



TWO WATERFRONT PLACE
(304) 581-2800
WWW.MARRIOTT.COM/MGWMC


MARRIOTT
MORGANTOWN
WATERFRONT PLACE





GENERAL INFORMATION

BEVERAGES

The Waterfront Place Hotel, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with West Virginia regulations. It is a policy, therefore, that **all liquor and wine must be supplied by the hotel.**

If alcoholic beverages are to be served on the hotel premises, the hotel will require that beverages be dispensed by only the hotel servers and bartenders.

The hotel's alcoholic beverage license requires the hotel to:

1. request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced.

2. refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated.

FOOD AND BEVERAGE POLICY

Due to licensing and insurance requirements, **all food and beverage to be served on the Hotel property must be supplied and prepared by the Hotel** with the exception of wedding cake. In addition, no remaining food or beverage shall be removed from the premises. At the conclusion of the function, such food and beverage becomes the property of the hotel.

FOOD

To insure availability of chosen items and delivery of products by our vendors, **menus must be finalized three (3) weeks** prior to function. **All food items must be supplied and prepared by the hotel** with the exception of wedding cakes. These menus are suggested for your consideration, and, if you prefer, our Catering Department will be pleased to tailor a menu for your review. **All buffets require a minimum of 25 people unless noted otherwise and are designed to provide service for up to 1 1/2 hours. An additional surcharge of \$3 per person applies for guarantees of less than 25 people.**

GUARANTEES

The Catering Office must be notified of the exact number of attendees by three **(3) business days prior to the event.** This minimum of guests will be considered a guarantee for which you will be charged, even if fewer guests attend. An increase in the guaranteed attendance will be accepted until 24 hours before the function. The Hotel will set up and prepare food for 5% over the final guarantee figure. **If no guarantee is received by the Catering Office, we will then consider your last indication of number of attendees as the guarantee.**

The Waterfront Place Hotel reserves the right to substitute other available food and services if necessary when the actual number of attendees exceeds the guarantee plus 5%, or when the guaranteed number is received less than 72 hours prior to the event.



GENERAL INFORMATION CONTINUED

PRICING, SERVICE CHARGES and SALES TAX

Prices are guaranteed 45 days prior to the date of the event. Service Charge of **21%** and applicable Sales Tax of **6%** will be added to all Food and Beverage, Audio-Visual and Room Rental. These percentages may change without notice. Non-Profit and Government groups who qualify to have the sales tax waived must provide a copy of their sales tax exemption two weeks before the scheduled function. Non-Profit groups must pay by organization Credit Card or Check from the organization's account.

CANCELLATION

The client shall provide notice of any cancellation in writing. Events booked within 30 days of the event will be charged 100% of the contracted agreement. **Any function which is cancelled within 72 hours (3 business days) of the event will be subject to a 100% cancellation fee based on the total cost of the event, to include Food, Beverage, AV and Room Rental.**

ENTERTAINMENT / VENDORS

Upon Hotel's approval, musicians, florists, photographers, etc. may be booked by the client and will be solely their responsibility. If entertainment groups (as listed above) are to be included in your guaranteed meal count, please advise 3 business days prior to the event. **Waterfront Place Hotel reserves the right to control all functions held on the premises, and to discontinue service of alcoholic beverages at any time, if, in the judgment of hotel management, it would be in the best interest of the hotel, and the guests, to do so.**

MEETING ROOM POLICIES

Room requirements and all other arrangements must be received 10 days prior to the function. Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to charge a service fee for set-up of meeting rooms with extraordinary requirements. Room assignments are subject to change. A room set-up fee will be charged where applicable. On the day of the event, if a client requires the function room to be reset completely or in part, the hotel reserves the right to charge a \$500.00 reset fee.



GENERAL INFORMATION CONTINUED

ENGINEERING, ELECTRICAL, AUDIO-VISUAL AND DEDICATED TELEPHONE LINE CHARGES

Special engineering and electrical requirements must be specified to our Catering Department at least ten (10) business days prior to the function. Audio-Visual requirements are available through our Audio-Visual Department. Telephone line requests must be ordered through the Hotel 21 days in advance to guarantee installment. Electrical power needs are based upon required wattage and set-up charges. All above items have charges attached based on services rendered and may require technician or additional labor fee.

PACKAGE RECEIVING

The Hotel will not accept packages more than one week prior to the start of a function. For large shipments over 15 boxes, a minimum of 3 days advanced arrival is permitted and additional charges may apply. Packages should be to the meeting contact to include the date and name of function and can be labeled to the attention of the Hotel Catering Staff member coordinating your particular event.

LOST AND FOUND

The Housekeeping Department administers the Lost and Found Department. The Hotel cannot be held responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your banquet or meeting. Security arrangements should be made for all unattended merchandise or articles of significant value.

DECORATIONS

Affixing anything to the walls, floors, columns, or ceilings in any function room is not permitted. Our engineering staff will be happy to hang banners for you in certain function rooms at \$25.00 per item. **Any damages that occur will be the responsibility of the client.**

LIABILITY

Waterfront Place Hotel reserves the right to inspect and control all private functions. Liability of damage to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought onto the premises.



