

Celebrations

at the Reservoir

MENU SELECTIONS

We can customize a menu for your

CELEBRATION

Buffet Dinner
Price per Person \$31.95

Cocktail Display

Hand Selected Seasonal Fruits
A Variety of Domestic and Imported Cheeses
Vegetable Crudités (served with assorted crackers and dip)

Choose one:

House Garden Salad

Mixed lettuce with tomatoes and cucumbers.

Greek Salad

Crisp romaine with cucumbers, cherry tomatoes, red onion, feta cheese and kalamata olives in a red wine vinaigrette garnished with croutons.

Caprese Salad

Baby mozzarella and cherry tomatoes tossed in balsamic vinaigrette garnished with fresh basil served over a bed of romaine.

Spinach Salad

Baby spinach tossed with red onion, mushrooms, red peppers and mandarin oranges dressed in balsamic vinaigrette.

Caesar Salad

Crisp romaine, parmesan cheese and croutons in our classic caesar dressing.

Choose two:

Chicken Picatta

Prepared in a lemon, white wine sauce with capers and parsley.

Chicken in Champagne

Chicken with mushrooms in a creamy white wine sauce.

Chicken Marsala

Sautéed chicken served in a marsala wine sauce with mushrooms.

Chicken with Asparagus

Chicken and asparagus in a lemon parmesan cream sauce.

Chicken Divan

Chicken and Broccoli served in a creamy mushroom sauce with white wine garnished with cheddar cheese and panko bread crumbs.

Chicken Cordon Bleu

Chicken stuffed with ham and Swiss cheese breaded and served in a light belchemel sauce.

Chicken Roman Style

Chicken with peppers and prosciutto in a tomato sauce with white wine and spices.

Rotisserie Style Chicken

Chicken seasoned with rotisserie spices baked to perfection.

Southern Fried Chicken

Seasoned chicken fried to a crispy golden brown.

Flank Steak with Chimichurri

Chimichurri is a traditional tangy herb sauce from Argentina.

Flank Steak Teriyaki

Flank steak marinated in a teriyaki sauce.

Flank Steak Marsala

Tender flank steak in a creamy marsala sauce garnished with mushrooms and parsley.

Beef Round

Sliced beef round in Au Jus.
Add chef for \$125.

Beef Burgundy

Tenderloin beef cubes simmered in red wine with mushrooms, pearl onions and carrots.

Beef Tenderloin

Tenderloin topped with a creamy sundried tomato and artichoke pesto. + \$6.95

Pork Tenderloin Medallions with an Orange Glaze

Pork tenderloin with a mandarin orange glaze.

Pork Tenderloin Medallions in a Pan Asian Sauce

Pork medallions in a slightly spicy Asian chili sauce.

Pork Tenderloin Medallions in a Apricot Sauce

Pork medallions in an orange, apricot glaze with Dijon mustard.

Salmon Picatta

Prepared in a lemon, white wine sauce with capers and parsley.

Salmon with a Citrus Glaze

Salmon with a glaze of orange, lime and lemon with soy sauce and orange marmalade.

Salmon with Brown Sugar and Dijon Mustard

Salmon with ginger, soy and Dijon mustard.

Picatta Mahi Mahi

Prepared in a lemon, white wine sauce with capers and parsley.

Veracruz Mahi Mahi

A Spanish style sauce made with tomatoes, onion and green olives garnished with capers.

Crab meat Stuffed Salmon

Salmon stuffed with Chesapeake Bay crab meat. + \$5.95

Stuffed Portobello Mushroom

Stuffed with spinach, vegetables, feta cheese baked to perfection.

Rigatoni with Vodka Sauce

Rigatoni pasta in a red cream sauce with vodka.

Roasted Vegetable Tortellini

Zucchini, onions, carrots and mushrooms in a light pesto sauce.

Stuffed Red Peppers

Peppers stuffed with rice, onions, kidney beans and corn in a light tomatoes sauce with a cheddar cheese topping.

Choose two:

Mashed Potatoes

Old fashioned whipped Yukon Gold potatoes.

Macaroni and Cheese

Tender elbow pasta in a creamy cheese sauce

Roasted Asparagus

Asparagus in a lemon butter with parmesan cheese. +\$2.00

Roasted Red Potatoes

Pan roasted in olive oil and spices.

Green Beans

Sautéed in butter and herbs.

Long Grain and Wild Rice

With pecans, cranberries, mandarine oranges in an orange butter sauce.

