

BREAKFAST & BRUNCH

All per person food pricing subject to 21% taxable Service Charge and 6% Maryland Sales Tax.

CONTINENTAL BREAKFASTS

Available 6:30am – 10:30am. Based on a 60-minute service time.
An additional 30 minutes is available for 4.00 per person.

10 Guest Minimum.

EUROPEAN CONTINENTAL 14.00

- Sliced Fresh Fruit and Grapes
- Mini Parfaits with Housemade Granola
- Muesli with Fat Free Milk
- Seasonal Scones and Danish
- Mini Chocolate and Butter Croissants with Nutella & Preserves
- Orange & Grapefruit Juice / Coffee & Tea

VIP CONTINENTAL 14.00

- Sliced Fresh Fruit and Mixed Berries
- Blueberry, Banana and Low-Fat Bran Muffins
- Coffee Cake and Seasonal Scones
- Butter Croissants with Preserves
- Orange, Apple & Cranberry Juice / Coffee & Tea
- Assorted Soft Drinks

BLOOM CONTINENTAL 16.00

- Bagels with Assorted Cream Cheeses
- Coffee Cake
- Hard-Boiled Eggs
- Sliced Fresh Fruit and Cheese Display
- Greek Yogurt with Mixed Berries, Chopped Walnuts & Honey
- Orange, Cranberry & Grapefruit Juice / Coffee & Tea
- Assorted Soft Drinks

DELUXE CONTINENTAL 19.00

- Assortment of Muffins, Coffee Cake and Seasonal Scones
- Mini Parfaits with Housemade Granola
- Bagels with Assorted Cream Cheeses & Nutella
- Egg & Sharp Cheddar Biscuits
- Turkey Sausage & Egg on English Muffins
- Hot Oatmeal Streusel with Dried Fruit
- Sliced Fresh Fruit
- Orange, Apple & Cranberry Juice / Coffee & Tea
- Assorted Soft Drinks
- *Preferred Start Time of 7:00am

ENHANCEMENTS

Available with any Breakfast Menu

- Soy or Almond Milk. 1.00 per person
- Vanilla Yogurt, Housemade Granola & Berries.
3.00 per person
- Warm Cinnamon Rolls. 2.00 per person
- Steel Cut Oats. 2.00 per person
- Oatmeal Streusel. 2.50 per person
- Scrambled Eggs. 2.00 per person
- Cheddar Scrambled Eggs. 2.50 per person
- Denver Scramble. 3.00 per person
- Valley Breakfast Potatoes. 2.00 per person
- Bacon. 2.00 per person
- Tofu Scramble. 3.00 per person
- Lox & Bagels. 8.00 per person
- French Toast. 4.00 per person
- Apple or Blueberry Crepes. 4.00 per person
- Assorted Bolthouse Farms Fruit Smoothies.
60.00 per dozen
- Mini Parfaits with Housemade Granola.
36.00 per dozen
- Assorted Mini Doughnuts. 48.00 per 3 dozen

BREAKFAST & BRUNCH

All Food subject to 21% Taxable Service Charge and 6% Maryland Sales Tax. Alcoholic Beverage Items are Subject to 21% Taxable Service Charge and 9% Maryland Alcohol Tax.

GS *Gluten Sensitive*

PLATED BREAKFASTS

Available 7:00am - 10:00am.

10 Guest Minimum, 50 Guest Maximum.

All Breakfast Plates are served with Fruit Display and Coffee & Juice Station.

BREAKFAST SANDWICH 16.00

Scrambled Cheddar Eggs with Choice of Sausage Patty OR Bacon on a Buttermilk Biscuit, served with Valley Breakfast Potatoes

ROASTED VEGETABLE FRITTATA^{GS} 16.00

Served with Valley Breakfast Potatoes and Yogurt Parfait

ORIGINAL 16.00

Scrambled Eggs, Bacon, Choice of Turkey Sausage OR Pork Sausage, served with Valley Breakfast Potatoes and a Butter Croissant

HIALEAH 19.00

French Toast, Bacon, Cheddar Scrambled Eggs and Choice of Turkey OR Pork Sausage

ENHANCEMENTS

Available with any Breakfast Menu

Breakfast Meat Substitutions

Peppered Bacon. 1.00 per person

Chicken Sausage. 3.00 per person

Vegetarian Sausage. 2.00 per person

Chef-Attended Omelet Station. 6.00 per person

+ Plus Omelet Chef Fee of \$125.00

recommended per every 30 guests

1-Hour Bloody Mary & Mimosa Bar. 7.00 per person

+ Plus Bartender Fee of \$125.00

recommended per every 75 guests

BREAKFAST BUFFETS

Available 7:00am - 10:30am. Based on a 60-minute service time.

25 Guest Minimum. Available for 11-24 Guests at an additional fee of 150.00.

AMERICAN BREAKFAST BUFFET 21.00

Scrambled Eggs

Denver Scramble with Ham, Peppers, Cheddar and Onions

Valley Breakfast Potatoes

Bacon

Sausage (Choice of Pork OR Turkey)

Sliced Fresh Fruit

Choice of French Toast OR Pancakes with

Cinnamon-Maple Syrup

Assorted Cold Cereals with 2% Milk

Orange, Apple & Cranberry Juice / Coffee & Tea

TEE-TIME BREAKFAST BUFFET 26.00

Assortment of Muffins, Coffee Cake and Seasonal Scones

Scrambled Eggs

Choice of Two Breakfast Frittatas

Chicken Sausage, Pepper Jack Cheese, and Onions

Asparagus, Sun-Dried Tomatoes, Red Peppers, and Spinach

Italian Sausage, Mozzarella, Tomatoes, and Mushrooms

Smoked Ham, Mushrooms, Onions, and Sharp Cheddar

Valley Breakfast Potatoes

Bacon

Sausage (Choice of Pork OR Turkey)

Creamed Chipped Beef with Baked Biscuits

Sliced Fresh Fruit and Mixed Berries

Choice of French Toast OR Pancakes with

Cinnamon-Maple Syrup

Assorted Cold Cereals with 2% Milk

Orange, Apple & Cranberry Juice / Coffee & Tea

***PLEASE NOTIFY YOUR ACCOUNT EXECUTIVE OF ANY GUESTS WITH DIETARY RESTRICTIONS.**

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BRUNCH BUFFETS

Available 9:00am - 3:00pm. Based on a 60-minute service time.

