

# HOLIDAY INN CONFERENCE CENTER



## Banquet Menu

67th Street Oceanside  
Ocean City, Maryland



## **Breakfast Buffets**

**Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas**

### **Continental**

Chilled Orange, Grapefruit and Cranberry Juices  
Seasonal Fruit and Berry Display  
Breakfast Breads, Muffins, Danish and Croissants  
Fruit Preserves and Butter

**\$ 11 per person**

### **Deluxe Continental**

Chilled Orange, Grapefruit and Cranberry Juices  
Seasonal Fruit and Berry Display  
Scottish Smoked Salmon with Traditional Accompaniments  
Assorted Bagels with Cream Cheese  
Breakfast Breads, Muffins, Danish and Croissants  
Fruit Preserves and Butter

**\$18 per person**

### **American Breakfast**

Chilled Orange, Grapefruit and Cranberry Juices  
Seasonal Fruit and Berry Display  
Scrambled Eggs  
Bacon and Sausage Links  
Home Fried Potatoes  
Breakfast Breads, Muffins, Danish and Croissants  
Fruit Preserves and Butter

**\$15 per person**

### **Deep South Breakfast**

Chilled Orange, Grapefruit and Cranberry Juices  
Seasonal Fruit and Berry Display  
Scrambled Eggs  
Southern Grits with Cheddar Cheese  
Country Biscuits with Sausage Gravy  
Grilled Maryland Ham  
Breakfast Breads, Muffins, Danish and Croissants  
Fruit Preserves and Butter

**\$16 per person**

### **Additions to Breakfast Buffets**

Milk or Chocolate Milk \$3  
Plain or Fruit Yogurt \$2  
Cheese Blintzes with Fruit Toppings \$4  
Ham and Cheese Croissants \$5  
French Toast \$2  
Oatmeal \$2  
Grits with Cheddar Cheese \$3  
Whole Fruit Basket \$4  
Donuts \$2

## **Plated Breakfasts**

**Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas**

### **Scrambled Eggs with Herbs**

Served with:

Choice of Breakfast Meat,

Home Fried Potatoes

Fresh Fruit Garnish

**\$12 per person**

### **Eggs Benedict**

Served with:

Home Fried Potatoes

Fresh Fruit Garnish

**\$14 per person**

### **French Toast**

Served with:

Choice of Breakfast Meat

Fresh Fruit Garnish

Real Maple Syrup and Butter

**\$12 per person**

### **Additions to Plated Breakfasts**

Fresh Orange, Grapefruit or Cranberry Juice \$4

Milk or Chocolate Milk \$3

Muffin and Pastry Basket \$3

Bagel Basket with Cream Cheese \$4

Plain or Fruit Yogurt \$2

Cheese Blintzes with Fruit Toppings \$4

## **Morning Snack Breaks**

### **Coffee Break**

Assorted Donuts  
Coffee Cake  
Chocolate Covered Espresso Beans  
Regular, Flavored & Decaf Coffee  
Soft Drinks & Bottled Water

**\$7 per person**

### **Spa Break**

Individual Fruit Yogurts  
Tropical Fruit Skewers  
Assorted Fruit Juices  
Granola & Power Bars  
Sport Drinks & Bottled Water

**\$9 per person**

Smoothies Made to Order

**\$4 per person**

**\$35 per uniformed attendant per hour**

### **Fruit Break**

Whole Fruit Basket  
Tropical Fruit Skewers  
Assorted Fruit Juices  
Bottled & Flavored Waters

**\$8 per person**

### **Bakery Break**

Butter Croissants  
Assorted Muffins  
Fruit & Nut Breads  
Coffee Cake  
Regular & Decaf Coffee & Tea Selection  
Soft Drinks & Bottled Water

**\$10 per person**

## **Afternoon Snack Breaks**

### **Chocolate Lovers**

White & Dark Chocolate Fondue with Marshmallows & Tropical Fruit  
Assorted Chocolate Bars  
Chocolate Covered Pretzels  
Chocolate Milk & Coffee Coolers  
**\$12 per person**

