



CONTINENTAL BREAKFAST BUFFETS

CB 1

Coffee, Tea, Decaf Coffee and Assorted Fruit Juices or Sodas
\$6.95 per person

CB 2

Danish, Muffins, Bagels with Cream Cheese and Preserves
And Croissants with Butter and Preserves
\$11.95 per person

CB 3

Hot Oatmeal with Toppings of Brown Sugar, Raisins, Cinnamon Sugar and Walnuts
Assorted Cold Cereals served with 1% and Whole Milk
Assorted Fruit Yogurts
\$11.95 per person

CB 4

Breakfast Biscuit or Croissant with Eggs, Cheddar Cheese and Bacon or Sausage
Whole Fruit Bowl to include;
Apples, Bananas and Oranges
\$13.95 per person (Limited to groups smaller than 200)

CB 5

Fresh Fruit Bowl
Assorted Fruit Yogurts
Assorted Danish and Muffins
Freshly Baked Quiche Lorraine or Broccoli Quiche
\$14.95 per person

All Breakfasts come with Coffee, Tea, Decaf Coffee, Orange Juice and Cranberry Juice

*Please add to the above prices 20% Service Charge and 6.5% Tax
All prices are subject to change without notice*



Plated Breakfast

PB 1

Fluffy Scrambled Eggs with Scallions
Choice of Bacon, Sausage or Canadian Bacon Slices
Hash Brown Potatoes
Garnished with Fresh Seasonal Fruit
\$14.95 per person

PB 2

Sliced Fresh Seasonal Fruit
Cinnamon French Toast with Maple Syrup and Butter
Choice of Bacon, Canadian Bacon or Sausage
\$14.95 per person

PB 3

Sliced Fresh Seasonal Fruit
Quiche Lorraine or Vegetable Quiche
Scalloped Potatoes
\$14.95 per person

Healthy Alternatives

Turkey Bacon \$1.00 additional
Egg Whites or Egg Beaters \$2.00 additional
Tofu Scramble instead of Eggs \$3.00 additional
Greek Yogurt \$3.00 additional

All Breakfasts come with Coffee, Tea, Decaf Coffee, Orange Juice and Cranberry Juice.

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Breakfast Buffets
Minimum of 50 People

BB 1

Fresh Seasonal Fruit Salad
Fluffy Scrambled Eggs with Scallions
Crispy Bacon and Sausage
Hash Brown Potatoes
\$14.95 per person

BB 2

Fresh Seasonal Fruit Salad
Cinnamon French Toast with Maple Syrup and Butter
Choice of Bacon or Turkey Bacon and Sausage
\$14.95 per person

BB 3

Fresh Seasonal Fruit Salad
Quiche Lorraine or Vegetable Quiche
Scalloped Potatoes
\$14.95 per person

BB 4

Whole Fresh Fruit to Include Apples, Bananas and Oranges
Vegetable Egg Strata
(Baked layers of Eggs, Cheese, Vegetables and Bread)
Potatoes O'Brien
\$15.95 per person

All Buffet Breakfasts also include: Baskets of Assorted Baked Goods
Coffee, Tea, Decaf Coffee, Orange and Cranberry Juice

Please add to the above prices 20% Service Charge and 6.5% Tax.

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Beverage Breaks

Assorted Sodas and Plain Bottled Water \$2.95 per bottle

Pitchers of Unsweetened Iced Tea with Lemon Slices and Sweeteners \$15.00 per pitcher

Coffee, Tea, Decaf Coffee \$4.95 per person

Assorted Chilled Juices (Orange and Cranberry) \$3.95 per person

Fruit Punch \$30.00 per gallon

Lemonade \$15.00 per pitcher

Please add to the above prices 20% Service Charge and 6.5% Tax.

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Plated Lunch

All Lunches are served with Coffee, Tea, Decaf Coffee and Iced Tea

Salads

Chicken Caesar Salad with Rolls and Butter \$12.95 per person

Steak Caesar Salad with Rolls and Butter \$16.95 per person

Shrimp Caesar Salad with Rolls and Butter \$16.95 per person

Salmon Caesar Salad with Rolls and Butter \$18.95 per person

Trio of Salads \$12.95 per person

Chicken Salad, Egg Salad and Tossed Garden Salad Plate

Served with Assorted Rolls and Butter

Roasted Vegetable Salad \$14.95 per person

Oven Roasted Red and Yellow Peppers, Tomatoes, Onions, Asparagus and Broccoli

Tossed with Penne Pasta in a Vinaigrette Dressing, and served cold

Served with Assorted Rolls and Butter

Traditional Cobb Salad \$16.95 per person

Chopped Turkey, Bacon, Avocado, Hard Boiled Egg, Scallions,

Tomatoes, and Cheddar Cheese with Bleu Cheese Crumbles and a Vinaigrette Dressing

Served with Assorted Rolls and Butter

Add a Dessert or Soup for an additional \$3.95 per person.

