

# BREAKFAST

All per person food pricing subject to 22% Taxable Service Charge and 6% Maryland Sales Tax.

## CONTINENTAL BREAKFASTS

Available 6:30am – 10:30am. Based on a 60-minute service time.  
An additional 30 minutes is available for 4.00 per person.

10 Guest Minimum.

### EUROPEAN CONTINENTAL 14.00

Sliced Fresh Fruit, Berries and Grapes  
Housemade Granola with Assorted Yogurts  
Seasonal Scones and Danish  
Mini Chocolate and Butter Croissants with Nutella & Preserves  
Orange & Grapefruit Juice / Coffee & Tea / 2% Milk

### VIP CONTINENTAL 15.00

Sliced Fresh Fruit, Berries and Grapes  
Blueberry, Banana and Low-Fat Bran Muffins  
Coffee Cake and Danish  
Butter Croissants with Preserves  
Orange, Apple & Cranberry Juice / Coffee & Tea

### BLOOM CONTINENTAL 16.00

Bagels with Assorted Cream Cheese  
Coffee Cake  
Hard-Boiled Eggs  
Sliced Fresh Fruit  
Greek Yogurt with Mixed Berries and Housemade Granola  
Orange, Cranberry & Grapefruit Juice / Coffee & Tea

### DELUXE CONTINENTAL 19.00

Assortment of Muffins and Coffee Cake  
Yogurt Parfait Bar with Housemade Granola, Honey, Berries and Nuts  
Bagels with Assorted Cream Cheeses & Nutella  
Egg & Sharp Cheddar Biscuits  
Choice of Bacon **OR** Turkey Sausage with Cheese & Egg on English Muffins  
Maple & Walnut Oatmeal  
Sliced Fresh Fruit  
Orange, Apple & Cranberry Juice / Coffee & Tea  
Assorted Soft Drinks  
**\*Preferred Start Time of 7:00am**

## ENHANCEMENTS

*Available with any Breakfast Menu*

Coconut or Almond Milk. 1.00 per person  
Warm Cinnamon Rolls with Icing.  
2.00 per person  
Seasonal Oatmeal. 2.50 per person  
Scrambled Eggs. 2.50 per person  
Cheddar Scrambled Eggs. 3.00 per person  
Denver Scramble. 3.50 per person  
Valley Breakfast Potatoes. 2.00 per person  
Pork Bacon. 2.50 per person  
Pork Sausage Links. 2.50 per person  
Pork Sausage Patties. 2.50 per person  
Turkey Bacon. 2.50 per person  
Turkey Sausage. 2.50 per person  
Tofu Scramble. 3.00 per person  
French Toast. 4.00 per person  
Assorted Bolthouse Farms Fruit Smoothies.  
60.00 per dozen  
Mini Parfaits with Housemade Granola & Berries. 36.00 per dozen  
Assorted Doughnuts. 20.00 per dozen

# BREAKFAST

All Food subject to 22% Taxable Service Charge and 6% Maryland Sales Tax. Alcoholic Beverage Items are Subject to 22% Taxable Service Charge and 9% Maryland Alcohol Tax.

**GS** *Gluten Sensitive*

## PLATED BREAKFASTS

Available 7:00am - 10:00am.

10 Guest Minimum, 50 Guest Maximum.

All Breakfast Plates are served with Fruit Display and Coffee & Juice Station.