### **Tropical Break**

Mini Key Lime Tarts  
Chocolate Covered Pineapple, Bananas & Strawberries  
Orange & Grapefruit Salad in Martini Glass  
Citrus Juices & Lemonade  
**\$11 per person**

### **English Tea**

Cucumber & Horseradish Tea Sandwich  
Smoked Salmon & Dill Cream Tea Sandwich  
Curried Chicken Salad Tea Sandwich  
Fresh Baked Scones  
Strawberries with Devonshire Cream  
Selection of Teas & Coffee  
**\$12 per person**

### **Cookie Break**

Assorted Fresh Baked Cookies  
Fudge Brownies  
Regular & Decaf Coffee  
Assorted Soft Drinks & Bottled Water  
**\$8 per person**

### **Ball Park Break**

Fresh Popped Popcorn  
Cracker Jacks  
Roasted Peanuts  
Warm Jumbo Pretzels with Spicy Mustard  
Assorted Soft Drinks & Bottled Water  
**\$10 per person**

### **A La Carte Break Items**

Assorted Soft Drinks \$3 each  
Bottled Water \$3 each  
Assorted Fruit Juices \$4 per person  
Whole Fresh Fruit \$2 per piece  
Potato Chips with Dip \$12 per bowl  
Potato Chips with Dip \$18 per bowl  
Tortilla Chips & Salsa \$20 per bowl  
Snack Mix \$30 per bowl  
Fresh Baked Cookies \$18 per dozen  
Chocolate Brownies \$21 per dozen  
Jumbo Pretzels with Spicy Mustard \$26 per dozen  
Freshly Brewed Iced Tea or Coffee \$40 per gallon