Garlic Mashed Potatoes

Potatoes with a hint of garlic.

Vegetable Medley

Carrots, broccoli and cauliflower sautéed in butter.

Garlic and Parmesan Cheese Mashed Potatoes

Potatoes with a hint of garlic and parmesan cheese.

Zucchini and Squash Medley

Sautéed in butter with blended herbs.

Served with assorted rolls and butter

Price does not include 20% gratuities and 5.0% sales tax.

Stations Menu

Price per Person \$39.95

Cocktail Display

Hand Selected Seasonal Fruits

A Variety of Domestic and Imported Cheeses

Vegetable Crudités (served with assorted crackers and dip)

Choose four:

Chef Attended Carving Station

Beef Round or Turkey

With assorted breads and sauces.

Mashed Potato Bar

A martini glass of mashed potatoes with various toppings from which to choose: cheese, caramelized onions, mushrooms and bell peppers, chives, bacon, sour cream and butter.

Italian Pasta Station

An assortment of pasta's sautéed to order with alfredo or marinara sauce topped with mushrooms, parmesan cheese, onion medley, bell peppers, olives, and Italian sausage.

Fajita Station

Tender chicken strips, sour cream, refried beans, rice, cheese, salsa and lettuce.

Pizza Station

Grilled flat bread topped with a marinara or pesto sauce, mozzarella and parmesan cheese. Your choice of toppings can include pepperoni, Italian sausage, onions, peppers, mushrooms, olives, fresh tomatoes and basil.

Chicken or Beef Stir Fry Station

A selection of beef or chicken with an array of oriental vegetables and spices with soy sauce accompanied by steamed rice.

Price does not include 20% gratuities and 5.0% sales tax.

Seated Dinner
Price per Person \$49.95

Cocktail Display

Hand Selected Seasonal Fruits
A Variety of Domestic and Imported Cheeses
Vegetable Crudités (served with assorted crackers and dips)

Choose two:

Butler Passed Smoked Salmon Canapés
Butler Passed Scallops Wrapped in Bacon
Shooters (Lobster Bisque, Roasted Red Pepper)
Butler Passed Crab Cakes

Salad - Choose one:

Fresh Tossed Mescaline Greens
Caesar Salad
Spinach Salad

Entrees - Choose two:

Tenderloin Topped with a Sun dried Tomato and Artichoke
Reduction
Roasted Chicken Breast with Pesto Spinach Stuffing topped with a Basil Cream
Sauce
Crab Medallions with a Remoulade Sauce
Alaskan Salmon Stuffed with Chesapeake Bay Crab

Vegetables - Choose two:

Fresh Sautéed Vegetable Medley
Roasted New Potatoes
Mashed Yukon Gold Potatoes
Zucchini and Squash Medley
Steamed Green Beans
Long Grain and Wild Rice
Rolls

Price does not include 20% gratuities and 5.0% sales tax.

Hors D' Oeuvres

Dips

\$4.00 per person

Fiesta Dip

Chicken in a spicy cream cheese creation.

Spinach Vegetable Dip

Spinach, scallions, vegetables and water chestnuts blended with sour cream and mayonnaise.

Crab Dip \$5.00 per person

Crab meat blended with cream cheese, spices and a splash of lemon juice.

Artichoke Dip

Artichokes blended with parmesan cheese and mayonnaise baked to a golden brown.

Dips to be served as part of Cocktail Display

Butler Passed

\$4.00 per person

Shrimp Cocktail \$5.00 pp

Butler passed shrimp served with cocktail sauce.

Spring Rolls

A vegetable spring roll served with a sweet chili sauce or duck sauce.

Chicken Skewers

Served with your choice of sesame ginger or a sweet chili sauce.

Beef Skewers

Teriyaki marinated beef skewers.

Caprese Skewers

Mozzarella balls and cherry tomatoes threaded on a rosemary skewer drizzled with balsamic vinegar.

Meatballs

Simmered in your choice of marinara, teriyaki or sweet chili sauce.

Stuffed Mushrooms

Baby Bella's stuffed with a blend of onions, capers, sausage, currants and pine nuts garnished with parmesan cheese.

Spanakopitas

Spinach, onions and feta cheese wrapped in tender filo pastry and baked to a golden brown.

Scallops wrapped in Bacon \$7.00 pp

Tender sea scallops wrapped in bacon.