PLATED BREAKFAST ENTREES

All Breakfast Entrees are served with Buttermilk Biscuits, Butter and Fruit Preserves, 100% Florida Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas
(50 Person Maximum)

THE AMERICAN

15

Scrambled Eggs, Roasted Breakfast Potatoes with Onions & Peppers and a choice of Crispy Bacon **Or** Sausage Links

CINNAMON FRENCH TOAST

15

Warm Maple Syrup, Fresh Berries and a choice of Crispy Bacon **Or** Sausage Links

COUNTRY BUTTERMILK PANCAKES

14

Warm Maple Syrup, Butter and a choice of Crispy Bacon **Or** Sausage Links

SAUSAGE GRAVY & BISCUITS

14

2 Buttermilk Biscuits with House-Made Sausage Gravy and Roasted Breakfast Potatoes with Onions and Peppers

SPECIALITY MEAL REQUESTS

Please let your Catering or Conference Specialist know of any Specialty Meal Requests so that we can best accommodate your attendees.



BREAKFAST BUFFETS

All buffets require a minimum of 25 people unless noted otherwise and are designed to provide service for up to 1 1/2 hours
All Breakfast Buffets are served with 100% Florida Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

CHEF ATTENDED ACTION STATIONS

Chef Attended Action Stations require a \$75.00 Chef's Fee
1 Chef Per 50 People

Priced Per Person

Omelets Made to Order	8
Belgian Waffles	8

BASIC BREAKFAST BUFFET 17

Minimum of 12 People

Seasonal Fresh Fruit and Berries
Scrambled Eggs
Crispy Bacon
Roasted Breakfast Potatoes
with Onions & Peppers

HEALTHY START BUFFET 19

Seasonal Fresh Fruit and Berries
Assorted Yogurts with Granola
Oatmeal with Raisins, Almonds
and Brown Sugar
Assorted Muffins
Scrambled Eggs
Turkey Sausage Links

RISE & SHINE BUFFET 20

Seasonal Fresh Fruit and Berries
Fresh Bagels with Butter, Cream
Cheese and Fruit Preserves
Scrambled Eggs
Crispy Bacon
Roasted Breakfast Potatoes
with Onions & Peppers

MORGANTOWN BUFFET 25

Seasonal Fresh Fruit and Berries
Assorted Pastries and Muffins
Scrambled Eggs
Sausage Links
Roasted Breakfast Potatoes
with Onions and Peppers
Cinnamon French Toast with
Butter and Warm Maple Syrup

WATERFRONT BRUNCH BUFFET 32

Seasonal Fresh Fruit and Berries
Market Fresh Salad Bar with
Assorted Dressings
Assorted Pastries and Muffins
Assorted Rolls and Butter
Scrambled Eggs
Crispy Bacon
Buttermilk Fried Chicken
Tenders
Roasted Breakfast Potatoes
with Onions and Peppers
Chef's Seasonal Vegetable
Sauté
Chef's Selection of Desserts



CONTINENTAL BREAKFASTS

Our Continental Breakfasts are Designed to be
Served for up to 1 ½ Hours

COFFEE BREAK

Assorted Pastries and Muffins
Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted Herbal Teas

WATERFRONT CONTINENTAL

Assorted Pastries and Muffins
Fresh Bagels with Butter, Cream Cheese and Fruit Preserves
Orange and Cranberry Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted Herbal Teas

HAZEL RUBY CONTINENTAL

Seasonal Fresh Fruit and Berries
Assorted Pastries and Muffins
Fresh Bagels with Butter, Cream Cheese and Fruit Preserves
Orange and Cranberry Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted Herbal Teas

MILAN PUSKAR CONTINENTAL

Seasonal Fresh Fruit and Berries
Assorted Pastries and Muffins
Fresh Bagels with Butter, Cream Cheese and Fruit Preserves
Assorted Yogurts with Granola
Oatmeal with Raisins, Almonds and Brown Sugar
Orange and Cranberry Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted Herbal Teas

8

12

14

16

BUFFET ENHANCEMENTS

Priced Per Person

Oatmeal with Raisins, Almonds and Brown Sugar	3
Pancakes and Warm Maple Syrup	2
French Toast and Warm Maple Syrup	3
Fresh Fruit and Granola Parfaits	4
Assorted Cold Cereals and Ice Cold Milk	2
Fresh Bagels with Butter, Cream Cheese and Fruit Preserves	3
Bacon, Egg and Cheese Biscuits	5
Ham, Egg and Cheese Muffins	5
Sausage, Egg and Cheese Bagels	5
Bacon, Sausage Links or Grilled Ham	3

LUNCHEON SELECTIONS

A Maximum of Two Entrée Options may be offered to your guests for Groups over 25.
Please note that when Two Entrees are chosen, all will be charged at the higher price.

