

Banquet & Event Menu



PRINCESS ROYALE
OCEANFRONT RESORT



Breakfast Buffets

Minimum 20 people. Maximum of 90 minutes of service. Price per person.

Freshly brewed coffee, decaf and hot tea. Chilled Orange and Cranberry Juice.

Classic Continental

Fresh Baked Assorted Pastries
Whole Fruit
\$14

Royale Continental

Danish, Muffins, Bagels, Croissants
Butter, Cream Cheese and
Preservatives

Whole fruit

Add on:

Steel-Cut Oatmeal with brown sugar,
raisins, nuts and milk

OR

Greek Yogurt with granola and
berries \$18

American Buffet

Fresh seasonal fruit salad
Fluffy scrambled eggs
Choice of two: crispy bacon, sausage
or turkey sausage
Hash brown potatoes
Toast and Fresh Baked Assorted
Pastries
Butter and preserves
\$19

Easy to Grab

Croissant breakfast sandwiches:
croissant, scrambled eggs, cheddar
cheese and
Choice of two: crispy bacon, sausage
or turkey sausage
Whole fruit
\$18

French Touch

Fresh seasonal fruit salad
Quiche Lorraine or Vegetable quiche
Scalloped potatoes
Cinnamon French Toast with maple
syrup and butter
Choice of two: crispy bacon, sausage
or turkey sausage
Fresh Baked Assorted Pastries and
Toast
\$20

Sweet and Savory

Fresh seasonal fruit salad
Buttermilk Pancakes with maple
syrup and butter
Fluffy scrambled eggs
Choice of two: Crispy bacon,
sausage and turkey sausage
Hash brown potatoes
Assorted breakfast pastries and
Toast
\$21





Breakfast Enhancements

Only available to be add-on to one of the Breakfast options.

A la carte

Steel-Cut Oatmeal with brown sugar, raisins, nuts and milk - \$5 per person

Hard Boiled Eggs - \$24 per dozen

Assorted bagels with cream cheese - \$24 per dozen

Cinnamon French Toast with maple syrup and butter - \$5 per person

Buttermilk Pancakes with maple syrup and butter - \$5 per person

Fluffy scrambled eggs - \$5 per person; add cheese for \$0.50

Smoked Salmon Presentation - Beautifully presented with fresh bagels, chopped egg, onion, cream cheese, capers and a dill sauce - \$14 per person

Omelet station

Requires a Chef - \$75

\$9 per person

List of ingredients available at the station:

Regular eggs and egg whites

Cheddar, Swiss and Mozzarella cheese

Diced Ham, Bacon and Sausage

Tomatoes, Onions, Spinach, Bell Peppers, Mushrooms, Chives, Olives

Let it be Brunch

Pick 1 salad, 1 entrée and 1 dessert

\$18 per person

Spinach Salad: Blue Cheese, Sunflower Seeds, Pears and Vinaigrette

Caesar Salad: Chopped Romaine Hearts, Shaved Parmesan, Herb Croutons & Caesar Dressing

Caprese Salad: Fresh Mozzarella, Basil, Tomatoes, Balsamic Reduction

Lemon Rosemary Roasted Chicken

Cheese Ravioli in Pesto Sauce

Grilled pre-carved Ham

Chef's catch of the day with lemon butter

Fudge brownies and cookies

Triple Chocolate Cake

Key Lime Pie

Carrot Cake

Please add to the above, 20% Service Charge and 6.5% Tax. Consuming raw or undercooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses. Due to current supply chain issues, products and prices may be altered.

Reasonable and comparable substitutions will be offered.



Fun Breaks

Minimum 15 people. Maximum of 45 minutes of service. Price per person.

