

Breakfast Buffets include Morning Juice Bar, Freshly Brewed Gourmet Coffees, Regular and Decaffeinated and Herbal Teas.  
Pricing subject to 23% service charge and 6% tax.



## Breakfast Buffets

### The Continental \$21 per person

Assorted Gourmet Bakery Fresh Danish, Muffins and Croissants served with Sweet Butter and Fruit Preserves  
Fresh Seasonal Sliced Fruit

### Continental Enhancements

Steel cut Oatmeal with shredded toasted coconut, thin sliced toasted almonds, walnuts, candied pecans, cinnamon, pure maple syrup, dehydrated blueberries, dehydrated cranberries, fresh seasonal berries, and cinnamon

**\$2.00 per person**

“Grab-n-Go” Bar: Hand-held breakfast sandwiches including a range of free range scrambled eggs, crispy thick-cut bacon, sausage, salsa, cheddar cheese and jack cheese

**\$3.00 per person**

Build a Parfait with a selection of Greek yogurt and plain yogurt and an assortment of granola, shredded coconut, dried blueberries, dried cranberries, honey, maple syrup and cinnamon

**\$3.00 per person**

### Quick Start Buffet \$28 per person

Assorted Gourmet Bakery Fresh Danish, Muffins and Croissants served with Sweet Butter and Fruit Preserves

Fresh Seasonal Sliced Fruit

Fluffy Scrambled Eggs

Crisp Bacon and Sausage

Home Style Breakfast Potatoes

### Fuel-Up Buffet \$33 per person

Assorted Gourmet Bakery Fresh Danish, Muffins and Croissants served with Sweet Butter and Fruit Preserves

Fresh Sliced Seasonal Fruit

Steel Cut Oatmeal Accompanied by

Brown Sugar, Raisins, Dried Fruit and Nuts

Fluffy Scrambled Eggs

Crisp Bacon and Sausage

Home Style Breakfast Potatoes

Cinnamon Swirl French Toast with Pecan Maple Butter

OR

Homemade Waffles with Warm Maple Syrup

Assorted Cereals

### Make a Brunch Buffet \$43 per person

Assorted Gourmet Bakery Fresh Danish, Artisan Rolls, and Croissants served with Sweet Butter and Fruit Preserves

Fluffy Scrambled Eggs

Crisp Bacon and Sausage

Fresh Seasonal Sliced Fruit

Chef's Selection of Desserts

Select One Breakfast Entrée:

Cinnamon Swirl French Toast with Pecan Maple Butter

Homemade Waffles with Warm Maple Syrup

Select One Lunch Entrée:

Chicken Piccata

Chicken Parmesan

Herb Crusted Tilapia

Lasagna Bolognese

Select Two Accompaniments:

Tossed Salad

Caesar Salad

Fresh Tomato Mozzarella Salad

Home Style Sausage Gravy with Buttermilk Biscuits

Vegetable Hash

Home Style Breakfast Potatoes

Oven Roasted Potatoes

Wild Rice Pilaf

Seasonal Vegetable Medley

Upgrade one of our Breakfast Buffets with One or More Enrichments, Stations or Displays!  
Attendant Fees may apply to some options.  
Pricing subject to 23% service charge and 6% tax.



### Breakfast Enrichments

All prices are per person - Minimum of 25 guests

#### Assorted Breakfast Quiche 4

Flaky Pastry Shell filled with savory custard made of eggs & cream with various ingredients including onions, mushrooms, ham & bacon

#### Breakfast Burritos 4

Fluffy Scrambled Eggs with Onions, Peppers, Tomatoes and Shredded Cheese Wrapped in a Warm Flour Tortilla

#### Cheese Grits 4

Southern Classic served with Parmesan & Shredded Cheddar Cheese

#### Garden Vegetable Hash 4

Seasonal vegetables, roasted potatoes, smoked paprika

#### Cinnamon Swirl French Toast 4

Thick cut Challah bread, Pecan Maple butter, Candied Pecans

#### Sausage Gravy and Buttermilk Biscuits 4

Flaky Buttermilk Biscuits with a Homemade sausage gravy

#### Turkey Bacon or Turkey Sausage 3

#### Greek Yogurt Parfaits 4

Seasonal Fruits, Greek Vanilla Yogurt and House made Granola

### Breakfast Stations

All prices are per person - Minimum of 40 guests

#### Build your own Greek Yogurt Parfait Bar 3

Build your own parfait with house granola, pecans, chia seeds, Greek Vanilla Yogurt, Plain Yogurt, Seasonal Berries, Whipped Cream, and Shaved Coconut

#### Buttermilk Fried Chicken & Belgium Waffle Station 9

Crispy Fresh Fried Buttermilk Chicken and Waffles with Fresh Whipped Cream. Assorted Fruit Toppings, Walnuts, Honey, Warm Maple Syrup, and Creamy Butter

#### Farm Fresh Omelet Station 8

Farm Fresh Eggs prepared to order with your choice of Sliced Mushrooms, Diced Onions, Diced Green Peppers, Ham, Bacon, Sausage, Tomatoes and Freshly Grated Cheese

#### Smoked Salmon Display 8

Smoked Atlantic Salmon served with Diced Red Onions, Capers, Hard Boiled Egg, Cream Cheese and Fresh Bagels

#### Baked Buttermilk Biscuit Station 5

Buttermilk biscuits served with Honey Butter, Maple Syrup, Peanut butter, Nutella, Honey, and assorted jams

### Drink Stations

All prices are per person - Minimum of 40 guests

#### Mimosa and Bloody Mary Station 15

Champagne and Vodka with Fresh Orange and Tomato Juice

#### Energize-Me 10

Assortment of Fresh Smoothies made with a range of ingredients from chia seeds, Ginseng, seasonal ingredients, kale, spinach and enhance it with flavored protein powders

Breakfast Selections include assorted basket of freshly baked Croissants and Seasonal Muffins served with sweet butter, jams and jellies. Enjoy our Orange Juice, Freshly Brewed Gourmet Coffees, Regular and Decaffeinated and Herbal Teas. Pricing subject to 23% service charge and 6% tax.



## Plated Traditional Breakfast

### **The Classic \$25 per person**

Fluffy Scrambled Eggs  
Your Choice of Crisp Bacon, Ham or Sausage  
Home Style Breakfast Potatoes

### **Berry Infused Pancakes or Waffles**

**\$25 per person**

Pancakes or Waffles infused with In-Season Berry Compote  
Made in House

### **Lox and Bagel \$25 per person**

Smoked Salmon with a slice of Roma Tomato, Romaine  
Lettuce, slice of Red Onion and Capers on a Plain Bagel with  
Cream Cheese and Fresh Seasonal Fruit

### **The Healthy Scramble \$25 per person**

Egg Beaters scrambled with Green Peppers, Onions,  
Tomatoes and Low Fat Mozzarella Cheese  
Served with Fresh Fruit and Yogurt Parfait

### **The Western Omelet \$25 per person**

A Three Egg Omelet with Ham, Green Peppers, Onions and  
Cheddar Cheese Served with Home Style Breakfast Potatoes

Make your afternoon great with one of our specialty breaks!  
Minimum number of guests may apply for some offerings.  
Pricing subject to 23% service charge and 6% tax.