## **Lunch Buffet Selections**

**Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas**

### **Eastern Shore Luncheon**

Corn and Crab Chowder

Bibb Lettuce with Grape Tomatoes, Spiced Pecans and Cider Vinaigrette

Tomato Salad with Cucumbers and Bleu Cheese

Watermelon and Red Onion Salad

Fried Chicken

Maryland Crab Cake with Old Bay Remoulade

Corn on the Cob

Roasted Red Potatoes

Corn Bread and Biscuits

Smith Island Cake

Peach Cobbler

**\$27 per person**

### **Tropical Luncheon**

Cuban Black Bean Soup with Sour Cream and Onions

Baby Greens with Coconut Vinaigrette

Tomato Avocado Salad with Fresh Cilantro

Tropical Fruit Salad

Cuban Chicken with Plantains

Cinnamon Lime Salmon with Green Papaya Chutney

Mashed Sweet Potatoes

Sautee of Squash

Artisan Breads

Key Lime Pie

Caramelized Pineapple Tart

**\$21 per person**

### **Boardwalk Cookout**

Potato Salad

Cole Slaw

Potato Chips

Grilled Corn on the Cob

Grilled Hamburgers

Grilled Hot Dogs

Grilled Chicken Breast

Sliced Cheeses, Lettuce, Sliced Tomatoes, Red Onion

Relish, Diced Onions

Ketchup, Mustard & Mayonnaise

Dill Pickles

Ice Cream Cart

Assorted Ice Cream Cups, Popsicles & Ice Cream Sandwiches

**\$18 per person**

## **Lunch Buffet Selections**

**Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas**

### **American Deli Buffet**

Potato Salad

Cole Slaw

Baby Greens with Grape Tomatoes, Cucumbers and Balsamic Vinaigrette

Potato Chips

Sliced Ham, Turkey and Roast Beef

Cheddar, Swiss and American Cheese

Sliced Tomatoes, Lettuce, Red Onions and Condiments

White and Whole Wheat Breads

Dill Pickle

Apple Pie

**\$17 per person**

### **Italian Deli Buffet**

Tortellini Salad with Sundried Tomatoes, Olives and Artichoke Hearts

Traditional Caesar Salad with Shave Parmesan

Vine Ripe Tomatoes with Fresh Mozzarella, Basil and Olive Oil

Sliced Rosemary Chicken Breast, Genoa Salami, Capicola and Mortadella

Provolone, Fontina and Smoked Mozzarella

Sliced Tomatoes, Lettuce, Red Onions, Roasted Red Peppers and Condiments

Focaccia, Ciabatta and Garlic Bread

Olive Salad

Traditional Cannoli

**\$19 per person**

### **Sandwich Bar**

Baby Greens with Balsamic Vinaigrette

Tomato Cucumber Salad with Feta Cheese

Bowtie Pasta Salad with Garden Vegetables

Tuna Salad on Croissant

Roasted Turkey Breast with Swiss Cheese on Whole Wheat Bread

Roast Beef with Cheddar on Rye

Grilled Vegetable Wrap

Dill Pickles

Assorted Cookies and Brownies

**\$18 per person**

# **Plated Lunch Selections**

**Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas**

## **Lunch Menu I**

### **Starters**

**(choose one)**

Minestrone with Pesto

Chilled Gazpacho

Traditional Caesar Salad with Shaved Parmesan

Iceberg Lettuce Wedge with Gorgonzola Cheese, Red Onion, Candied Walnuts and Creamy Bleu Cheese Dressing

Baby Greens with Grape Tomatoes, Candied Walnuts and Balsamic Vinaigrette

### **Main Course**

**(choose up to 3 - minimum 10 per entrée)**

Pan Roasted Chicken Breast with Bread Stuffing  
Seasonal Vegetables and Pearl Onion Jus

Grilled Petite Filet Mignon with Roasted Mushroom Demi-Glace, Mashed Potatoes & Seasonal Vegetables

Penne Pasta with Gilled Vegetables and Sundried Tomatoes  
in a Light Vegetable Broth with Shaved Parmesan

Pesto Crusted Salmon with Smoked Tomato Beurre Blanc  
Roasted Red Potatoes and Seasonal Vegetables

Traditional Caesar Salad with Grilled Chicken Breast or Shrimp Skewer

Crispy Fried Chicken Salad with Romaine Lettuce, Pineapple, Red Bell Peppers, Celery and Candied Pecans. Tossed in Honey Mustard Dressing

### **Desserts**

**(choose one)**

Traditional Tiramisu with Chocolate Espresso Sauce

Key Lime Pie with Lemon Cream

Chocolate Gelato

**\$23 per person**



# **Plated Lunch Selections**

**Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas**

## **Lunch Menu II**

### **Starters**

(choose one)

Cream of Wild Mushroom Soup

Cuban Black Bean Soup with Sour Cream and Onion

Traditional Caesar Salad with Shaved Parmesan

Fresh Fruit Plate

Tomato and Fresh Mozzarella Stack with Herb Salad,  
Extra Virgin Olive Oil and Balsamic Vinegar

### **Main Course**

(choose up to 3 – minimum 10 per entrée)

Grilled Pork Tenderloin with Garlic Mashed Potatoes,  
Seasonal Vegetables and Brandied Apple Sauce

Broiled Maryland Crab Cake with Roasted Red Potatoes,  
Grilled Asparagus and Key Lime Mustard Sauce

Veal Meatloaf with Spinach and Wild Mushrooms,  
Garlic Mashed Potatoes and Grilled Asparagus

Grilled Teriyaki Breast of Chicken on a bed of Soba Noodles  
with Chinese Vegetables

Chilled Poached Salmon on a bed of Arugula with  
Asparagus Tips, Chilled Red Potatoes and Citrus Vinaigrette

### **Desserts**

(choose one)

Chocolate Banana Bread Pudding with Vanilla Rum Sauce

New York Cheesecake with Fresh Strawberries

Raspberry Sorbet

**\$27 per person**

## **Reception Hors d'oeuvres**

hors d'oeuvres are available passed or displayed  
hors d'oeuvres are priced by the dozen