25 Guest Minimum. Available for 11-24 Guests at an additional fee of 250.00.

MASTERS' BRUNCH 32.00

- Scrambled Eggs
- Denver Scramble with Ham, Peppers, Cheddar and Onions
- Valley Breakfast Potatoes
- French Toast with Cinnamon-Maple Syrup
- Assortment of Muffins, Coffee Cake and Seasonal Scones
- Bacon
- Sausage (Choice of Pork, Turkey OR Chicken)
- Sliced Fresh Fruit
- Caesar Salad and Antipasto Salad
- Grilled Mediterranean Vegetables
- Choice of Two Lunch Entrées**
- Roasted Beef Tips with Wild Mushrooms
- Grilled Flank Steak with Blueberry & Red Wine Reduction
- Bacon-Wrapped Meatloaf
- Sweet & Sour Pork Loin
- Chicken Marsala
- Lemon-Herb Grilled Chicken
- Fried Chicken
- Tandoori Chicken
- Apple & Almond Stuffed Chicken
- Baked Salmon with Saffron Butter
- Shrimp Scampi
- Seafood Gumbo
- Pesto Penne
- Wild Mushroom Ravioli
- Orange & Cranberry Juice / Coffee & Tea
- Iced Tea & Lemonade

LINKS BRUNCH 28.00

- Scrambled Eggs
- Chef-Attended Omelet Station*
- Valley Breakfast Potatoes
- Bagels with Assorted Cream Cheeses & Nutella
- French Toast with Cinnamon-Maple Syrup
- Bacon
- Sausage (Choice of Pork OR Turkey)
- Sliced Fresh Fruit and Mixed Berries
- Seasonal Salad
- Choice of Two**
- Lox & Bagels with Diced Egg, Capers, Onion, and Cream Cheese
- Italian Cold Cut Sub
- Buffalo-Blue Chicken Salad Wraps
- Orange, Apple & Cranberry Juice / Coffee & Tea
- *Plus Omelet Chef Fee of \$125.00 recommended per every 30 guests*

ADD AN OMELET STATION

- Standard Station. \$6.00 per person***
- Includes: Cheddar Cheese, Bacon, Sausage, Ham, Onions, Mushrooms, Tomatoes and Peppers
- Delmarva Station with Crab & Shrimp. \$8.00 per person***
- *Plus Omelet Chef Fee of \$125.00 recommended per every 30 guests*

ADD BEVERAGE SERVICE

- Bloody Mary & Mimosa Bar. \$7.00 per person***
- Includes 1-Hour Unlimited Bloody Marys and Mimosas Served by a Personal Bartender
- *Plus Bartender Fee of \$125.00 recommended per every 75 guests*

LUNCH

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WORKING LUNCHES

Available 11:00am - 3:00pm.

10 Guest Minimum. Available for 2-9 Guests at an additional fee of 150.00.

Split Selection Fee of 2.50 for Two Selections, 3.50 for Three Selections.

Lunches include Iced Tea, Coffee, and Tea Station and Brownies & Blondies in Meeting Room.

*All Sandwiches are served with Coleslaw^{GS}, Pasta Salad, or Potato Salad^{GS}.

CHEF'S SALAD^{GS} 16.00

Sliced Turkey, Ham & Roast Beef, Hard-Boiled Egg, Cucumbers, and Cherry Tomatoes over Mixed Greens with Balsamic Vinaigrette

TRIO SALAD 17.00

Tuna Salad, Chicken Salad, and Egg Salad over Mixed Greens with Shredded Carrots, Cucumbers, and Pita

SEAFOOD TRIO SALAD^{GS} 29.00

Shrimp Salad, Crab Salad, and Lobster Salad over Spinach and Arugula

GRILLED CHICKEN CAESAR 17.00

Traditional Caesar Salad with Aged Parmesan, Brioche Croutons, and Grilled Chicken Breast
SUBSTITUTE Grilled Shrimp 21.00

CALIFORNIA WRAP 17.00

Smoked Turkey, White Cheddar, Bacon, Guacamole, Pesto Mayonnaise, Lettuce, Tomato, and Onion in a Spinach Tortilla

CROISSANT CLUB 16.00

Chicken OR Tuna Salad with Lettuce, Tomato, Onion, Cheddar Cheese, and Bacon
SUBSTITUTE Shrimp Salad 19.00

ROAST BEEF HOAGIE 19.00

Piled Roast Beef on a Sub Roll with Horseradish Mayonnaise, Provolone, Lettuce, Tomato, and Onion

VEGETARIAN OPTIONS

CAPRESE SALAD^{GS} 16.00

Mozzarella, Sliced Tomatoes, Fresh Basil, and Arugula with Lemon-Herb Extra Virgin Olive Oil Drizzle

VEGETABLE WRAP 17.00

Grilled Market Vegetables, Lettuce, Tomato, and Onion in a Spinach Tortilla

SPINACH SALAD^{GS} 16.00

Baby Spinach, Red Onions, Carrots, White Cheddar, Mushrooms, and Blackberries with an Asian Vinaigrette
ADD Blackened or Grilled Chicken 18.00
ADD Grilled Shrimp 20.00

RED QUINOA & BROWN RICE SALAD^{GS/VEGAN} 19.00

Tossed with Herb-Fused Extra Virgin Olive Oil, Asparagus Spears, Spinach, Cherry Tomatoes, Garlic, and Dried Cranberries
ADD Grilled Shrimp 23.00

MAKE IT A BOXED LUNCH!

*With substitutions to include Chips, Apple, Baked Cookie and a Soft Drink for 1.00 per person.

LUNCH

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EXECUTIVE LUNCHES page 1 of 2

Available 11:00am - 3:00pm.

10 Guest Minimum. Available for 2-9 Guests at an additional fee of 150.00.

Split Selection Fee of 2.50 for Two Selections, 3.50 for Three Selections. Served with Iced Tea, Coffee, and Tea.

CHOICE OF ONE STARTER

- House Salad with Seasonal Vinaigrette
- Caesar Salad
- Spinach Salad + 1.00
- Caprese Salad + 2.00
- Maryland Crab Soup + 3.00 (max. of 250 people)
- Seasonal Soup + 2.00 (max. of 250 people)

CHOICE OF ONE DESSERT

Seasonal cakes and gluten sensitive desserts are available by request.