## Specialty Breaks

### **Perk Up! \$18 per person**

Fresh Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas, Flavored Coffee Syrups including Caramel, Hazelnut and Vanilla with Packets of Gourmet Hot Chocolate, Starbucks espresso shot cans and Bottled Starbucks Frappuccino. Break also includes chocolate covered coffee beans and build your own get-up-and-go snack including assortment of nuts and dried fruits

### **Power Break \$17 per person**

Assorted Yogurt Parfaits, Granola Bars, Power Bars, and Trail Mix, Bottled Water, Vitamin Water and Bottled Fruit Juice, Fresh Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas

### **Jumbo Cookie & Brownie Break \$17 per person**

Oversized Chocolate Chip, White Chocolate Macadamia Nut and Oatmeal Cookies, Brownies and Blondies, Assorted Sodas and Bottled Water, Fresh Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas

### **Chocolate Indulgence \$18 per person**

Double Chocolate Brownies, Chocolate Cupcakes and Chocolate Chip Cookies, M&M's, Assorted Sodas and Bottled Water, Fresh Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas

### **Popcorn Station \$17 per person**

Assorted Popcorns including Caramel, Chocolate, Spicy, Buttered & Plain, Assorted spices to mix and match with this build your own mixed popcorn station, Assorted Sodas and Bottled Water, Fresh Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas

### **Candy Store \$18 per person**

Your Guest will have the opportunity to visit the candy store! Allow your guest to fill bags of bulk candy ranging from M&M's, Chocolate Covered Pretzels, Tootsie Rolls, Jolly Ranchers, Skittles, Starbursts and much more! Assorted Sodas and Bottled Water, Fresh Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas

### **Pie Break \$19 per person**

Assorted Fresh Miniature Bite Size Pies house made for easy and delectable snacking! Sliced Fresh Fruit Display, Assorted Sodas and Bottled Water, Fresh Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas

### **Dip the Chips \$18 per person**

Tortilla Chips, Pita Chips and Kettle Chips Accompanied with house made Salsas, Guacamole, Hummus and Olive Tapenade, Assorted Sodas and Bottled Water

### **Tutti Fruitti \$17 per person**

Build your own Fruit Salad with Fresh Sliced Pineapple, Honey Dew, Cantaloupe, Grapes, Berries and Seasonal Fruits, Assorted Sodas and Bottled Water

Create your own break or add on to our menus with these ala carte options!  
Pricing subject to 23% service charge and 6% tax.



## Ala Carte Break Items

### **Sold by the Dozen**

Assorted Muffins and Danish \$38

Croissants with Butter and Fruit Preserves \$38.00

Bagels with Cream Cheese \$38

Assorted Donuts \$36

Hard Boiled Eggs \$24

Brownies and Blondies \$36

Fresh Baked Jumbo Cookies \$36

Whole Fresh Fruit \$25

Assorted Bags of Chips \$25

Premium Assorted Granola Bars \$36

Assorted Cupcakes \$46

Individual Packages of Trail Mix \$36

### **Sold by the Can/Bottle**

Canned Sodas \$4

Bottled Water \$4

Bottled Starbucks Frappuccino \$7

Starbucks Double Shot Cans \$7

Bottled Juices \$5

Cans of Red Bull \$5

### **Sold by the Gallon**

Fresh Brewed Regular Coffee \$65

Fresh Brewed Decaffeinated Coffee \$65

Assorted Hot Herbal Teas \$65

Refreshing Lemonade \$48

Fresh Brewed Iced Tea \$48

Make your life a little bit easier, select one of our beverage or break packages and leave the rest to us!  
Pricing subject to 23% service charge and 6% tax.



## All Day Break and Daily Meeting Packages

### Half Day Beverage Service \$14 per person

Assorted Sodas and Bottled Water  
Fresh Brewed Regular and Decaffeinated Coffee and  
Assorted Herbal Teas

### All Day Beverage Service \$22 per person

Assorted Sodas and Bottled Water  
Fresh Brewed Regular and Decaffeinated Coffee and  
Assorted Herbal Teas

### All Day Beverage & Break Package \$39 per person

The Continental ~ A fresh selection of Croissants, Danish  
and Muffins with Sweet Butter and Fruit Preserves  
Fresh Seasonal Sliced Fruit  
Morning Juice Bar

Your choice of Afternoon Specialty Break  
(minimums may apply)

All Day Beverage Service ~ Assorted Sodas and Bottled  
Water, Fresh Brewed Regular and Decaffeinated Coffee and  
Assorted Herbal Teas

### Basic Meeting Package \$55 per person

All Day Beverage Service ~ Assorted Sodas and Bottled  
Water, Fresh Brewed Regular and Decaffeinated Coffee and  
Assorted Herbal Teas

Flipchart with Pad and Markers

Meeting Room Rental  
(Minimum of 15 guests required)

### Daily Meeting Package

The Continental ~ A fresh selection of Croissants, Danish  
and Muffins with Sweet Butter and Fruit Preserves  
Fresh Seasonal Sliced Fruit  
Morning Juice Bar

Your choice of Afternoon Specialty Break  
(minimums may apply)

All Day Beverage Service ~ Assorted Sodas and Bottled  
Water, Fresh Brewed Regular and Decaffeinated Coffee and  
Assorted Herbal Teas

Plated Lunch or Specialty Lunch Buffet  
(25 person minimum for buffet lunches)

Meeting Room Rental

**\$70 per person - Plated Lunch**

**\$75 per person - Buffet Lunch**

### Package Enhancements

+\$3 per person for Flipchart with Pad and Markers

+\$8 per person for Projector Support Package

+\$8 per person for Polycom Speakerphone

+\$20 per person for LCD Projector Package

All lunch buffets include fresh brewed Regular and Decaffeinated Coffees,  
Assorted Herbal Teas and Iced Tea!  
Pricing subject to 23% service charge and 6% tax.



## Lunch Buffets

### Mexico City Cantina

**\$40 per person**

Black Bean and Corn Salad ~ A light mixture of vine ripe tomatoes, black beans, sweet corn, fresh ripe avocado in our house made garlic lime

Coastal Ceviche ~ tender tossed white fish in citrus with onion, tomato and cucumber,

Tortilla Soup ~ Shredded chicken and vegetables in a cream based hearty soup

Taco and Fajita Bar ~ Our south of the border ingredients: Seasoned Ground Beef and Pollo Asada, Fresh Guacamole, Field Greens, Pico de Gallo, sour cream, shredded cheddar, hot sauces, soft flour tortillas and hard & soft corn taco shells

Spanish Rice ~ White rice cooked with tomatoes, onions and bell peppers giving it a Spanish flare

Refried Beans ~ slowly cooked with yellow onions, garlic, citrus and chile

Tres Leches Dessert ~ A decadent sponge caked soaked in a variety of sweet creams

(Minimum of 40 Guests)

### Enhancements

Add an additional Accompaniment for \$2 per person

Add an additional Entree for \$3 per person

Add an additional Dessert for \$2 per person

### Accompaniments

Chopped Field Greens Salad with cucumber, corn, tomatoes, onions and green onions in a cilantro garlic lime dressing

Sunburst Avocado Salad ~ Fresh mixed green salad with sliced avocados, corn, tortilla strips and pecans

Chile Sauce Bar ~ Mole sauce, Poblano Sauce, Ancho Chili Sauce

Salsa Bar ~ Corn Salsa, Medium heat Salsa, Spicy Salsa, Fire Roasted Salsa, Chile Rellenos served with tortilla chips

### Entrees

Barbacoa

Carne Asada

Golf Coast Fish

Carnitas

### Desserts

Sweet Empanadas ~ Apple Cinnamon Filled Fried Empanadas

Flan ~ Sweet custard topped with caramelized sugar

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Assorted Herbal Teas and Iced Tea!  
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## Lunch Buffets

### Mediterranean Market

**\$44 per person**

Greek Salad Bar including cucumbers, feta cheese,  
tomatoes, sliced red onions and olives

