



Banquet Menu

BREAKFAST

Includes freshly brewed iced tea, coffee, and an assortment of hot teas.

COASTAL BUFFET

\$12.95 per person

Assorted Fruit Juices

Fresh Cut Seasonal Fruits and Berries

Oatmeal with Toppings

Yogurt with Granola

Freshly Baked Muffins, Danish and Breakfast Breads with Butter and Preserves

Scrambled Eggs

French Toast or Pancakes

Thick Cut Applewood Bacon or Smoked Sausage Breakfast

Potatoes with Roasted Red Peppers

FENWICK BUFFET BRUNCH

\$17.95 per person

Chilled Orange and Cranberry Juices

Fresh Cut Seasonal Fruits and Berries

Yogurt Parfait

Freshly Baked Muffins, Danish and Breakfast Breads with Butter and Preserves

Fluffy Scrambled Eggs

Western Vegetarian Omelet

Quiche

Sliced Ham

Roast Beef

French Toast or Pancakes

Thick Cut Applewood Bacon or Smoked Sausage

Breakfast Potatoes

Prices are per person and subject to a 22% service charge, Maryland food sales tax of 6.5% and liquor tax of 9%.
Minimum of 35 people for all buffet packages. A \$150 surcharge will be applied to groups of less than 35.

À LA CARTE BREAK

Beverages

Freshly Brewed Regular and Decaf Coffee	\$32.95 per gallon
Freshly Brewed Sweetened and Unsweetened Iced Teas	\$30.95 per gallon
Hot Water with a Selection of Bigelow Herbal Hot Teas	\$25.95 per gallon
Fresh Juices (Orange, Apple, Grapefruit or Cranberry)	\$30.00 per gallon
Cucumber, Basil and Lime Water	\$15.00 per gallon
Freshly Squeezed Lemonade	\$15.00 per gallon
Strawberry and Mint Infused Lemonade	\$19.00 per gallon
Assorted Coca-Cola Soft Drinks	\$2.00 each
Dasani Bottled Water	\$2.00 each
Red Bull Energy Drink	\$4.00 each
Milk Pint (Whole or 2%)	\$2.00 each

Morning Snacks

Assorted 5 oz. Dannon Flavored Yogurts	\$2.50 each
Whole Fresh Fruit	\$2.00 each
English Muffin Breakfast Sandwich with egg, cheese	\$5.00 each
Fresh Sliced Fruit and Berries	\$5.25 per person
Cinnamon Twist with Strawberry Topping	\$25.00 per dozen
Breakfast Breads, Muffins or Bagels	\$20.00 per dozen
Assorted Doughnuts	\$20.00 per dozen
Homemade Fruit and Yogurt Parfaits with Granola	\$48.00 per dozen
Assorted Kind Granola Bars	\$3.50 each

Afternoon Snacks

Freshly Baked Cookies	\$12.00 per dozen
Chocolate Fudge Brownies	\$12.00 per dozen
Assorted Hershey Candy Bars	\$2.00 each
Jumbo Soft Pretzels Served Hot with Mustard and Cheese	\$3.25 each
Individual Trail Mix or Mini Pretzels	\$2.00 each
Homemade Chips with Blue Cheese Dip	\$2.95 per person
Crudit� Cups with Garlic Roasted Red Pepper Hummus and Ranch	\$35 per dozen
Tortilla Chips Served with Guacamole, Salsa and Sour Cream	\$4.00 per person

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COLD LUNCHEONS

All Selections are Served with Freshly Brewed Sweetened and Unsweetened Iced Teas, Freshly Brewed Coffee, Assorted Hot Teas – Dessert can be added at additional cost per client request.

Turkey Club Wrap

\$12

Roasted Turkey Breast, Swiss, Cheddar or Provolone Cheese and Thick Cut Applewood Bacon Topped with Shredded Lettuce and Tomatoes Wrapped in a Flour Tortilla Served with Honey Mustard, a Pickle Spear and Kettle Chips

Italian Stacker

\$13

Pepperoni, Cappicola Ham, Turkey and Provolone Cheese Stacked and Topped with Shredded Lettuce, Tomato and Red Onion on an Italian Roll Served with Italian Dressing, a Pickle Spear and Kettle Chips