LUNCHEON ENTREES

Luncheon Entrees are served with a Market Salad,
Assorted Rolls and Butter, Chef's Choice of Appropriate Vegetable and Starch,
Chef's Selection of Dessert, Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea

SPINACH & ARTICHOKE STUFFED CHICKEN BREAST	23	CHICKEN PICATTA	21
Roasted Red Pepper Cream		Lemon Caper White Wine Sauce	
ROASTED PORK LOIN	22	PAN-SEARED ATLANTIC SALMON	28
Apple Jam		Garlic Herb Butter	
GRILLED ITALIAN CHICKEN BREAST	20	WILD MUSHROOM RAVIOLI	23
Roasted Tomato and Garlic		Tomato Herb Chutney	
GRILLED SIRLOIN	26	VEGETABLE LASAGNA	22
Rosemary Garlic Demi Glace		Parmesan Cream Cheese	

LIGHT LUNCHEON ENTREES

Luncheon Salads are Served with Garlic Breadsticks,
Chef's Selection of Dessert, Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea

CHOPPED CHICKEN SALAD	16	ITALIAN CAESAR SALAD	16
Grilled Chicken Breast, Bacon, Chopped Iceberg, Sliced Egg, Tomatoes, Gouda Cheese and Avocado Ranch Dressing		Crispy Chicken Breast, Romaine Lettuce, Roasted Tomatoes, Foccacia Crostini, Shaved Parmesan and Caesar Dressing	
ANTIPASTA SALAD	19	SALMON SALAD	16
Italian Meats and Cheeses, Romaine and Iceberg Lettuces, Roasted Red Peppers, Grape Tomatoes, Marinated Artichokes, Italian Olives and House-Made Italian Dressing		Salmon Filet, Mixed Greens, Roasted Tomatoes, Pickled Red Onion, Gorgonzola, Cucumbers and House-Made White Balsamic Dressing	
ROASTED VEGETABLE & HUMMUS WRAP	14	GRILLED CHICKEN CHIPOTLE SALAD WRAP	17
Hummus, Seasonal Roasted Vegetables, Spinach, Tomatoes, Olives and Feta in a Grilled Tomato Basil Tortilla		Grilled Chicken Salad, Mixed Greens, Black Bean Corn Salsa and Pepper Jack in a Grilled Chipotle Tortilla	



LUNCHEON BUFFETS

Our Luncheon Buffets are Designed to be
Served for up to 1 ½ Hours.

All Lunch Buffets are served with Chef's Selection of Desserts,
Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea

THE BISTRO

No Minimum

19

Chef's Seasonal Pasta Salad
Tomato and Cucumber Salad
House-Made Sea Salt Chips
Assorted Gourmet Wraps and
Chef's Choice of Sandwiches
(1/2 Wrap or Sandwich
Allotted Per Person)

**Add a Seasonal
Soup Selection
& Breadsticks to
any Lunch Buffet for
an Additional
\$2.50
Per Person**

THE WRAP

No Minimum

21

Mixed Green Salad with Two
Dressings
Chef's Seasonal Pasta Salad
House-Made Sea Salt Potato
Chips and French Onion Dip
Smoked Turkey Club Wraps
(Shaved Turkey, Bacon, Mixed
Greens, Tomato and Provolone
in a Grilled Flour Tortilla)
Roasted Vegetable &
Hummus Wraps
(Hummus, Seasonal Roasted
Vegetables, Spinach, Tomatoes,
Olives and Feta in a Grilled
Tomato Basil Tortilla)
Grilled Chicken Chipotle
Salad Wraps
(Grilled Chicken Salad, Mixed
Greens, Black Bean Corn Salsa
and Pepper Jack in a
Grilled Chipotle Tortilla)

THE ITALIAN

23

Caprese Salad with Grape
Tomatoes, Mozzarella and
Fresh Basil
Italian Vegetable Sauté
Four Cheese Ravioli with
Roasted Tomato Cream
Sauce
Grilled Italian Chicken
Sautéed with Sweet Peppers
and Garden Herb Garlic
Cream Sauce
Ricotta Cheese Pasta Bake
with Fresh Tomatoes & Herbs

LUNCHEON BUFFETS

All buffets require a minimum of 25 people unless noted otherwise and are designed to provide service for up to 1 1/2 hours

All Lunch Buffets are served with Assorted Rolls and Butter,
Chef's Selection of Desserts, Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea

THE SOUTHERN BBQ 25

Fresh Fruit Salad with
Honey Lime Yogurt Sauce
Jalapeno Cheddar Corn
Bread
Creamy Cole Slaw
BBQ Baked Beans
Slow Roasted Pulled Pork
with Honey Chipotle BBQ
Sauce with Sweet Rolls
Grilled BBQ Rubbed
Chicken Breast

THE FIESTA 25

House-Made Tortilla Chips
with Salsa
Mexican Rice
Refried Beans
Chicken & Cheese
Enchilada Casserole
Build Your Own Taco Bar
to Include:
Seasoned Beef and
Chicken
Flour Tortillas and
Crunchy Taco Shells
Lettuce, Tomatoes and
Jalapeno Peppers,
Sour Cream, Taco Sauce
and Shredded
Cheddar Cheese

THE SOUP, SALAD & POTATO 24 *100 Person Maximum*

Chef's Seasonal Soup Selection
Build Your Own Salad to
Include:
Fresh Romaine and
Mixed Spring Greens
Sliced Grilled Chicken Breast
Grape Tomatoes, Cucumbers,
Olives, Shredded Carrots and
Red Onions
Cheddar Cheese and
Croutons
Ranch and Italian Dressings

Build Your Own Baked Potato
to Include:
Baked Potatoes
Steamed Broccoli and Green
Onions
Whipped Butter and Sour
Cream
Smoked Bacon and
Cheddar Cheese

ON THE LIGHTER SIDE 21

Mixed Green Salad with
Assorted Toppings and
Low-Fat Dressings
Hummus and Pitas
Steamed Seasonal
Vegetables
Roasted Vegetable Pasta
Primavera with Olive Oil
Herb Sauce
Lightly Seasoned Grilled
Chicken Breasts

