



DAYTONA BEACH

BANQUET MENU

DAYTONA BEACH

All prices subject to 22% taxable service charge and 6.5% sales tax.

BREAKFAST BUFFETS

All breakfast buffets include assorted fruit juices, freshly brewed coffee, decaffeinated coffee and selection of artisan teas.

Essential Continental

\$15.00 per person

Freshly Baked Assorted Muffins, Danish and Croissants served with Butter, Honey and Fruit Preserves.

Amplified Continental

\$20.00 per person

Sliced Fresh Seasonal Fruit Display, Freshly Baked Assorted Muffins, Assorted Greek Fruit Yogurts, Freshly Baked Assorted Bagels with Cream Cheese, Choice of Oatmeal or Grits with Condiments.

Off the Charts

\$28.00 per person

Sliced Fresh Seasonal Fruit Display, Freshly Baked Assorted Toasts, Assorted Greek Fruit Yogurts, Farm Fresh Scrambled Eggs, Applewood Smoked Bacon and Country Sausage, Herbed Breakfast Potatoes.

Breakfast Enhancements

| | |
|---|-----------------|
| Buttermilk Pancakes served with Butter and Maple Syrup | \$5 per person |
| Belgian Waffles with Seasonal Berry Compote, Whipped Cream | \$5 per person |
| Oatmeal with Condiments | \$5 per person |
| Grits with Condiments | \$5 per person |
| Warm Apple Cobbler | \$5 per person |
| Classic Egg Benedict | \$8 per person |
| Biscuits and Gravy | \$6 per person |
| Corned Beef Hash | \$6 per person |
| Egg White and Vegetable Frittata | \$8 per person |
| Omelet Action Station (minimum of 50 people, Chef Attendant required) | \$15 per person |
| Belgian Waffle Action Station (minimum of 50 people, Chef Attendant required) | \$12 per person |
| Sticky Buns or Cinnamon Roll or Assorted Danish | \$40 per dozen |
| Baked Brie En Croute with Cranberries | \$10 per piece |

A LA CARTE

Beverages

| | |
|--|-----------------|
| Freshly Brewed Coffee | \$60 per gallon |
| Freshly Brewed Decaffeinated Coffee | \$60 per gallon |
| Selection of Artisan Teas | \$60 per gallon |
| Creamy Hot Cocoa | \$45 per gallon |
| Orange, Apple, Cranberry or Grapefruit Juice | \$50 per gallon |
| Iced Tea or Lemonade | \$50 per gallon |
| Fresh Whole Milk or Skim Milk | \$50 per gallon |
| Assorted Soft Drinks | \$4 each |
| Premium Bottled Water, Still or Sparkling | \$4 each |
| Red Bull-Regular, Sugar-Free | \$6 each |

Morning Break Selections

(Minimum of One Dozen per Selection)

| | |
|--|----------------|
| Assorted Freshly Baked Muffins | \$40 per dozen |
| Assorted Danish | \$40 per dozen |
| Freshly Baked Croissants, Butter, Fruit Preserves | \$42 per dozen |
| Assorted Freshly Baked Bagels, Butter, Cream Cheese, Fruit Preserves | \$42 per dozen |
| Warm Jumbo Cinnamon Rolls | \$40 per dozen |
| House-Made Granola Parfaits with Greek Yogurt & Berry Compote | \$9 per person |
| Assorted Greek Yogurts | \$4.50 each |
| Whole Fresh Seasonal Fruit | \$30 per dozen |

A LA CARTE

Fresh from The Bakery + Sweets

Minimum of One Dozen per Order

| | |
|---------------------------------|----------------|
| Assorted Freshly Baked Cookies | \$35 per dozen |
| Assorted Gourmet Brownies | \$35 per dozen |
| Assorted Freshly Baked Cupcakes | \$35 per dozen |
| Assorted Petite Fours | \$25 per dozen |