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Plated Sandwiches

All Sandwiches are served with Potato Chips, a Pickle Spear,
and Coffee, Tea, Decaf Coffee and Iced Tea

Roasted Marinated Vegetable Wrap \$9.95

Twin Hamburger Sliders on Potato Rolls \$9.95

Sliced Honey Ham served with Swiss Cheese, Lettuce and Honey Mustard
On a King's Hawaiian Roll \$12.95 per person

Sliced Turkey Breast topped with Cranberry Relish and Romaine Lettuce

Served on a Sliced Baguette \$12.95 per person

Homemade Chicken Salad Served on a Croissant \$12.95 per person

Marinated Grilled Chicken Breast with Pineapple Barbecue Sauce 12.95

Broiled Crab Cake Sandwich on a Potato Roll with Tartar Sauce \$14.95

Add a Small House Salad, Dessert or Soup for an additional \$ 3.95 per person.

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Boxed Lunches

All Boxed Lunches are \$15.95 per person

Grilled Vegetable Wrap with Balsamic Dressing

Roast Beef, Ham, Roast Turkey or Chicken Salad with Lettuce and Tomato Wrap or Your Choice of Whole Wheat, White, Rye or Kaiser Roll with American, Swiss or Provolone Cheese

Individual Bag of Chips or Pretzels

Cookie or Brownie

Bottled Water

Individual Condiments Included

Additions

Pasta Salad \$3.95

Potato Salad \$3.95

Coleslaw \$3.95

Fruit Yogurt \$3.95

Broccoli Salad \$3.95

Assorted Soft Drinks \$1.95

Whole Fresh Fruit (Apple, Banana or Orange) \$3.95

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Lunch Buffets

LB 1

Sliced Meats to include Roast Beef, Roast Turkey, Baked Ham, and Salami with American, Swiss
And Provolone Cheeses, Lettuce, Sliced Tomatoes and Onions, Pickles
Assorted Rolls and Breads
Pasta Salad, Potato Salad and Potato Chips
Brownies and Blondies
Coffee, Tea, Decaf Coffee and Iced Tea
\$18.95 per person

LB2

Hotdogs and Hamburgers with Rolls and Condiments to include;
Sauerkraut, Grated Cheddar Cheese, Beanless Chili, Lettuce, Sliced Tomatoes,
Diced Onion, Sweet and Dill Pickle Slices, Jalapeno Slices
Baked Beans
Potato Salad, Cole Slaw, Garden Salad with choice of Dressings
Assorted Cookies
Coffee, Tea, Decaf Coffee and Iced Tea
\$19.95 per person

LB3

Minestrone Soup
Caesar Salad
Baked Rigatoni in Meat Sauce
Chicken Parmesan
Steamed Broccoli with Garlic and Olive Oil
Crusty Italian Bread with Butter
Cannolis and Mini Eclairs
Coffee, Tea, Decaf Coffee and Iced Tea
\$21.95 per person

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LB4

Vegetable Soup
House Garden Salad with Choice of Two Dressings
Seafood Newburg served with Jasmine Rice
Thinly Sliced Roast Beef with Mushroom Sauce
Green Beans with Almonds
Assorted Cakes
Coffee, Tea, Decaf Coffee and Iced Tea
\$23.95 per person

LB5

Maryland Crab Soup
Caprese Salad (Romaine Lettuce, Tomatoes, Fresh Basil and Mozzarella Cheese)
with Balsamic Dressing
Chef's Catch of the Day with Lemon Butter
Baked Boneless Breast of Chicken with Supreme Sauce
Vegetable Rice Pilaf
Sautéed Seasonal Vegetables
Assorted Cakes and Pies
Coffee, Tea, Decaf Coffee and Iced Tea
\$24.95 per person