### **Cold Canapés**

Cherry Tomato and Fresh Mozzarella on  
a Spoon  
**\$24**

Mango Summer Rolls  
**\$30**

Rare Beef with Whole Grain Mustard on  
Crostini  
**\$36**

Calico Scallop Ceviche in Endive Spear  
**\$36**

Smoked Salmon and Lemon Cream on  
Potato Chip  
**\$40**

Prosciutto and Melon  
**\$36**

Caviar on Red Potato with Crème  
Fraiche  
**\$40**

Olive and Feta Cheese Skewers  
**\$24**

Tomato Basil Bruschetta  
**\$24**

Lump Crab Salad on Cucumber  
**\$36**

Sliced Strawberries with Peppered  
Boursin Cheese  
**\$30**

Tuna Tartar on Crispy Wonton with  
Sweet Soy Glaze  
**\$40**

### **Hot Hors d'oeuvres**

Mini Crab Cakes with Old Bay  
Remoulade  
**\$48**

Goat Cheese and Caramelized Onion  
Tartlet  
**\$40**

Baby Lamb Chops with Mint Walnut  
Pesto  
**\$48**

Conch Fritters with Key Lime Mustard  
**\$36**

Chicken Sate with Soy Peanut Glaze  
**\$30**

Mini Chicken Wellington  
**\$40**

Coconut Shrimp with Chili Dipping  
Sauce  
**\$40**

Asian Dumplings with Soy Sauce  
**\$40**

Mushroom Caps Stuffed with Crab  
**\$48**

Italian Sausage in Pastry  
**\$36**

Crispy Vegetable Spring Roll with Spicy  
Sesame Sauce  
**\$36**

Spanikopita  
**\$36**

# Reception Displays

## **Imported and Domestic Cheese Display**

Assorted Imported and Domestic Cheeses

Served with Grapes, Dried Fruits, Nuts  
and Fresh Artisan Breads

**\$6 per person**

Gourmet Selection

**\$9 per person**

## **Crudités Display**

Assorted Raw Vegetables including Asparagus, Celery, Bell Peppers and Carrots

Served with Balsamic Dressing and Ranch Dip

**\$4 per person**

## **Baked Brie Display**

Wrapped in Puff Pastry

Choice of Raspberry Filled or Smothered in Honeyed Almonds

serves 20 people

**\$80 per wheel**

## **Tropical Fruit Display**

Melons, Pineapple, Mango, Papaya, Starfruit, Grapes and Berries

Served with Honey Yogurt

**\$7 per person**

## **Antipasto Display**

Grilled Zucchini, Yellow Squash, Eggplant, Roasted Peppers, Cheeses,

Genoa Salami, Prosciutto, and Sopresetta

Served with Olive Salad and Fresh Artisan Breads

**\$9 per person**

## **Grilled Vegetable Display**

Marinated and Grilled Asparagus, Carrots, Yellow Squash, Zucchini,

and Bell Peppers

Served with Hummus and Pita Chips

**\$6 per person**

## **Whole Poached Salmon**

Fresh Atlantic Salmon with Cucumber, Crème Fraiche & Mini Bagels

serves 25 people

**\$150 per display**

## **Smoked Seafood Display**

Smoked Salmon, Trout, Mackerel & Mussels.

Served with Capers, Cornichons, Pickled Onions,

Diced Red Onion, Chopped Egg & German Black Bread

**\$10 per person**

## **Fresh Seafood and Raw Bar**

Jumbo Gulf Shrimp with Cocktail Sauce **\$4 each**

Oysters on the Half Shell with Mignonette Sauce **\$3 each**

Shucked to order – **add \$35 shucker fee per hour**

Littleneck Clams on the Half Shell with Mignonette Sauce **\$3 each**

Shucked to order – **add \$35 shucker fee per hour**

5b

## **Buffet Action Stations**

**\$50 per uniformed chef per hour**

### **Carving Stations**

#### **Roasted Beef Tenderloin**

Served with Sauce Béarnaise and Horseradish Sauce  
(one tenderloin serves 15 people –minimum order is for 15 people)

