

Breakfast Buffets

Continental Breakfast

\$12

Orange and cranberry juices
Fresh sliced fruit display with berries
Breakfast breads, muffins and Danish
Served with butter, margarine and fruit preserves
Freshly brewed coffee and herbal tea

Express Breakfast

\$15

Orange and cranberry juices
Individual assorted fruit yogurts
Bakery fresh breakfast breads and pastries
Served with butter, margarine and fruit preserves
Individual wrapped egg and cheese English muffin sandwiches
Freshly brewed coffee and herbal tea

Sunrise Breakfast

\$17

Orange, apple and cranberry juices
Seasonal sliced fruit display
Bakery fresh breakfast breads, pastries, muffins and croissants
Served with butter, margarine fruit preserves
Pancakes OR French Toast served with syrup
Assorted fruit yogurt and granola
Freshly brewed coffee and herbal tea

American Breakfast

\$20

Orange, apple and cranberry juices
Seasonal sliced fruit display
Bakery fresh breakfast breads and pastries, muffins and croissants
Served with butter, fruit preserves and jam
NY style bagels and cream cheese
Country fresh scrambled eggs
Apple wood smoked bacon OR maple sausage links
Home style red skin breakfast potatoes
Freshly brewed coffee and herbal tea

All Day Beverage Service

\$13

Unlimited Beverage Service to include: Coffees, Hot Tea, Soft Drinks, bottled juices and bottled water

> Prices are subject to a 22% Service Charge and 6% MD State Tax All prices are per person unless otherwise indicated Menu prices subject to change without notice



Lunch Buffets

Fresh baked cookies

All buffet lunches are served with unsweetened iced tea and lemonade

Executive Deli \$22

Garden fresh greens with tomatoes, cucumbers
Shredded carrots with Italian and ranch dressings
Pasta salad with tomato, feta cheese, roasted peppers and onions
Roast turkey, honey ham and roast beef
Swiss, cheddar and provolone cheeses
Leaf lettuce, sliced tomatoes, red onions and dill pickles
Bakery fresh breads
Fresh fruit salad and house made Chesapeake potato chips

South of the Border \$26

Garden salad with tortilla strips, diced bell peppers served with cilantro dressing Marinated chicken sautéed with fajita vegetables
Marinated sliced steak sautéed with fajita vegetables
Flour tortillas
Mexican rice
Black beans
Pico de Gallo, guacamole, sour cream and shredded cheese
Coconut Cake

Little Italy \$26

Caesar salad with croutons and shredded parmesan cheese Chicken Marsala

Choose two sauces and one pasta:

Sauce selection: Alfredo sauce, marinara sauce Bolognese sauce,

Pasta selection: Penne and farfalle pasta

Roasted fresh vegetables

Garlic bread Cheesecake



Please note all hot buffets require a minimum of 25 guests. Parties under 25 guests are subject to a \$100 service fee

Lunch Buffets Continued ...

Classic Lunch Buffet

\$28

Fresh mixed baby greens, tomatoes and cucumbers
Served with ranch and house dressings
Sautéed chicken breast with wild mushroom Marsala sauce
Pan-seared salmon with a lemon-crème sauce
Garlic rosemary baked bone-in chicken
Roast pork loin with apples and bourbon sauce
Grilled flank steak with a mushroom demi-glaze
Tilapia with a roasted red pepper coulis
Garlic mashed potatoes or rice pilaf
Seasonal selection of fresh roasted vegetables
Fresh baked rolls with butter
Chef's selection of dessert

Asian Fusion \$25

Spinach salad with mandarin oranges and radish Served with sesame-ginger dressing Orange soy-glazed chicken Teriyaki Salmon Chef's fried rice OR fresh steamed white rice Fried noodles Szechuan Green Beans Chef's Selection of Dessert

Fresh & Fit \$26

Fresh mixed green salad with two dressings
Choice of two Entrees:
Steamed tilapia Picatta
Baked eggplant parmesan
Mediterranean herb chicken
Fresh sautéed kale with almonds
Cous Cous with golden raisins
Fresh Fruit Sorbet



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Plated Lunch Selections

All Plated Luncheons are served with a garden salad, fresh baked rolls and butter, Chef's dessert selection of dessert along with Unsweetened Iced Tea and Coffee Service

Chicken Caesar Salad

Romaine lettuce, garlic croutons, shaved parmesan cheese tossed with Traditional Caesar dressing and topped with grilled chicken breast

\$16

Greek Salad

Iceberg Lettuce, tomato wedges, cucumbers, kalamata olives, and feta cheese Tossed in a creamy red wine vinaigrette with sliced chicken breast

\$18



Please ask our sales team about more delicious farm fresh salads with meat toppings

Afternoon Breaks

Cinnamon and sugar churros

Sweet and Salty Chocolate fudge brownies Bowl of M&M's Pretzel rods and potato chips	\$12
Health Nut Sliced cheese with wheat crackers Assorted whole fresh fruit Assorted protein bars	\$12
Happy Hour Chicken tenders Mozzarella sticks served with marinara Potato skins with melted cheese served with sour cream	\$12
Chips n' Salsa Tri-colored tortilla chips Fresh tomato salsa Nacho cheese	\$12