LUNCHEON BUFFETS

All buffets require a minimum of 25 people unless noted otherwise and are designed to provide service for up to 1 1/2 hours

All Lunch Buffets are served with Chef's Selection of Desserts,
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas
and Iced Tea

WATERFRONT EXECUTIVE DELI BUFFET

Choose Two Salads
and Two Sandwiches **26**

Choose Three Salads
and Three Sandwiches **29**

SALAD CHOICES

Traditional Caesar Salad

Vegetable Pasta Salad

Cucumber and Tomato Salad

Broccoli, Bacon and
Cheddar Salad

Mixed Green Salad with
Two Dressings

Macaroni Salad

Red Skinned Potato Salad

SANDWICH CHOICES

***All Meats are Boar's Head Premium
Meats***

The Club
(Roast Turkey, Smoky Bacon,
Provolone and Cilantro Aioli on
Italian)

The All-Star
(White Tuna Salad, Sprouts and
Roma Tomato on Italian)

The Mid-Western
(Roast Beef, Maple Glazed Ham,
Swiss, Lettuce, Tomato, Pickled
Peppers and Mayonnaise on
Ciabatta)

The Italian
(Maple Glazed Ham, Salami,
Capicola, Sopressata, Fresh
Mozzarella, Ripe Tomatoes,
Lettuce, Red Onions, Italian
Dressing and Mayonnaise on a
Hoagie Roll)

The Vegetarian
(Sliced Tomato, Fresh Mozzarella
and Fresh Basil and Pesto on
Focaccia)

The Irish
(Corned Beef and Swiss and
Dijon Mustard on Thin Sliced Rye)

The Vegetable Wrap
(Roasted Vegetables, Mixed
Lettuces and Pepper Jack
Cheese on a Grilled Spinach
Tortilla)

PACKAGED LUNCH **18**

(no minimum required)
Choose Two Sandwiches

Roast Turkey & Provolone on
Sourdough

Roast Beef & Cheddar on
Whole Grain

Ham & Swiss on Italian

Vegetarian Option

**All Sandwiches are
built Ready-To-Eat
along with:**

Fresh Fruit Salad

Bagged Chips

Fresh Baked Cookie

Bottled Water

*Flatware Kit
and Condiments*



BEVERAGE SELECTIONS

Freshly Brewed Coffee and
Decaffeinated Coffee
4 per person / 32 per gallon

Assorted Herbal Teas
3 per person / 28 per gallon

Assorted Fruit Juices
3 per person / 16 per carafe

Assorted Bottled Soft Drinks
and Bottled Water
2.25 each

Voss Water - Sparking or Flat
4 each

Assorted Bottled Gatorade
4 each

Fruit Punch or Lemonade
17 per gallon

Iced Tea
(Unsweetened or
Sweetened)
17 per gallon

THEME BREAKS

All Theme Breaks Unless Otherwise Noted are served with
Lemonade and Iced Tea
Our Theme Breaks are Designed to be
served for 1 ½ Hours

THE 7TH INNING STRETCH	11
Soft Pretzels with Assorted Mustards , Mini Corn Dogs, Seasoned Popcorn, Roasted Peanuts and Root Beer	
THE CHOCOLATE LOVER	10
Rocky Road Bars, Fun Size Candy Bars, Chocolate Dipped Pretzels and House-Made Chocolate Milk	
THE SAVORY	10
Boar's Head Meat and Cheeses with Crusty Italian Breads and Roasted Garlic Spread	
BUILD YOUR OWN YOGURT PARFAITS	8
Greek Yogurt, House-Made Granola, Fresh Strawberries and Mixed Dried Fruits	
THE SKINNY	9
Vegetable Crudités with Creamy Dill Dip, Hummus and Pitas and Seasonal Fruit and Berries	
BUILD YOUR OWN TRAIL / SNACK MIX	8
M&M's, Dried Fruits, Mixed Nuts, Goldfish, Animal Crackers and Mini Pretzels	
THE POWER BREAK	10
House-Made Granola with Dried Fruit & Nuts, Mixed Berry Smoothies, Fresh Local Fruits, Assorted Biscotti and Energy Bars	



EXECUTIVE MEETING PACKAGE

27 per person

These breaks are designed to be
served for 1½ Hours

Morning Break

Seasonal Fresh Fruit

Assorted Pastries and Muffins

Fresh Bagels with Butter, Cream Cheese
and Fruit Preserves

Orange and Cranberry Fruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Herbal Teas

Mid-Morning Refresh

Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Herbal Teas

Mid-Afternoon Refresh

Assorted Bottled Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Herbal Teas

And a Choice of One of the Following:

Morgantown Pepperoni Rolls

Fresh Baked Cookies and Brownies

Vegetable Crudités and Ranch Dip

House-Made Tortilla Chips and Salsa

BREAK ADDITIONS

(priced per dozen unless otherwise noted)