Kid at Heart

Fresh Baked Cookies
Fudge brownies
Blondies
Assorted sodas and water
\$13

Power up

Whole fresh fruit
Trail mix
Energy bars
Assorted sodas and water
\$12

Healthy and Light

Hummus
Tzatziki
Pita chips
Baby carrots, celery and crackers
Whole fruit
Infused Water and Iced Tea
\$15

At the Movies

Whole fresh fruit
Granola bars
Candy bars
Assorted chips and popcorn
Assorted sodas and water
\$14

A la carte

Brownies and Blondies - \$33 per dozen
Assorted Fresh Baked Cookies - \$33 per dozen
Soft warm pretzels with hot and honey mustard - \$33 per dozen
Assorted Fruit yogurts with granola - \$40 per dozen
Individual bags of Trail Mix or Mixed Nuts - \$40 per dozen
Individual bags of assorted chips and popcorn - \$38 per dozen
Granola or energy bars - \$40 per dozen
Candy bars- \$38 per dozen
Sliced Fresh Seasonal Fruit - \$6 per person
Bowl of Whole Fresh Fruit (Apples, Bananas, Oranges) - \$4 per person
Vegetable Crudit  Display with Ranch or Blue Cheese Dip - \$7 per person



Beverage Breaks

Minimum 20 people. Price per person.

Stay Hydrated

Assorted Sodas and Bottled
Water

\$5 per person (90 minutes)

Brews

Freshly Brewed Coffee, Decaf
and Hot Tea

\$5 per person (90 minutes)

Infused Water

Your choice of Strawberry-Basil,
Lemon- Mint or Orange-Grapefruit

\$5 per person (90 minutes)

Lemonade Stand

Freshly Brewed Iced Tea
Lemonade
Lemon Water

\$5 per person (90 minutes)

Coffee Please

Half-day hot beverage service (coffee, decaf and hot tea) - \$10.00 per person (Out for 4 Hours MAX)

Full-day hot beverage service (coffee, decaf and hot tea) - \$15.00 per person (Out for 8 Hours MAX)

Half-day cold beverage service (soda and bottled water) - \$11.00 per person (Out for 4 Hours MAX)

Full-day cold beverage service (soda and bottled water) - \$16.00 per person (Out for 8 Hours MAX)

Half-day hot & cold beverage service (coffee, soda and water) - \$17.00 per person (Out for 4 Hours MAX)

Full-day & cold hot beverage service (coffee, soda and water) - \$21.00 per person (Out for 8 Hours MAX)



Plated Lunch

Minimum 20 people and maximum 250 people.

Maximum of 2 different choices.

Freshly brewed coffee, decaf and iced tea. Price per person.

Choice of 1st Course

Vegetable Soup (DF, V)
Potato Leek Soup
Minestrone Soup (DF, V)
Tomato Basil Soup (GF, V)
Chicken Noodle Soup (DF)
MD Crab Soup (GF, DF)
Cream of Crab Soup | Add \$2

Princess House Salad: Our Fresh Garden Salad

Caesar Salad: Chopped Romaine Hearts, Shaved Parmesan Herb Croutons & Caesar Dressing

Greek Salad: Tomatoes, Cucumbers, Red onion, Feta, Lettuce, Olives and Vinaigrette

Spinach Salad: Blue Cheese, Sunflower Seeds, Pears and Vinaigrette

Choice of 1 Entree

Lemon rosemary roasted chicken (GF, DF)
\$22

Chicken parmesan \$22

Vegetable lasagna (V) \$22

Grilled Flank Steak (DF, GF) \$27

Cheese Ravioli in Pesto or Vodka Sauce (V)
\$22

Eggplant Parmesan (V) \$20

Chef's catch of the day with lemon butter (GF)
\$25

Maryland fried chicken \$22

Thinly sliced roast beef with mushroom gravy
\$26

Pan Seared Salmon (GF, DF) \$25

Crab Cake \$26

Falafel (V) \$20

Choice of 2 sides

Pasta salad with garden vegetables (DF)

Potato Salad

Green beans with almonds (GF, DF)

Steamed broccoli with garlic and olive oil (GF, DF)

Herbed Vegetable Rice (GF, DF)

Sautéed zucchini and squash (GF, DF)

Sautéed seasonal vegetables (GF, DF)

Whipped potatoes (GF)

Roasted baby carrots (GF, DF)

Baked sweet potato (GF, DF)

Fingerlings potatoes with parsley (GF, DF)

Fresh baked chips (GF, DF)

V = Vegetarian, DF = Dairy Free, GF = Gluten Free

Please add to the above, 20% Service Charge and 6.5% Tax. Consuming raw or undercooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses. Due to current supply chain issues, products and prices may be altered.