Snacks

| | |
|--|-------------------|
| Assorted Granola & Nutrition Bars | \$3.50 each |
| Fresh Seasonal Fruit Skewers with Honey Yogurt Dipping Sauce | \$6 each |
| Fresh Vegetable Crudité Plate Served with Hummus & Ranch Dressing | \$7.50 per person |
| Local and Imported Cheese Plate, French Bread, Lavash Crackers | \$8 per person |
| Deluxe Mixed Nut Assortment | \$30 per pound |
| Roasted Peanuts | \$25 per pound |
| Assorted Chips, Pretzels & Kettle Chips | \$3 per bag |
| Assortment of Candy Bars (Butterfinger, Snickers, M&M's, Twix, Nestle Crunch) | \$35 per dozen |

Hydration Stations

| | |
|-----------------------------------|-----------------|
| Infused Water | |
| Lemon, Cucumber, Fresh Basil | \$30 per gallon |
| Strawberry, Lime, Fresh Mint | \$30 per gallon |
| Lemon, Orange, Fresh Mint, Fennel | \$30 per gallon |
| Blackberry, Fresh Sage | \$30 per gallon |
| Watermelon, Fresh Rosemary | \$30 per gallon |

THEME BREAKS

Candy-O

\$22.00 per person

M&M's
Trail Mix
Goldfish Crackers
Twizzlers
Red Licorice Bites
Twinkies
Assorted Soft Drinks
Bottled Water

Pump Up the Jam

\$21.00 per person

Fresh Seasonal Fruit Skewers Served
with Honey Yogurt Dipping Sauce
House-Made Granola Parfaits
with Greek Yogurt & Berry Compote
Trail Mix
Assorted Fruit Smoothie Shooters
Bottled Water

Rock the Casbah

\$22.00 per person

Roasted Garlic Hummus
Fresh Vegetable Crudit e
Hot Spinach and Artichoke Dip
Pita Chips & Tortilla Chips
Assorted Soft Drinks
Bottled Water

Sweet Destiny

\$22.00 per person

Assorted Freshly Baked Cookies
Assorted Gourmet Brownies
Assorted Freshly Baked Cupcakes
Assorted Soft Drinks
Bottled Water

CHILLED LUNCHEON BUFFETS

All chilled lunch buffets include freshly brewed coffee, decaffeinated coffee, selection of artisan teas, lemonade or iced tea. Buffets will be removed after 1.5 hours. Minimum 50 guests.

Salad Mash Up

\$36 per person

Freshly Baked Rolls and Butter

Soup

Vegetable, Minestrone Soup

Greens

Selection of Iceberg, Romaine, Spring Mix Lettuce

Vegetables

Vine-Ripened Tomatoes, Sliced Cucumber, Sliced Red Onion, Kalamata Olives, Roasted Corn

Meats

Grilled Chicken Breast, Diced Virginia Ham, Chopped Bacon

Cheeses

Blue Cheese Crumbles, shredded Cheddar

Toppings

Croutons, Candied Pecans and Dried Cranberries

Dressings

Caesar, House Balsamic, Ranch, Oil & Vinegar

Desserts

Double Fudge Brownies or Cookies (Choose One), Fruit Tartlets

Enhancements:

\$4 per person (Choose One)

Tuna Salad, Couscous Salad, Chicken Salad, Pasta Salad, Egg Salad, Potato Salad

CHILLED LUNCHEON BUFFETS

The Sandwich Billboard

\$36 per person

Soup (Choose one)

Tuscan Tomato Bisque

Butternut Squash with Sage and Peppered Cream

Salad

Romaine Lettuce, Spring Mix, Sliced Cucumber, Vine-Ripened Tomatoes

Balsamic Vinaigrette and Ranch Dressing

Pasta Salad

Meats

Oven Roasted Smoked Turkey Breast, Virginia Baked Ham, Roast Beef

Cheeses

Swiss, Cheddar, and Provolone

Relish Tray

Leaf Lettuce, Vine Ripe Tomatoes, Sliced Pickles, Sliced Red Onions

Condiments

Mayonnaise, Dijon Mustard, Assorted Sandwich Breads and Rolls

Desserts

Double Fudge Brownies and Assorted Freshly Baked Cookies

Enhancements:

\$4 per person (Choose One)

Tuna Salad, Couscous Salad, Chicken Salad, Pasta Salad, Egg Salad, Potato Salad

BOXED LUNCHES

All boxed lunches include choice of soft drink or bottled water.