**\$20 per person/\$300 per tenderloin**

#### **Prime Rib of Beef**

Served with Au Jus and Horseradish Sauce  
(one prime rib serves 30 people –minimum order is for 30 people)

**\$12 per person/\$360 per rib**

#### **Roasted Turkey Breast**

Served with Sage Gravy and Cranberry Relish  
(one tenderloin serves 25 people –minimum order is for 25 people)

**\$8 per person/\$200 per turkey breast**

#### **Rack of Lamb**

Served with Mint Walnut Pesto  
(two lamb chops per person)

**\$14 per person**

#### **Steamship Round of Beef**

Served with Horseradish Cream  
(one steamship serves 150 people –minimum order is for 150 people)

**\$5 per person/\$750 per steamship**

#### **Baked Maryland Ham**

Served with Spicy Mustard  
(one ham serves 30 people –minimum order is for 30 people)

**\$9 per person/\$270 per ham**

#### **Salmon en Croute**

with Fennel, Sundried Tomatoes and Olives  
(one salmon serves 15 people –minimum order is for 15 people)

**\$10 per person/\$150 per salmon**

### **Sauté and Pasta Stations**

#### **Pasta Station**

Cheese Tortellini and Bowtie Pasta  
Tossed to Order with Marinara, Pesto and Alfredo Sauce  
and Assorted Toppings

**\$11 per person**

#### **Scampi Station**

Jumbo Shrimp with Butter, Garlic and Herbs  
Served with Linguini

**\$14 per person**

#### **Stir Fry Station**

Choice of Beef, Chicken or Shrimp Sautéed with Asian Vegetables  
Served with Jasmine Rice

**Beef - \$12 per person**

**Chicken - \$10 per person**

**Shrimp - \$14 per person**

# **Dinner Buffet**

**Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas**

## **Treviso Buffet**

White Bean and Pancetta Stew

Traditional Caesar Salad with Shave Parmesan  
Arugula Salad with Pears, Candied Walnuts, Gorgonzola Cheese and Balsamic Vinaigrette  
Marinated Vine Ripe Tomatoes with Fresh Basil

Veal Strip Loin with Roasted Red Peppers  
Grilled Chicken Breast with Rosemary Jus  
Seared Grouper with Fennel, Tomato and Capers  
(choose two or three entrees)

Wild Mushroom Risotto  
Grilled Asparagus  
Focaccia, Ciabatta and Rosemary Bread with Butter

Tiramisu  
Classic Cannollis and Cookies  
**2 Entrees - \$30 per person**  
**3 Entrees - \$40 per person**

## **New Orleans Buffet**

Seafood and Andouille Sausage Gumbo

Romaine Hearts with Candied Pecans, Blue Cheese and Red Onion  
Spinach Salad with Pecan Molasses Vinaigrette  
Pickled Shrimp and Green Tomato Salad

Pork Loin with Red Onion Marmalade  
Seared Red Snapper with Crawfish and Scallions  
Grilled Quail with Blackberry Jus  
(choose two or three entrees)

Red Beans and Rice  
Green and Wax Beans  
Baguettes with Butter

Bread Pudding with Bourbon Vanilla Sauce  
Pecan Pie

**2 Entrees - \$35 per person**  
**3 Entrees - \$45 per person**

## **Dinner Buffet**

**Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas**

### **Tropical Seafood Buffet**

Conch Chowder

Mixed Green Salad with Coconut Vinaigrette  
Crab Salad with Avocado and Grapefruit  
Baby Shrimp tossed with Pineapple and Rum

Steamed Mussels and Littleneck Clams  
Grilled Dorado with Mango Rum Salsa  
Pan Seared Grouper with Banana Lime Salsa  
Grilled Chicken Breast with Lemon and Shiitake Mushrooms  
(choose two, three or four entrees)

Island Rice with Sweet Peppers  
Fresh Vegetable Medley  
Artisan Bread with Butter