- Vanilla Butter Cream Cake
- Cherry Cheesecake
- Seasonal Sorbet^{GS}
- Pineapple Upside-Down Cake
- Lemon Raspberry Cake
- Chocolate Trilogy Cake
- NY Style Cheesecake with Raspberry Drizzle

- Key Lime Pie + 2.00
- Tiramisu Cake + 2.00
- *Passion Fruit Bar + 1.00
- *Snickers Chocolate Truffle + 2.00
- *Flourless Chocolate Torte^{GS} + 2.00
- *Requires 7-Day Order Time

VEGETARIAN & PASTA

VEGETABLE STACK^{GS} Zucchini, Squash, Eggplant, Onion, Peppers, Wilted Spinach, Portobello, and Housemade Rose Sauce **20.00**

TORTELLINI ALFREDO Three-Cheese Tortellini tossed with Creamy Alfredo, Broccoli, and Roma Tomatoes **19.00**

MEDITERRANEAN COUSCOUS Grilled Market Vegetables and Wild Mushroom Sauce **18.00**

THREE-CHEESE POLENTA SHORT STACK with Parmesan, Asparagus, and Roasted Tomatoes **19.00**

AZTEC BURGER^{GS} Red Rice, Brown Rice & Split Pea Patty topped with Sliced Avocado and Roasted Chili Tartar, served with Green Beans **23.00**

PESTO PENNE Sun-Dried Tomatoes, White Beans, Spinach, Olives, and Roasted Peppers **19.00**

NIÇOISE SALAD^{GS} Tricolored Potatoes, Green Beans, Olives, Tomatoes, Red Onion, and Citrus-Caper Vinaigrette **19.00**

BEEF

GRILLED SIRLOIN^{GS} 6 oz. Sirloin with Blackberry Balsamic Reduction, served with Garlic & Herb Roasted Potatoes and Seasonal Vegetable **24.00**

FILET MIGNON^{GS} 5 oz. Grilled Filet with choice of Shallot Demi **OR** Blue Cheese Maître D' Butter, served with Green Beans and Roasted Tricolored Fingerling Potatoes **28.00**

NEW YORK STRIP^{GS} 10 oz. Strip with Green Peppercorn Sauce, served with Asparagus and Mountain Red Blend Rice **30.00**

MEATLOAF & CRAB POTATOES Housemade Meatloaf with Mushroom Gravy and Corn & Crab Mashers **27.00**

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EXECUTIVE LUNCHES page 2 of 2

Available 11:00am - 3:00pm.

10 Guest Minimum. Available for 2-9 Guests at an additional fee of 150.00.

Split Selection Fee of 2.50 for Two Selections, 3.50 for Three Selections. Served with Iced Tea, Coffee, and Tea.

CHOICE OF ONE STARTER

House Salad with Seasonal Vinaigrette

Caesar Salad

Spinach Salad + 1.00

Caprese Salad + 2.00

Maryland Crab Soup + 3.00 (max. of 250 people)

Seasonal Soup + 2.00 (max. of 250 people)

CHOICE OF ONE DESSERT

Seasonal cakes and gluten sensitive desserts are available by request.

Vanilla Butter Cream Cake

Cherry Cheesecake

Seasonal Sorbet^{GS}

Pineapple Upside-Down Cake

Lemon Raspberry Cake

Chocolate Trilogy Cake

NY Style Cheesecake with Raspberry Drizzle

Key Lime Pie + 2.00

Tiramisu Cake + 2.00

*Passion Fruit Bar + 1.00

*Snickers Chocolate Truffle + 2.00

*Flourless Chocolate Torte^{GS} + 2.00

*Requires 7-Day Order Time

CHICKEN & PORK

SICILIAN CHICKEN Rustic Marinara with Peppers, Onions, and Mushrooms on Italian-Herb Marinated Chicken Breast, served with Tricolored Orzo *24.00*

CAPRESE CHICKEN Baked with Prosciutto, Tomato, Spinach, Mozzarella, and Basil, served with Tricolored Orzo *25.00*

CHICKEN MARSALA Seared Chicken Breast with Mushroom Marsala Jus, served with Green Beans and Mashed Potatoes *24.00*

CHICKEN SALTIMBOCCA Sage & Prosciutto-Wrapped Chicken Breast with Lemon-Herb Reduction, served with Asparagus and Tricolored Quinoa *25.00*

STUFFED PORK LOIN Roasted Loin stuffed with Sausage and Sage, topped with Supreme Sauce, served with Green Beans *23.00*

SEAFOOD

MARYLAND CRAB CAKE Lump Crab Cake with Roasted Chili Tartar Sauce, served with Garlic & Herb Roasted Potatoes and Julienne Vegetables *28.00 single, 36.00 double*
(*Gluten Sensitive option available + 2.00*)

BAKED SALMON^{GS} Lemon-Pepper Salmon with Citrus Beurre Blanc, served with Vegetable Medley and Red Jasmine Rice *24.00*

PARMESAN-CRUSTED FLOUNDER^{GS} served with Roasted Tomatoes and Mashed Potatoes *22.00*

CITRUS BUTTER GLAZED MAHI-MAHI^{GS} topped with Mango, Pineapple & Pepper Jam, served with Broccoli, Carrots & Red Pepper Medley and Bamboo Rice *25.00*

DUO PLATES

SALMON & GRILLED CHICKEN^{GS} Lemon-Peppered and finished with Beurre Blanc, served over Mountain Red Blend Rice *28.00*

SURF & TURF 6 oz. Sirloin and Petite Crab Cake, served with Asparagus and Garlic & Herb Roasted Potatoes *34.00*



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LUNCH BUFFETS

Available 11:00am - 3:00pm. Based on a 60-minute service time. Each additional 30 minutes is available for 3.00 per person.

Lunch Buffets served with Iced Tea, Coffee, and Tea.

15 Guest Minimum.

STARS & STRIPES SANDWICH BOARD 22.00

- Chicken Noodle Soup
- House Salad and Potato Salad
- Apple Walnut Chicken Salad
- Sliced Roast Beef, Ham and Turkey
- Cheddar, American and Swiss Cheeses
- Pickles, Olives, Sliced Tomatoes and Onions
- Assorted Deli Breads, Rolls and Condiments
- Potato Chips
- Brownies & Blondies

**100 Guest Maximum for speed of service*

SOUP & SALAD 20.00

- Maryland Crab Soup and Soup of the Day
- House Salad and Caesar Salad
- Chicken Salad, Tuna Salad, and Egg Salad
- Chilled Pasta Primavera
- Rolls & Butter
- Assorted Cookies

ADD Shrimp Salad +3.00 per person

ITALIAN COLD CUT 19.00

- Caesar Salad
- Pesto Penne Salad
- Italian Cold Cut Sub
- Potato Chips
- Mini Eclairs

25 Guest Minimum.

DELI EXPRESS 23.00

- Seasonal Soup
- Choice of Caesar Salad OR Seasonal Salad
- Choice of Pasta Salad OR Potato Salad
- Chef's Display of:
 - Chicken Salad Croissant
 - Tuna Salad Croissant
 - Ham & Cheddar on Ciabatta
 - Turkey & Swiss on Focaccia
 - Roast Beef on Kaiser Roll
 - Mixed Vegetable Wrap
- Potato Chips and Pickles
- Brownies & Blondies
- Assorted Dessert Bars

ITALIAN DELI BOARD 24.00

- Choice of Vegetable Minestrone OR Italian Wedding Soup
- Caesar Salad & Caprese Salad
- Pesto Pasta Salad
- Mortadella, Capicola, Ham, and Genoa Salami
- Provolone, Shredded Parmesan, Asiago
- Pickles, Onions, Tomatoes, Lettuce
- Focaccia, Ciabatta, Otto Rolls
- Grainy Mustard, Mayonnaise, Roasted Red Pepper
- Mayonnaise, Olive Oil
- Cannoli Cake

LUNCH

Available 11:00am - 3:00pm.