### BREAKFAST SANDWICH 16.00

Scrambled Egg Patty with Cheddar Cheese and Choice of Turkey Sausage **OR** Bacon on a Buttermilk Biscuit, served with Valley Breakfast Potatoes

### ORIGINAL 16.00

Scrambled Eggs, Bacon, Choice of Turkey Sausage Patty **OR** Pork Sausage, served with Valley Breakfast Potatoes and a Butter Croissant

### HIALEAH 19.00

French Toast, Bacon, Cheddar Scrambled Eggs and Choice of Turkey Sausage Patty **OR** Pork Sausage

## ENHANCEMENTS

Available with any Breakfast Menu

Breakfast Meat Substitutions

Peppered Bacon. 1.00 per person

Chicken Sausage. 3.00 per person

Vegan Sausage. 2.00 per person

Chef-Attended Omelet Station. 6.00 per person

+ Plus Omelet Chef Fee of \$125.00

recommended per every 30 guests

Chef-Attended Waffle Bar. 6.00 per person

+ Plus Chef Fee of \$125.00 recommended per

every 30 guests, 30 guest minimum required

1-Hour Bloody Mary & Mimosa Bar. 9.00 per person

+ Plus Bartender Fee of \$125.00

recommended per every 75 guests

## BREAKFAST BUFFETS

Available 7:00am – 10:30am. Based on a 60-minute service time. An additional 30 minutes is available for 4.00 per person.

25 Guest Minimum. Available for 11-24 Guests at an additional fee of 150.00.

### AMERICAN BREAKFAST BUFFET 22.00

Scrambled Eggs

Denver Scramble with Ham, Peppers, Cheddar and Onions

Valley Breakfast Potatoes

Bacon, Pork Sausage and Turkey Sausage Patties

Sliced Fresh Fruit, Berries and Grapes

Choice of French Toast **OR** Pancakes with

Maple Syrup and Butter

Assorted Cold Cereals with 2% Milk

Orange, Apple & Cranberry Juice / Coffee & Tea

### TEE-TIME BREAKFAST BUFFET 26.00

Assortment of Muffins, Coffee Cake and Bakeries

Scrambled Eggs

Choice of One Breakfast Frittata

Chicken Sausage, Pepper Jack Cheese, and Onions

Asparagus, Sun-Dried Tomatoes, Red Peppers, and Spinach

Italian Sausage, Mozzarella, Tomatoes, and Mushrooms

Smoked Ham, Mushrooms, Onions, and Sharp Cheddar

Tomato, Cheddar Cheese, and Crab

Valley Breakfast Potatoes

Bacon, Pork Sausage and Turkey Sausage Patties

Baked Biscuits with Sausage Gravy

Sliced Fresh Fruit, Berries and Grapes

Choice of French Toast **OR** Pancakes with

Maple Syrup and Butter

Assorted Cold Cereals with 2% Milk

Orange, Apple & Cranberry Juice / Coffee & Tea

**\*PLEASE NOTIFY YOUR ACCOUNT EXECUTIVE OF ANY GUESTS WITH DIETARY RESTRICTIONS.**



## BRUNCH

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## BRUNCH BUFFETS

Available 9:00am - 3:00pm. Based on a 60-minute service time.  
Each additional 30 minutes is available for 5.00 per person.

50 Guest Minimum. Available for 30-49 Guests at an additional fee of 250.00.

### MASTERS' BRUNCH 36.00

Scrambled Eggs  
Denver Scramble with Ham, Peppers, Cheddar  
and Onions  
Valley Breakfast Potatoes  
French Toast with Maple Syrup  
Assorted Bakeries  
Bacon  
Choice of Pork Sausage **OR** Turkey Sausage Patties  
Sliced Fresh Fruit, Berries and Grapes  
Caesar Salad  
**Choice of** Grilled Mediterranean Vegetables **OR**  
Antipasto Display

#### Choice of Two Lunch Entrées

Roasted Beef Tips with Wild Mushroom Demi Glace  
Grilled Flank Steak with Blueberry &  
Red Wine Reduction  
Cream Chipped Beef  
Sweet & Sour Pork Loin  
Grilled Chicken Marsala  
Lemon-Herb Grilled Chicken  
Fried Chicken  
Apple & Almond Stuffed Chicken  
Baked Salmon with Saffron Butter  
Shrimp Scampi over Rice  
Pesto Penne  
Wild Mushroom Ravioli with Spinach & Cream Sauce  
Crab Ravioli with Tomato Alfredo, Basil and Fresh  
Parmesan + 2.50