Antipasti Kabobs

Salami, cherry tomatoes, kalamata olives and mozzarella on a skewer drizzled with balsamic vinaigrette.

Shooters

Choose from delicious Lobster bisque or a roasted red pepper soup served in a shot glass butler passed.

Mini Quiche

An assortment of mini quiche which may include lorraine, spinach and broccoli.

Crab Cakes \$5.00 pp

Fresh sweet Chesapeake Crab meat blended with spices and very little breading.

The above items will be presented for a 1 hour period.

Price does not include 20% gratuities and 5.0% sales tax.

Stations

Chef Attended Carving Station

Beef Round or Turkey
With assorted breads and sauces
Per person: \$6.75

Chef Attended Carving Station

Beef Tenderloin
With assorted breads and sauces.
Per person: \$10.00

Fajita Station

Tender chicken strips, sour cream, refried beans, rice, cheese, salsa and lettuce.
Per person: \$6.75

Slider Station

Angus beef patties grilled with your choice of, cheese, lettuce, onions, tomatoes and condiments.
Per person: \$7.25

Italian Pasta Station

An assortment of pasta sautéed to order with alfredo or marinara sauce topped with mushrooms, parmesan cheese, onion medley, bell peppers, olives and Italian sausage.
Per person: \$7.95

Pizza Station

Grilled flat bread topped with a marinara or pesto sauce, mozzarella and parmesan cheese. Your choice of toppings can include pepperoni, Italian sausage, onions, peppers, mushrooms, olives, fresh tomatoes and basil.
Per person: \$7.95

Chicken or Beef Stir fry Station

A selection of beef or chicken with an array of oriental vegetables to include onions, carrots, peppers, bok choy, and snow peas and spices with soy sauce accompanied by steamed rice.
Per person: \$7.25

Chesapeake Crab Cake Station

Overflowing with fresh sweet Chesapeake crab meat blended complimenting spices with very little breading. Market Priced

The above stations require chef attendance @ \$125 per station.

Mashed Potato Bar

A martini glass of Yukon Gold mashed potatoes with various toppings from which to choose, cheese, caramelized onions, mushrooms and bell peppers, chives, bacon sour cream and butter.

Per person: \$6.75

Italian Antipasto Station

A display of Italian meats and cheeses, olives, roasted bell peppers and marinated artichoke hearts with vegetable garnish.

Per person: \$6.25

Salmon Display

Poached and smoked salmon accompanied with a hardboiled egg, capers, red onions and horseradish cream.

Per person \$7.75

Taco Station

Ground beef with hard and soft taco's lettuce, sour cream, cheese, salsa and tomatoes

Per person: \$6.75

The above stations are self serve.

Price does not include 20% gratuities and 5.0% sales tax.

AFTER HOURS

Taco Station

Ground beef with hard and soft tacos, lettuce, sour cream, cheese, salsa and tomatoes

Per person: \$6.75

Pizza Station

Grilled flat bread topped with a marinara or pesto sauce, mozzarella and parmesan cheese. Your choice of toppings can include pepperoni, Italian sausage, onions, peppers, mushrooms, olives, fresh tomatoes and basil.

Per person: \$7.95

French Fry Station

White or sweet French fries with a choice of toppings to include sour cream, cheddar cheese sauce, bacon bits, chili, ketchup and chives.

Per person: \$4.95

Hot Dog Station

Beef franks with rolls and toppings to include mustard, chili, onions ketchup, relish and cheddar cheese sauce.

Per person: \$4.25

Nacho Station

Nacho chips with an assortment of topping taco's lettuce, sour cream, cheese, salsa and tomatoes.

Per person: \$4.75

Love Bites

tarts to end your night with flavors to include lemon, key lime, raspberry crumb, peanut butter and chocolate ganache.

Per person: \$4.95

Add the coffee bar with liquors to include Baileys. Amaretto and Peppermint Schnapps with whipped cream to top.

Per person \$4.00 Just coffee bar for last 2 hours \$4.95

Chocolate Fountain

Our large chocolate fountain brimming with dark or milk chocolate with an assortment of dippers which might include strawberries, bananas pineapple, marshmallow, pretzels, wafer cookies, pound cake and mini brownies. (choose 4)

Per person: \$6.00

Chocolate covered Strawberries

Chocolate covered strawberries with your choice of strawberry, German chocolate, caramel pecan, Amaretto or white chocolate raspberry whipped cream.

Per Piece \$2.25

Price does not include 20% gratuities and 5.0% sales tax.