Whole Fresh Fruit	19
Sliced Fresh Fruit & Berries	5 per person
Assorted Pastries and Muffins	24
Fresh Bagels with Butter, Cream Cheese and Fruit Preserves	24
Assorted Yogurts	36
Assorted Dessert Bars	30
Fresh Baked Cookies	24
Gourmet Brownies	26
Assorted Granola & Breakfast Bars	18
Ice Cream Novelties	3 each
Assorted Hershey Candy Bars	2 each
Mini Soft Pretzels with Mustard	24
Assorted Bagged Chips and Pretzels	2 each
Morgantown Pepperoni Rolls	18
House-Made Potato Chips with French Onion Dip	5 per person
House-Made Tortilla Chips with Salsa	5 per person
House-Made Snack Mix	12 per pound
Gourmet Mixed Nuts	21 per pound
Roasted Peanuts	9 per pound
Seasoned Popcorn	12 per pound

RECEPTIONS

DISPLAYED SELECTIONS

Priced Per Platter
Platters server
approximately 35

BRIE EN CROUTE 125

Local Apples and Candied Pecans With Lahvosh and Crackers

BAKED CRAB DIP 150

With Crab Pita Chips and Crackers

SMOKED ATLANTIC SALMON 275

Chopped Eggs, Tomatoes and Capers

SHRIMP COCKTAIL 150

Lemon, Lime and Spicy Orange and Mango Cocktail Sauce

ROCK CRAB CLAWS MP

Lemon, Lime and Spicy Orange and Mango Cocktail Sauce

Priced Per Person

VEGETABLE CRUDITÉS DISPLAY 5

Freshest of the Season with Hummus and Dill Dips

SEASONAL FRUIT DISPLAY 6

Fresh Melons, Pineapple, Grapes and Seasonal Berries

DOMESTIC CHEESE DISPLAY 6

Provolone, Swiss, Cheddar and Pepper Jack With Assorted Crackers

IMPORTED CHEESE DISPLAY 8

Fontina, Aged Gouda, Manchego, Brie and Flavored Goat Cheese with Dried Fruit and Nuts and Assorted Crackers

ITALIAN ANTIPASTO DISPLAY 9

Assorted Italian Cheeses, Red Peppers, Assorted Cured Olives, Pickled Banana Peppers, Prosciutto, Sopressata, Pepperoni With Herbed Crostini

BAKED SPINACH AND ARTICHOKE DIP 6

With Crostini, Crackers and Pita Chips

SEAFOOD DISPLAY MP

Shrimp, Oysters, Rock Crab Claws and Tuna Poke With Won-Ton Chips, Appropriate Sauces and Grilled Citrus

NACHO BAR DISPLAY 10

Seasoned Ground Beef, Warm Nacho Cheese Sauce, House-Made Tortilla Chips, Pico de Gallo, Black Bean and Corn and Spicy Cilantro Salsas, Jalapenos and Sour Cream

GRILLED VEGETABLE DISPLAY 9

Freshest of the Season with Grilled Naan Bread, Hummus and Feta Cheese

BRUCHETTA DISPLAY 8

Hot Pepper & Garlic Bruchetta, Roasted Tomato & Basil Bruchetta and Greek Olive & Herb Bruchetta With Assorted Crostini

HORS D'OEUVRES

All Hors d'Oeuvres are Priced per Fifty Pieces

HOT

Vegetable Spring Rolls with Sweet Thai Chili Sauce	90
Spinach & Artichoke Rangoon	90
Zucchini Cakes with Tzatziki Sauce	100
Crispy Asparagus Asiago	135
Spanakopita	135
Sausage Stuffed Mushrooms	110
Raspberry Brie In Phyllo with Chocolate Drizzle	150
Chicken Satay with Spiced Orange Glaze	135
Chicken Spring Rolls with Sweet Thai Chili Sauce	90
Mushroom Vul-Au-Vents	100
Petite Crab Cakes with Dijon Mustard	175
Prosciutto Wrapped Shrimp	150
Crab Potato Cups	150
Coconut Shrimp with Sweet Thai Chili Sauce	125
Crab Rangoon with Sweet Soy Sauce	90
Assorted Mini Quiche	100
Bacon Wrapped Scallop	150
Steak & Cilantro Empanadas with Lime Aioli Sauce	150
Beef Wellington	175
Black & Blue Beef Tips with Maytag Blue Cheese	155
Lollypop Lamb Chops	175

COLD

Individual Caprese Salads	100
Belgian Endive with Boursin and Walnuts	90
Artichoke and Silver Goat Cheese Crostini	100
Tomato, Mozzarella and Basil Bruschetta	90
Smoked Salmon Mousse on Cucumber Wheel	100
Sliced Beef Sliders with Horseradish-Mustard	150
Grape and Frosted Pecan Chicken Salad in Phyllo Cup	110
Smoked Chicken & Mango Tartlet	110
Blue Crab Salad with Chive Aoli	110
Shaved Blackened Beef Tenderloin Crostini	120
Seared Ahi Tuna on Wonton Chip with Wasabi Mayo	110
Prosciutto Wrapped Asparagus with Black Truffle Oil	90

PARTY

Jalapeno Poppers	90
Buffalo Wings	90
Swedish Meatballs	90
Franks En Crouete	90
Mini Sausage Pizzas	100
Mini Corn Dogs	65
Funnel Cake Fries	65
Mini Soft Pretzels	45
Mini Beef Sliders	90
Mini BBQ Pork Sliders	90