House Made Roasted Garlic Hummus with Grilled Pita Bread

Orzo and Olive Pasta Salad ~ Orzo pasta, black olives, feta  
cheese and fresh tomatoes

Herb Crusted Tilapia served over Lemon Greek Rice

Build your own Pita Station Chicken Souvlaki and Beef  
Souvlaki with Pita and Tzatziki sauce

Grilled Yellow Squash and Zucchini Marinated with lemon,  
olive oil and kosher salt & pepper

Seasonal Sliced Fresh Fruit Display and Baklava - Phyllo  
dough pastry with a sweetened nut filling

(Minimum of 40 Guests)

### Enhancements

Add an additional Accompaniment for \$2 per person

Add an additional Entree for \$3 per person

Add an additional Dessert for \$2 per person

### Accompaniments

Dolmas Goat cheese and rice wrapped in a grape leaf

Tomato and Onion Salad ~ Ripe Roma Tomatoes, julienne  
sweet onions, Mediterranean spices tossed in a  
balsamic vinegar

Tapenade Station with flatbread crackers Marinated Stuffed  
Green Olives, Kalamata Black Olives and  
Kalamata Red Olives

### Entrees

Grilled Marinated Greek Lamb ~ Marinated Lamb in  
Mediterranean spices then grilled on skewers

Greek Lamb Meatballs ~ Mediterranean seasonings with  
garlic and onion make this a delicious entrée

Swordfish Veracruz ~ Atlantic wild caught swordfish grilled  
and topped with our fresh Vera Cruz made with fresh roma  
tomatoes, capers, green olives, red bell peppers

### Desserts

Revani Semolina Cake with lemon simple syrup and fresh  
whipped cream

Assorted Fruit Tarts

Limoncello Dessert



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Assorted Herbal Teas and Iced Tea!  
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## Lunch Buffets

### Villaggio Italiano

**\$43 per person**

Caesar Salad with grated parmesan cheese and herbed croutons

Mozzarella Caprese Salad ~ Fresh Mozzarella and cherry tomatoes in extra virgin olive oil infused with basil

Focaccia Tomato Basil and Pepperoni

Chicken Parmesan ~ Lightly breaded pan fried chicken breast with a savory tomato basil sauce and melted Mozzarella

Herb Crusted Tilapia ~ Thyme, Oregano and Bread Crumb Crusted Tilapia with Roasted Cherry Tomatoes

Rosemary and Oregano Roasted Potatoes

Grilled Zucchini and Yellow Squash with a Balsamic drizzle

Seasonal Sliced Fresh Fruit Display and Tiramisu - Coffee infused layered cake with fresh whipped cream

(Minimum of 40 Guests)

### Enhancements

Add an additional Accompaniment for \$2 per person

Add an additional Entree for \$3 per person

Add an additional Dessert for \$2 per person

### Accompaniments

Garlic Knots ~ Baked fresh dough with garlic, olive oil and parmesan cheese

Antipasto Salad ~ mixed greens, ham, pepperoni, salami, provolone, fresh mozzarella and roasted peppers

### Entrees

Veal Piccata ~ Lightly breaded pan fried veal cutlets in a lemon butter sauce

Chicken Piccata ~ Lightly breaded pan fried veal cutlets in a lemon butter sauce

Lasagna Bolognese ~ Multiple layered lasagna with savory meat sauce and ricotta cheese

Pizza Station ~ Cheese, vegetable and pepperoni pizzas  
Ham and Mushroom Alfredo

Eggplant Parmigianino ~ lightly breaded pan fried eggplant with a savory tomato basil sauce and melted Mozzarella

Fettuccini Carbonara ~ Creamy bacon and onion béchamel tossed with al dente fettuccini

### Desserts

Cannoli ~ Pastry shell filled with sweet ricotta and mascarpone

Almond Cake with Pears ~ Sweet and delicious almond cake with pears

Crème Anglaise ~ Vanilla-bean custard spiced th cinnamon and cloves

All lunch buffets include fresh brewed Regular and Decaffeinated Coffees,  
Assorted Herbal Teas and Iced Tea!  
Pricing subject to 23% service charge and 6% tax.



## Lunch Buffets

### Chinatown

**\$44 per person**

Asian Salad ~ crunchy carrots, bell peppers, cabbage, and  
toasted almonds with choice of peanut Thai dressing or  
ginger soy

Vegetable Spring Rolls Served with sweet and sour chili  
sauce

Ginger Chicken ~ Tender pieces of chicken stir-fried with  
garlic, ginger, soy sauce and green onions

Kung Pao Shrimp ~ Stir-fried shrimp, peanuts, vegetables  
and chili peppers

Herb Crusted Tilapia ~ Thyme, Oregano and Bread Crumb  
Crusted Tilapia with Roasted Cherry Tomatoes

Sesame Steamed Vegetables ~ Seasonal vegetables in a light  
soy sauce, garlic and ginger sauce

Vegetable Fried Rice ~ Long grain white rice flash fried and  
tossed with fresh seasonal vegetables, garlic and soy sauce

Pineapple Upside Down Cake and Fortune Cookies

(Minimum of 40 Guests)

### Enhancements

Add an additional Accompaniment for \$2 per person

Add an additional Entree for \$3 per person

Add an additional Dessert for \$2 per person

### Accompaniments

Egg Rolls ~ Vegetable Egg rolls served with Soy sauce and  
Duck sauce

Vegetable Lo Mein ~ Lo Mein noodles stir-fried with soy sauce  
and scallions with Seasonal Vegetables

Pad Pak Jae ~ Sautéed mixed vegetables and tofu in a light  
garlic sauce

Edamame Garden Salad ~ mixed greens, shredded carrots,  
red cabbage, celery, bell peppers, Edamame and green  
onions in a soy-ginger dressing

### Entrees

Chicken Fried Rice ~ Long Grain white rice flash fried and  
tossed with fresh vegetables, soy sauce, garlic and tender  
slices of chicken

Orange Zest Chicken or Beef ~ Stir-fried in a orange zest hoisin  
sauce served on a bed of Basmati white rice and fresh broccoli

Beef and Broccoli Pepper Steak ~ Stir-fried in a garlic, ginger  
and soy sauce with peppers and scallions

Pad Thai Chicken, Beef or Vegetarian ~ With stir-fried rice  
noodles, eggs, onions and bean sprouts in a light Pad Thai  
Sauce

Sesame Chicken ~ Tender strips of chicken tossed in a hoisin,  
soy sauce, garlic and sesame oil sauce

Chicken or Beef Lo Mein ~ Lo Mein noodles stir-fried with soy  
sauce and scallions

### Desserts

Fried Banana with Coconut Ice Cream

All lunch buffets include fresh brewed Regular and Decaffeinated Coffees,  
Assorted Herbal Teas and Iced Tea!  
Pricing subject to 23% service charge and 6% tax.