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Customized Breaks

Brownies and Blondies \$26.00 per dozen

Assorted Fresh Baked Cookies \$26.00 per dozen

Assorted Donuts \$26.00 per dozen

Assorted Bagels with Cream Cheese and Preserves \$26.00 per dozen

Assorted Stuffed Soft Pretzels (Jalapeno, Cinnamon, Cream Cheese) \$36.00 per dozen

Assorted Individual Fruit Yogurts \$36.00 per dozen

Coffee, Tea, Decaf Coffee, Assorted Juices or Sodas \$6.95 per person

Bottled Water -\$2.95 per bottle

Individual Bags of Assorted Chips \$1.50 per bag

Individual Bags of Trail Mix or Mixed Nuts \$2.95 per bag

Sliced Fresh Seasonal Fruit \$3.95 per person

Bowl of Whole Fresh Fruit (Apples, Bananas, Oranges) \$3.95 per person

Sliced Apples with Nutella, Peanut Butter and Caramel Dipping Sauces \$5.95 per person

Vegetable Crudite Display with Ranch Dip \$3.95 per person

Steamed Edamame with Sea Salt \$4.95 per person

Boardroom Trio - Assorted Nuts, Dried Fruit and M&M's \$7.95 per person

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Plated Dinners

All Plated Dinners are served with a House Salad with Choice of Dressings,
or a Spinach Salad with Balsamic Vinaigrette Dressing,
Seasonal Vegetable, Rolls and Butter and Dessert
with Coffee, Tea, Decaf Coffee and Iced Tea with Lemon

Wild Mushroom Ravioli in a White Wine Sauce with Thyme

\$19.95

Vegetarian Lasagna

Layers of Roasted Vegetables, Tomato Sauce and Cheese

\$19.95

Roasted Vegetable Napoleon with Sun Dried Tomato Cream Sauce

\$22.95

Classic Baked Lasagna with Meat Sauce

\$22.95

Chicken Piccata

*Sauteed Boneless Breast of Chicken Topped with Lemon White Wine Sauce with Capers,
Served with Rice Pilaf*

\$22.95

Chicken Marsala

*Sauteed Boneless Breast of Chicken in a Mushroom Marsala Wine Sauce
served with Mashed Potatoes*

\$22.95



Chicken Cordon Bleu

*Boneless Chicken Breast Stuffed with Ham and Swiss Cheese
served with Garlic Mashed Potatoes
\$23.95*

Chicken Stir Fry

*Marinated Chicken Breast Sauteed with Fresh Pea Pods, Onions, Julienned Carrots, Broccoli
Red Pepper and Water Chestnuts in a Teriyaki Sauce, served with Jasmine Rice
\$24.95*

Chicken Parmesan

*Classic Boneless Chicken Breast, Breaded and Baked with Tomato Marinara Sauce and Mozzarella Cheese
Served with Fettucine with Butter and Parmesan Cheese
\$25.95*

Seafood Newburg

*Scallops, Crab and Shrimp in a Delicious Cream Sauce with Sherry
served over Jasmine Rice
\$28.95*

Jumbo Lump Maryland Crab Cakes

*Served with a Baked Sweet Potato with Butter
\$28.95*

Beef Bourguignonne

*Classic hearty French dish of Beef cooked with Red Wine, Mushrooms, Onions and Carrots,
Served with Mashed Potatoes
\$28.95*

Roast Prime Rib of Beef au Jus

*Served with creamy Horseradish Sauce
And a Baked Potato with Butter and Sour Cream
\$30.95*

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Baked Salmon

Marinated Salmon Filet served with a Lemon Dill Sauce and Rice Pilaf

\$26.95

Fileted Catch of the Day Stuffed with Crab Imperial

Served with Parslied New Potatoes

\$27.95

"A Perfect Pair"

Filet of Beef Slices and a Broiled Maryland Crab Cake

Served with Au Gratin Potatoes

\$39.95

Dessert

Select One

Apple , Pecan , Key Lime or Chocolate Mousse Pie

Carrot Cake, Chocolate Chocolate Cake

German Chocolate Cake

At an additional cost of \$2.00 per person

Crème Brulee Cheesecake

Chocolate Godiva Cheesecake

Smith Island Cake

Bourbon Pecan Pie

Please add to the above prices 20% Service Charge and 6.5% Tax.