**Make it a Party Package
and Pick 3 for the group for
7.50 per person**

CHEF ATTENDED STATIONS

\$75.00 Fee for Two Hours with Chef Attendant
1 Attendant Required Per 50 People

CARVING STATIONS

GARLIC CRUSTED PRIME RIB OF BEEF

425

Horseradish, Stone Ground Mustard and Fresh Baked Rolls
Serves approximately Twenty-Five

OVEN ROASTED BREAST OF TURKEY

180

Cranberry Relish, Dijonnaise and Fresh Baked Rolls
Serves approximately Twenty-Five

ROASTED TENDERLOIN OF BEEF

275

Horseradish Cream, Dijon Mustard and Fresh Baked Rolls
Serves approximately Twenty

ROASTED PORK CROWN RACK

150

Apple and Black Fig Demi Glace and Fresh Baked Rolls
Serves approximately Thirty

GARLIC STUDDERED LEG OF LAMB

250

Roasted Garlic, Yogurt Sauce and Grilled Naan Bread
Serves approximately Twenty

BEEF OR SALMON WELLINGTON

275

Wrapped in Puff Pastry with Sautéed Wild Mushrooms & Spinach with Rosemary & Garlic Demi
Serves approximately Twenty-Five

STEAMSHIP ROUND OF BEEF

800

Slow-Roasted for 24 Hours and Seasoned with Garlic and Rosemary, Horseradish Mayo and Mini Brioche
Serves approximately 200

SPECIALTY CHEF ACTION STATIONS

PASTA STATION

14

Penne Pasta with Marinara, Alfredo and Pesto Sauces, Sliced Chicken, Shrimp and Sausage, Parmesan Cheese and Fresh Garden Herbs along with Fresh Vegetables to include Zucchini, Mushrooms, Yellow Squash, Bell Peppers and Spinach. Served with Garlic Breadsticks

RISOTTO STATION

15

Creamy Risotto with Wild Mushroom Mélange and Walnut Pesto Sauces, Baby Shrimp and Shaved Prosciutto, Gorgonzola and Asiago Cheeses and Asparagus Tips and Caramelized Onions

GOURMET MAC & CHEESE STATION

14

Macaroni and Cavatappi Pastas with Three Cheese Sauce and Blue Cheese Sauce along with Assorted Toppings to include Bacon, Smoked Ham, Three Cheese Blend, Blue Cheese, Sour Cream, Caramelized Onions and Roasted Red Peppers

SLIDER STATION

15

Shredded Beef Short Ribs with Hot & Sour Onion Sauté, Pulled BBQ Pork with House-Made Cole Slaw, Smoked Turkey Breast with Cranberry and Orange Jam. Served with Brioche Rolls



DESSERT STATIONS

CHOCOLATE FOUNTAIN DISPLAY

(100 person minimum)

Vanilla Pound Cake, Pretzels, Marshmallows, Vine Ripened Strawberries and Fresh Pineapple

10

MINI DESSERTS DISPLAY

Assortment of Bite Size Cookies, Dessert Bars, Brownies and Blondies

10

S'MORES STATION

Build Your Own with Graham Crackers, Marshmallows and Hershey's Chocolate

12

STICK A FORK IN IT

Slices of Caramel, Black Raspberry and Black Forest Cheesecakes and
Slices of German Chocolate and Salted Caramel Cakes

14

CHEF ATTENDED CREPES STATION

Made to Order Nutella Crepes with Berry Compote, Mixed Berry Jam, Bananas and Whipped Cream

12

THE SUNDAE BAR

Chocolate, Vanilla and Strawberry Ice Creams with Hot Fudge, Caramel, Sprinkles, Peanuts, Cherries, Whipped Cream, Butterscotch, M&M's and Chocolate Chips

10

BUILD YOUR OWN CUPCAKE

Chocolate, Vanilla and Red Velvet Cupcakes, Cream Cheese, Milk Chocolate and Raspberry Frostings, Chocolate, Strawberry, Raspberry and Caramel Sauces and M&M Minis, Chocolate Chips, Shaved Almonds, Toasted Coconut and Peanut Toppers

12



PLATED DINNER SELECTIONS

A Maximum of Two Pre-Selected Entrée Options may be offered to your guests.

Please note that when Two Entrees are chosen, all will be charged at the higher price.

All Dinner Entrees include your choice of Salad, Assorted Rolls and Butter, Choice of Vegetable and Starch, Choice of Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

SALADS

(Choice of One)

MIXED GREENS

Mixed Greens, Grape Tomatoes, Cucumber, Carrots with House-Made Ranch and our House-Made Sun-Dried White Balsamic Vinaigrette

CAESAR

Crisp Romaine, Croutons, Asiago and our House-Made Caesar

SALAD UPGRADES

(Substitute your Salad with One of the Following)

THE WEDGE

Wedge of Iceberg, Roma Tomatoes, Crispy Bacon, Crumbled Blue Cheese and Blue Cheese Dressing

3

THE GREEK

Romaine, Cucumbers, Bell Peppers, Olives, Crumbled Feta and Feta Cheese and Oregano Vinaigrette

2

THE MOUNTAINEER

Field Greens, Grapes, Candied Pecans, Goat Cheese, Cranberries and Apple Rosemary Vinaigrette

3

MIXED BERRY SALAD

Mixed Greens, Oranges, Grapefruit, Strawberries, Seasonal Berries and Honey Poppy Seed Yogurt Dressing