## Lunch Buffets

### American Café

**\$42 per person**

Mixed Green salad with cherry tomatoes, carrots, red onion  
and croutons

Cucumber Salad ~ Sliced Cucumber and sweet onions in a  
Dill vinaigrette

Assorted Artisan Baked Breads

Buttermilk Fried Chicken

Salmon in a Bourbon Glaze

Seasonal Roasted Vegetables

Garlic Mashed Potatoes

Apple Pie

(Minimum of 40 Guests)

### Enhancements

Add an additional Accompaniment for \$2 per person

Add an additional Entree for \$3 per person

Add an additional Dessert for \$2 per person

### Accompaniments

Brussel Sprouts with Bacon ~ Roasted Brussels sprouts and  
tossed with bacon and olive oil

Green Beans with garlic and Cilantro ~ Fresh green beans  
tossed with olive oil, garlic and cilantro

Baked Potatoes with Butter and Sour Cream

Red Bliss Rosemary Roasted Potatoes ~ Tossed with  
rosemary, thyme and olive oil then roasted to perfection

Mac and Cheese ~ House made with sharp cheddar, swiss and  
pepper jack cheese with a bread crumb crust

### Entrees

Honey Ham ~ Slow roasted honey glazed ham

New York Strip ~ 6oz Steaks seared to perfection

Beef Tenderloin ~ Marinated tenderloin cooked to a perfect  
medium rare

Cedar Plank Salmon ~ Seared salmon roasted on a plank of  
cedar and topped with a ring of lemon

Crab Cakes ~ Fresh Chesapeake lump crab meat

Roasted Turkey ~ Tender butter and citrus roasted turkey  
breast

### Desserts

Chocolate Cake ~ Three layered Chocolate cake

All lunch buffets include fresh brewed Regular and Decaffeinated Coffees,  
Assorted Herbal Teas and Iced Tea!  
Pricing subject to 23% service charge and 6% tax.



## Lunch Buffets

### Smokehouse

**\$42 per person**

Good-for-you Greens ~ Spinach, hard boiled eggs, thick peppered bacon, mushrooms in a mustard vinaigrette

Potato Salad ~ Red bliss potatoes, celery, onions, sweet pickle relish, mustard-mayo dressing with a sprinkling of Paprika

Sweet Corn Bread

Rotisserie Smoked Chicken

Beef BBQ Brisket Slow roasted marinated beef brisket

Baked Beans Brown ~ sugar and bacon infused baked beans

Grilled Corn on the Cob

Strawberry Shortcake Dessert ~ Layered light and airy cake with fresh whipped cream and sweet glazed strawberries

(Minimum of 40 Guests)

### Enhancements

Add an additional Accompaniment for \$2 per person

Add an additional Entree for \$3 per person

Add an additional Dessert for \$2 per person

### Accompaniments

Cucumber Salad ~ Sliced Cucumber and sweet onions in a Dill vinaigrette

Brussels Sprouts with Bacon ~ Roasted Brussels sprouts and tossed with bacon and olive oil

Pasta Salad ~ Pasta tossed with cucumber, cherry tomatoes, onions, celery, carrots, in a pesto sauce

### Entrees

Louisiana style Braised Short Ribs ~ Brined short ribs in citrus then slow roasted

Grilled Pizza ~ Fresh Pizza dough grilled on the open flame in either Margarita, 3-cheese or pepperoni

Grilled Steak Skewers ~ Tender grilled marinated sirloin steak

Grilled Chicken Skewers ~ Tender grilled marinated chicken

Pulled Pork ~ Seasoned pulled pork with your selection of Carolina or Tennessee based BBQ sauce

Grilled Shrimp Skewers ~ Jumbo shrimp marinated and grilled

### Desserts

Bread Pudding ~ House made bread pudding with a bourbon syrup

All lunch buffets include fresh brewed Regular and Decaffeinated Coffees,  
Assorted Herbal Teas and Iced Tea!  
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## Lunch Buffets

### Backyard BBQ

**\$40 per person**

Coleslaw ~ Shredded cabbage and carrots in a mayonnaise based sauce

Pasta Salad ~ Pasta tossed with cucumber, cherry tomatoes, onions, celery, carrots, in a pesto sauce

Healthy Grilled Chicken Breast ~ Lightly seasoned and grilled on the open flame

Angus Beef Burgers and All American Beef Hot Dogs

An Array of Toppings and Accompaniments to include Iceberg Lettuce, vine ripe tomatoes, red onions, sliced dill pickles, assorted gourmet cheeses, hot sauces, ketchups, mustards, mayonnaise, barbecue sauce, artisan baked bread and rolls

House made Kettle Chips

Seasonal Cobbler

(Minimum of 40 Guests)

### Enhancements

Add an additional Accompaniment for \$2 per person

Add an additional Entree for \$3 per person

Add an additional Dessert for \$2 per person

### Accompaniments

Watermelon Slices with a Balsamic Reduction Drizzle

Grilled Onions, Peppers and Mushrooms

### Entrees

Carolina Mustard Barbeque Chicken ~ Vinaigrette based mustard barbeque sauce

Grilled Veggie Burgers

Grilled Flank Steak

Grilled Salmon

Grilled Swordfish

All lunch buffets include fresh brewed Regular and Decaffeinated Coffees,  
Assorted Herbal Teas and Iced Tea!  
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## Lunch Buffets

### New York Deli

**\$38 per person**

Mixed Garden Salad with Assorted Dressings

Pickled Coleslaw

Pasta Salad ~ Pasta tossed with cucumber, cherry tomatoes,  
onions, celery, carrots, in a pesto sauce

Display of Cured Ham, Smoked Turkey and Slow  
Roasted Roast Beef

Accompanied with: Lettuce, Tomatoes, Sliced Red  
Onions, Sliced Pickles, Assorted Gourmet Cheeses,  
Ketchups, Mustards, Mayonnaise, Horseradish  
Mayonnaise and a Basket of Assorted Breads and Rolls

Kosher Pickles

House made Kettle Chips

Assorted Jumbo Cookies and Brownies

(Minimum of 25 Guests)

### Enhancements

Add an additional Accompaniment for \$2 per person

Add an additional Entree for \$3 per person

Add an additional Dessert for \$2 per person

### Accompaniments

Balsamic and Herb Marinated Portobello Mushrooms

Grilled Seasonal Vegetables

Sliced Avocados and Cucumbers

Egg Salad

Tomato Basil Bisque

Artisan Baked Sub Rolls, Sliced Sourdough, 7-Grain, Ciabatta,  
Dark Rye

### Entrees

Creamy Tuna Salad

Curry Chicken Salad

Hot Pastrami

Hot Corned Beef

Sliced Buttermilk Fried Chicken Breast

All entrees include choice of soup, choice of dessert, fresh brewed Regular and Decaffeinated Coffees, Hot and Iced Teas.  
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## Plated Salads & Sandwiches

### Choice of Soup:

Tomato Basil Bisque  
Broccoli and Cheddar  
Chicken Noodle

### Choice of Dessert:

NY Style Cheesecake  
Seasonal Cobbler or Bread Pudding  
Carrot Cake or Chocolate Cake

### Salad Entrees \$28 per person

Served with Artisan Rolls and Creamy Butter

### Sandwich Entrées \$25 per person

Served with Kettle Chips, Seasonal Giardiniera and Dill Pickle

#### Mediterranean Chicken Salad

Grilled Chicken, Cucumbers, Feta cheese, tomatoes, sliced red onions and olives

#### Roasted Turkey

Roasted turkey thinly sliced and layered with vine ripe tomatoes, watercress, cheese and basil pesto on an Artisan Roll

#### Asian Salmon Salad

Seared salmon on a bed of mixed field greens with crunchy carrots, bell peppers, cabbage, and toasted almonds with choice of peanut Thai dressing or ginger soy

#### Roast Beef & Horseradish

Our USDA choice beef seasoned and roasted to medium rare stacked on a rich rye bread with horseradish crème, vine ripe tomatoes, red onions and watercress

#### Kale Chicken Caesar

Fresh crisp Kale tossed in homemade Caesar dressing served with Parmesan Crostini

#### Curry Chicken Salad

Tender curried chicken made with a Madras curry powder, red grapes, toasted almonds on a buttery croissant

#### Southwestern Chicken Chopped Salad

Crisp romaine, vine ripe tomatoes, sweet corn, black beans, fresh ripe avocado, tender grilled chicken, tossed in our Cilantro lime dressing

#### Chicken Caesar Wrap

Classic Caesar with crisp Romaine lettuce and our homemade Caesar dressing in a whole wheat wrap

#### Honey Lime Chicken Salad

Our special house blend of lettuce tossed in our honey lime dressing topped with tender grilled chicken

#### Grilled Vegetable Panini

Our marinated and grilled eggplant, mushrooms layered with sprouts and our balsamic reduction

#### Grilled Chicken Caesar

Classic Caesar with crisp Romaine lettuce and house made Caesar Dressing

#### Jerked Tilapia on Ciabatta

Tilapia seasoned with our sweet jerk spices and lightly seared, layered with roma tomatoes, spicy chipotle mayo, sprouts and on a baked ciabatta roll

All entrees include house salad, artisan rolls, choice of dessert, fresh brewed Regular and Decaffeinated Coffees, Hot and Iced Teas.  
Pricing subject to 23% service charge and 6% tax.