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Dinner Buffets

All Dinner Buffets include Coffee, Tea, Decaf Coffee and Iced Tea

DB1

Heartlands

Potato Chowder

Spinach Salad with Bacon, Hard Boiled Egg and Croutons with Bacon Dressing

Sliced Top Round of Beef au Jus

Lemon Rosemary Roasted Chicken

Mashed Potatoes

Broccoli with Roasted Garlic and Olive Oil

Apple and Cherry Pies

\$28.95 per person

DB 2

American Fare

Cream of Mushroom Soup

Fresh Garden Salad with Choice of Two Dressings

Oven Roasted Chicken with Sage Dressing and Gravy

Sliced Top Round of Beef au Jus

Mashed Potatoes

Green Beans with Toasted Almonds

Assorted Cakes and Pies

\$28.95 per person

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DB3

Mexican Fiesta

Chicken Tortilla Soup

Tossed Garden Salad with Sliced Avocados and Choice of Two Dressings

"Build a Frajita Bar"

Sauteed Chicken and Thinly Sliced Steak

Flour Tortillas, with Sauteed Onions, Green Peppers, Guacamole, Diced Tomato, Jalapenos, Shredded Cheddar Cheese, Sour Cream and Salsa

Chicken Enchiladas

Refried Beans and Salsa Rice

Key Lime Pie and Lemon Squares

\$29.95 per person

DB 4

Roman Holiday

Minestrone Soup

Caesar Salad

Antipasto Display with Chilled Slices of Prosciutto, Salami and Capocollo Sliced Provolone, Marinated Vegetables, Pepperoncini and Olives, served with Crostini

Chicken Marsala Served with Buttered Fettucine

Lasagna with Meat Sauce

Sauteed Zucchini and Yellow Squash with Onions and Tomatoes

Italian Bread and Garlic Bread

Cannolis, Eclairs and Cream-filled Horns

\$ 29.95 per person

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DB5

Southern Barbecue

Tart and Tangy Cole Slaw and Potato Salad
Spinach Salad with Apples, Pecans and Mustard Vinaigrette Dressing
Pulled Pork BBQ served with Honey BBQ and Carolina Vinegar Sauces
Maryland Fried Chicken
Sliced Sirloin of Beef with Texas Spiced Rub
Cowboy Baked Beans with Jalapeno
Sautéed Collard and Kale Greens with Bacon
Corn on the Cob with Melted Butter
Cornbread with Honey Butter
Fresh Fruit Cobbler
\$33.95 per person

DB6

Chesapeake Bay Feast

Maryland Crab Soup
Caprese Salad - Romaine Lettuce with Fresh Sliced Tomatoes,
Mozzarella Cheese, and Basil leaves with Balsamic Dressing
Maryland Fried Chicken
Maryland Crabcakes (1 per person)
Scalloped Oyster Casserole
Corn on the Cob with Melted Butter and Old Bay
Cole Slaw and Potato Salad
Chilled Sliced Watermelon
Smith Island Cakes
\$37.95 per person
To Add Maryland Steamed Hard Shell Crabs (4 per person) \$ Market Price.

Please add to the above prices 20% Service Charge and 6.5% Tax.

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Hors d'oeuvres

Price is for 100 pieces

Cold

- Cherry Tomatoes Stuffed with Shrimp Salad \$125.00
- Smoked Salmon Pinwheels \$175.00
- Gulf Shrimp on Ice \$375.00
- Peel and Eat Spiced Shrimp \$195.00
- Deviled Eggs \$75.00
- Assorted Finger Sandwiches \$95.00
- Prosciutto Wrapped Melon \$125.00

Hot

- Mini Crab Cakes \$250.00
- Oysters Rockefeller \$250.00
- Crab Stuffed Mushroom Caps \$250.00
- Sea Scallops Wrapped in Bacon \$250.00
- Coconut Shrimp with Orange Dipping Sauce \$275.00
- Chicken Satay with Peanut Sauce \$145.00
- Chicken Fingers with Honey Mustard or BBQ Dipping Sauce \$145.00
- Chinese Egg Rolls with Hot Mustard and Duck Sauce Dipping Sauces \$125.00
- Potato Skins with Cheddar Cheese, Bacon, Scallions and Sour Cream \$145.00
- Shrimp Potstickers with Dipping Sauce \$145.00
- Edamame Potstickers with Dipping Sauce \$145.00
- Vegetable Spring Rolls with Dipping Sauce \$145.00
- Spanakopita \$145.00
- Buffalo Chicken Wings \$145.00
- Italian Sausage Brochettes \$145.00

