

## *Morning Breaks*

### ***The Naturalist***

*Orange and Cranberry Juice, Variety of Seasonal Fruit  
Individual Flavored Yogurts and Granola Bars  
Assorted Baked Goods  
Regular and Decaf Coffee, Hot Tea*

***\$10.95 per person***

### ***The New Yorker***

*Orange and Cranberry Juice  
Assorted Bagels and Baked Goods  
Cream Cheese and Butter  
Regular and Decaf Coffee, Hot Tea*

***\$10.95 per person***

## *Afternoon Breaks*

### ***The Deal Closer***

*Display of Fresh Vegetables and Cheese  
Served with Crackers, Dip and Gourmet Mustard  
Assorted Soft Drinks and Bottled Water*

***\$8.95 per person***

### ***Cookie Monster***

*Assorted Fresh Baked Cookies  
Assorted Soft Drinks and Lemonade*

***\$8.95 per person***

### ***The All Day Refresher***

***\$16.95 per person***

#### ***Early Morning***

*Orange Juice, Assorted Baked Goods,  
Regular and Decaf Coffee, Hot Tea*

#### ***Mid Morning Refresh***

*Coffee Service, Assorted Soft Drinks and Bottled Water*

#### ***Early Afternoon***

*Fresh Baked Cookies, Assorted Soft Drinks and Bottled Water*



*Please add 19% taxable service charge  
and 6% sales tax to all menu items.*

## *Breakfast*

### *Continental*

*Orange Juice  
Assorted Baked Goods  
Regular and Decaf Coffee, Hot Tea*

***\$7.95 per person***

*Add a Variety of Seasonal Fruit for an additional \$2.00 per person*

### *Deluxe Continental*

*Orange and Cranberry Juice  
Variety of Seasonal Fruit  
Assorted Pastries  
Regular and Decaf Coffee, Hot Tea*

***\$13.95 per person***

## *Plated Breakfast*

*(Maximum of 50 Guests)*

### *Plated Breakfast #1*

*Orange Juice  
Variety of Seasonal Fruit  
Scrambled Eggs, Sausage, and Breakfast Potatoes  
Buttermilk Biscuits with Butter  
Regular and Decaf Coffee, Hot Tea*

***\$13.95 per person***

### *Plated Breakfast #2*

*Orange Juice  
Variety of Seasonal Fruit  
French Toast with Warm Maple Syrup  
Sausage  
Breakfast Potatoes  
Regular and Decaf Coffee, Hot Tea*

***\$13.95 per person***

### *Plated Breakfast #3*

*Orange Juice  
Variety of Seasonal Fruit  
Croissant Sandwich with Eggs, Sausage and American Cheese  
Breakfast Potatoes  
Regular and Decaf Coffee, Hot Tea*

***\$14.95 per person***

*Add bacon to either breakfast buffet for an additional \$2.00 per person*



*Please add 19% taxable service charge  
and 6% sales tax to all menu items.*

# Buffet Breakfast

## **Buffet Breakfast #1**

Orange and Cranberry Juice  
Assorted Baked Goods  
Scrambled Eggs  
Sausage  
Breakfast Potatoes  
Regular and Decaf Coffee, Hot Tea  
**\$12.95 per person**

## **Buffet Breakfast #2**

Orange and Cranberry Juice  
Variety of Fresh Fruit  
Assorted Baked Goods  
Scrambled Eggs  
French Toast or Pancakes with warm Maple Syrup  
Sausage  
Breakfast Potatoes  
Cold Cereal and Milk  
Regular and Decaf Coffee, Hot Tea  
**\$16.95 per person**

*All buffets require a minimum guarantee of 25 guests.*

*Add \$100.00 if less than 25 guests.*

*Add bacon to either breakfast buffet for an additional \$2.00 per person.*

# Brunch

*(Minimum of 100 Guests)*

## **Buffet Brunch**

Orange and Cranberry Juice  
Variety of Seasonal Fruit  
Assorted Baked Goods  
Butter and Preserves  
Scrambled Eggs  
French Toast or Pancakes with Warm Maple Syrup  
Buttermilk Biscuits with Sausage Gravy  
Bacon and Sausage  
Breakfast Potatoes  
Poached Salmon in Lemon Butter Sauce  
Carving Station Featuring Top Round of Beef with Horseradish Sauce and  
Oven Roasted Turkey Breast with Cranberry Sauce  
Regular and Decaf Coffee, Hot Tea  
**\$23.95 per person**