OC360 Salad

\$13

Mixed Green, Red Onion, Chopped Tomato, Chopped Cucumber and Carrots with choice of dressing. Served with warm rolls and whipped butter. Add bacon for \$1.00, add hard-boiled egg for \$1.00

Chicken Caesar Salad

\$10

Flour Tortilla with Grilled Chicken over Crispy Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Pickle Spear and Kettle Chips

Box Lunch

\$15

All Box Lunches are Served with Kettle Chips, Pasta Salad, a Pickle Spear, a Freshly Made Cookie and Coca-Cola Products and Bottled Water

** Select Two Sandwich Options*

Shaved Roasted Turkey Topped with Cheddar Cheese

Sliced Honey Ham Topped with Swiss Cheese

Thinly Shaved Roasted Beef Topped with Smoked Provolone Cheese

Chicken Caesar Wrap

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360 HORS D'OEUVRES DISPLAY PACKAGE \$42

**Based on a two hour time frame*

Includes freshly brewed iced tea, coffee, and an assortment of hot teas.

Beverages

Oc360 Punch

Raspberry Iced Tea

Gourmet Cheese Display

Domestic and imported cheeses laid out with a variety of fruits and nuts, accompanied by assorted crackers and sliced breads.

OR

Fire Roasted Vegetable Display

Asparagus, peppers, Portobello mushrooms, zucchini and summer squash, drizzled with aged balsamic vinegar and olive oil, served with grilled pita bread and house-made hummus.

Hors D'oeuvres

** Select Four*

Bacon Wrapped Scallops

Swedish Meatballs

Vegetable Spring Rolls served with a Sweet and Sour Sauce

Chicken Spring Rolls

Mini Beef Wellington

Smoked Chicken Quesadilla

Spanakopita

Bacon Wrapped Jumbo Shrimp

Coconut Shrimp served with a Thai Chili Sauce

Tomato and Farmstead Mozzarella Cheese Crostini topped with a Balsamic Glaze

Crab Bites served with Spicy Remoulade

Crab Dip served with Toasted Baquettes

Creamy Spinach and Artichoke Dip served with Grilled Pita Crisp

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BUFFET SELECTIONS

Lunch \$25/ Dinner \$32

Includes Freshly Brewed Iced Tea, Coffee and an Assortment of Hot Bigelow Teas

TASTE OF THE SOUTH

Garden Salad-Mixed Seasonal Greens Topped with Tomatoes

Chicken Corn Chowder

Redskin Potato Salad OR Coleslaw

Corn Bread

Southern Fried OR Baked Chicken

Carolina BBQ Pulled Pork

Southern Style Green Beans

Homemade Macaroni and Cheese

Strawberry Shortcake

LITTLE ITALY

Caesar Salad, Romaine Lettuce, Caesar Dressing, Parmesan Dressing and Croutons

Minestrone Soup

Cheesy Garlic Bread

Chicken Parmesan OR Meat Lasagna

Cheese Tortellini Mixed with Sautéed Fresh Vegetables and a Sundried Tomato Alfredo Sauce

Farmer's Market Vegetable Medley

Roasted Vegetables

Chocolate Mouse Cannoli's

Nor'Easter

House Salad - Mixed Greens with chopped tomatoes, onions, cucumber and carrots (Ranch/Italian Dressing)

Dinner Rolls

New England Clam Chowder

Baked Salmon

Pot Roast

Mashed Potatoes

Succotash

Apple Cobbler

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PLATED ENTRÉES – MAXIMUM 50 PEOPLE

Includes freshly brewed iced tea, coffee, and an assortment of Bigelow hot teas.

Salad

** Select One*

House Salad– Mixed greens with chopped tomatoes, onions cucumbers and carrots

Spinach Salad– Fresh spinach topped with Applewood bacon, bleu cheese crumbles and chopped red onion

Nina Salad– Arugula with dried cranberries, chopped red onion and feta cheese

Caesar Salad– Fresh romaine lettuce, croutons and parmesan cheese, Caesar dressing

Dressing Choices: Ranch, Bleu Cheese, Lemon Basil Vinaigrette, Balsamic Vinaigrette, Italian and Caesar

Entrée Selections

** Select One or Create a Duet Plate For an Additional \$3 to the Higher Priced Entrée*

Chicken Marsala– Lightly breaded and topped with wild mushrooms and a marsala wine \$28

Chicken Florentine– Spinach and feta stuffed chicken with chardonnay pesto sauce \$32