Sandwiches & Wraps

\$28 per person (Choose up to 3)

Smoked Turkey Sandwich

Smoked Roasted Turkey Breast, Wisconsin Cheddar, Leaf Lettuce, Vine-Ripened Tomatoes, Cajun Mayonnaise, Ciabatta

Virginia Baked Ham Sandwich

Virginia Baked Ham, Swiss Cheese, Leaf Lettuce, Vine-Ripened Tomatoes, Dijon Mayonnaise, Ciabatta

Roast Beef Sandwich

Roast Beef, Boursin Cheese, Mild Giardiniera (pickled veggies), Leaf Lettuce, Vine-Ripened Tomatoes, Ciabatta

Tuna Salad Sandwich

House-made Tuna Salad, Sweet Red Onions, Red and Yellow Peppers, Leaf Lettuce, Vine-Ripened Tomatoes, Mayonnaise, Whole Wheat Roll

Vegetable Wrap

Spring Mix, American Cheese, Grilled Zucchini, Peppers, Portobello Mushrooms, Onions, Tomatoes, Chipotle Mayonnaise, Spinach Tortilla

Sides

(Choose one)

Cole Slaw, Potato Salad, Pasta Salad, Kettle Chips

Whole Fruit

(choose one)

Apple, Banana or Orange

Dessert

(Choose one)

Double Fudge Brownie, Chocolate Chip Cookie, Peanut Butter Cookie

LIGHT AND HEALTHY PLATED LUNCH

All light and healthy plated lunch options include freshly brewed coffee, decaffeinated coffee, selection of artisan teas, lemonade or iced tea.

Junior Club \$20 per person
Ham, Turkey and Bacon on Wheat Bread, Potato Salad

Grilled Cuban Sandwich \$20 per person
Ham, Pulled Pork, Pickles, Swiss Cheese on Ciabatta Bread, Coleslaw

Chicken Tandoori Wrap \$20 per person
Roasted Tandoori Spiced Chicken, Tzatziki Sauce, Pickled Vegetables

Grilled Chicken Caesar Salad \$20 per person
Served with Garlic Bread

Grilled Salmon and Beet Salad \$20 per person
Served with Garlic Bread

Blackened Shrimp and Couscous Salad \$20 per person
Served with Garlic Bread

THEMED BUFFETS (LUNCH OR DINNER)

All themed buffets include fresh rolls & butter, freshly brewed coffee, decaffeinated coffee, selection of artisan teas, lemonade or iced tea. Buffets will be removed after 1.5 hours. Minimum 50 guests.

Caribbean Queen

\$40 per person

Soup (Choose one)

Caribbean Chicken Gumbo or Spiced Pumpkin Soup

Salad

Romaine Lettuce, Spring Mix, Sliced Red Beets, Roasted Broccoli, Sliced Red Onions, Grape Tomatoes, Sliced Mushrooms, Sliced Peppers, Sliced Cucumbers, Herb Croutons and Cheeses

Dressings

Cilantro Ranch, Balsamic Vinaigrette, Oil and Vinegar

Entrées and Sides

Jamaican Beef Stew

Blackened Mahi Mahi with Pineapple Salsa

Rice and Beans

Candied Sweet Potato

Corn on the Cob

Desserts

Coconut Layered Cake

Pineapple Rum Cake

Caribbean Queen Enhancements

Jamaican Beef Patties

\$5 per person

Jambalaya Rice

\$6 per person

Grilled Jerk Chicken

\$8 per person

Roasted Jerk Spiced Pork Ribs

\$8 per person

Caribbean Spiced Lamb Stew

\$8 per person

Jerk Spiced Fish Tacos

\$8 per person

Braised Oxtail

\$10 per person

Sweet & Spicy Caribbean Shrimp

\$10 per person

Fish Escovitch

\$10 per person

THEMED BUFFETS (LUNCH OR DINNER)

Livin' La Vida Loca

\$40 per person

Soup (Choose one)