## Plated Hot Lunch

### **Chicken Picatta \$33 per person**

Fresh Chicken Breast Breaded and Pan Fried to Perfection with our Lemon Butter Sauce, Served over Thin Noodles

### **Carolina Mustard BBQ Chicken \$34 per person**

Tender Chicken in a Vinaigrette Mustard Barbeque Sauce, Served with Brussels Sprouts with Bacon and Potato Salad

### **Orange Zest Chicken \$34 per person**

Tender Marinated Chicken Breast Stir-Fried with our Orange Hoisin Sauce, Served with Basmati White Rice and Fresh Broccoli Florets

### **Flank Steak with Chimichurri \$36 per person**

Medium-Rare Flank Steak with a Parsley Olive Oil Sauce, Served with Roasted Red Bliss potatoes and Grilled Asparagus

### **Petite Filet \$38 per person**

Marinated Tenderloin Cooked to a Perfect Medium Rare, Served with Garlic Mashed Potatoes and Brussels Sprouts with Bacon

### **Herb Crusted Tilapia \$34 per person**

Mediterranean Herb Crusted Tilapia, Served with our Citrus Rice and Seasonal Vegetables

### **Cedar Plank Salmon \$36 per person**

Seared Salmon Roasted on a Plank of Cedar and Topped with a Ring of Lemon, Served with Basmati White Rice and Fresh Broccoli Florets

### **Orange Zest Beef \$36 per person**

Tender Marinated Beef Breast Stir-Fried with our Orange Hoisin Sauce, Served with Basmati White Rice and Fresh Broccoli Florets

### **Eggplant Parmigianino \$32 per person**

Fresh Eggplant Seasoned and Breaded, served on a Bed of Fettuccine with our House Made Tomato Basil Sauce with Mozzarella Cheese

### **Lasagna Bolognese \$32 per person**

Fresh Pasta Layered with Ricotta, Mascarpone and Mozzarella Cheese with House Made Bolognese Sauce



All of our boxed lunches include: Sandwich or Wrap, Bag of Chips or Pretzels, Pasta Salad, Freshly baked DoubleTree cookie, Piece of Whole Fruit, Soft Drink or Bottled Water. Pricing subject to 23% service charge and 6% tax.



## Boxed Lunches

### Sandwich Choices \$30 per person

Select up to 3 Choices

#### Turkey Sandwich

Roasted Turkey, Sliced Roma Tomato, Swiss Cheese and Pesto on an Artisan Roll

#### Roast Beef and Horseradish

Medium Rare Roast Beef with Watercress, Sliced Tomato, Sliced Red Onion and Horseradish Crème on Rye

#### Curry Chicken Salad

Classic Caesar with Crisp Romaine Lettuce and House Made Caesar Dressing in a Wheat Wrap

#### Grilled Vegetable Panini

Alfalfa Sprouts, Bean Sprouts, Grilled Eggplant and Marinated Mushrooms with a Balsamic Reduction Glaze

#### Ham and Swiss

Deli Ham and Sliced Swiss Cheese with Sliced Ripe Roma Tomatoes and Crisp Lettuce on a Ciabatta Roll

All dinner buffets include fresh brewed Regular and Decaffeinated Coffees,  
Hot and Iced Teas.  
Pricing subject to 23% service charge and 6% tax.



## Southern Hospitality

**\$55 per person, Minimum of 40 guests**

Buffet includes warm cornbread muffins with sweet honey butter

### Select one soup:

- Chicken Tortilla Soup - tender shredded chicken, chipotle spices, corn kernels, black beans and diced tomatoes
- Loaded Baked Potato Soup - Cream based with diced potatoes, bacon, green onions and garnished with a dollop of sour cream and a sprinkle of sharp cheddar cheese
- Chicken-Andouille Gumbo
- Southern Three-Bean Chili

### Select one salad:

- Fresh Green Garden Salad - Fresh spring mix with tomatoes and shredded carrots served with choice of two dressings
- Tuscan Kale - shredded fresh Tuscan Kale tossed in a lemon vinaigrette served with slices of pear
- House Made Red Skin Potato Salad - Diced tender pieces of red bliss potato in a creamy dressing with celery and onions
- Whole Grain Mustard Vinaigrette Coleslaw - shredded cabbage and carrots in a vinaigrette based coleslaw

### Select two accompaniments:

- Parmesan Crusted Brussels Sprouts
- Roasted Root Vegetable with Cider Glaze
- Roasted Green Beans with Sundried Tomatoes and Bacon
- Home style Macaroni and Cheese - sharp Cheddar, pepper-jack and parmesan cheese with a panko crust topping
- Pecan and Caramelized Marshmallow Topped
- Tex-Mex Rice - wild rice, black beans, corn, diced tomato
- Sweet Potato Casserole
- Cornbread Stuffing
- Garlic Mashed Potatoes

### Select two entrées:

- Shrimp and Grits - pan seared shrimp served with our rich cheese and butter grits
- Jambalaya - Just like New Orleans, a mixture of shrimp, andouille sausage, chicken, onions, peppers and celery cooked with our mixture of creole seasonings and Cajun rice
- Speckled Trout - lightly dusted and pan seared
- Cornmeal Dusted Catfish - lightly fried and served with our house made tartar sauce
- Dr. Pepper Braised Short Ribs
- Roasted Herbed Turkey - tender turkey breast, brined and marinated and coated with our fresh herb rub
- Honey Glazed Ham
- Pan Roasted Chicken Breast with Bourbon Mustard Barbecue Sauce
- Pecan Crusted Honey Glaze Chicken Breast
- Mesquite Smoked Peppered Beef Tenderloin - rubbed with our pepper blend and smoked with mesquite wood to medium rare

### Select one dessert:

- Bread Pudding with Maple Bourbon Glaze
- Pecan Peach Cobbler
- Pecan Pie with Bourbon-Vanilla Whipped Cream
- Strawberry Shortcake

### Add On Enhancements

- Additional Soup or Salad for \$2 per person
- Additional Entree for \$3 per person
- Additional Accompaniment for \$2 per person
- Additional Dessert for \$2 per person

All dinner buffets include fresh brewed Regular and Decaffeinated Coffees,  
Hot and Iced Teas.  
Pricing subject to 23% service charge and 6% tax.