Reasonable and comparable substitutions will be offered.



Lunch Buffet

Minimum 20 people Maximum of 90 minutes of service Freshly brewed coffee, decaf and iced tea.
\$33 per person

Choice of Soup or Salad

Vegetable Soup (DF, V)
Potato Leek Soup (V)
Minestrone Soup (DF, V)
Tomato Basil Soup (GF, V)
Chicken Noodle Soup (DF)
MD Crab Soup (GF, DF)
Cream of Crab Soup | Add \$2

Princess House Salad: Our Fresh Garden Salad

Caesar Salad: Chopped Romaine Hearts, Shaved Parmesan Herb Croutons & Caesar Dressing

Greek Salad: Tomatoes, Cucumbers, Red onion, Feta, Lettuce, Olives and Vinaigrette

Spinach Salad: Blue Cheese, Sunflower Seeds, Pears and Vinaigrette

Choice of 2 Entrees

Chicken Marsala (DF)
Lemon rosemary roasted chicken (GF, DF)
Chicken parmesan
Vegetable lasagna (V)
Grilled Flank Steak (DF, GF)
Eggplant Parmesan (V)

Chef's catch of the day with lemon butter (GF)

Maryland fried chicken
Thinly sliced roast beef with mushroom gravy

Cheese Ravioli in Pesto or Vodka Sauce (V)
Pan Seared Salmon (GF, DF)
Chicken Artichoke Piccata

Choice of 2 Sides

Pasta salad with garden vegetables (DF)
Potato salad
Green beans with almonds (GF, DF)
Steamed broccoli with garlic and olive oil (GF, DF)
Herbed Vegetable Rice (GF, DF)
Sautéed zucchini and squash (GF, DF)

Sautéed seasonal vegetables (GF, DF)
Whipped potatoes (GF)
Roasted baby carrots (GF, DF)
Baked sweet potato (GF, DF)
Fingerlings potatoes with parsley (GF, DF)
Fresh baked chips (GF, DF)

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Specialty Lunch Buffet

Minimum 20 people. Maximum of 90 minutes of service
Freshly brewed coffee, decaf and iced tea. Price per person.

The Deli

Chicken Noodle Soup

Caprese Sandwich: Fresh Mozzarella, tomato, arugula, basil and balsamic reduction

Roast Beef on Rye: Cheese, horseradish aioli

Roasted Turkey on Baguette: Tomato, sliced Gouda, Lettuce, Avocado

Pasta salad, potato chips and pickles

Brownies and blondies

\$28

Comfort Food

Tomato Basil Soup

Grilled cheese Sandwiches: with and without crispy bacon

Fried Chicken

Chef's Special Meatloaf

Outstanding White Cheddar Mac and Cheese

Mashed Potatoes

Fresh Baked Cookies

\$35

Maryland Barbeque

Garden Salad with a choice of dressing
Hamburgers, hotdogs and fried chicken with rolls

Condiments to include, sauerkraut, sliced cheddar, lettuce, sliced tomatoes, diced onion, dill pickles, and jalapenos

Potato salad and Coleslaw

Freshly baked cookies

\$30

South of the border

Mexican salad: lettuce, bell peppers, onion, tomato, corn, black beans with lemon garlic dressing

Flour tortillas and hard corn taco shells

Seasoned ground beef and sautéed chicken, guacamole, diced tomatoes, jalapenos, shredded cheddar, sour cream, shredded

lettuce and salsa Baked beans and Salsa Rice

Freshly baked cookies

\$36

Boxed Lunch \$20

Choice of 2:

Vegan Garden Wrap: Sautéed Mushrooms, Peppers, Asparagus, Onion, Hummus in a Tortilla

Caprese on Ciabatta: Fresh Mozzarella, Tomato, Arugula, Basil and Balsamic Reduction

Roast Beef on Rye: Cheese, Tomato, Lettuce, Horseradish Aioli

Roasted Turkey on Baguette: Tomato, Sliced Gouda, Lettuce, Avocado

Ham on Ciabatta: Sliced Ham, Swiss, Sliced Tomato, Spinach, Dijon Mustard

Individual Bag of Chips, Cookie and Whole Fruit | Bottled water

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Hors d'oeuvres

Minimum 20 people.