Seasonal Mousse and Mini Dessert Bars  
Orange & Cranberry Juice / Coffee & Tea  
Iced Tea & Lemonade

### LINKS BRUNCH 28.00

Scrambled Eggs  
Chef-Attended Omelet Station\*  
Valley Breakfast Potatoes  
Bagels with Assorted Cream Cheeses & Nutella  
French Toast with Maple Syrup  
Bacon, Pork Sausage and Turkey Sausage Patties  
Sliced Fresh Fruit, Berries and Grapes  
Seasonal Salad  
**Choice of Two**  
Lox & Bagels with Diced Egg, Capers, Onion, and  
Cream Cheese  
Italian Cold Cut Sub  
Chicken Salad Wraps  
Orange, Apple & Cranberry Juice / Coffee & Tea  
*\*Plus Omelet Chef Fee of \$125.00  
recommended per every 30 guests*

### ADD AN OMELET STATION

**Classic Station. \$6.00 per person\***  
Includes: Sausage, Ham, Cheddar, Pepperjack,  
Tomatoes, Spinach, Mushrooms, Onion, Peppers  
**Delmarva Station with Crab & Shrimp.**  
**\$8.00 per person\***  
*\*Plus Omelet Chef Fee of \$125.00  
recommended per every 30 guests*

### ADD BEVERAGE SERVICE

**Bloody Mary & Mimosa Bar. \$9.00 per person\***  
Includes 1-Hour Unlimited Bloody Marys and Mimosas  
*\*Plus Bartender Fee of \$125.00  
recommended per every 75 guests*





## LUNCH

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## WORKING LUNCHES

Available 11:00am - 3:00pm.

10 Guest Minimum. Available for 2-9 Guests at an additional fee of 150.00.

**Split Selection Fee of 2.50 for Two Selections, 3.50 for Three Selections.**

Lunches include Iced Tea, Coffee, and Tea Station and Brownies & Blondies in Meeting Room.

All Sandwiches/Wraps are served with Coleslaw<sup>GS</sup>, Pasta Salad, or Potato Salad<sup>GS</sup> unless the meal is boxed\*. All Salads served with Roll & Butter unless the meal is boxed\*.

### **\*MAKE IT A BOXED LUNCH!**

\*With substitutions to include Chips, Apple, Baked Cookie and a Soft Drink for 1.00 per person.

### **TRIO SALAD 18.00**

Tuna Salad, Chicken Salad, and Egg Salad over Mixed Greens with Shredded Carrots and Cucumber

### **GRILLED CHICKEN CAESAR 18.00**

Traditional Caesar Salad with Aged Parmesan, Brioche Croutons, and Grilled Chicken Breast

**SUBSTITUTE** Grilled Shrimp **22.00**

### **CALIFORNIA WRAP 17.00**

Smoked Turkey, White Cheddar, Bacon, Guacamole, Pesto Mayonnaise, Lettuce, Tomato, and Onion in a Spinach Tortilla

**Gluten Sensitive Tortilla Wraps available + 2.00**

### **CROISSANT CLUB 16.00**

Chicken **OR** Tuna Salad with Lettuce, Tomato, Onion, Cheddar Cheese, and Bacon

**SUBSTITUTE** Shrimp Salad **19.00**

## VEGETARIAN OPTIONS

### **CAPRESE SALAD<sup>GS</sup> 16.00**

Mozzarella, Sliced Tomatoes, Fresh Basil, and Arugula with Lemon-Herb Extra Virgin Olive Oil Drizzle

### **VEGETABLE WRAP 17.00**

Grilled Market Vegetables, Lettuce, Tomato, and Onion in a Spinach Tortilla

**Gluten Sensitive Tortilla Wraps available + 2.00**

### **SPINACH SALAD<sup>GS</sup> 16.00**

Baby Spinach, Red Onions, Carrots, White Cheddar, Mushrooms, and Blackberries with a White Balsamic Vinaigrette

