

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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and 6% sales tax to all menu items.*

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



Please add 19% taxable service charge 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

Choice Round of Beef..... \$11.95 per person

Herb Roasted Prime Rib..... \$15.95 per person

Dijon Baked Ham..... \$9.95 per person

Roasted Beef Tenderloin..... \$13.95 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 Buerre 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

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



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Bar Services

Open Bar

Calculated Per Person, Two Hour Minimum

	Premium	Name	House	Beer & Wine
First Hour	\$12.00	\$10.00	\$9.00	\$7.00
Each Additional Hour	\$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

Premium	\$8.00 per drink	Domestic Beer:	\$5.00 per drink
Name	\$7.00 per drink	Premium Beer:	\$6.00 per drink
House	\$6.00 per drink	House Wine	\$6.00 per drink
Soft Drinks: \$2.50 per drink			

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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