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REGIONAL BUFFETS

50 Guest Minimum, 250.00 fee for 26-49 people. Based on 1-Hour service time, each additional ½ hour is 5.00 per person.

Regional Buffets served with Iced Tea, Coffee, and Tea.

TUSCAN BUFFET 27.00

- Caesar Salad
- Italian Chopped Salad with Italian & Ranch Dressing
- Pesto Penne Salad
- Antipasto Salad
- Three-Cheese Ravioli with Pomodoro
- Choice of Chicken OR Salmon Piccata
- Tricolored Orzo with Scampi Butter
- Grilled Italian Sausage with Peppers & Onions
- Garlic Bread
- Grated Cheese, Crushed Red Pepper & Olive Oil
- Mini Cannolis and Tiramisu Cake

SOUTH OF THE BORDER 26.00

- Tortilla Salad with Chipotle Ranch
- Black Bean Salad
- Santa Fe Pasta Salad
- Jalapeño Poppers with Pepper Jam
- Mexican-Style Rice
- Fiesta Corn
- Beef Tacos, Chicken Fajitas, and Cheese Quesadillas
- Guacamole, Pico De Gallo, Sour Cream, Lettuce, Tomato, Jalapeños, Cheddar & Pepper Jack Cheeses, Salsa
- Tortilla Shells & Wraps
- Passion Fruit Mousse, Vanilla Butter Cream Cake, and Cinnamon-Chocolate Chunk Brownies

TEXAS HOLD 'EM 27.00

- Coleslaw
- Caesar Salad and House Salad
- BBQ Pork Ribs
- Choice of Fried Chicken OR Bourbon-BBQ Baked Chicken
- BBQ Shredded Beef
- Choice of Baked Potato OR Baked Sweet Potato
- Southern-Style Green Beans
- Baked Beans
- Potato Rolls and Cheddar Cornbread
- Peach Cobbler and Apple Cobbler with Vanilla Ice Cream

THE ORIGINAL BUFFET

25 Guest Minimum, 250.00 fee for 15-24 people, Based on 1-Hour service time, each additional ½ hour is 5.00 per person.

INCLUDES:

- Caesar Salad and Seasonal Salad with Housemade Dressings
- Garlic & Herb Roasted Potatoes OR Chef's Selection of Rice
- Seasonal Vegetable
- Seasonal Pasta Salad
- Dessert Display to include Seasonal Mousse and Cakes
- Rolls & Butter
- Coffee & Tea
- Iced Tea & Lemonade

Choice of Two or Three Lunch Entrées.

Two Entrées 25.00, Three Entrées 28.00

BEEF, PORK & TURKEY

- Roasted Beef Tips with Wild Mushrooms
- Grilled Flank Steak with Blueberry & Red Wine Reduction
- Grilled Beef Burgers
- Turkey Burgers
- Bacon-Wrapped Meatloaf
- Grilled Italian Sausage & Peppers
- Sweet & Sour Pork Loin

CHICKEN

- Chicken Marsala
- Lemon-Herb Grilled Chicken
- Fried Chicken
- Tandoori Chicken
- Apple & Almond Stuffed Chicken

SEAFOOD

- Baked Salmon with Saffron Butter
- Shrimp Scampi
- Seafood Gumbo

VEGETARIAN

- Pesto Penne
- Tortellini Alfredo
- Wild Mushroom Ravioli tossed with Extra Virgin Olive Oil and Balsamic Reduction Drizzle

BREAKS & ADD-ON'S

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BREAKS & ADD-ONS

Available 8:00am - 11:00pm. Pricing based on 30-minute service time and 60-minute display limit unless otherwise noted, additional fees apply for replenishing after 30 minutes.

10 Guest Minimum, 150.00 fee for under minimum and before/after hours.

CINEMA BREAK 9.00

Mini Reese's Cups & Starburst
Fisher's White Cheddar Popcorn
Chocolate-Covered Raisins
Assorted Sodas

CHIPS & DIP 8.00

Queso Dip & Onion Dip
Guacamole & Salsa
Potato Chips & Tortilla Chips
Fresh Veggies

CHOCOLATE FONDUE TABLE

9.00 Break / 4.00 add on to buffet

Bittersweet Melted Chocolate
Marshmallows
Fruit Skewers & Berries
Pretzel Rods
Pound Cake

TEX-MEX BREAK 12.00

Tortilla Chips
Cheddar Fondue and Salsa
Margarita 'shooters' (non-alcoholic)
BBQ Parfait (baked beans, pulled pork BBQ, Coleslaw)
Fresca

ON THE TRAIL 9.00

Housemade Granola
Trail Mix
Apples
Lemonade
Flavored Water Station

COOKIE JAR 9.00

Chocolate Chip Cookies
White Chocolate Macadamia Nut
Oatmeal Raisin
Snickerdoodles
2% Milk

SWEET & SALTY 9.00

Rice Krispy Treats
Candy Bar Minis
Trail Mix
Assorted Chips
Bottled Soda

PURE & SIMPLE 10.00

Orange, Apple & Cranberry Juice
Flavored Water Station
Whole Fruit & Fresh Berries
Housemade Granola and Vanilla Yogurt

FRUIT & CHEESE BREAK 11.00

Sliced Fresh Fruit
International Cheese Board with
Parmesan, Cheddar, Fontina, Gouda,
Gorgonzola, Pecorino
Baked Pita
Bottled Water

FLAVORED WATER STATION

2.00 (2 hours)

SPRING Lime & Mint

SUMMER Strawberry & Basil

FALL Cranberries & Orange

WINTER Orange & Blueberry

BEVERAGE BREAK 6.00 (4 hours)

Coffee
Herbal Teas
Bottled Water
Add Assorted Sodas + 2.00

FEATURED BREAKS

THE HANGOVER 13.00

Virgin Bloody Mary Shooters
Bacon, Egg & Cheese Sandwiches
Deep Fried Hash Browns
Assorted Powerade

CAMDEN YARDS 12.00

Coney Island Franks
Warm Pretzel Bites with Mustard,
Warm Chocolate, and Pepper Jam
Fisher's Old Bay® Caramel Popcorn
Cotton Candy
Assorted (canned) Soda
Add Canned Miller Lite + 2.00 per
person

SCHOOL LUNCH 11.00

Quartered Grilled Cheese
Tomato Soup
Fruit Cups
2% Milk & Chocolate Milk

LOADED TOTS 9.00

Pick 2

MARYLAND Crab Dip and
Cheddar

TEXAS Bacon, BBQ Drizzle,
Cheddar and Ranch for dipping

CALIFORNIA Julienne
Vegetables, Pomodoro, Mozzarella

LOUISIANA Cajun Spice,
Pepper Jack Cheese, Red Pepper
Mayonnaise

BREAKS & ADD-ON'S

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BUILD YOUR OWN BREAK

Available 8:00am - 11:00pm.