3

PLATED DINNER ENTREES

(Priced per Person)

6 OZ CHAR-GRILLED FILET OF BEEF 44

Choice of Sauce:
Caramelized Shallot Ragout,
Red Wine Demi Glace,
Traditional Demi Glace,
Raspberry Demi or Wild
Mushroom Ragout

MAKE YOUR ENTRÉE A DUO

Upgrade and add
any of the following
(Priced per Person)

Grilled Chicken Breast	4
Lemon Garlic Shrimp	9
Atlantic Salmon	9
Maryland Style	
Crab Cakes	11
Crab-Stuffed Shrimp	11
Lobster Tail	MP

SUPREME CHICKEN BREAST 31

Lemon Herb Caper Cream

WATERFRONT CHICKEN MARSALA 31

Mushrooms, Leeks, and Tomatoes
with Marsala Wine and Demi Glace

PARMESAN CRUSTED CHICKEN 31

Parmesan Cheese and
Roasted Tomatoes

PLATINUM CHICKEN 34

Pan-Seared Airline Chicken,
Boursin Cream, Crab and
Artichokes

GRILLED PORK CHOP 32

Caramelized Apples and Cider
Reduction

PAN-SEARED PORK TENDERLOIN 33

Spiced Apple Sauce

PAN-SEARED ATLANTIC SALMON 36

Honey Lavender Glace

JUMBO MARYLAND CRAB CAKES 32

Lemon Herb Caper Cream

PAN-SEARED MAHI MAHI 36

Mango and Grilled Pineapple
Salsa

SHRIMP AND MARYLAND STYLE CRAB CAKES 34

Spicy Remoulade

SALT AND PEPPER CRUSTED SIRLOIN 8 oz 35

Demi Glace and Caramelized
Shallots

NEW YORK STRIP STEAK 12 oz 45

Wild Mushroom Ragout

VEGETABLES

Glazed Baby Carrots
French Green Beans
Market Vegetables
 Broccolini
Italian Herb Roasted
 Vegetables
Roasted Squash with Herb Butter
 Asparagus

STARCHES

Red Skinned Potatoes
Whipped Garlic Potatoes
Smoked Gouda Potatoes
 Rice Pilaf
Roasted Fingerling Potatoes
 Parmesan Risotto
Dauphinoise Potatoes
Layered Herb Potatoes





PLATED DINNER DESSERT SELECTIONS

(Choice of One)

DESSERT UPGRADES

***Substitute Your Dessert for an Additional
\$3.00 per person***

White Chocolate Raspberry Brûlée
Cheesecake

Salted Caramel Crunch
Cake

Dulce de Leche
Cheesecake

Ultimate Chocolate Cake

Turtle Cheesecake

Cheesecake Brûlée

Triple Chocolate
Cheesecake

Apple Tart

Hot Fudge Sundae Cheesecake

Milk Chocolate Meringue Torte

Pumpkin Cranberry Cake
(seasonal)

Carrot Cake with Cream Cheese Frosting

Old Fashioned Chocolate Cake

Raspberry White Chocolate Cake

Tuxedo Truffle Cake

Strawberry Whipped Cream Layer Cake

German Chocolate Cake

Red Velvet Cake

Tiramisu

Chocolate Peanut Butter Pie

Caramel Apple Granny

New York Cheesecake

Flourless Chocolate Cake

Key Lime Pie

Black Forest Torte

Pear Cabernet Torte

DINNER BUFFETS

All buffets require a minimum of 25 people unless noted otherwise and are designed to provide service for up to 1 1/2 hours

All Dinner Buffets include Assorted Rolls and Butter,
Chef's Selection of Desserts and Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Herbal Teas

WATERFRONT PLACE GRAND DINNER BUFFET

Choose Two Salads, Three Entrees and Three Vegetables and Starches for the Group	39
Choose Two Salads, Two Entrees and Two Vegetables and Starches for the Group	34

Salads

Cobb Salad with Eggs,
Bacon and Avocado

Mixed Green Salad with
Carrots, Tomatoes
and Cucumber

Chopped Salad

Caesar Salad

Red Skinned Potato Salad

Zesty Quinoa Salad

Cucumber-Tomato Salad

Mediterranean Grilled
Vegetable Salad

Broccoli, Bacon and
Cheddar Salad

Caprese Orzo Salad

Vegetable Pasta Salad

Entrees

Italian Pesto Chicken

Waterfront Chicken
Marsala

Chicken Parmesan

Italian Hot Sausage and
Peppers

Slow Roasted Tri-Tip Beef in
Wild Mushroom Demi

Roasted Pork Loin

Sliced Glazed Ham

Sliced Oak Barrel Sirloin
of Beef

Classic Pot Roast

Pan-Seared
Atlantic Salmon

Mahi Mahi with Pineapple
Salsa

Stuffed Flounder with
Shrimp Scampi Sauce

Vegetables and Starches

Glazed Baby Carrots

Buttered Corn

French Green Beans

Market Vegetables

Steamed Broccoli and
Cauliflower

Green Bean Casserole

Italian Herb Roasted
Vegetables

Red Skinned Potatoes

Buttered Pasta

Pasta Marinara

Whipped Garlic Potatoes

Orzo Primavera

Macaroni & Cheese

Parmesan Risotto

Rice Pilaf

THEMED DINNER BUFFETS

All buffets require a minimum of 25 people unless noted otherwise and are designed to provide service for up to 1 1/2 hours