Key Lime Pie  
Coconut Rum Custard Pie  
Chocolate Banana Tart with Macadamia Nuts  
**2 Entrees - \$30 per person**  
**3 Entrees - \$40 per Person**  
**4 Entrees - \$50 per person**

### **Asian Buffet**

Egg Drop Soup with Spinach

Baby Bok Choy with Mango Soy Vinaigrette

Spicy Crab and Cucumber Salad  
Soba Noodle Salad

Hoisin Glazed Pork Loin  
Five Spice Duck Breast with Plum Sauce  
Seared Red Snapper with Scallions and Chinese Black Beans  
(choose two or three entrees)

Snow Pea Medley  
Jasmine Rice  
Artisan Bread with Butter

Honey Sponge Cake with Plums  
Sticky Rice Pudding with Coconut and Ginger  
Fortune Cookies  
**2 Entrees - \$30 per person**  
**3 Entrees - \$40 per person**

## **Dinner Buffet**

**Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas**

### **The Bar-B-Que**

Mixed Green Salad with Ranch Dressing  
Potato Salad  
Traditional Cole Slaw

Barbequed Chicken  
Baby Back Ribs  
Barbequed Beef Brisket

Baked Beans  
Corn on the Cob  
Corn Bread with Butter & Honey

Peach Cobbler  
Apple Pie

**2 Entrees - \$30 per person**

**3 Entrees - \$40 per Person**

### **Paris Market**

Crab Bisque

Baby Greens with Tarragon Dressing  
Salad Niçoise  
Lentil Salad

Steak Au Poivre  
Coq au Vin  
Moules Marinière  
(choose two or three entrees)

Haricot Vert Medley  
Ratatouille  
Baguettes with Butter

Mini Éclairs & Cream Puffs  
Tarte au Citron

**2 Entrees - \$35 per person**

**3 Entrees - \$45 per person**

7b

## **Plated Dinner Selections**

**Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas**

All food and beverage orders are subject to a 20% taxable service charge, 6% Maryland state tax and .05% Ocean City Tax.  
In addition all alcoholic beverages will be subject to an 3.5% Maryland Alcohol tax.

**Entrée Prices Include Soup or Salad and Dessert**

## **First Course**

**Select a Soup or Salad to Accompany the Dinner Entrée**

### **Soup**

**(choose one)**

Tomato Parmesan Soup

Wild Mushroom and Roasted Garlic Soup

Cream of Lump Crab Soup  
add \$4

Cuban Black Bean Soup with Sour Cream and Onion

Traditional Gazpacho

Watermelon Gazpacho

White Bean Stew with Tomatoes and Pancetta

Cream of Asparagus Soup

New England Clam Chowder

**OR**

### **Salad**

**(choose one)**

Caesar Salad with Shaved Parmesan

Spinach Salad with Bacon, Red Onion, Pine Nuts and Citrus Vinaigrette

Baby Greens with Strawberries, Oranges, Candied Pecans and Balsamic Vinaigrette

Bibb Lettuce with Granny Smith Apples, Walnuts, Gorgonzola Cheese and Herb Vinaigrette

Endive and Spinach Salad with Bacon, Tomatoes and Sherry Vinaigrette

8a

## **Plated Dinner Selections**

**Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas**

**All food and beverage orders are subject to a 20% taxable service charge, 6% Maryland state tax and .05% Ocean City Tax.  
In addition all alcoholic beverages will be subject to an 3.5% Maryland Alcohol tax.**



## **Entrees**

**(choose up to three – minimum 10 per entrée)**

### **Poultry**

Pecan Dijon Crusted Chicken Breast with Four Cheese Polenta,  
Braised Swiss Chard and Sherry Jus

**\$24 per person**

Maple Roasted Quail with Apple Compote and Wild Rice

**\$27 per person**

Grilled Duck Breast with Dried Cherry Chutney, Almond Rice Pilaf  
and Vegetable Selection