10 Guest Minimum required, 150.00 fee for under minimum and before/after hours.

FOOD

- SLICED FRESH FRUIT** 5.00 per person
- CHEESEBURGER SLIDERS** 50.00 per dozen
- M&M'S, SNICKERS, MILKY WAY, SKITTLES** 20.00 per dozen
- TRAIL MIX** 20.00 per pound
- DRIED FRUITS & HOUSEMADE GRANOLA** 30.00 per pound
- ASSORTED BAKED COOKIES** 20.00 per dozen
- BROWNIES & BLONDIES** 24.00 per dozen
- WARM PRETZEL BITES** with Mustard, Warm Chocolate, and Pepper Jam 40.00 per dozen
- POPCORN** - Fisher's White Cheddar or Old Bay® Caramel Popcorn 36.00 per dozen bags
- RICE KRISPY TREATS & FRUIT LOOP BARS** 24.00 per dozen
- POWER BARS** 50.00 per dozen
- GRANOLA BARS** 29.00 per dozen
- GAZPACHO SHOOTERS** 18.00 per dozen
- VEGETABLE & HUMMUS 'COCKTAIL'** 40.00 per dozen
- BBQ PARFAIT** Baked Beans, Pulled Pork BBQ, Coleslaw 48.00 per dozen

BEVERAGE

- COCONUT WATER** 4.00 each
- CORONA WITH LIME** 4.00 each
- ASSORTED POWERADE** 3.00 each
- ASSORTED SODAS** 2.00 each
- BOTTLED BOLTHOUSE FARM SMOOTHIES** 5.00 each
- DASANI BOTTLED WATER** 3.00 each
- RED BULL®** 4.00 each
- WARM APPLE CIDER** 45.00 per Gallon
- Captain Morgan® Spiked** for 65.00 per Gallon
- FRESH LEMONADE, ICED TEA, FRUIT PUNCH** 40.00 per Gallon
- JUICE** Orange, Cranberry, Apple or Grapefruit 40.00 per gallon
- COFFEE & TEA** 40.00 per gallon
- HOUSE WINES BY THE BOTTLE** Robert Mondavi Woodbridge Chardonnay, Pinot Grigio, Cabernet Sauvignon, or Pinot Noir 20.00 per bottle
- BEER GARDEN** 10.00 per person, per hour Managers' Selection of Seasonal and interesting Beers
- POPCORN & WINE** 18.00 per person, per hour (1 hour required, maximum of 50 people). Four Wine Varietals and flavored popcorn. Available as a Tasting & Discussion of Flavor Profiles OR Stationed. ***Requires 30-Day Advance Notice.**



HORS D'OEUVRES

All per person food pricing subject to 21% taxable Service Charge and 6% Maryland Sales Tax.

HORS D'OEUVRES RECEPTION

25 Guest Minimum. Hot Selections can be Butlered or Stationary.

- One Hour \$19 per person
- Two Hours \$25 per person
- Three Hours \$29 per person
- Four Hours \$32 per person

One-Hour Reception Prior to Lunch or Dinner \$14 per person

HOT SELECTIONS *Select Three:*

VEGETARIAN

- Spanakopita
- Vegetable Egg Rolls
- Salsa & Cheese Quesadillas
- Sweet Potato Puffs
- Spinach & Artichoke Tartlets
- Broccoli & Cheddar Quiche
- Raspberry & Almond Brie
- Hummus Pastry Star
- Thai Curry Samosa
- Ratatouille Tart
- Mascarpone, Bleu Cheese & Red Onion Tart

APPLEWOOD BACON-WRAPPED

- Short Rib
- Shrimp Casino
- Ranch Slider
- Scallops
- Chorizo-Stuffed Dates

SATAY

- Beef Teriyaki Satay
- Teriyaki & Sesame Chicken Satay
- Buffalo-Blue Chicken Satay
- Cilantro-Lime Salmon Satay
- Chili-Lime Chicken Satay

SEAFOOD

- Crab Toast
- Lobster Cobbler
- Fried Shrimp
- Salmon & Asparagus en Croute

BEEF, PORK & CHICKEN

- Italian OR Bourbon BBQ Meatballs
- Chicken Dijon Puffs
- Italian Sausage & Peppers
- Beef Teriyaki Pot Stickers
- Pork Pot Stickers
- Beef Wellington Puffs
- Coney Island Franks
- Reuben in Rye Puffs
- Chicken Tenders

COLD DISPLAYS

Select Two:

- Vegetable Crudités with Dip
- International & Domestic Cheese Display
- Brie with Seasonal Berries
- Seasonal Fruit Display
- Antipasto Display
- Hummus, Olive Tapenade & Pita Triangles
- Bruschetta with Balsamic Glaze

HOT DISPLAYS

Select One:

- Spinach & Artichoke Fondue
- Chesapeake Crab & Artichoke Fondue
- Brie en Croute with Raspberry Sauce
- Wild Mushroom & Sun-Dried Tomato Fondue

A LA CARTE ITEMS:

HOT DISPLAY SELECTIONS

(Quantities of 50 pieces)

Italian or Bourbon BBQ Meatballs	\$60
Hot Wings with Celery & Dip	\$75
Salsa & Cheese Quesadillas	\$75
Chicken Tenders with Bourbon BBQ Sauce	\$75
Coney Island Franks	\$75
Broccoli & Cheddar Quiche	\$75
Vegetable Egg Rolls with Dipping Sauce	\$85
Raspberry & Almond Brie	\$85
Spinach & Artichoke Tartlet	\$85
Lobster Cobbler	\$85
Spanakopita	\$85
Lobster Bisque Shooters	\$85
Fried Shrimp with Cocktail Sauce	\$130
Shrimp Casino	\$130
Crab Toast	\$150
Jumbo Shrimp Scampi	\$150
Clams Casino	\$150
Petite Lamb Chops	\$175
Mini Crab Cakes	Market
Mushroom Imperial	Market

COLD DISPLAY SELECTIONS

(Quantities of 50 pieces)

Crab Claw Cocktail	\$65
Tomato Gazpacho Shooters	\$65
Caprese Bites	\$65
Vegetarian Sushi	\$85
Bruschetta with Balsamic Glaze	\$85
Jumbo Shrimp Cocktail	\$160

DISPLAY SELECTIONS

(Minimum of 10 people)

Vegetable Crudités with Dip	\$4/pp
International & Domestic Cheese Display	\$4/pp
Seasonal Fruit Display	\$5/pp
Hummus, Olive Tapenade & Pita Triangles	\$4/pp
Chesapeake Crab & Artichoke Fondue	\$6/pp

HORS D'OEUVRES

All per person food pricing subject to 21% taxable Service Charge and 6% Maryland Sales Tax.