## West Coast Fresh Cuisine

**\$60 per person, Minimum of 40 guests**

Buffet includes fresh baked artisan sour dough rolls with butter

### Select one soup:

Sweet and Sour Soup - sliced mushrooms and bamboo in a vinegar chicken broth  
Chicken Vegetable - house made with fresh seasonal vegetables in chicken broth  
Lentil Soup

### Select one salad:

Cucumber Salad - Sliced Cucumber and sweet onions in a Dill vinaigrette  
Avocado Black Bean and Corn Salad - a light mixture of vine ripe tomatoes, black beans, sweet corn, fresh ripe avocado in our house made garlic lime dressing  
Coastal Ceviche - fresh mixture of citrus juice mixed with finely diced red onion, tomato and cucumber  
Goat Cheese Raspberry Vinaigrette Bibb Salad - Fresh Bibb lettuce, goat cheese, candied pecans and grilled apples  
Spinach Salad - fresh Baby spinach leaves tossed with goat cheese, crispy bacon, diced red onions, toasted pecans in a light poppy seed vinaigrette

### Select two accompaniments:

Grilled Vegetables with Garlic - pan roasted seasonal vegetables tossed with fresh garlic and olive oil  
Roasted California Vegetables - fresh roasted broccoli florets, cauliflower florets and sliced carrots  
Vegetable Stir-Fried Rice - fresh seasonal vegetables flash pan fried with soy sauce and rice  
Au Gratin Potatoes - sliced potatoes, onions, sharp cheddar  
Wild Mushroom Primavera - sliced wild mushrooms, seasonal vegetables and linguini in a oil and garlic sauce  
Roasted Herb Fingerling Potatoes

### Select two entrées:

Seafood Paella - a rich blend of fresh clams and mussels baked with smoked sausage, shrimp, peppers, onions  
Asian Fusion Beef Tenderloin -infused with a garlic soy and hoisin sauce cooked medium rare  
Teriyaki Marinated Chicken with Pineapple Salsa  
Organic Free Ranged Chicken with a Chardonnay Sauce  
Wild Caught Salmon - seasoned, seared and topped with a fresh dill béarnaise sauce  
Rosemary Tarragon Roasted Pork Loin

### Select one dessert:

Ghirardelli Chocolate Layered Cake  
Cheesecake with Seasonal Berries Compote  
Carrot Cake  
Varietal Cupcakes

### Add On Enhancements

Additional Soup or Salad for \$2 per person  
Additional Entree for \$3 per person  
Additional Accompaniment for \$2 per person  
Additional Dessert for \$2 per person

All dinner buffets include fresh brewed Regular and Decaffeinated Coffees,  
Hot and Iced Teas.

Pricing subject to 23% service charge and 6% tax.



## Annapolis Valley

**\$65 per person, Minimum of 40 guests**

Buffet includes herbed cheese bread sticks

### Select one soup:

Maryland Corn and Crab Chowder - Chesapeake bay lump  
crab meat with potatoes, onions, corn kernels and old bay

Manhattan Clam Chowder

Tomato Basil Bisque

Broccoli and Cheddar

### Select one salad:

Classic Caesar Salad - crisp romaine, asiago, parmesan and  
Caesar dressing

Spinach Goat Cheese Salad with Cranberry Vinaigrette -  
Fresh baby spinach topped with goat cheese and house  
made cranberry vinaigrette

Tomato Mozzarella Salad - fresh mozzarella sliced and  
layered with vine ripe tomatoes, large fresh basil drizzled  
with our house balsamic reduction

House Spring Mix Salad - Fresh field greens with shredded  
carrots, sliced cucumber and wedges of ripe roma tomatoes  
with choice of two dressings

### Select two accompaniments:

Grilled Seasonal Vegetables

Garlic Mashed Potatoes

Rice Pilaf

Green Beans with Bacon

Roasted Potatoes

Vegetable Stir-Fry - Fresh Seasonal Vegetables flash pan  
fried with soy sauce and rice

### Select two entrées:

Chicken Chesapeake - stuffed with our Chesapeake bay  
lump crabmeat

Whole Pan Fried Rockfish in a Lemon Grass Sauce - fresh  
whole rockfish pan seared and roasted and topped with  
our lemon grass béchamel sauce

Virginia Baked Ham

Chicken Francaise

Beef Tenderloin with a Mushroom Demi Glaze - USDA  
choice beef tenderloin marinated and cooked medium  
rare and topped with our rich mushroom demi glaze

Apple Chutney Grilled Pork Chops - thick cut pork chops  
tender pork chops grilled and topped with our house  
made apple chutney

Lobster Tortellini in a Vodka Sauce - tortellini stuffed with  
seasoned lobster tossed in vodka cream sauce

Vegetable Lasagna - fresh pasta layered with ricotta,  
mascarpone and mozzarella cheese and our fresh  
vegetable mix

### Select one dessert:

New York Style Cheesecake

Seasonal Cobbler

Seasonal Bread Pudding

### Add On Enhancements

Additional Soup or Salad for \$2 per person

Additional Entree for \$3 per person

Additional Accompaniment for \$2 per person

Additional Dessert for \$2 per person

All Entrees include choice of soup or salad and dessert, artisan rolls with sweet butter, fresh brewed Regular and Decaffeinated Coffees, Hot and Iced Teas.  
Pricing subject to 23% service charge and 6% tax.



## Plated Dinner

### Select one soup or salad:

Spinach Goat Cheese Salad with Cranberry Vinaigrette  
Classic Caesar Salad  
Greek/Mediterranean Salad  
Garden Salad  
Italian Wedding Soup  
Tomato Basil Soup  
Corn and Crab Chowder

### Goat Cheese Stuffed Chicken \$48 per person

Boneless Chicken Breast Stuffed with Goat Cheese Mixture of Red Bell Peppers, Red Onions and Chipotle Butter With Potato Medley and Fresh Seasonal Vegetables

### Sweet Corn Relish Chicken \$48 per person

House Made Sweet Corn Relish over a Chipotle Seasoned Grilled Chicken Breast with Russet and Sweet Potato Medley and Seasonal Vegetables

### Chicken Piccata \$47 per person

Boneless Chicken Breast Breaded and Pan Fried with our Lemon Butter Sauce Served over Thin Al Dente Noodles

### Roasted Rosemary Pork Loin \$49 per person

Tender Hormone Free Pork Tenderloin Marinated with our House Made Rosemary Blend topped with a Rich Demi Glaze with Buttered Smashed Russet Potatoes and Fresh Seasoned Grilled Asparagus

### Vegetable Napoleon \$46 per person

Fresh Roasted Vegetables including Eggplant, Portabella Mushrooms, Zucchini, Onion and Tomato with a Tomato Bisque Sauce with White Rice

### 3 Cheese or Bolognese Lasagna \$46 per person

Fresh Pasta layered with ricotta and mozzarella with house made marinara or Bolognese sauce

### Swordfish Vera Cruz \$50 per person

Atlantic Wild Caught Swordfish Grilled and topped with fresh Vera Cruz made with Roma Tomatoes, Capers, Green Olives, Red Bell Peppers with Steamed Brown Rice

### Wild Caught Salmon \$50 per person

Wild Salmon, Seasoned, Seared and Topped with a Fresh Dill Béarnaise Sauce with pan seared Brussels sprouts and buttered smashed russet potatoes

### Flank Steak Chimichurri \$50 per person

USDA Choice Flank Steak Marinated and Grilled to Medium Rare and then Thinly Sliced and Topped with a Herb Sauce with Fresh Seasonal Vegetables and Buttered Russet Mashed Potatoes

### New York Strip \$57 per person

USDA Choice Center Cut New York Strip Served with a Baked Potato and Fresh Seasonal Vegetables

### Beef Tenderloin \$61 per person

USDA Choice Beef Tenderloin Marinated and Cooked Medium Rare Served with our Garlic Mashed Potatoes and Pan Fried Brussel Sprouts with Bacon

### Select one dessert:

New York Style Cheesecake  
Seasonal Cobbler  
Seasonal Bread Pudding  
Ghirardelli Chocolate Layer Cake  
Carrot Cake

Mini Trio Sampler (+\$2 per person)  
Choice of Three: Tres Leches, Key Lime Pie, Chocolate Mousse, Strawberry Shortcake, Chocolate Covered Strawberry, Vanilla Bean Custard Tart topped with Fresh Fruit

All Entrees include choice of soup or salad and dessert, artisan rolls with sweet butter, fresh brewed Regular and Decaffeinated Coffees, Hot and Iced Teas.  
Pricing subject to 23% service charge and 6% tax.