**ADD** Blackened or Grilled Chicken **18.00**

**ADD** Grilled Shrimp **20.00**

### **RED QUINOA & BROWN RICE SALAD<sup>GS/VEGAN</sup> 19.00**

Tossed with Herb-Fused Extra Virgin Olive Oil, Asparagus Spears, Spinach, Cherry Tomatoes, Garlic, and Dried Cranberries

**ADD** Grilled Shrimp **23.00**



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## EXECUTIVE LUNCHES page 1 of 2

Available 11:00am - 3:00pm.

10 Guest Minimum. Available for 2-9 Guests at an additional fee of 150.00.

**Split Selection Fee of 2.50 for Two Selections, 3.50 for Three Selections. Served with Iced Tea, Coffee, and Tea.**

### CHOICE OF ONE STARTER

House Salad with Seasonal Vinaigrette  
Caesar Salad  
Greek Salad  
Spinach Salad + 1.00  
Caprese Salad + 2.00  
Maryland Crab Soup<sup>GS</sup> + 3.00 (max. of 200 people)  
Seasonal Soup + 2.00 (max. of 200 people)

### CHOICE OF ONE DESSERT

#### PLATED SLICED OPTIONS:

Seasonal cakes are available by request.

Caramel Cheesecake  
Seasonal Sorbet<sup>GS</sup>  
Lemon Raspberry Cake  
Chocolate Trilogy Cake  
NY Style Cheesecake with Raspberry Drizzle  
Tiramisu Cake  
Chocolate Peanut Butter Cake  
\*Mango & Passion Fruit Bars + 2.00  
\*Flourless Chocolate Torte<sup>GS</sup> + 2.00  
\*Requires 7-Day Order Time

#### FAMILY-STYLE DESSERT OPTIONS:

One Display per Table. Select One.  
2.50 per person for Additional Selection.

Brownies & Blondies  
Assorted Macaroons<sup>GS</sup>  
Mini Chocolate Hazelnut Beignets  
Assortment of Chocolate Truffles & Caramels  
Chef's Selection of Assorted Dessert Bars

### VEGETARIAN & PASTA

**VEGETABLE STACK**<sup>GS</sup> Zucchini, Squash, Eggplant, Onion, Peppers, Wilted Spinach, Portobello, and Housemade Rose Sauce **21.00**

**SWEET POTATO HASH** Sweet-spiced Sweet Potatoes, Crispy Brussels Sprouts, Onions, Dried Cranberries, and Bell Peppers **20.00**

**THREE-CHEESE POLENTA SHORT STACK** with Parmesan, Asparagus, Roasted Tomatoes, and Basil Marinara **20.00**

**BBQ TOFU**<sup>GS</sup> Barbeque-Marinaded Tofu over Black Bean and Corn Salad, with Grilled Asparagus **20.00**

**SESAME GARLIC PENNE** Green Beans, Cilantro, Thai Basil, Cherry Tomatoes, and Mushrooms with a Sesame Garlic Sauce **20.00**

**SHRIMP CAVATAPPI** Gulf Shrimp, Mushrooms, Spinach and Green Peas with Creamy Rose Sauce **24.00**

### SEAFOOD

**MARYLAND CRAB CAKE** Lump Crab Cake, served with Garlic & Herb Roasted Potatoes and Julienne Vegetables **Market Price (single and double available)**  
(Gluten Sensitive option available + 2.00)

**CAJUN BAKED SALMON**<sup>GS</sup> Lightly spiced with Cajun Cream, served with Wilted Spinach, Black Rice, and Seasonal Vegetable **26.00**

**PINEAPPLE MANGO MAHI-MAHI**<sup>GS</sup> topped with Mango, Pineapple & Pepper Jam, served with Broccoli, Carrots & Red Pepper Medley and Bamboo Rice **26.00**

**CRAB-CRUSTED TILAPIA** Lump Crab, Parmesan, Lemon Butter and White Wine, served with Herbed Potatoes and Seasonal Vegetable **26.00**

**SHRIMP & CHICKEN STIR FRY** Served over Vegetable Fried Rice and Sesame Julienned Vegetables **25.00**

# LUNCH

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## EXECUTIVE LUNCHES page 2 of 2

Available 11:00am - 3:00pm.