Based on 1-Hour Service Time. Available only as additions to 2-Hour or Longer Hors D'Oeuvres Receptions.

CHEF-ATTENDED STATIONS

CARVED TENDERLOIN OF BEEF 12.00

Served with Silver Dollar Rolls, Béarnaise, and Horseradish Sauces

CARVED BARON OF BEEF 8.00

Served with Silver Dollar Rolls and Assorted Condiments

CARVED ROASTED TURKEY 6.00

Served with Honey Mustard, Cranberry Sauce, and Silver Dollar Rolls

CARVED NEW YORK STRIP 10.00

Served with Caramelized Onions, Roasted Mushrooms, and Silver Dollar Rolls

CARVED PRIME RIB 11.00

Served with Horseradish Mayonnaise, Caesar Salad, and Silver Dollar Rolls

CARVED LAMB CHOPS 12.00

Garlic Rosemary-Roasted Lamb Chops

PASTA STATION 9.00

Chef's Pasta, Clam Sauce Marinara, Alfredo, and Pesto, Italian Sausage, Crab and Shrimp, Garlic Bread

CARVED MAPLE GLAZED HAM 6.00

Served with Silver Dollar Rolls and Assorted Condiments

CARVED POT ROAST 7.00

Served with Roasted Vegetables and Garlic Mashed Potatoes

*Carving Chef Fee of \$125.00 recommended per every 75 guests.

THEMED STATIONS

CHESAPEAKE 14.00

Crab Claw Cocktail, Hot Steamed Shrimp, Mushroom Imperial and Corn Fritters

ST. LAWRENCE SALMON 9.00

Filet of Herbed Salmon with Chardonnay Sauce, Julienne Vegetables, and Rice Pilaf

WEDGE SALAD BAR 6.00

Individual Wedges of Iceberg Lettuce, Crumbled Bacon, Cherry Tomatoes, Blue Cheese, Carrots, Red Onion, Ranch and Blue Cheese Dressings

MASHED POTATO BAR 8.00

Mashed Potatoes, Cheddar & Blue Cheeses, Sour Cream, Horseradish, Bacon, Broccoli, and Sautéed Vegetables

FAJITA BAR 9.00

Chicken Fajitas, Flour Tortillas, Mexican Rice, Refried Beans, Lettuce, Tomato, Onion, Sour Cream, Cheddar & Pepper Jack Cheeses, Tortilla Chips, and Salsa

LOADED TOTS 9.00

Pick 2

MARYLAND Crab Dip and Cheddar

TEXAS Bacon, BBQ Drizzle, Cheddar and Ranch for dipping

CALIFORNIA Julienne Vegetables, Pomodoro, Mozzarella

LOUISIANA Cajun Spice, Pepper Jack Cheese, Red Pepper Mayonnaise

DESSERT BUFFET 8.00

Seasonal Selection of Desserts, Chocolate Fondue Station, Pound Cake, Seasonal Fruit, Regular & Decaffeinated Coffees, and Selection of Herbal Teas

DINNER

All Food subject to 21% Taxable Service Charge and 6% Maryland Sales Tax.

GS *Gluten Sensitive*

PLATED DINNERS page 1 of 2

Available until 10:00pm, after 10:00pm additional fees may apply.

15 Guest Minimum. Split selection fee of 2.50 for Two Selections, 3.50 for Three Selections.

Served with Iced Tea, Coffee, and Tea.

CHOICE OF ONE STARTER

- Salad Maison with Seasonal Vinaigrette
- Caesar Salad
- Spinach & Watermelon Salad
- Caprese Salad
- Mini Niçoise Salad + 3.00
- Beef Carpaccio + 4.00 (arugula, egg, Mustard aioli, oil)
- Maryland Crab Soup + 3.00 (max. of 250 people)
- Seasonal Soup + 2.00 (max. of 250 people)

CHOICE OF ONE DESSERT

Seasonal cakes and gluten sensitive desserts are available upon request.

- Creamy Cheesecake with Sour Cherry Compote
- Seasonal Sorbet with Waffle Straw
- Jim Beam® Banana Supreme
- Bailey's® Irish Cream Mousse Cake
- Chocolate Ecstasy
- Strawberry Shortcake
- Chocolate Trilogy Cake

- Tiramisu Cake + 2.00
- Sea Salt Ice Cream with Caramel Drizzle and Dark Chocolate Crisp + 2.00
- *Flourless Chocolate Torte^{GS} + 2.00

Individual Desserts

- Key Lime Pie + 4.00
- Chocolate Espresso Mousse + 4.00
- Lava Cake + 4.00
- Candied Apple-Walnut Tart + 5.50

*Requires 7-Day Order Time

VEGETARIAN & PASTA

VEGETABLE STACK^{GS} Zucchini, Squash, Eggplant, Onion, Peppers, Wilted Spinach, Portobello and Housemade Rose Sauce **28.00**

TORTELLINI ALFREDO Three-Cheese Tortellini tossed with Creamy Alfredo, Broccoli, and Roma Tomatoes **25.00**

MEDITERRANEAN COUSCOUS Grilled Market Vegetables and Wild Mushroom Sauce **26.00**

THREE-CHEESE POLENTA SHORT STACK with Parmesan, Asparagus, and Roasted Tomatoes **25.00**

AZTEC BURGER^{GS} Red Rice, Brown Rice & Split Pea Patty topped with Sliced Avocado and Roasted Chili Tartar, served with Green Beans **24.00**

PESTO PENNE Sun-Dried Tomatoes, White Beans, Spinach, Olives, and Roasted Peppers **24.00**

NIÇOISE SALAD^{GS} Tricolored Potatoes, Green Beans, Olives, Tomatoes, Red Onion, and Citrus-Caper Vinaigrette **23.00**

CHICKEN & PORK

CHICKEN CHESAPEAKE Traditional Lump Crab Baked Chicken Breast with Imperial Sauce, served with Grilled Asparagus and Roasted Potatoes **34.00**

CHICKEN MARSALA Seared Chicken Breast with Mushroom Marsala Jus, served with Grilled Asparagus and Mashed Potatoes **30.00**

CHICKEN SALTIMBOCCA Sage & Prosciutto Wrapped Chicken Breast with Lemon-Herb Reduction, served with Green Beans and Tricolored Quinoa **31.00**

PORK PORTERHOUSE^{GS} Applewood Bacon, Mustard Jus, served with Roasted Potatoes and Green Beans **31.00**

DINNER

All Food subject to 21% Taxable Service Charge and 6% Maryland Sales Tax.

GS *Gluten Sensitive*

PLATED DINNERS page 2 of 2

Available until 10:00pm, after 10:00pm additional fees may apply.