Chicken Tortilla Soup or Black Bean Soup

Taco Station

(Choose one) Seasoned Beef or Chicken

Shredded Lettuce, Sliced Jalapeños, Diced Red Onions, Diced Tomatoes, Shredded Cheese, Tomato Salsa, Sour Cream, Taco Shells, Tortilla Chips

Entrées and Sides

Pork Carnitas

Three Bean Stew

Chicken and Poblano Peppers with Plantains

Mexican Rice

Grilled Vegetables with Fajita Seasoning

Desserts

Tres Leches Cake

Chocolate Decadence Cake

Livin' La Vida Loca Enhancements

Mexican Chicken Lasagna

\$6 per person

Beef or Chicken Quesadillas

\$6 per person

Chipotle Fish Tacos

\$6 per person

Fish or Shrimp Quesadillas

\$8 per person

Mexican Spiced Pork Loin

\$8 per person

Chicken or Beef Fajitas Station

\$10 per person

Grilled Flank Steak with Lime Salsa

\$10 per person

THEMED BUFFETS (LUNCH OR DINNER)

Blue Hawaii

\$50 per person

Soup

Hawaiian Ginger Chicken Soup

Composed Salad

Hawaiian Macaroni Salad

Salad

Romaine Lettuce, Spring Mix, Sliced Red Beets, Roasted Broccoli, Sliced Red Onions, Grape Tomatoes, Sliced Mushrooms, Sliced Peppers, Sliced Cucumbers, Wakame (Seaweed) Salad, Grilled Pineapple, Herb Croutons and Cheeses

Dressings

Apple Cider Vinaigrette, Raspberry Vinaigrette, Oil and Vinegar

Entrées and Sides

Teriyaki Chicken

Macadamia Nut-Crusted Fish with Lemon-Apricot Sauce

Corn and Vegetable Medley

Fried Rice

Tri-Color Roasted Potatoes

Desserts

Coconut Cake

Pineapple Upside Down Cake

Blue Hawaii Enhancements

Hawaiian Sweet and Sour Meatballs

\$8 per person

Kalua Pork with Cabbage (Smoked Pulled Pork)

\$8 per person

Grilled Chicken with Pineapple, Cranberry Gravy

\$8 per person

Roasted Pork Loin with Teriyaki and Pineapple Sauce

\$10 per person

Barbeque Roasted Smoked Pork Belly

\$10 per person

Honey, Soy and Pineapple Glazed Salmon

\$10 per person

Poke Marinated Grilled Fish

\$10 per person

THEMED BUFFETS (LUNCH OR DINNER)

That's Amore

\$50 per person

Soup

Italian Vegetable Minestrone

Salad

House Spring Lettuce Mix, Sliced Red Onions, Grape Tomatoes, Sliced Mushrooms, Kalamata Olives, Sliced Peppers, Sliced Cucumbers, Herb Croutons and Parmesan Cheese

Dressings

Italian, Ranch or Oil & Vinegar

Entrées and Sides

Beef Lasagna

Pesto Grilled Chicken

Roasted Mushroom and Vegetables

Green Beans with Tomatoes and Parmesan

Tuscan Roasted Potatoes

Italian Rice Pilaf

Desserts

Italian Cannoli Tart

Chocolate Torte Cake

That's Amore Enhancements

Vegetarian Lasagna

\$6 per person

Baked Penne and Chicken Alfredo

\$8 per person

Chicken Cacciatore

\$8 per person

Eggplant Rollatini

\$8 per person

Spaghetti and Meatballs

\$8 per person

Antipasto Platter

\$10 per person

Balsamic Glazed Salmon

\$10 per person

Haddock Puttanesca

\$10 per person

Seafood Risotto

\$10 per person

All prices subject to 22% taxable service charge and 6.5% sales tax.