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Stationary Hors d'oeuvres

International Cheese Presentation

An Assortment of Imported and Domestic Cheeses, Garnished with Fresh Fruit and Served with Assorted Crackers \$5.00 per person

Vegetable Crudite Display

Fresh Seasonal Vegetables Served with Ranch and Bleu Cheese Dips \$4.00 per person

Smoked Salmon Presentation

Smoked Salmon Beautifully Presented with Chopped Egg and Onion, Cornichon Served with Sour Cream Dill Sauce \$195.00 (serves 25)

Charcuterie Display

Thinly Sliced Sausages, Cheese and Pate, Served with Rough-cut and Hot Mustard, Accompanied by Baguette Slices \$8.00 per person

Baked Brie

Wheel of Brie Cheese Topped with Walnuts and Brown Sugar, Baked And Served with Toasty Crostini, Sliced Apples and Gingersnaps \$150.00 (serves 25)

For Dipping

Hot Crab Dip Served with Crostini \$300.00 (1 Round Chafer, serves 35 - 50)

Hot Spinach and Artichoke Dip Served with Crostini \$150.00 (1 Round Chafer, serves 35 - 50)

Roasted Red Pepper Hummus, Served with Pita Triangles \$135.00 (serves 35 - 50)

Caramelized Onion Dip with Homemade Potato Chips \$135.00 (serves 35 - 50)

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Carving Stations

There is a \$75.00 Chef fee for each carving station

Filet of Beef Tenderloin, Served on Silver Dollar Rolls with Horseradish Cream Sauce, Mustard and Mayo \$295.00 (Serves 30)

Steamship Round of Beef, Served on Silver Dollar Rolls with Horseradish Cream Sauce, Rough-cut Mustard and Mayo \$750.00 (Serves 150)

Black Angus Round of Beef, Served on Silver Dollar Rolls with Horseradish Cream Sauce, Rough-cut Mustard and Mayo \$250.00 (Serves 50)

Honey Glazed Ham, Served on Silver Dollar Rolls and Biscuits with Honey Mustard, and Mayo \$200.00 (Serves 50)

Cuban Roasted Pork, Served on Sliced Ciabatta Bread with Dill Pickles and Mustard \$195.00 (Serves 30)

Oven Roasted Turkey, Served on Silver Dollar Rolls, with Cranberry Orange Relish And Mayo \$175.00 (Serves 25)

Raw Bar

Freshly shucked Oysters and Clams, Steamed Shrimp and Crab Claws, served on Ice with Mignonette and Cocktail Sauces Market Price and \$75.00 fee per Shucker

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Bar Service

Unlimited Bar

Offering Cocktails, Beer and Wine by the hour

Cost is based on guaranteed number of guests or number of guests attending, aged 21 and over. Guests under 21 are \$5.00 per hour.

House Brands

1st Hour \$15.00, each additional hour is \$8.00 per hour

Call Brands

1st Hour \$17.00, each additional hour is \$9.00 per hour

Premium Brands

1st Hour \$20.00, each additional hour is \$10.00 per hour

Cash Bar or Consumption Bar

House, Call or Premium Brand Liquors, Beer, Wine and Sodas

Cocktails

House \$5.00, Call \$6.00, Premium \$8.00 and up, Cordials \$8.00

Wine

House Wine \$6.00

Beer

Domestic Bottled Beer \$4.50

Imported Bottled Beer \$5.00

Draught Beer (1/2 keg)

Coors Light \$295.00

Miller Lite \$295.00

Miller Genuine \$295.00

Michelob \$350.00

Dogfish Head 60 Minute \$450.00

Draught Beer comes with a complete refrigerated system, air tank and 100 cups.

Please add to the above prices 9.5% alcohol tax and 20% service charge.

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Non-Alcoholic Beverages

Bottled Water, Fruit Juices, Sodas \$2.95 each

House Wine by the Bottle

1.5 Liter Bottle \$30.00

House Sparkling Wine .750 ml Bottle \$30.00

We are happy to serve your favorite wine by the bottle at an additional charge, based on market price.

Please add to the above prices 9.5% alcohol tax and 20% service charge.

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