15 Guest Minimum. Split selection fee of 2.50 for Two Selections, 3.50 for Three Selections.

Served with Iced Tea, Coffee, and Tea.

BEEF

GRILLED SIRLOIN^{GS} 8 oz. Sirloin with Blackberry Balsamic Reduction, served with Garlic & Herb Roasted Potatoes and Seasonal Vegetable *32.00*

FILET MIGNON^{GS} 8 oz. Grilled Filet of Beef with choice of Shallot Demi **OR** Blue Cheese Maître D' Butter, served with Tricolored Fingerling Potatoes and Crispy Leeks *39.00*

NY STRIP^{GS} 12 oz. Strip with Green Peppercorn Sauce, served with Asparagus and Mountain Red Blend Rice *38.00*

MEATLOAF & CRAB POTATOES Housemade Meatloaf with Mushroom Gravy, Corn & Crab Mashers, and Green Beans *31.00*

DUO PLATES

CLASSIC SURF & TURF 5 oz. Filet with Cabernet Demi, Maryland Crab Cake, served with Asparagus & Peppers and Roasted Potatoes *42.00*

FILET & STUFFED SHRIMP 5 oz. Filet with Maître D Butter, Crab Imperial Stuffed Shrimp, served with Julienne Vegetables and Tuxedo Orzo *40.00*

FILET & SALMON^{GS} 5 oz. Filet with Maître D Butter, Roasted Salmon with Light Saffron Cream, served with Quinoa and Asparagus *39.00*

SALMON & GRILLED CHICKEN^{GS} Lemon-Peppered and finished with Beurre Blanc, served over Mountain Red Blend Rice with Julienne Vegetables *38.00*

SEAFOOD

MARYLAND CRAB CAKE Lump Crab Cake with Roasted Chili Tartar Sauce, served with Grilled Asparagus and Garlic & Herb Roasted Potatoes
32.00 single 39.00 double
(Gluten Sensitive option available + 2.00)

BAKED SALMON^{GS} Lemon-Pepper Salmon with Citrus Beurre Blanc, served with Broccoli and Red Jasmine Rice *33.00*

PARMESAN-CRUSTED FLOUNDER^{GS} served with Roasted Tomatoes and Mashed Potatoes *29.00*

CITRUS BUTTER MAHI-MAHI^{GS} topped with Mango, Pineapple & Pepper Jam, served with Broccoli, Carrots & Red Pepper Medley and Bamboo Rice *30.00*

SALMON CHESAPEAKE Traditional Lump Crab topped Salmon with Imperial Sauce, served with Grilled Asparagus and Roasted Potatoes *36.00*

HERB-CRUSTED SEA BASS^{GS} with White Wine Reduction, served with Corn & Crab Mashers and Seasonal Vegetable *41.00*

CAJUN GRILLED SHRIMP^{GS} with NoLa Spice and Mango Chutney, served with Red Rice and Roasted Peppers & Squash *34.00*

DINNER

All per person food pricing subject to 21% taxable Service Charge and 6% Maryland Sales Tax.

REGIONAL DINNER BUFFETS

Available until 10:00pm, after 10:00pm additional fees may apply.

50 Guest Minimum. Available for 26-49 Guests at an additional fee of 250.00. Based on a 60-minute service time. Each additional 30 minutes is available for 5.00 per person.

Regional Buffets served with Iced Tea, Coffee, and Tea.

CHESAPEAKE FEAST 45.00

- Tomato & Cucumber Salad
- Coleslaw
- Spinach & Watermelon Salad
- Roasted Potatoes
- Petite Crab Cakes *** Pricing based on one per person*
- Fried Clams
- Maryland Fried Chicken
- Hush Puppies & Tater Tots
- Creamed Corn
- Chocolate Covered Popcorn
- Jim Beam® Banana Supreme and Apple Pie

SOUTH OF THE BORDER 38.00

- Tortilla Salad with Chipotle Ranch
- Gazpacho
- Black Bean Salad
- Santa Fe Pasta Salad
- Jalapeño Poppers with Pepper Jam
- Mexican-Style Rice
- Fiesta Corn
- Flank Steak Tacos, Chicken Fajitas, Pork Carnitas
- Guacamole, Pico De Gallo, Sour Cream, Lettuce, Tomato, Jalapeños, Salsa
- Cheddar & Pepper Jack Cheeses
- Tortilla Shells & Wraps
- Passion Fruit Mousse, Vanilla Butter Cream Cake, and Cinnamon-Chocolate Chunk Brownies
- Churros with Dippers

TUSCAN BUFFET 38.00

- Caesar Salad and Italian Chopped Salad with Italian & Ranch Dressing
- Pesto Penne Salad
- Antipasto Display
- Three Cheese Ravioli with Meatballs & Pomodoro
- Chicken Saltimbocca
- Spicy Garlic Cream Shrimp
- Tricolored Orzo with Scampi Butter
- Garlic Bread
- Grated Cheese, Crushed Red Pepper & Olive Oil
- Mini Cannolis and Tiramisu Cake
- Seasonal Gelato

TEXAS HOLD 'EM 37.00

- Macaroni Salad, Potato Salad, House Salad
- Tomato & Onion Salad
- Cabbage & Sweet Pepper Slaw
- BBQ Pork Ribs
- Choice of Fried Chicken OR Bourbon BBQ Baked Chicken
- BBQ Beef Brisket
- Choice of Baked Potato OR Baked Sweet Potato
- Southern Style Green Beans
- Baked Beans
- Potato Rolls and Cheddar Cornbread
- Peach Cobbler and Apple Cobbler with Vanilla Ice Cream



DINNER

All per person food pricing subject to 21% taxable Service Charge and 6% Maryland Sales Tax.

DINNER BUFFET

Available 5:00pm - 10:00pm.

50 Guest Minimum. Available for 26-49 Guests at an additional fee of 250.00.

Based on a 60-minute service time. Each additional 30 minutes is available for 5.00 per person.