*(Optional Omelet Station with all the Fillings - \$50.00 Attendant Fee Applies)*



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and 6% sales tax to all menu items.*

## *Lunch*

### ***Caesar Salad***

*Crisp Romaine Lettuce with Caesar Dressing, Parmesan Cheese and Garlic Croutons  
Rolls and Butter*

*Add Grilled Chicken Breast for \$3.00 per person*

*Add Blackened Steak Strips for \$4.00 per person*

*Add Chilled Shrimp for \$6.00 per person*

***\$10.95 per person***

### ***It's a Wrap!***

#### ***Choice of One Wrap***

*Fresh Vegetable Wrap*

*Tuna Salad with Romaine Lettuce*

*Honey Ham and American Cheese with Lettuce and Tomato*

*Oven Roasted Turkey Breast with Swiss Cheese and Honey Mustard*

*Grilled Chicken Wrap with Bacon, Lettuce, Tomato and Ranch Dressing*

*All above wraps served with Chips and a Kosher Pickle*

***\$12.95 per person***

*For choice of two wraps, add an additional \$2.00 per person*

### ***Club Croissant***

*Oven Roasted Turkey Breast with Swiss Cheese, Bacon, Lettuce and Tomato  
Italian Pasta Salad and a Kosher Pickle*

***\$13.95 per person***

### ***Salad Trio***

*Tuna Salad, Chicken Salad and Egg Salad served on a bed of Crisp Greens with Red Onion,  
Tomato, Pickle and Assorted Crackers*

***\$13.95 per person***

### ***Crab Cake Sandwich***

*Broiled Five Ounce Jumbo Lump Crab Cake served on a Kaiser Roll  
with Lettuce, Tomato, Pickle and Cole Slaw*

***\$16.95 per person***

*Working Lunches include Regular and Decaf Coffee, Hot Tea, Iced Tea, Cookie Tray*

### ***Boxed Lunch***

#### ***Choice of One Sandwich:***

*Oven Roasted Turkey, Ham or Tuna with Lettuce and Tomato, served on a Kaiser Roll  
with your choice of cheese*

*Chips, Cookie, Bottled Water or Soda*

***\$13.95 per person***



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## *Plated Lunch*

### ***Sautéed Vegetable Penne Pasta***

*In Marinara Sauce*

***\$13.95 per person***

### ***Chicken Piccata***

*Boneless Breast of Chicken topped with Lemon White Wine Sauce and Capers*

***\$15.95 per person***

### ***Chicken Marsala***

*Boneless Breast of Chicken topped with Marsala Wine, Shallots and Mushroom Sauce*

***\$15.95 per person***

### ***London Broil***

*Tender Flank Steak sliced thin and served with Mushroom Bordelaise*

***\$18.95 per person***

### ***Maryland Crab Cake***

*Five Ounce Broiled Crab Cake*

***\$19.95 per person***

### ***Broiled Salmon***

*Broiled Salmon Filet*

***Market Price \$\$***

*Tossed Garden Salad with Choice of Dressing or Caesar Salad*

*Chef's Selection of Vegetable and Starch*

*Fresh Rolls and Butter*

*Regular and Decaf Coffee, Hot Tea, Iced Tea*

*Dessert*



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and 6% sales tax to all menu items.*

# *Lunch Buffet*

## ***Italian Pasta Buffet***

*Caesar Salad  
Garlic Bread  
Penne Pasta and Cheese Tortellini  
Homemade Alfredo and Marinara Sauces  
Italian Meatballs  
Dessert  
Regular and Decaf Coffee, Hot Tea, Iced Tea*

