

HOT RECEPTION SELECTIONS



Please Note:

- All breakfast meal periods are based upon 1-hour of service.
- All lunch and reception meal periods are based upon 1.5-hours of service.
- All dinner meal periods are based upon 2-hours of service.
- Additional charges are applied for buffets, breaks, and receptions over the designated time periods.
- \$150 fee applied to parties with fewer than 25 people

Minimum 25 people for maximum 90 minute duration

**May not be served as stand-alone and must be part of a Hospitality Package or Reception.*

***A charge of \$75.00 per waiter required for in-room preparation.*

Warm Wheel of Baked Brie

- Baked with Pecans, Brown Sugar and Jack Daniels Whiskey served with French Bread and Water Crackers

\$75 per 2.2 pound wheel · Serves 25

Nacho Bar

- Blue Mesa and Crispy Tortilla Chips served with Bowls of Salsa, Guacamole, Sour Cream, Diced Tomatoes, Scallions, Jalapeños, Refried Beans and Jalapeño Cheese Sauce

\$6 per person

Pasta Bar

- Penne, Fettuccine or Tortellini with Choice of Two Sauces: Rose, Alfredo, Marinara, Pesto, Cajun Italian Sausage with Tomato or Creamy Basil

\$12 per person

Chesapeake Bay Dip Display

- Warm Crab
- Warm Spinach and Artichoke
- Warm Sun-Dried Tomato
- Brie served with Sliced Breads and Crispy Pita

\$7 per person