Roasted Vegetable Penne Pasta– Served with seasonal vegetables and garlic olive oil \$25

Lump Crab Cakes– Pan seared and served with spicy remoulade \$45

Grilled Atlantic Salmon– Served with herb dill sauce \$32

Prime Rib of Beef–served with au jus \$35

New York Strip – with grilled mushrooms and onions \$38

Seafood Scampi– Served with shrimp and scallops over linguine with lemon butter wine \$45

Accompaniments

** Select Two – served on each plat*

Garlic Whipped Potatoes

Wild Mushroom Risotto with Truffle Oil

Wild Rice Pilaf

Roasted Baby Red Potatoes

Haricot Verts topped with Brown Butter

Grilled Asparagus with Blistered Tomatoes

Farmer's Market Vegetable Medley

Broccoli served with Garlic and Olive Oil

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À LA CARTE HORS D'OEUVRES

* Price Based Per 100 Pieces

Hot Hors d'oeuvres

Assorted Mini Quiche	\$215
Crab Bites served with Spicy Remoulade	\$275
Spanakopita	\$225
Smoked Chicken Quesadilla	\$250
Vegetable Spring Rolls served with Sweet and Sour Sauce	\$205
Chicken Spring Rolls	\$205
Bacon Wrapped Scallops	\$395
Breaded Chicken Tenderloins	\$185
Mini Beef Wellington	\$350
Crab Dip served with Toasted Baquettes	\$325
Spinach and Artichoke Dip served with Grilled Pita Crisps	\$225

WINGS – MARKET PRICE

Cold Hors d'oeuvres

Granny Smith Apple Chicken Salad served on a Crostini	\$195
Prime Rib Crostini	\$265
Iced Jumbo Shrimp served with House-made Cocktail Sauce	\$395
Anitpasto Cocktail Skewers	\$295
Seared Salmon and Avocado served on Wonton Chips	\$265
Tomato and Farmstead Mozzarella Cheese Crostini topped with a Balsamic Glaze	\$195
Assorted Tea Sandwiches	\$205
OC360 Tossed Salad with Ranch or Italian Dressing-based on 50 people	\$45

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CARVING STATIONS

** A Chef Attendant Fee of \$60 Will Apply for a Two Hour Time Period Price
Based per 25 people*

Smoked Virginia Ham– served with honey mustard	\$180
Roasted Turkey Breast– served with cranberry relish	\$200
Roasted Beef Tenderloin– served with au jus and horseradish	\$255
Smithfield Pork Loin– served with mango chutney	\$185

STATIONS

Slider and Wing Bar \$20 per person

Mini hamburger, Buffalo or BBQ wings and fried chicken tenders served with roll, cheese, lettuce tomato, onion, pickle, coleslaw, ketchup, mustard, mayonnaise, ranch and bleu cheese dressing

Pasta Bar \$15 per person

Penne and linguine noodles served with marinara sauce, alfredo sauce, parmesan cheese, butter, meatballs, roasted red peppers, sun dried tomatoes and mushrooms and house salad

Asian Bar \$20 per person

Sweet and Sour Chicken, Beef and Broccoli, rice, spring roll and fortune cookie

Desserts Available at additional cost – contact catering coordinator

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BAR PACKAGES

HOST BAR

House Brands, Wines, Domestic and Imported Beer and Soda

\$13 per person for 1st Hour/ \$7 each additional hour

Call Brands, Domestic and Imported Beer

\$15 per person for 1st Hour/ \$9 each additional hour

Premium Brands, Domestic and Imported Beer

\$17 per person for 1st Hour/ \$10 each additional hour

Domestic and Imported Beer Wine and Soda

\$9 per person for 1st Hour/ \$7 each additional hour

CASH BAR*

House Brands

Call Brands

5.00

Premium Brands

6.00

Domestic Beer

8.00

Imported Beer House

4.00

Wine

5.00 5.00

Premium Wine

Market Price

Soda

2.00

HOST BAR

House Brands

Call Brands

4.55

Premium Brands

5.55

Domestic Beer

7.55

Imported Beer House

3.55

Wine

4.55 4.55

Premium Wine

Market Price

Soda

2.00

* Cash Bar– Three Hour Minimum

* Bartender Fee of \$50 Inclusive Per Hour

* No Shots or Shooters at Satellite bar (in room bar)