THE ORIGINAL DINNER BUFFET

- Caesar Salad and Seasonal Salad with Housemade Dressings
- Roasted Red Potatoes
- Chef's Selection of Rice
- Market Vegetable Medley
- Dessert Display to include Housemade Mousse and Cobbler, Cakes, and Bread Pudding
- Rolls & Butter
- Coffee & Tea
- Iced Tea & Lemonade

Choice of Two or Three Dinner Entrées
Two Entrées 35.00, Three Entrées 39.00

BEEF

- Roasted Beef Tips with Wild Mushrooms
- Grilled Flank Steak with Blueberry & Red Wine Reduction
- Bacon-Wrapped Meatloaf

CHICKEN & PORK

- Chicken Marsala
- Lemon-Herb Grilled Chicken
- Fried Chicken
- Tandoori Chicken
- Apple & Almond Stuffed Chicken
- Wild Mushroom Ravioli with Balsamic-Glazed Chicken
- Apple-Jack Pork Loin
- Pork Steamship*

SEAFOOD

- Baked Salmon with Saffron Butter
- Shrimp Scampi
- Seafood Gumbo

VEGETARIAN

- Pesto Penne
- Tortellini Alfredo
- Vegetable Lasagna
- Black Bean Stuffed Peppers
- Ratatouille

FEATURED ENTRÉE OPTIONS

- Tuscan Roasted Tenderloin + 5.00
- Crab Cake + 4.00 (based on one per person)
- Carved Rack of Lamb + 5.00*

**Plus Carving Chef Fee of \$125.00 recommended per every 75 guests.*



BEVERAGES

All Food and Beverage subject to 21% Taxable Service Charge and 6% Maryland Sales Tax. Alcoholic Beverage Items are Subject to 21% Taxable Service Charge and 9% Maryland Alcohol Tax. *125.00 Bartender fee for up to 4 hours. One Bartender per 75 guests recommended..

BEER, WINE & SODA BAR 1 HOUR 11.00 2 HOURS 16.00 3 HOURS 19.00 4 HOURS 22.00

BEERS ON TAP: Flying Dog Doggie Style Pale Ale & Miller Lite

HOUSE WINES: Robert Mondavi Woodbridge Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

BEER, WINE & SODA BAR⁺⁺ 1 HOUR 14.00 2 HOURS 19.00 3 HOURS 22.00 4 HOURS 25.00

BEERS ON TAP: Flying Dog Doggie Style Pale Ale & Miller Lite

BOTTLED BEER: Choice of One Domestic, One Premium, and One Local

HOUSE WINES: Robert Mondavi Woodbridge Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

SELECT WINES: 14 Hands Winery Hot to Trot White Blend and Red Blend, Seasonal Sangria

CONSUMPTION BAR

(Per Drink)

A fully stocked bar where the Group or Individuals will be charged per drink ordered. A minimum of 50 people AND \$400.00 is required.

Domestic Beers	\$4.00 per drink
Premium Beers	\$5.00 per drink
Local Beers	\$6.00 per drink
House Wines	\$6.00 per glass
Select Wines	\$8.00 per glass
Premium Cocktails	\$6.00 per drink
Premium Cordials	\$7.00 per drink
Super Premium Cocktails	\$8.00 per drink
Super Premium Cordials	\$8.00 per drink
Soft Drinks	\$2.00 per drink

SODA & JUICE BAR 4 HOURS 9.00 PER PERSON

Unlimited Soft Drinks and Juices including Cranberry, Orange, Grapefruit, Apple, Tomato and V8

THEMED FEATURES

To be used in addition to a Per-Person Bar Package

CRUSH 6.00 per person, per hour

Orange & Grapefruit Crushes with Clementine, Jalapeño-Grapefruit & Strawberry-Banana Vodkas

LEMONADE & TEA 5.00 per person, per hour

Classic John Daly, Ice Pick, Raspberry Lemonade, Blackberry Lemonade, Lynchburg Lemonade

MARTINI BAR 8.00 per person, per hour

Seasonal Cosmos, Lemon Drop, Traditional Vodka and Gin Martinis, Dirty, Apple and Chocolate

BLOODY MARY BAR 7.00 per person, per hour

Traditional, Vegetable, Chesapeake and Spicy

SPECIALTY BARS

Can be used as a stand-alone Bar Package

BEER GARDEN 10.00 per person, per hour

Managers' Selection of Seasonal and interesting Beers

POPCORN & WINE 18.00 per person, per hour

(1 hour required, maximum of 50 people). Four Wine Varietals and flavored popcorn. Available as a Tasting & Discussion of Flavor Profiles OR Stationed.

*Requires 30-Day Advance Notice.

BEVERAGES

All Food and Beverage subject to 21% Taxable Service Charge and 6% Maryland Sales Tax. Alcoholic Beverage Items are Subject to 21% Taxable Service Charge and 9% Maryland Alcohol Tax. *125.00 Bartender fee for up to 4 hours. One Bartender per 75 guests recommended..

HOUSE BAR **1 HOUR 15.00** **2 HOURS 20.00** **3 HOURS 24.00** **4 HOURS 27.00**

BEERS ON TAP: Flying Dog Doggie Style Pale Ale & Miller Lite

HOUSE WINES: Robert Mondavi Woodbridge Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

LIQUOR: Svedka Vodka, Bacardi Rum, Beefeater Gin, Jim Beam Bourbon, Cutty Sark Scotch, Altos Tequila

HOUSE BAR⁺ **1 HOUR 17.00** **2 HOURS 23.00** **3 HOURS 27.00** **4 HOURS 30.00**

BEERS ON TAP: Flying Dog Doggie Style Pale Ale & Miller Lite

BOTTLED BEER: Choice of One Domestic and One Premium

HOUSE WINES: Robert Mondavi Woodbridge Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

LIQUOR:	VODKA Svedka Absolut	RUM Bacardi Captain Morgan's	GIN Beefeater Gin Tanqueray	BOURBON Jim Beam Makers Mark
	TEQUILA Altos	WHISKEY Jack Daniels Jameson Irish	SCOTCH Cutty Sark Dewar's	

CORDIALS: Amaretto, Sour Apple, Triple Sec, Baileys Irish Cream, Kahlua & Peach Schnapps

HOUSE BAR⁺⁺ **1 HOUR 20.00** **2 HOURS 26.00** **3 HOURS 30.00** **4 HOURS 33.00**

BEERS ON TAP: Flying Dog Doggie Style Pale Ale & Miller Lite

BOTTLED BEER: Choice of One Domestic, One Premium, and One Local

HOUSE WINES: Robert Mondavi Woodbridge Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

SELECT WINES: 14 Hands Winery Hot to Trot White Blend and Red Blend, Seasonal Sangria

LIQUOR:	VODKA Tito's Grey Goose Stoli O Deep Eddy Lemon	RUM Bacardi Captain Morgan's Malibu	GIN Tanqueray Bombay Sapphire	BOURBON Makers Mark Woodford Reserve
	TEQUILA Altos Patron	WHISKEY Bulleit Rye Jameson Irish	SCOTCH Johnnie Walker Red Chivas	COGNAC Hennessy

CORDIALS: Amaretto Di Saronno, Sour Apple, Triple Sec, Bailey's Irish Cream, Kahlua, Peach Schnapps, Chambord, Grand Marnier, Fireball

DOMESTIC

Miller Lite	Michelob Ultra
Coors Light	Yuengling
Budweiser	Bud Light

PREMIUM

Amstel	Samuel Adams
Heineken	Sierra Nevada
Blue Moon	New Belgium

LOCAL

Flying Dog	Victory
Heavy Seas	Dogfish Head
Jailbreak	Tröegs