**\$28 per person**

Roasted Half Chicken with Mango Raisin Chutney  
and Sweet Potato Puree

**\$26 per person**

### **Seafood**

Grilled Dorado with Oven Roasted Tomatoes,  
Crispy Leeks and Basmati Rice

**\$24 per person**

Pan Roasted Rockfish with Corn Salsa,  
Roasted Red Potatoes and Seasonal Vegetables

**\$26 per person**

Spice Crusted Salmon with Orange Balsamic Cream,  
Vegetable Medley and Basmati Rice

**\$24 per person**

Cajun Grilled Snapper Smothered in Crayfish and Scallions  
Served with Creole Rice and Seasonal Vegetables

**\$29 per person**

Broiled Maryland Crab Cakes with Old Bay Remoulade,  
Roasted Red Potatoes and Seasonal Vegetables

**\$33 per person**

Macadamia Nut Crusted Grouper with Mango Papaya Salsa,  
Plantains and Roasted Potatoes

**\$32 per person**

## **Plated Dinner Selections**

**Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas**

### **Entrees**

**(choose up to three – minimum 10 per entrée)**

#### **Meat**

Grilled Filet Mignon with Red Wine Braised Shallots,  
Garlic Mashed Potatoes and Green & Wax Beans

**\$34 per person**

New Zealand Lamb Rack with Mint Walnut Pesto,  
Crispy Goat Cheese Ravioli and Seasonal Vegetables

**\$30 per person**

Pork Tenderloin Braised in Apple Cider  
with Potato Gnocchi and Baby Vegetables

**\$26 per person**

Grilled Veal Porterhouse with Wild Mushrooms, Potato Gruyere Gratin  
and Grilled Asparagus

**\$30 per person**

New York Strip Steak with Stilton Cream, Garlic Mashed Potatoes  
and Seasonal Vegetables

**\$33 per person**

#### **Vegetarian**

Grilled Vegetable Linguini with Shaved Parmesan

**\$21 per person**

Roasted Mushroom and Boursin Cheese Napoleon

**\$23 per person**

Traditional Lasagna with Four Cheeses and Marinara Sauce

**\$22 per person**

#### **Combination**

Grilled Petite Filet Mignon with Broiled Lobster Tail,  
Yukon Gold Mashed Potatoes and Seasonal Vegetables

**\$38 per person**

Maryland Fried Chicken Thigh with Jumbo Lump Crab Cake,  
Roasted Red Potatoes and Seasonal Vegetables

**\$27 per person**

Sliced Veal Strip Loin and Grilled Tiger Prawns with Green Peppercorn Sauce,  
Parmesan Risotto Cake and Fresh Vegetables

**\$30 per person**

9a

**All food and beverage orders are subject to a 20% taxable service charge, 6% Maryland state tax and .05% Ocean City Tax.  
In addition all alcoholic beverages will be subject to an 3.5% Maryland Alcohol tax.**

## **Plated Dinner Selections**

**Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas**

### **Dessert Selections**

**(choose one)**

Roasted Passion Fruit with Coconut Ice Cream  
add \$4

Molten Center Chocolate Cake with Fresh Raspberries

Gingerbread Baby Cake with Candied Lemon Peel and Whipped Cream

Traditional Tiramisu with Chocolate Espresso Sauce

Chocolate Banana Bread Pudding with Vanilla Rum Sauce

Gelato Trio

Key Lime Pie with Lemon Cream

Amaretto Cheesecake

Chocolate Whoopie Pies with White Chocolate Bourbon Cream

Lemon Shortcake with Fresh Berries and Ginger Cream

#### **Banana Foster Station**

**\$50 per uniformed chef per hour**

Bananas Sautéed in Butter and Brown Sugar, Flamed with Rum  
and Served with Vanilla Ice Cream

**\$6 per person**

## **Plated Dinner Selections**

**Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas**

### **Appetizers**

**(optional course for plated dinner)**

#### **Cold**

Tomato and Fresh Mozzarella Stack  
with Herb Salad and Balsamic Vinegar  
**\$5 per person**