THEMED BUFFETS (LUNCH OR DINNER)

Puttin' on the Ritz

\$50 per person

Soup (Choose one)

Hungarian Meatball, Beef Goulash Soup

Salad

Romaine Lettuce, Spring Mix, Sliced Red Beets, Sliced Red Onions, Grape Tomatoes, Sliced Mushrooms, Sliced Peppers, Sliced Cucumbers, Herb Croutons and Cheeses

Dressings

Italian, Ranch, Balsamic Vinaigrette

Entrées and Sides

Smoked Pork Loin with Apple and Cranberry Compote

Spanish Chicken Stew

Broccoli Casserole

Roasted Beets with Parsley and Butter

Duchess Potatoes

Spanish Rice

Desserts

Zuppa Inglese (Italian Trifle)

Tiramisu Cake

Puttin' on the Ritz Enhancements

Vegetable Paella

\$6 per person

Vegetarian Lasagna

\$6 per person

Seafood Paella Rice

\$8 per person

Italian Beef Lasagna

\$8 per person

Greek Pastitsio

\$8 per person

Seafood Casserole

\$10 per person

Seafood Pasta

\$10 per person

Salmon En Croute

\$10 per person

Peel and Eat Shrimp

\$15 per person

THEMED BUFFETS (LUNCH OR DINNER)

Young Americans

\$60 per person

Soup

Cream of Yukon Gold Potato Soup with Smoked Gouda and Pancetta

Salad

Baby Iceberg Wedge Salad with Chopped Bacon, Grape Tomatoes and Roasted Red Peppers

Dressings

Blue Cheese and Ranch

Entrées and Sides

Roasted Beef Strip Loin, Bordelaise Sauce

Chimichurri Grilled Salmon

Penne Pasta, Roasted Shallot Butter, Grape Tomato, Spinach, Fresh Mozzarella, Basil

Goat Cheese Mashed Potatoes

Creamed Spinach

Desserts

Assorted Petite Cheesecakes

Young Americans Enhancements

Louisiana Seafood Casserole

\$8 per person

Honey and Soy Glazed Pork

\$10 per person

Roasted Chicken with Pears and Cranberry Gravy

\$10 per person

Baked Fish with Creamed Spinach Sauce

\$10 per person

Honey Chipotle Baked Chicken Wings

\$10 per person

Barbeque Braised Beef Short Ribs

\$12 per person

Lamb Stew with Rosemary and Potato

\$12 per person

THEMED BUFFETS (LUNCH OR DINNER)

Unplugged

\$90 per person

Soup

Italian Minestrone

Salad

Chopped Romaine, House Spring Mix, Sliced Red Beets, Roasted Broccoli, Sliced Red Onions, Grape Tomatoes, Sliced Mushrooms, Chopped Bacon, Sliced Peppers, Sliced Cucumbers, Herb Croutons and Cheeses
Seafood Pasta Salad

Dressings

Blue Cheese, Ranch, Apple Cider Vinaigrette, Oil and Vinegar

Cold Display

Seasonal Fruit and Cheese

Peel and Eat Shrimp

Snow Crab Legs with Cocktail Sauce and Lemon Wedges

Entrées and Sides

Herb Roasted Chicken

Beef Tips with Peppercorn Gravy

Salmon En Croute

Herb Roasted Potato

Saffron Rice Pilaf

Candied Yams

Seasonal Grilled Vegetables with Hollandaise Sauce

Green Beans with Cranberries and Almonds

Desserts

New York Style Cheesecake

Carrot Layer Cake

THEMED BUFFETS (LUNCH OR DINNER)

High Rollers

\$120 per person

Soup

Butternut Squash Soup

Salad

House Spring Mix, Sliced Beets, Sliced Cucumber, Grape Tomatoes, Sliced Red Onions, Sliced Mushrooms, Chopped Bacon, Herb Croutons, Parmesan Cheese and Feta Cheese

Dressings

Buttermilk Ranch, Balsamic Vinaigrette, Olive Oil and Vinegar

Cold Display

Seasonal Fruit and Cheese

Grilled Action Station

(Chef Attendant Required)

Lamb Chops

Rib Eye Steak

Jumbo Shrimp

Grilled Snapper with Buerre Blanc Sauce

Vegetarian Skewers (Mushroom, Onion, Cauliflower, Pepper)

Baked Potato Station

Chopped Bacon, Sour Cream, Chives, Shredded Cheddar

Sides

Corn on the Cob

Rice Pilaf

Desserts

Assorted Dessert Shots

(Crème Brulee, Tiramisu, Chocolate Trifle)

PLATED DINNER

All plated dinner selections include fresh rolls and butter, choice of salad or soup, freshly brewed coffee, decaffeinated coffee, selection of artisan teas, lemonade or iced tea.