***\$17.95 per person***

## ***Deli Buffet***

*Ham, Turkey, and Roast Beef with Swiss and American Cheese  
Relish Tray to Include: Lettuce, Tomato, Onion, Pickles and Condiments  
Assorted Breads and Rolls  
Potato Salad and Cole Slaw  
Potato Chips  
Brownies or Blondies  
Regular and Decaf Coffee, Hot Tea, Iced Tea*

***\$18.95 per person***

## ***Executive Lunch Buffet***

*Tossed Garden Salad with Choice of Dressings  
Fresh Rolls and Butter  
Selection of Two Hot Entrees (options listed below)  
Chef's Fresh Vegetable Medley and Selection of Starch  
Chef's Favorite Desserts  
Regular and Decaf Coffee, Hot Tea, Iced Tea*

***\$19.95 per person***

## ***Entrée Selections***

*Chicken Marsala, Chicken Piccata, Maryland Fried Chicken  
Herb Baked Chicken, Roast Beef with Gravy  
Beef Tips with Green Pepper and Onion, Beef Stroganoff  
Baked Tilapia with Lemon Butter Sauce, Honey Ham  
Sliced Turkey with Gravy or Vegetable Lasagna*

*Add Soup du Jour to any Buffet for \$3.00 per person*

*All buffets require a minimum guarantee of 25 guests.  
Add \$100.00 if less than 25 guests.*



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and 6% sales tax to all menu items.*

## Hors d'Oeuvres

(Prices are for 50 Pieces)

Franks in Puff Pastry .....	\$99.00
Mushroom Caps Stuffed with Sausage .....	\$99.00
Swedish Meatballs .....	\$99.00
Assorted Petite Quiche .....	\$109.00
BBQ Chicken Wings .....	\$109.00
Hibachi Chicken Skewers .....	\$109.00
Hot & Spicy Buffalo Wings .....	\$109.00
Smoked Chicken Quesadillas .....	\$109.00
Shrimp Egg Rolls .....	\$119.00
Hibachi Beef Skewers .....	\$119.00
Spanakopita .....	\$139.00
Maryland Crab Balls .....	\$179.00
Scallops Wrapped in Bacon .....	\$179.00
Shrimp Quesadillas .....	\$179.00
Mushroom Caps Stuffed with Crabmeat .....	\$199.00

### Pasta Station

(select two)

Tri-Colored Cheese Tortellini, Penne Pasta, or Spinach Fettuccini  
Creamy Parmesan and Marinara Sauces  
Garlic Bread

**\$12.95 per person**

Add Grilled Chicken Strips for \$3.00 per person

### Oriental Stir-Fry

Stir-Fried Oriental Vegetables  
Served with Fried Rice, White Rice and Lo-Mein Noodles  
Add Chicken for \$3.00 per person  
Add Beef for \$4.00 per person  
Add Shrimp for \$6.00 per person

**\$13.95 per person**

Minimum of 25 people per carving station. Carving Attendant - \$50.00 per attendant.

### Carving Stations Per Person

Oven Roasted Turkey Breast .....	\$8.95 per person	Dijon Baked Ham .....	\$9.95 per person
Choice Round of Beef .....	\$11.95 per person	Roasted Beef Tenderloin .....	\$13.95 per person
Herb Roasted Prime Rib .....	\$15.95 per person		

Served with Silver Dollar Rolls, Mustard, Mayonnaise and Horseradish Sauce



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# *Displays*

***Assorted Cakes***  
*Chef's Favorite Cakes*  
***\$5.95 per person***

***Display of Fresh Vegetables***  
*Served with Dip*  
***\$5.95 per person***

***Display of Domestic and International Cheeses***  
*Served with Mustard, Crackers and Fresh Fruit Garnish*  
***\$6.95 per person***

***Display of Fresh Fruits***  
*Fresh Fruit Served with Dip*  
***\$6.95 per person***

***Spinach Dip***  
*Served with French Bread Baguettes*  
***\$7.95 per person***

***Barbecue or Spicy Buffalo Wings***  
*Served with Ranch Dressing and Celery Sticks*  
***\$7.95 per person***

***Combination Fruit, Cheese and Vegetable Display***  
*Served with Crackers and Dip*  
***\$8.95 per person***

***Maryland Crab Dip***  
*Served with French Bread Baguettes*  
***\$10.95 per person***

*Add \$100.00 if less than 25 guests*



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and 6% sales tax to all menu items.*