10 Guest Minimum. Available for 2-9 Guests at an additional fee of 150.00.

**Split Selection Fee of 2.50 for Two Selections, 3.50 for Three Selections. Served with Iced Tea, Coffee, and Tea.**

### CHOICE OF ONE STARTER

House Salad with Seasonal Vinaigrette

Caesar Salad

Greek Salad

Spinach Salad + 1.00

Caprese Salad + 2.00

Maryland Crab Soup<sup>GS</sup> + 3.00 (max. of 250 people)

Seasonal Soup + 2.00 (max. of 250 people)

### CHOICE OF ONE DESSERT

#### PLATED SLICED OPTIONS:

Seasonal cakes are available by request.

Caramel Cheesecake

Seasonal Sorbet<sup>GS</sup>

Lemon Raspberry Cake

Chocolate Trilogy Cake

NY Style Cheesecake with Raspberry Drizzle

Tiramisu Cake

Chocolate Peanut Butter Cake

\*Mango & Passion Fruit Bars + 2.00

\*Flourless Chocolate Torte<sup>GS</sup> + 2.00

*\*Requires 7-Day Order Time*

#### FAMILY-STYLE DESSERT OPTIONS:

One Display per Table. Select One.

2.50 per person for Additional Selection.

Brownies & Blondies

Assorted Macaroons<sup>GS</sup>

Mini Chocolate Hazelnut Beignets

Assortment of Chocolate Truffles & Caramels

Chef's Selection of Assorted Dessert Bars

### BEEF

**GRILLED SIRLOIN<sup>GS</sup>** 6 oz. Sirloin with Roasted Garlic Demi Glace, served with Garlic & Herb Potatoes and Seasonal Vegetable **29.00**

**FILET MIGNON<sup>GS</sup>** 5 oz. Grilled Filet with Shallot Demi Glace, served with Green Beans and Tricolored Fingerling Potatoes **30.00**

**NEW YORK STRIP<sup>GS</sup>** 10 oz. Strip with Wild Mushroom Demi Glace, served with Asparagus and Mountain Red Blend Rice **32.00**

**MEATLOAF & MASHED POTATOES** Housemade Bacon-Wrapped Meatloaf, Corn & Crab Mashed Potatoes, Southern Green Beans, and Mushroom Gravy **28.00**

### POULTRY & PORK

**CHICKEN CHESAPEAKE** Seared Chicken Breast topped with Lump Crab and Imperial Glace, served with Citrus Rice Pilaf and Asparagus **30.00**

**CAPRESE CHICKEN** Baked with Prosciutto, Tomato, Spinach, Mozzarella, and Basil, served with Pesto Penne **26.00**

**CHICKEN MARSALA** Grilled Chicken Breast with Mushroom Marsala Jus, served with Green Beans and Mashed Potatoes **26.00**

**CHICKEN SALTIMBOCCA** Sage & Prosciutto-Wrapped Chicken Breast with Lemon-Herb Reduction, served with Asparagus and Rice **27.00**

**STUFFED PORK LOIN** Roasted Loin stuffed with Sausage and Sage, topped with Supreme Sauce, served with Green Beans and Garlic Mashed Potatoes **24.00**

### DUO PLATES

**SALMON & GRILLED CHICKEN<sup>GS</sup>** Lemon-Peppered and finished with Beurre Blanc, served over Mountain Red Blend Rice and Seasonal Vegetable **28.00**

**SURF & TURF** 6 oz. Sirloin and Petite Crab Cake, served with Asparagus and Garlic & Herb Roasted Potatoes **36.00**

**FILET DELMARVA<sup>GS</sup>** 5 oz. Filet with Corn, Lump Crab, Tomato, Basil, Lemon & White Wine, served with Asparagus and Garlic Mashed Potatoes **36.00**





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## LUNCH BUFFETS

Available 11:00am - 3:00pm. Based on a 60-minute service time. Each additional 30 minutes is available for 3.00 per person.