Choose One of the Following Soups or Salads

Salad

House Salad

House Spring Mix, Sliced Cucumbers, Grape Tomatoes, Sliced Onions and Italian or Ranch Dressing

Beet Salad

Baby Spinach, Roasted Beets, Goat Cheese, Grilled Asparagus and Honey Dijon Balsamic Dressing

Caesar Salad

Romaine Lettuce, Shaved Parmesan, Banana Bread Croutons, Lemon Juice & Homemade Caesar Dressing

Apple Cranberry Salad

Spring Mix Lettuce, Feta Cheese, Candied Pecans, Dried Cranberries, Apple Cider Vinaigrette

OR

Soup

Butternut Squash with Sage and Peppered Cream

Chicken Noodle Soup

Corn Chowder

French Onion Soup

New England Clam Chowder

Tomato Bisque Soup

Tuscan Bean & Sausage Soup

Vegetable Minestrone Soup

PLATED DINNER

Entrées (Choose up to 3 options)

| | |
|--|-----------------|
| Caprese Balsamic Grilled Chicken Fresh Mozzarella, French Green Beans, Roasted Red Bliss Potato | \$34 per person |
| Grilled Chicken Lemon Picatta Sauce, Broccolini, Roasted Vegetable Couscous | \$34 per person |
| Half BBQ Roast Chicken Baked Beans, Corn on the Cob, Garlic Bread | \$34 per person |
| Grilled Wild Caught Salmon Chef's Vegetable Selection, Saffron Rice Pilaf, Tropical Salsa | \$35 per person |
| Grilled Bone-In Porkchop Cajun Apple Compote, Garlic Mashed Potato, Grilled Vegetables | \$36 per person |
| Blackened Red Snapper Mushroom Risotto, Grilled Asparagus, Tropical Salsa, Basil Beurre Blanc | \$38 per person |
| Grilled New York Strip Chimichurri Sauce, Roasted Potatoes, Chef's Vegetables | \$38 per person |
| Grilled Ribeye Chef's Vegetables, Compound Butter, Garlic Mashed Potato | \$40 per person |
| Grilled Filet Mignon Garlic Mashed Potato, Chef's Vegetables, Bordelaise Sauce | \$46 per person |

PLATED DINNER

Vegetarian Entrée Options

| | |
|---|-----------------|
| Baked Stuffed Portobello Mushroom Couscous, Roasted Vegetables, Mozzarella Cheese, Pesto Sauce, Balsamic Glaze | \$30 per person |
| Vegetable Ratatouille Roasted Vegetables, Tomato Pomodorina Sauce | \$30 per person |
| Potato Gnocchi Pasta Tomato Pomodorina Sauce, Parmesan, Basil Oil, Diced Vegetables | \$32 per person |
| Roasted Vegetable Lasagna Béchamel Sauce, Roasted Vegetables, Marinara Sauce | \$32 per person |
| Kung Pao Vegetable Stir Fry Mixed Diced Vegetables, Kung Pao Sauce, Roasted Peanuts | \$32 per person |

Dessert Selections

| | |
|--------------------------|-----------------|
| Carrot Layer Cake | \$8 per person |
| Tiramisu | \$8 per person |
| Crème Brulee | \$8 per person |
| Key Lime Tartlet | \$8 per person |
| Chocolate Decadence Cake | \$8 per person |
| Sweet Potato Cheesecake | \$10 per person |
| Red Velvet Cheesecake | \$10 per person |
| Oreo Cheesecake | \$10 per person |

RECEPTION - COLD DISPLAYS

| | |
|---|-------------------|
| Fresh Vegetable Crudité Platter Hummus, Ranch Dressing | \$7.50 per person |
| Sliced Seasonal Fruit Display | \$9 per person |
| Cheese Display Artisan and Imported Cheeses, Garlic Bread, Lavash Crackers | \$10 per person |
| Charcuterie Display Cured Sliced Meats, Marinated Olives, Pickled Vegetables, Mustards, Toasted Breads | \$15 per person |
| Custom Watermelon Carving | \$250 each |

