potatoes and green beans

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

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

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

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

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

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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 **4.50**
Budweiser **4.50**
Coors Light **4.50**
Miller Lite **4.50**
O'Doul's **4.50**
Michelob Ultra **4.50**

IMPORTS

Corona **6.00**
Heineken **6.00**
Dos Equis **6.00**
Guinness **6.00**

SODA

3 PER DRINK

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