All Dinner Buffets include Assorted Rolls and Butter,
Chef's Selection of Desserts, Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Herbal Teas

THE COLISEUM

Mixed Green Salad with Carrots, Tomatoes and Cucumber

Cucumber Tomato Salad with Garden Herb Vinaigrette

Entrées (Choice of Two)

- Miso Glazed Salmon
- Pecan Crusted Chicken Breast
- Roasted Mahi Mahi with Pineapple Jam
- Artichoke & Spinach Stuffed Chicken Breast
- Beef Tips with Wild Mushrooms and Onions

Starches (Choice of One)

- Roasted Red Potatoes
- Whipped Garlic Potatoes
- Parmesan Orzo
- Herb Risotto

Vegetables (Choice of One)

- Roasted Carrots
- Farmer's Market Vegetable Sauté
- Steamed Green Beans with Roasted Red Peppers
- Baked Broccoli and Cauliflower
- Roasted Vegetables

34

THE WHARF

37

Elaborate Fruit and Cheese Display

Grilled Vegetable Display

Herb Roasted Potatoes

Roasted Seasonal Vegetables

Roasted Herb Chicken Breast

Petite Sirloin with Mélange of Wild Mushrooms

Garlic Shrimp Tossed with Pappardelle



THEMED DINNER BUFFETS

All buffets require a minimum of 25 people unless noted otherwise and are designed to provide service for up to 1 1/2 hours

All Dinner Buffets include Assorted Rolls and Butter,
Chef's Selection of Desserts, Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Herbal Teas

THE TUSCAN ESCAPE 36

Italian Wedding Soup
Crusty Italian Breads
Tuscan Bread, Tomato and Basil Salad
Antipasto Display
Herb Roasted Vegetables
Baked Pasta with Meatballs and Fresh Mozzarella
Chicken Romano with Lemon and Parmesan
Rosemary Infused Braised Roast Beef

THE SOUTHERN BELLE 34

Starter (Choice of One)
Chicken and Rice Soup
Mixed Green Salad with Carrots, Tomatoes and Cucumber
Red Skinned Potato Salad
Sweet Pea and Cheddar Salad

Entrées (Choice of Three)
BBQ Bone-in Chicken
Cajun Sirloin with Fried Onions
Beef Tips with Mushrooms
Fried Catfish with Fresh Tomato Salsa
Buttermilk Fried Chicken
Three Cheese Macaroni and Cheese

Starches (Choice of One)
Oven Roasted Potatoes
Whipped Garlic Potatoes
Rice Pilaf

Vegetables (Choice of One)
French Green Beans
Farmer's Market Vegetable Sauté
Roasted Vegetables



BEVERAGE SELECTIONS

LIQUOR BRAND LEVELS

	CALL	PREMIUM	TOP SHELF
VODKA	Smirnoff	Absolut	Grey Goose
GIN	Beefeater	Tanqueray	Bombay Sapphire
RUM	Bacardi, Malibu	Captain Morgan	
TEQUILA	Camarena	Jose Cuervo	Patron Silver
BOURBON	Jim Beam	Jack Daniel's	Maker's Mark
			Woodford Reserve
WHISKY	Seagram's 7 Crown	Crown Royal	
	Canadian Club		
SCOTCH	Cutty Sark	Chivas Regal	
CORDIALS		Bailey's	
		Kahlua	

HOST BAR

All Host Bars are stocked with Scotch, Bourbon, Gin, Vodka, Whisky, Rum, Beer and Wine

BOTTLED BEER

DOMESTIC

Budweiser, Bud Light, Yuengling, Michelob Ultra, Coors Light, Miller Lite, O'Doul's

PREMIUM

Sam Adams, Amstel Light, Heineken, Corona, Sierra Nevada

HOUSE WINES

White Zinfandel, Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot

If you have any special requests for items not listed above, please let your Catering Representatives know and we will gladly do our best to honor your request

COCKTAIL PACKAGES

LIGHT & NON-ALCOHOLIC

Red Bull and Sugar-Free
Red Bull Energy Drink
5.00

Coca-Cola Products:
Coke, Diet Coke, Sprite,
Bottled Water
2.25

PUNCH

Bloody Mary's, Mimosas or
Spiked Punch (Per Gallon)
45.00

Hospitality Packages Customized on Request

HOST BARS

All Prices include Tax

CALL BRANDS	6.00
PREMIUM BRANDS	7.00
TOP SHELF BRANDS	8.50
DOMESTIC BOTTLED BEER	4.50
IMPORTED BOTTLED BEER.....	5.50
HOUSE WINE.....	7.00
CORDIALS.....	7.50

CASH BARS

All Prices include Tax

CALL BRANDS	6.50
PREMIUM BRANDS	7.50
TOP SHELF BRANDS	9.00
DOMESTIC BOTTLED BEER	5.00
IMPORTED BOTTLED BEER.....	6.00
HOUSE WINE.....	7.50
CORDIALS.....	8.00

Bars require a Bartender Charge of \$75.00 per Bartender.
Hosted and Cash Bars require a set-up fee of \$200.00 per bar unless
a minimum revenue of \$500.00 is met

1 Bartender per 75 guests contracted.