Price per guest based on 60 minutes service.

Stationary

Fresh Fruit Tray - Seasonal fruit arranged beautifully, served with yogurt dip and Nutella
\$7 per person

Artisan Cheese Presentation - an assortment of imported and domestic cheeses, garnished with fresh fruit and served with an assortment of crackers
\$11 per person

Fresh Vegetable Tray - Cold assortment of carrots, celery, cucumbers, cauliflower, red bell peppers, tomatoes and Pita Chips served with Hummus and Blue Cheese Dip
\$8 per person

Charcuterie Display - Thinly sliced sausages, artisan cheeses, olives and grilled vegetables offered with baguette slices
\$12 per person

Flatbread Pizzas - Pick 2: Margarita, Veggie Delight, BBQ Chicken, Fig and Prosciutto
\$11 per person

Build Your Own Stations

Mashed Potatoes

Whipped mashed potatoes served with an array of toppings including crisp smoked bacon, scallions, sour cream, cheddar cheese, and broccoli.

\$6 per person

Mini Slider

Your choice of two of the following: Beef, Chicken or Veggie.

\$8 per person

Gourmet Mac' n' Cheese

Noodles in our homemade cheese sauce. Served with gruyere cheese, bacon, broccoli, green onions, jalapeños, and parmesan breadcrumbs. (Add Crab meat for \$5 per person)

\$9 per person

Wings

Naked Fried Wings bone in and boneless | Buffalo, Garlic-Parmesan and Teriyaki Sauces | Celery, Carrots, Ranch and Blue Cheese Dips

\$16 per person

Mini Taco Bar

Sautéed Chicken and Ground Beef | Tortillas, diced tomatoes, guacamole, shredded lettuce, cheese, sour cream and pico de gallo.

\$14 per person

Hot Dip

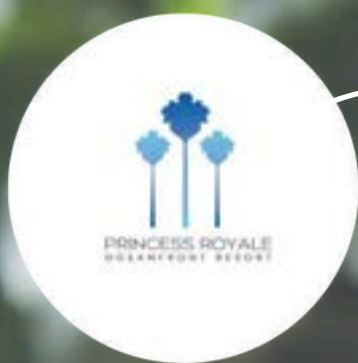
Serves 30-40 people.

Buffalo chicken dip, baguette slices - \$250

Delicious and creamy crab dip - celery and crostini - \$325

Spinach and artichoke dip, baguette slices - \$160

Warm Queso Blanco served with corn tortilla chips, pico de gallo, guacamole and corn salsa - \$190
Beef or Chicken Chilli | Add \$3



The Fun Hors d'oeuvres

Cold

Price per 100 pieces

- Antipasto Skewer - \$190
- Smoked salmon pinwheels - \$230
- Gulf shrimp on ice with cocktail sauce - \$440
- Assorted ham or turkey finger sandwiches - \$150
- Whipped Ricotta with honey and pistachios on toast - \$255
- Caprese Salad on a Skewer - \$220
- Melon wrapped in Prosciutto - \$230
- Tomato Basil Bruschetta - \$150
- Crab Gazpacho Shooter - \$390
- Seared Tenderloin on Crostini | Horseradish Cream - \$350
- Lemon Deviled Eggs - \$185
- Feta Spread with Kalamata Olives on Baguette - \$200

Hot Dip

Served 30-40 people.