## Duo Plated Dinner \$57 per person

### Select one soup or salad:

Spinach Goat Cheese Salad with Cranberry Vinaigrette  
Classic Caesar Salad  
Greek/Mediterranean Salad  
Garden Salad  
Italian Wedding Soup  
Tomato Basil Soup  
Corn and Crab Chowder

### Select one dessert:

New York Style Cheesecake  
Seasonal Cobbler  
Seasonal Bread Pudding  
Ghirardelli Chocolate Layer Cake  
Carrot Cake

Mini Trio Sampler (+\$2 per person)  
Choice of Three: Tres Leches, Key Lime Pie, Chocolate Mousse, Strawberry Shortcake, Chocolate Covered Strawberry, Vanilla Bean Custard Tart topped with Fresh Fruit

### Select one Surf Option:

#### Four Skewered Grilled Shrimp

#### Wild Caught Salmon

Topped with Fresh Dill Béarnaise Sauce

#### Crab Cake (+\$2 per person)

Hand breaded Chesapeake Lump Crab Cake

#### 4 oz. Lobster Tail (+\$4 per person)

### Select one Turf Option:

#### Chicken Smothered in Sweet Corn Relish

Pan seared fresh chicken with house chipotle blend and topped with sweet corn relish

#### Roasted Rosemary Pork Loin

Tender hormone free pork tenderloin marinated with our house made rosemary blend, slowly cooked and topped with rich demi glaze

#### 6 oz. New York Strip (+\$2 per person)

USDA Choice center cut NY strip coated with our special blend of peppercorns and seared to perfection

#### 6 oz. Filet Medallion (+\$3 per person)

Tender USDA Filet Mignon Medallion seasoned and seared to perfection topped with our house balsamic glaze

We offer an array of hot, chilled or dessert hors d'oeuvres.  
All selections are offered in 100 piece allotments.  
Pricing subject to 23% service charge and 6% tax.



## Receptions - Hors d'oeuvres

### Chilled Hors d'oeuvres

- Tenderloin and Bacon Jam Crostini \$400
- Prosciutto Wrapped Melon \$300
- Shrimp Cocktail \$400
- Tuna Tartare \$400
- Fig and Blue Cheese Tartlet \$300
- Olive Tapenade & Cheese Danish \$300
- Deviled Eggs \$300
- Bruschetta \$300
- Vegetable Crudité Shooters \$300
- Good-For-You Greens Tartlet \$300
- Caprese Kabob \$300

### Dessert Hors d'oeuvres

- Brandied Peaches and Creamy Brie Puff \$300
- Cupcake Lollipops \$ 300
- Deep Fried Apple Pie Empanadas \$300
- Mini Assorted Cheesecakes \$300
- Sweet Potato Puff Finished with a Dusting of Cinnamon and Sugar \$300

### Hot Hors d'oeuvres

- Maple Glazed Chicken Skewers \$300
- Chicken Parmesan Puff \$400
- Coconut Coated Chicken Tenders with Shredded Coconut and a Malibu Rum Batter \$400
- Boneless Chicken Wings \$400
- Pork Pot stickers / Dumplings \$400
- Bacon Wrapped Stuffed Dates \$400
- Sausage Stuffed Mushrooms \$400
- Smokehouse Brisket Crostini \$400
- Beef Wellington \$500
- Swedish Meatballs \$400
- Italian Meatballs \$400
- Pigs in a Blanket \$300
- Beef Tenderloin with Horseradish Crème & Caramelized Onions \$500
- Mini Crab Cakes with Chipotle Remoulade \$500
- Dragon Shrimp with Curry & Coconut Milk Wontons \$500
- Malibu Shrimp with Coconut & Rum Batter \$500
- Scallops Wrapped in Bacon \$500
- Crab Stuffed Mushrooms \$500
- Baked Tomato and Mozzarella Tarts \$300
- Grilled Cheese & Tomato Basil Bisque Shooter \$300
- Baby Spinach & Artichoke Wonton Crisps \$300
- Macaroni & Cheese Poppers \$300
- Vegetable Spring Rolls \$300
- Vegetable Pakora \$300

Start your event off right with one of our specialty display options.  
Pricing subject to 23% service charge and 6% tax.



## Receptions - Displays

### **Imported Fresh Cheese Display \$12 per person**

A Fresh Choice of Domestic and Imported Cheeses, House Made Baked Crostinis, Crackers, Fresh Jams and Spreads

### **Sliced Fresh Fruit Display \$10 per person**

Fresh Seasonal Cantaloupe, Honey Dew, Pineapple and Grapes

### **Farm Fresh Vegetable Display \$10 per person**

Garden Fresh Vegetable Selection of Baby Carrots, Asparagus, Squash, Zucchini, Roasted Onions and Portobello Mushrooms

### **Butcher Board Display \$14 per person**

Locally Sourced Cheeses Displayed with Fresh Crostinis, Seasonal Jams, Local Salamis and Pepperonis.  
Minimum of 25 guests required

### **Assorted Dessert Display \$16 per person**

Assorted Fresh Miniature Bite Size Pies House Made for Easy and Delectable Snacking.  
Fresh Brewed Regular & Decaffeinated Coffees and Herbal Teas. Minimum of 25 guests required



Stations must be purchased in addition to buffets or additional reception items.  
Stations are not available for purchase as standalone items. \*Attendant fees may apply.  
Pricing subject to 23% service charge and 6% tax.



## Receptions - Stations

### **\*Chef Hand Tossed Garden Station**

**\$12 per person**

Crisp greens including romaine, baby mixed greens, spinach, iceberg, cherry tomatoes, thinly sliced red onions, english cucumbers, julienned carrots, blanched broccoli, red bell peppers, black ripe olives and sweet corn, tender julienned chicken and sliced steak and a selection of dressings.

Minimum of 40 guests required

### **\*Chef Carving Stations**

Whole Roasted Chicken \$8 per person

Maple Bourbon Glazed Ham \$8 per person

Roasted Turkey Breast \$8 per person

Beef Tenderloin \$11 per person

Smoked Salmon \$11 per person

All carving stations include artisan breads and rolls and condiments. Minimum of 40 guests required and sold in portions of 20 people.

### **\*Mongolian Stir Fry Action Station**

**\$16 per person**

Have your Guests Enjoy Mixing and Matching Between Chicken, Shrimp, Steak and Seasonal Vegetables to come up with their very own Stir Fry Creation made in front of them by our Culinary Team. Minimum of 40 guests required.

### **Mouth-Watering Salsa Bar \$7 per person**

Pico De Galo, Poblano Salsa, Guacamole, Jalapeno Cilantro Salsa, Corn and Black Bean Salsa and Fire Roasted Salsa. Served with Tortilla Chips. Minimum of 40 guests required.