Dinner Buffets

Fresh baked rolls and butter

Classic Caesar salad, spinach and strawberry or fresh garden salad

Selection of accompanying vegetables

Choice of two: Beverage Stations of lemonade, unsweetened iced tea, fruit punch or soda station

Chef's selection of dessert Fresh brewed coffee station

\$36 per guest (two entrée selection)

\$42 per guest (three entrée selection)

Surf n' Turf

Maryland Backfin crab cake accompanied by a petite tenderloin of beef Topped with a spicy remulade and a balsamic reduction

Classic chicken nicetta

Classic chicken picatta

Served with a light lemon sauce and capers

Oven Roasted Salmon

With a soy-honey glaze

Chicken Florentine

Cream sauce with spinach

Pan-seared cod

With mustard-caper sauce

Herb-crusted roast pork chop

Topped with rosemary au jus

Potato-crusted salmon filet

Lemon-dill beurre-blanc

Classic chicken Chesapeake

With crab and chive cream

London Broil

Topped with a peppercorn brandy sauce

Creamy garlic shrimp

Tossed in angel hair pasta

Baked herb-roasted chicken breast

With rosemary and lemon cream sauce

Farfalle Pasta with Goat Cheese

Sun Dried Tomatoes, asparagus and wild mushrooms

Eggplant Parmesan

Layered with marinara, ricotta, mozzarella and fresh basil



Hors d'Oeuvres

Small Display Serves25 guestsMedium Display Serves50 guestsLarge Display Serves100 guests

Cold Displays

Imported and domestic cheese and crackers

Small	115
Medium	200
Large	350

Fresh vegetable Crudités and Dip

Small	115
Medium	185
Large	325

Fresh Sliced Fruit with Chocolate Dipping Sauce

Small	115
Medium	200
Large	375

Cold Platters

100 pieces per order (where applicable)

Antipasto Display	195
Marinated and Grilled Vegetable Medley served with Red Pepper Ranch	175
Tuscan Bruschetta	215
Chilled Shrimp Served with Remoulade and Cocktail Sauces	market



Hot Hors d' Oeuvres Continued...

Hot Displays

(Orders consist of 50 pieces)

Hot Maryland crab dip with toast points	225	Hot Wings	115
Empanada Beef	115	Crab Rangoon	115
Artichoke & spinach dip with pita chips	190	Petite Maryland Crab Cakes	250
Quiche Assorted Mini	115	Bacon Wrapped Scallops	250
Satay Chicken Teriyaki	150	Swedish Meatballs	115
Satay Beef Teriyaki	160	Spanikopita	115
Satay Chicken Thai Peanut	160	Mini beef wellington	160
Spring Roll Vegetable	160	Mini chicken cordon bleu	140
Coconut Shrimp	165	Brie with raspberries in Phyllo	130



Bar Service

A Bartender fee of \$100 is applied to all Host Sponsored and Cash bars. There will be no bartender fee Applied to Open Bars.

Open Bar

Open bars are restricted to a maximum of 5 hours of service. The hotel does not serve shots or shooters at any bar.

<u>Full Bar</u>	<u>Call Brands</u>	Premium Brands
First hour	\$18.00 per guest	\$20.00 per guest
Subsequent hours	\$6.00 per guest	\$7.00 per guest

Limited Bar: Beer, Wine and Soda

First hour \$16.00 per guest Subsequent hours \$5.00 per guest

Cash Bar

Host Sponsored~ "per drink" charge billed to host at conclusion of the event

Cash Bar- your guests pay for their own beverages

<u>Host Sponsored</u>	<u>Cash Bar</u>
\$7.00 per drink	\$8.00 per drink
\$6.00 per drink	\$7.00 per drink
\$6.00 per drink	\$7.00 per drink
\$5.00 per drink	\$6.00 per drink
\$5.00 per drink	\$6.00 per drink
\$4.00 per bottle	\$5.00 per bottle
\$2.00 per bottle	\$3.00 per bottle
\$2.00 per bottle	\$3.00 per bottle
\$2.00 per glass	\$3.00 per glass
	\$7.00 per drink \$6.00 per drink \$6.00 per drink \$5.00 per drink \$5.00 per drink \$4.00 per bottle \$2.00 per bottle



Audio/Visual Price Guide

6-ft. Screen	\$60.00
8-ft. Screen	\$80.00
10-ft. Screen	\$120.00
LCD Projector	\$350.00
LCD Projector Package (Package includes: LCD Projector, Screen, Power Strip, Extension cord and a/v ta	\$450.00 able)
Power Strip	\$15.00
Extension Cord	\$10.00
Flipchart with markers (easel with paper)	\$45.00
"Post-It" Flipchart with markers (easel with paper)	\$70.00
Wired microphone	\$50.00
Wireless handheld microphone	\$130.00
Wireless Lavaliere microphone	\$130.00
4-Channel mixer	\$40.00
Starfish speakerphone phone	\$125.00