## Plated Dinners

### **Cup of Soup**

Maryland Crab: \$4.95 per person, Soup du Jour: \$3.50 per person, Cream of Crab: \$5.50 per person

### **Baked Manicotti**

Pasta Stuffed with Three Cheeses,  
Topped with Homemade Marinara Sauce and  
Finished with Melted Mozzarella

**\$20.95 per person**

### **Pan Roasted Stuffed Chicken**

Boneless Breast of Chicken with Vegetable Stuffing

**\$21.95 per person**

### **Chicken Marsala**

Boneless Breast of Chicken with Mushrooms  
and Shallots in a Marsala Wine Sauce

**\$21.95 per person**

### **Chicken Sonoma**

Boneless Breast of Chicken Sautéed with Mushrooms,  
Red Peppers, Broccoli Florets and Chef's choice of sauce

**\$21.95 per person**

### **Chicken Piccata**

Boneless Breast of Chicken in a White Wine Sauce  
with Lemon and Capers

**\$21.95 per person**

### **Pork Chops**

Finished with Homemade Vegetable Stuffing

**\$21.95 per person**

### **Tropical Crusted Grilled Talapia**

Topped with Lemon Butter Blanc

**\$22.95 per person**

### **Herb Roasted Prime Rib**

Served with Au Jus

**\$24.95 per person**

### **Filet Mignon**

An Eight Ounce Filet in a Red Wine  
Reduction Sauce

**\$26.95 per person**

### **Broiled Crab Cake**

A Chesapeake Bay Favorite!

**\$26.95 per person**

### **Lasagna Primavera**

Made with Fresh Vegetables in Red Sauce

**\$21.95 per person**

## Combination Dinners

Chicken Sonoma and Stuffed Shrimp: \$31.95 per person

Petite Filet Mignon and Maryland Crab Cake: \$33.95 per person

Petite Filet Mignon and Filet of Salmon: \$34.95 per person

All Dinner Entrees Are Served with Garden Salad or Caesar Salad, Chef's Vegetable  
and Starch, Fresh Rolls with Butter, Chef's Choice Dessert, Fresh Brewed Coffee, Tea, and Iced Tea



Please add 19% taxable service charge  
and 6% sales tax to all menu items.

# Dinner Buffet

## ***The Homestyle Buffet***

Chicken Marsala  
Chicken Piccata  
Maryland Fried Chicken  
Herb Baked Chicken  
Roast Beef with Gravy  
Beef Tips with Green Pepper and Onion  
Beef Stroganoff  
Baked Tilapia with Lemon Butter Sauce  
Honey Ham  
Sliced Turkey with Gravy  
Vegetable Lasagna

***2 Entrees: \$22.95 per person***

***3 Entrees: \$26.95 per person***

## ***The Executive Buffet***

Chicken Florentine  
Sliced Prime Rib with Beef Au Jus  
London Broil with Mushroom Bordelaise  
Roasted Pork Loin  
Cajun Fish  
Seafood Gumbo  
Maryland Crab Ravioli  
Shrimp and Chicken Pasta with Pesto Sauce  
Seafood Newburg  
Grilled Salmon in Mango Lime Yogurt Sauce\*  
\*Add \$3.00 per person  
Chicken Chesapeake

***2 Entrees: \$26.95 per person***

***3 Entrees: \$29.95 per person***

## ***Maryland Country Buffet***

Maryland Crab Soup  
Corn Fritters  
Seafood Newburg  
Honey Cured Ham  
Maryland Fried or Baked Chicken  
***\$26.95 per person***

## ***All Dinner Buffets include:***

Choice of one starch (Mashed Potatoes, Rice Pilaf or Red Bliss Potatoes)  
Fresh Vegetable Medley  
Dinner Rolls and Butter  
Assorted Desserts  
Coffee, Tea, and Iced Tea

*Add a Garden Salad or Caesar Salad to the Buffet for an additional \$2.00 per person, comes with two dressings.*