Shrimp Ceviche with Mango Tomato Relish  
**\$6 per person**

Tuna and Salmon Tartar with Crème Fraiche  
**\$6 per person**

Jumbo Shrimp Cocktail with Spicy Tomato Horseradish Sauce  
**\$6 per person**

#### **Hot**

Pancetta Wrapped Quail on a Bed of Roasted Mushrooms  
**\$8 per person**

Jumbo Lump Crab Cake with Mango Salsa  
**\$9 per person**

Pear and Gorgonzola Tart with Hazelnuts  
**\$5 per person**

Lobster Ravioli with Tomato and Roasted Garlic Cream  
**\$6 per person**

Broiled Alligator Cake with Curried Tropical Fruit  
**\$6 per person**

## Host / Cash / Open Bars

### Cash & Host Bar Per Drink Prices

House Brands	\$ 5.25 / per drink
Call Brands	\$ 6.25 / per drink
Premium Brands	\$ 7.25 / per drink
Domestic Bottled Beer	\$ 4.00 / per drink
Imported Bottled Beer	\$ 5.00 / per drink
Non-Alcoholic Beer	\$ 4.00 / per drink
House Wine	\$ 5.25 / per drink
Non-Alcoholic Wine / Champagne	\$ 5.25 / per drink
Cordials	\$ 7.25 / per drink
Sodas & Bottled Water	\$ 1.95 / per drink

- **Cash Bar** drinks will be charged individually to each guest per drink.
- **Host Bar** drinks will be charged to one master bill.

### Open Bar Pricing

- **Open Bar** drinks are charged based on food function guarantees or number in attendance, whichever is greater. Prices are based on per hour not per drink.
- All open bars will be served for a four hour duration and include; red wine, white wine, domestic beer and imported beer.

	<b>First Hour</b>	<b>Per Person</b>	<b>Each Additional Hour Per Person</b>
House Brands		\$ 10.50	\$ 5.25
Call Brands		\$ 12.50	\$ 6.25
Premium Brands		\$ 14.50	\$ 7.25

### Bartender Fees

- It is our recommendation to supply one bartender per fifty guests. Your catering manager will assist you when determining the needs for your event

<b>Two Hour Minimum</b>	\$ 65.00 per Bartender
<b>Each Additional Hour or any portion thereof</b>	\$35.00 Per Bartender

<b>Liquor</b>	<b>House *</b>	<b>Call</b>	<b>Premium</b>
Vodka	Vodka	Smirnoff	Absolut 80
Gin	Gin	Beefeaters	Tanqueray
Bourbon	Bourbon	Jim Beam	Old Grand Dad 86
Rum	Rum	Bacardi Light	Bacardi Gold
Dark Rum	Dark Rum	Myer's Dark	Myer's Dark
Spiced Rum	Spiced Rum	Captain Morgan	Captain Morgan
Flavored Rum	Flavored Rum	Malibu Coconut	Malibu Coconut
Tequila	Tequila	Jose Cuervo Gold	Cuervo 1800
Scotch	Scotch	Dewar's White Label	Johnny Walker Red
Canadian Blend Whiskey	Canadian Blend Whiskey	Seagram's VO	Crown Royal
American Blend	American Blend	Seagram's 7	Seagram's 7
Whiskey	Whiskey		
Grain Whiskey	Jack Daniels	Jack Daniels	Jack Daniels
Cordials	Mr. Boston	Mr. Boston	Mr. Boston

- \* Our House selections vary during the seasons, please ask your catering manager for a list of current brand names.

Beer – Domestic	Budweiser	Budweiser	Budweiser
	Bud Light	Bud Light	Bud Light
	Coors Light	Coors Light	Coors Light
Beer - Imported	Heineken	Heineken	Heineken
	Corona	Corona	Corona
Wine – Cabernet	Liberty Creek	Oak Vineyards	Mondavi
Sauvignon or Merlot			
Wine – Chardonnay	Liberty Creek	Oak Vineyards	Mondavi
Wine – White Zinfandel	Liberty Creek	Oak Vineyards	Mondavi