- Buffalo chicken dip, baguette slices - \$250
- Delicious and creamy crab dip - celery and crostini - \$325
- Spinach and artichoke dip, baguette slices - \$160
- Warm Queso Blanco served with corn tortilla chips, pico de gallo, guacamole and corn salsa - \$190
- Beef or Chicken Chilli | Add \$3

Hot

Price per 100 pieces.

- Mini crab cakes - \$375
- Coconut shrimp with orange dipping sauce - \$325
- Chicken in creamy curry sauce - \$180
- Chinese egg rolls with hot mustard and duck dipping sauce - \$175
- Shrimp or Pork pot stickers with dipping sauce - \$180
- Vegetable Spring rolls with dipping sauce - \$170
- Spanakopita - \$170
- Jerk Chicken Bite served with honey mustard - \$200
- Italian sausage brochettes - \$190
- Meatballs: choice of Swedish or BBQ - \$240
- Empanadas: choice of chicken, vegetable or beef - \$190
- Raspberry Brie Puffs - \$260
- Fried Cheese Ravioli - \$225
- Herb and Garlic Shrimp Skewer - \$300
- Artichoke Beignet - \$290
- Bacon Wrapped Brussel Sprouts - \$390
- Sea scallops wrapped in bacon - \$370
- Buffalo Chicken Cheeseballs with blue cheese drizzle - \$300
- Salmon Oscar En Crouete - \$425
- Bacon Wrapped Brussel Sprouts - \$390
- Beef Deluxe Wellington - \$395
- Crab Hush Puppies - \$275
- Stuffed Mushrooms with Goat Cheese and Spinach - \$310
- Steak Bites with Chimichurri - \$350
- Oysters Rockefeller - \$370

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Carving Station

Chef Fee

\$75 per station

Filet of beef tenderloin: offered with silver dollar rolls and horseradish cream sauce - \$380, serves 30

Round of beef: offered with silver dollar rolls and horseradish cream sauce - \$850, serves 100

Honey glazed ham: offered with biscuits and honey mustard - \$290, serves 30

Cuban roasted pork: served with sliced ciabatta bread, dill pickles and mustard - \$290, serves 30

Oven roasted turkey: served with cranberry orange relish and mayo - \$270, serves 30

Tablesides Boosts

\$ 4 per person

Green beans with almonds (GF, DF)

Grilled Mixed Vegetables (GF, DF)

Corn bread with sweet butter

Fingerling potatoes with parsley (GF, DF)

Garlic Mashed Potatoes (GF)

Steamed broccoli with garlic and olive oil (GF, DF)

Grilled Asparagus (GF, DF)

Roasted baby carrots (GF, DF)

Plated Dinner

Minimum of 20 people.

Maximum of 2 different choices.

Offered with warm rolls and butter. Freshly brewed coffee, decaf and iced tea. Price per person.

Choice of Entree

Seafood Newburg: scallops, crab and shrimp in a delicious cream sauce with sherry \$44

Maryland crab cakes: an Eastern shore classic, two broiled crab cakes \$49

Baked salmon filet: topped with a creamy dill sauce \$35

Rockfish: stuffed with crab imperial and baked to perfection \$44

Grilled Flank Steak: grilled to perfection \$43

Beef Bourguignonne: classic hearty Fresh dish of beef, cooked with red wine, mushrooms, onion and carrots \$42

Pork Chop : Center cut bone, smothered in bell peppers and onions \$44

Surf and Turf: Filet mignon topped with a house made sauce, three jumbo shrimp sautéed with garlic butter \$58

Shrimp Scampi: Sautéed shrimp with garlic and white wine sauce, parmesan cheese, served on top of linguine pasta \$37

Chicken Artichoke Piccata: a boneless breast of chicken lightly breaded and sautéed, topped with lemon white wine caper sauce \$35

Chicken Masala: chicken cooked in a flavorful and aromatic sauce made with a blend of spices and herbs \$35

Chicken Chesapeake: breast of chicken stuffed with a creamy lump crab filling and topped with sherry sauce, garlic and chive \$47

Mediterranean Chicken: Slow-simmered with garlic, olives, tomato, and lemon \$35

Eggplant Parmesan: a layered casserole with roasted vegetables, marinara and melted mozzarella cheese \$32