*All buffets require a minimum guarantee of 25 guests. Add \$100.00 if less than 25 guests.*



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## Dessert

### ***Chef's Choice***

*Apple Pie*  
*Coconut Custard Pie*  
*Chocolate Fudge Cake*  
*Carrot Cake with Cream Cheese Icing*  
*Cheesecake*  
*German Chocolate Cake*  
*Pumpkin Pie (Seasonal)*  
*Peach Pie (Seasonal)*

### ***Upgraded Favorites***

*(Please add \$3.50 per person)*

*Fresh Fruit Tart*  
*New York Style Cheesecake served with Fresh Strawberries*  
*Peanut Butter Cup Cheesecake*

## *A La Carte*

*Variety of Seasonal Fresh Fruit.....\$2.00 per person*  
*Soft Drinks and Bottled Water.....\$2.50 each*  
*Orange Juice .....\$2.50 per person*  
*Individual Yogurts .....\$3.00 each*  
*Potato Chips with Dip.....\$3.00 per person*  
*Snack Mix.....\$3.00 per person*  
*Assorted Cereals with Milk.....\$3.50 each*  
*Bottled Fruit Juices .....\$3.50 each*  
*Coffee, Tea, and Decaffeinated Coffee.....\$3.50 per person*  
*Assorted Baked Goods.....\$28.00 per dozen*  
*Bagels with Cream Cheese.....\$28.00 per dozen*  
*Brownies or Blondies.....\$28.00 per dozen*  
*Fresh Baked Cookies .....\$28.00 per dozen*



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and 6% sales tax to all menu items.*

# Bar Services

## Open Bar

*Calculated Per Person, Two Hour Minimum*

	Premium	Name	House	Beer & Wine
<i>First Hour</i>	\$12.00	\$10.00	\$9.00	\$7.00
<i>Each Additional Hour</i>	\$7.00	\$6.00	\$5.00	\$4.00

## Host Bar

*Based on consumption and charged per drink. A credit card is required for all Host Bars.*

## Cash Bar

*Each person pays on an individual basis per drink.*

## Host/Cash Bar

<i>Premium .....</i>	<i>\$8.00 per drink</i>	<i>Domestic Beer: .....</i>	<i>\$5.00 per drink</i>
<i>Name .....</i>	<i>\$7.00 per drink</i>	<i>Premium Beer: .....</i>	<i>\$6.00 per drink</i>
<i>House .....</i>	<i>\$6.00 per drink</i>	<i>House Wine .....</i>	<i>\$6.00 per drink</i>
<i>Soft Drinks: \$2.50 per drink</i>			

*Bar Set-up Fee: \$75.00 per bar. Bartender Fee: \$20.00 per hour/per bartender*

## Premium Brand Bar

*Absolut Vodka, Tanqueray Gin, Jack Daniels, Chivas Scotch, Bacardi Rum, Crown Royal, Kahlua, Bailey's Irish Cream, Amaretto Di Serrano, Budweiser, Coors Light, Heineken and Corona Bottled Beer, Preferred selection of Chardonnay, Cabernet Sauvignon, and White Zinfandel, Assorted Soft Drinks, Juice and Bottled Water*

## Name Brand Bar

*Smirnoff Vodka, Beefeater Gin, Jim Bean Bourbon, Seagrams V.O., Dewar's Scotch, Bacardi Rum, Budweiser, Bud Lite, Coors Lite, and Miller Lite Bottled Beer, Preferred selection of Chardonnay, Cabernet Sauvignon, and White Zinfandel, Assorted Soft Drinks, Juice and Bottled Water*

## House Brand Bar

*Vodka, Gin, Bourbon, Scotch, Rum, Whiskey, Selection of Chablis, Red, Blush Wines  
Domestic Bottled Beer, Assorted Soft Drinks, Juice and Bottled Water*

## Beer & Wine Bar

*Selection of Chablis, Red, Blush Wines, Domestic Bottled Beer, Assorted Soft Drinks, Juice and Bottled Water*

*To add Imported Beer to the above: \$9.00 per person for the first hour and \$5.00 per person for each additional hour.*



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