### **(S)Mashed Potato Bar \$11 per person**

Fresh Buttered Smashed Russet Potatoes and Smashed Sweet Potatoes. Served with the following toppings ~ Brown Sugar, Butter, Crispy Peppered Bacon, Diced Green Onions, Sour Cream and Shredded Aged Cheddar. Minimum of 40 guests required.

### **Gourmet Slider Bar \$14 per person**

Select Three:

~Tender Pulled Pork, tossed in BBQ sauce, Jalapeno Slaw on our fresh baked slider roll

~Mini Beef Burgers with bacon, lettuce, tomato and homemade Sweet Onion Jam

~House Made Curried Chicken, fresh baked bun, walnuts

~BBQ Brisket Slider served in a Carolina style barbeque sauce served with a chipotle mayonnaise and a pickle chip

~Tender Roasted Chicken, marinated and tossed in buffalo sauce, with carrot daikon slaw and blue cheese dressing

~Lamb Burger Slider with fresh ground lamb and Tzatziki

~Spicy Marinated Mexican Fish grilled and placed on a fresh baked bun with a smoked paprika aioli

~Tender Beer Battered Cod, fresh baked slider roll topped with mango slaw

Minimum of 40 guest required

### **Custom Mac and Cheese Bar \$11 per person**

House Made Macaroni and Cheese. Served with a Choice of Toppings: Fresh Diced Jalapenos, Crispy Chopped Bacon, Aged Cheddar Cheese, Spicy Pepper Jack Cheese, Hot Sauce and Crispy Fried Onions. Minimum of 40 guest required.

### **Seared Kebobs Bar \$16 per person**

Select Two Kebobs and Two Sauces:

Chicken, Steak, Jumbo Shrimp or Vegetarian

BBQ, Teriyaki, Sweet & Sour or Chili Garlic Sauce

Served with grilled pita bread. Minimum of 40 guests required.

### **Enhanced Continental Coffee Bar \$5 per person**

Fresh Brewed Gourmet Regular & Decaffeinated Coffees, Assorted Herbal Teas. Flavored Coffee Syrups including Caramel, Hazelnut and Vanilla Packets of Gourmet Hot Chocolate. Minimum of 40 guests required.

Market Place Grazing Package includes freshly gourmet coffees, regular and decaffeinated and herbal teas. Minimum of 50 guests required. Maximum 2 hours serve time. Pricing subject to 23% service charge and 6% tax.



## Receptions - Market Place Grazing Package \$65 per person

### Package Includes:

#### Fresh Garden Station

Crisp greens including romaine, baby mixed greens, spinach, iceberg, cherry tomatoes, red onions, english cucumbers, julienned carrots, blanched broccoli, red bell peppers, black ripe olives and sweet corn and a selection of dressings.

#### Assorted Dessert Station

Assorted Desserts personally selected by the Chef

### Choice of Three Additional Stations:

#### \*Chef Carving Stations

Whole Roasted Chicken  
Maple Bourbon Glazed Ham  
Roasted Turkey Breast  
Beef Tenderloin (+\$3 per person)  
Smoked Salmon (+\$3 per person)

#### (S)Mashed Potato Bar \$11 per person

Fresh Buttered Smashed Russet Potatoes and Smashed Sweet Potatoes. Served with the following toppings ~ Brown Sugar, Butter, Crispy Peppered Bacon, Diced Green Onions, Sour Cream and Shredded Aged Cheddar.

#### \*Mongolian Stir Fry Action Station

Have your Guests Enjoy Mixing and Matching Between Chicken, Shrimp, Steak and Seasonal Vegetables to come up with their very own Stir Fry Creation made in front of them by our Culinary Team.

#### Seared Kebobs Bar

Select Two Kebobs and Two Sauces:  
Chicken, Steak, Jumbo Shrimp or Vegetarian  
BBQ, Teriyaki, Sweet & Sour or Chili Garlic Sauce  
Served with grilled pita bread.

#### Gourmet Slider Bar \$14 per person

Select Three:

- ~Tender Pulled Pork, tossed in BBQ sauce, Jalapeno Slaw on our fresh baked slider roll
- ~Mini Beef Burgers with bacon, lettuce, tomato and homemade Sweet Onion Jam
- ~House Made Curried Chicken, fresh baked bun, walnuts
- ~BBQ Brisket Slider served in a Carolina style barbeque sauce served with a chipotle mayonnaise and a pickle chip
- ~Tender Roasted Chicken, marinated and tossed in buffalo sauce, with carrot daikon slaw and blue cheese dressing
- ~Lamb Burger Slider with fresh ground lamb and Tzatziki
- ~Spicy Marinated Mexican Fish grilled and placed on a fresh baked bun with a smoked paprika aioli
- ~Tender Beer Battered Cod, fresh baked slider roll topped with mango slaw

#### Custom Mac and Cheese Bar

House Made Macaroni and Cheese. Served with a Choice of Toppings: Fresh Diced Jalapenos, Crispy Chopped Bacon, Aged Cheddar Cheese, Spicy Pepper Jack Cheese, Hot Sauce and Crispy Fried Onions.

Bartender fee of \$125 per bartender for the first 3 hours and \$25 per bartender for each additional hour. \$300 minimum is required on all bars.  
Cash Bar prices include tax. Open and Hosted subject to 23% service charge and 6% tax.



## Beverage

### “The Locals“

Beer: 4 locally sourced beers - Lagers, IPAs, Stouts  
Wines: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet  
One Hour: \$16 per person  
Two Hours: \$23 per person  
Three Hours: \$30 per person  
Additional Hours: \$7 per person

### House Beverage Station

Beers: Bud Light, Miller Lite, Budweiser, Sam Adams  
House Wine: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet  
Spirits: Jose Cuervo (Tequila), Beefeater (Gin), Smirnoff (Vodka), Bacardi (Rum), Jim Beam (Whiskey), Dewars (Scotch), Korbel (Brandy) Triple Sec  
One Hour: \$19 per person  
Two Hours: \$28 per person  
Three Hours: \$37 per person  
Additional Hours: \$9 per person

### Premium Beverage Station

Beers: Bud Light, Budweiser, Sam Adams, Stella Artois  
Premium Wine: Pinot Grigio, Chardonnay, Pinot Noir, Malbec, Cabernet  
Spirits: Patron Silver (Tequila), Bombay Sapphire (Gin), Grey Goose (Vodka), Bacardi Superior and Captain Morgan (Rum), Jack Daniels and Crown Royal (Whiskey), Johnnie Walker Black (Scotch), Courvoisier (Brandy) Triple Sec  
Variety of Mixers & Garnishes  
One Hour: \$24 per person  
Two Hours: \$33 per person  
Three Hours: \$42 per person  
Additional Hours: \$9 per person

### Hosted Bar Pricing:

Local Beer \$5 per bottle  
Domestic Beer \$5 per bottle  
Imported Beer \$6 per bottle  
House Wine \$8 per glass  
Premium Wine \$9 per glass  
House Cocktails \$7 per drink  
Premium Cocktails \$9 per drink  
House Cordials \$8 per drink  
Premium Cordials \$12 per drink  
Soft Drinks / Juices ~ \$4.00 per drink

### Cash Bar Pricing:

Local Beer \$6 per bottle  
Domestic Beer \$6 per bottle  
Imported Beer \$7 per bottle  
House Wine \$9 per glass  
Premium Wine \$10 per glass  
House Cocktails \$9 per drink  
Premium Cocktails \$11 per drink  
House Cordials \$10 per drink  
Premium Cordials \$12 per drink  
Soft Drinks / Juices ~ \$4.00 per drink