Pasta Primavera: Penne pasta with sautéed vegetables in a light pesto or alfredo cream sauce \$30

Vegan Vegetable Stir-Fry: Sauté a mix of colorful vegetables in a delicious stir-fry sauce made with soy sauce, ginger, garlic, and a touch of sweetness. Serve over rice. \$27

Vegan Cauliflower Steak: Roasted and served over a tahini lemon sauce \$32



Plated Dinner

Choice of Soup or Salad

Vegetable Soup (DF, V)
Potato Leek Soup
Minestrone Soup (DF, V)
Tomato Basil Soup (GF, V)
Chicken Noodle Soup (DF)
MD Crab Soup (GF, DF)
Cream of Crab Soup | Add \$2

Princess House Salad: Our Fresh Garden Salad

Caesar Salad: Chopped Romaine Hearts, Shaved Parmesan Herb Croutons & Caesar Dressing

Greek Salad: Tomatoes, Cucumbers, Red onion, Feta, Lettuce, Olives and Vinaigrette

Spinach Salad: Blue Cheese, Sunflower Seeds, Pears and Vinaigrette

Festive Salad: Arugula, Roasted Maple Sweet Potatoes, Goat cheese, Walnuts, Cranberries and Mustard Vinaigrette

Choice of 2 Sides

Green beans with almonds
Steamed broccoli with garlic and olive oil
Vegetable rice pilaf
Bacon Brussel Sprouts
Grilled Asparagus
Wild Mushroom Risotto | Add \$1
Baked sweet potato
Orange ginger couscous

Sautéed seasonal vegetables
Herb Whipped potatoes
Roasted baby carrots
Fingerlings potatoes with parsley
Au gratin potatoes
Corn on the cob with Old Bay seasoning
Deluxe orzo salad

Dinner Buffet

Minimum of 20 people.

Offered with warm rolls and butter. Freshly brewed coffee, decaf and iced tea.

\$44 per person

Choice of 2 Entrees

Chicken Artichoke Piccata

Seafood Newburg

Eggplant Parmesan

Maryland Crab Cakes (1 per
person)

Baked Salmon Filet

Stuffed Rockfish | Add \$2

Grilled Flank Steak

Beef Bourguignonne

Baked Rigatoni in Meat Sauce

MD Fried Chicken

Chicken Chesapeake | Add \$2

Chicken Masala

Chicken Parmesan

Mediterranean Chicken

Chicken Skewers with Roasted
Vegetables

Pasta Primavera

Shrimp Scampi

Vegan Vegetable Stir-Fry

Cheese Ravioli in Pesto or Vodka
Sauce

Plated Meals for the Little Ones

(12 yo and under) - \$22

Select 1:

Chicken Fingers, French Fries and Apple Sauce

OR

Grilled Cheese, Steamed Broccoli and a Chocolate Cookie

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Dinner Buffet

Minimum of 20 people.

Offered with warm rolls and butter. Freshly brewed coffee, decaf and iced tea.

\$44 per person

Choice of Soup or Salad

Vegetable Soup (DF, V)

Potato Leek Soup

Minestrone Soup (DF, V)

Tomato Basil Soup (GF, V)

Chicken Noodle Soup (DF)

MD Crab Soup (GF, DF)

Cream of Crab Soup | Add \$2

Princess House Salad: Our Fresh Garden Salad

Caesar Salad: Chopped Romaine Hearts, Shaved Parmesan Herb Croutons & Caesar Dressing

Greek Salad: Tomatoes, Cucumbers, Red onion, Feta, Lettuce, Olives and Vinaigrette

Spinach Salad: Blue Cheese, Sunflower Seeds, Pears and Vinaigrette

Festive Salad: Arugula, Roasted Maple Sweet Potatoes, Goat cheese, Walnuts, Cranberries and Mustard Vinaigrette

Choice of 2 Sides

Green beans with almonds

Sautéed seasonal vegetables

Steamed broccoli with garlic and olive

Herb Whipped potatoes

oil Vegetable rice pilaf

Roasted baby carrots

Bacon Brussel Sprouts

Fingerlings potatoes with parsley

Grilled Asparagus

Au gratin potatoes

Wild Mushroom Risotto | Add \$1

Corn on the cob with Old Bay seasoning

Baked sweet potato

Deluxe orzo salad

Orange ginger couscous

Specialty Dinner Buffet

Minimum of 20 people.