RECEPTION - HOT DISPLAYS

Choose Up to 3

\$17 per person

Mini Beef Burger

American Cheese, Pickle, Mini Artisan Roll

Turkey Burger

White Cheddar, Cranberry Mayonnaise, Mini Artisan Roll

Beef Short Rib

Sautéed Red Onion, Goat Cheese, Mini Artisan Roll

BBQ Shredded Pork

Coleslaw, Pickle Chips, Mini Artisan Roll

Chicken Parmesan

Mozzarella, Marinara Sauce, Mini Artisan Roll

Grilled Portobello

Fresh Mozzarella, Basil Mayonnaise, Mini Artisan Roll

CARVING STATIONS

All carving stations require \$125.00 attendant fee per attendant for 2 hours of service. \$50.00 for each attendant for additional hour.

Roasted Breast of Turkey (serves 30) \$325 each
Cranberry Mayonnaise, Assorted Dinner Rolls, Condiments

Smoked Virginia Baked Ham (serves 50) \$375 each
Stone-Ground Mustard Aioli, Artisan Mini Rolls

Whole Roast Tenderloin of Beef (serves 30) \$525 each
Wild Mushroom Demi-Glace, Whole Grain Mustard, Assorted Dinner Rolls

Roasted Prime Rib of Beef (serves 40) \$600 each
Horseradish Cream, Au Jus, Mini French Baguettes

Roasted Baron of Beef (serves 50) \$575 each
Horseradish Cream, Au Jus, Chimichurri Sauce, Assorted Dinner Rolls

Baked Salmon En Croute (serves 20) \$300 each
Fresh Salmon Baked in Puff Pastry with Sautéed Spinach, Boursin and Onions.
Served with Lemon Dill Sauce

Roasted Boneless Leg of Lamb (serves 15) \$300 each
Herb Roasted with Fresh Garlic, Mustard and Thyme. Served with Rosemary Mint Pesto,
Rosemary Au Jus, Assorted Dinner Rolls

ACTION STATIONS

All action stations require \$125.00 attendant fee per attendant for 2 hours of service. \$50.00 for each attendant for additional hour.

Mashed Potato Bar \$14 per person
Yukon Gold, Red and Russett Mashed Potatoes, Chopped Bacon, Sour Cream, Shredded Cheese, Chives, Brown Gravy, Mushroom Gravy, Cheese Sauce and Butter

Crepe Station \$14 per person
Fresh Sliced Fruits, Cannoli Cream, Whipped Cream, Berry Compote, Peanut Butter, Nutella, Apricot Jelly, Powdered Sugar, Caramel Syrup, Cinnamon Powder, Brown Sugar, Butter

Banana Foster \$14 per person
Fresh Banana, Butter, Cinnamon, Caramel Syrup, Chocolate Sauce, Rum Sauce, Vanilla Ice Cream, Powdered Sugar, Orange Zest, Red Cherries

Grilled Cheese Bar \$17 per person
White, Wheat, Multigrain, Rye and Texas Toast, Provolone, Cheddar, Swiss, American, Pepper Jack, Ham, Bacon, Turkey, Roast Beef, Sliced Tomato, Sautéed Onions, Arugula, Spinach, Roasted Red Peppers

Pasta Station \$21 per person
Cavattapi, Penne Pasta, Tomato Basil, Asiago Cream Sauces, Sausage, Roasted Chicken, Chopped Bacon, Spinach, Asparagus, Artichokes, Sun-Dried Tomatoes, Shaved Parmesan, Red Pepper Flakes, Warm Bread Sticks

SWEET TABLES

Mini Dessert Table

Assorted Mini Cheesecakes, Fresh Fruit Tarts, Assorted Petite Fours,
Brownies, Assorted Cookies

\$16 per person

International Sweets Table

Opera Tortes, Vanilla or Chocolate Mousse, Fudge Brownie Squares, Cream Puffs,
Assorted Petite Fours, Cannoli, Lemon Squares, Chocolate Flourless Cake

\$22 per person

HORS D'OEUVERS

Minimum 50 pieces per selection.