Offered with Freshly brewed coffee, decaf and iced tea.

Southern BBQ

Spinach salad with apple, pecans and mustard vinaigrette dressing

Pulled pork with honey BBQ

Maryland Fried Chicken

Cowboy baked beans with jalapeno

Tart and tangy coleslaw

Baked Potato Bar

Cornbread with honey butter

Fresh fruit cobbler

\$45

With Love from Italy

Italian Wedding Soup

Caesar Salad: Chopped Romaine Hearts

Shaved Parmesan

Herb Croutons & Caesar Dressing

Chicken Artichoke Piccata: a boneless breast

lightly breaded and sautéed topped with lemon

white wine caper sauce

Baked Rigatoni with meat sauce

Roasted fingerlings potatoes

Brussels sprouts

Garlic Bread

Tiramisu

\$45

Chesapeake Bay Feast

MD Crab Soup

Maryland Fried Chicken

Maryland Crab Cakes (one per person)

White cheddar mac and cheese

Corn on the cob with melted butter and Old Bay

Coleslaw and potato salad

Smith Island Cake

\$48

La Mesa Latina

Black Bean & Corn Salad – Lime vinaigrette, cilantro, and red onion

Grilled Flank Steak with Chimichurri

Chicken Fajitas

Warm Tortillas

Cilantro Lime Rice

Refried Beans

Chips and Salsa Bar -Pico, Guac and

Queso Dip

Tres Leches Cake

\$48

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Dessert

Choice of 1 Dessert

For additional \$6 per person

Triple Chocolate Cake

Carrot Cake

Peanut Butter Banana

Cheesecake

Plain Cheesecake | Fresh
berries

Smith Island Cake

Red Velvet Cake

Tiramisu

Cinnamon Cereal Milk Cake

Fresh Fruit Cobbler

Brownies/Blondies and Fresh

Chocolate Chip Cookies

Key Lime Pie

Chocolate Mousse Pie

Peanut Butter Reese's Pie

Strawberry Shortcake

Chocolate Tuxedo Cake

Mini Italian Desserts (Family
Style)

Ricotta Limoncello

Cheesecake

Blueberry Flapjack Cake

Ice Cream Station \$8

3 Ice Cream Flavors |Toppings



Open Bar

Open bar prices are based on the guaranteed number of guests, offering cocktails, bottled beer and wine.

Signature Bar

Smirnoff Vodka
Jim Beam
Sauza Blue Agave Tequila
Beefeater Gin
Johnny Walker Red
Cruzan Light Rum
Seagram's 7

Premium Bar

Absolut Vodka
Jack Daniels
Milagro Tequila
Tanqueray Gin
Dewar's White Label
Bacardi Superior Rum
Crown Royal

Ultimate Bar

Grey Goose (can sub
Titos/Ketel)
Bulleit Bourbon
Patron Tequila
Bombay Sapphire
Johnny Walker Black
Real McCoy 3-year Aged Rum
Jameson

Hosted Package Pricing

Choose your Bar Package, then choose for how many hours.

	2 Hours	3 Hours	4 Hours
Beer & Wine Only	\$22pp	\$32pp	\$41pp
Signature Bar	\$25pp	\$35pp	\$44pp
Premium Bar	\$30pp	\$40pp	\$49pp
Ultimate Bar	\$36pp	\$46pp	\$55pp

Cash and Consumption Bar

A minimum of \$500 is required on all cash and consumption bars. A \$150 flat Satellite Bar and \$20 per hour Bartender Fee (per bar & bartender). Consumption Bar offers Signature Bar with \$13 mixed drinks and \$7 beer and \$9 wine.

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