Cold Selections

\$4.50 per piece

Antipasti Skewers

Boursin Cheese Canape

Deviled Egg

Goat Cheese Tart

Prosciutto Wrapped Asparagus

Tomato Basil Bruschetta

\$5.25 per piece

Beef Tenderloin Canape

Seared Tuna Canape

Shrimp Ceviche

Smoked Salmon Canape

Tuna Tartare

Wild Mushroom Tart

Hot Selections

\$5 per piece

Artichoke Beignet

Bacon Wrapped Blue Cheese
Stuffed Dates

Mushroom Arancini

Spanikopita

Vegetable Samosa

Vegetable Spring Roll

\$6 per piece

Beef Empanada

Beef Satay

Chicken Samosa

Chicken Satay

Chicken Tandoori Skewers

Chicken Wonton

Coconut Shrimp

Pork Pot Sticker

\$7 per piece

Bacon Wrapped Beef Tenderloin

Bacon Wrapped Scallop or Shrimp

Grilled Lamb Chops

Maryland Crab Cake

Shrimp Tempura

Shrimp Chorizo Kebab

CONSUMPTION BAR

All Bar Packages require one bartender per 75 guests. Bartender fee is \$125 per bar for up to 4 hours of service. All bars are fully stocked with your selection of spirits, red and white wine, domestic and imported beers, soft drinks, bottled water, mixers and juices.

Consumption Bar Service - Hosted

Hosted Bar prices are subject to 22% service charge and 6.5% tax

| | |
|------------------------|-------------------|
| Assorted Soft Drinks | \$4 per drink |
| Evian Water | \$4 per drink |
| Badoit Sparkling Water | \$4 per drink |
| Red Bull | \$6 per drink |
| Domestic Beer | \$6 per drink |
| Imported Beer | \$7 per drink |
| Call Brands | \$7.50 per drink |
| House Wines | \$8 per drink |
| Premium Brands | \$9.50 per drink |
| Top Shelf Brands | \$11.50 per drink |
| Sparkling Wine | \$12 per drink |
| Premium Wine | \$13 per drink |

Consumption Bar Service - Cash

Cash Bar prices are inclusive of 6.5% tax

| | |
|------------------------|------------------|
| Assorted Soft Drinks | \$4.25 per drink |
| Evian Water | \$4.25 per drink |
| Badoit Sparkling Water | \$4.25 per drink |
| Red Bull | \$6.50 per drink |
| Domestic Beer | \$6.50 per drink |
| Imported Beer | \$7.50 per drink |
| Call Brands | \$8.00 per drink |
| House Wines | \$8.50 per drink |
| Premium Brands | \$10 per drink |
| Top Shelf Brands | \$12 per drink |
| Sparkling Wine | \$13 per drink |
| Premium Wine | \$14 per drink |

All prices subject to 22% taxable service charge and 6.5% sales tax.

HOSTED BAR PACKAGES

All Bar Packages require one bartender per 75 guests. Bartender fee is \$125 per bar for up to 4 hours of service. All bars are fully stocked with your selection of spirits, red and white wine, domestic and imported beers, soft drinks, bottled water, mixers and juices.

Hosted Bar by the Hour

Beer & Wine

| | |
|---------|-----------------|
| 1 hour | \$18 per person |
| 2 hours | \$23 per person |
| 3 hours | \$28 per person |
| 4 hours | \$33 per person |

Silver Selections/ Call Brands

| | |
|---------|-----------------|
| 1 hour | \$22 per person |
| 2 hours | \$28 per person |
| 3 hours | \$34 per person |
| 4 hours | \$40 per person |

Gold Selections/ Premium Brands

| | |
|---------|-----------------|
| 1 hour | \$28 per person |
| 2 hours | \$34 per person |
| 3 hours | \$40 per person |
| 4 hours | \$46 per person |

Platinum Selections/ Top Shelf Brands

| | |
|---------|-----------------|
| 1 hour | \$33 per person |
| 2 hours | \$39 per person |
| 3 hours | \$45 per person |
| 4 hours | \$51 per person |