Lunch Buffets served with Iced Tea, Coffee, and Tea.

15 Guest Minimum.

### STARS & STRIPES SANDWICH BOARD 22.00

Seasonal Soup of the Day  
House Salad and Chef's Choice of Deli Salad  
Apple Walnut Chicken Salad  
Sliced Roast Beef, Ham and Turkey  
Cheddar, American and Swiss Cheeses  
Pickles, Olives, Sliced Tomatoes and Onions  
Assorted Deli Breads, Rolls and Condiments  
Potato Chips  
Brownies & Blondies

*\*100 Guest Maximum for speed of service*

### SOUP & SALAD 21.00

Maryland Crab Soup and Soup of the Day  
House Salad and Caesar Salad  
Chicken Salad, Tuna Salad, and Egg Salad  
Chilled Pasta Primavera  
Rolls & Butter  
Assorted Cookies

*ADD Shrimp Salad +3.00 per person*

### ITALIAN COLD CUT 19.00

Caesar Salad  
Pesto Penne Salad  
'XL' Italian Cold Cut Sub  
Potato Chips  
Tiramisu & Mini Cannolis

25 Guest Minimum.

### DELI EXPRESS 24.00

Seasonal Soup  
Choice of Caesar Salad **OR** Seasonal Salad  
Choice of Pasta Salad **OR** Potato Salad  
Chef's Display of:  
Chicken Salad Croissant  
Tuna Salad Croissant  
Ham & Cheddar on Ciabatta  
Turkey & Swiss on Focaccia  
Roast Beef on Kaiser Roll  
Mixed Vegetable Wrap

Potato Chips and Pickles

Brownies & Blondies

*\*Groups of 200 or more must limit sandwich display to three selections*

### ITALIAN DELI BOARD 24.00

Choice of Vegetable Minestrone **OR** Italian Wedding Soup  
Caesar Salad & Caprese Salad  
Pesto Pasta Salad  
Mortadella, Capicola, Ham, and Genoa Salami  
Provolone, Pickles, Onions, Tomatoes, Lettuce  
Focaccia and Ciabatta  
Grainy Mustard, Mayonnaise, Roasted Red Pepper  
Mayonnaise, Olive Oil  
Assorted Petit Fours  
Tiramisu Bars



## LUNCH

Available 11:00am - 3:00pm.

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### REGIONAL BUFFETS

50 Guest Minimum, 250.00 fee for 26-49 people. Based on 1-Hour service time, each additional ½ hour is 5.00 per person.

Regional Buffets served with Iced Tea, Coffee, and Tea.

#### TUSCAN BUFFET 28.00

Caesar Salad  
Italian Chopped Salad with Italian & Ranch Dressing  
Antipasto Display  
Penne Alla Vodka  
Choice of Chicken **OR** Salmon Piccata  
Tricolored Orzo with Shrimp Scampi  
Grilled Italian Sausage with Peppers & Onions  
Garlic Bread  
Grated Cheese, Crushed Red Pepper & Olive Oil  
Mini Cannolis and Tiramisu Cake

#### SOUTH OF THE BORDER 28.00

Tortilla Salad with Chipotle Ranch  
Black Bean Salad  
Santa Fe Pasta Salad  
Jalapeño Poppers with Pepper Jam  
Mexican-Style Rice  
Fiesta Corn  
Beef Tacos, Chicken Fajitas, and Cheese Quesadillas  
Guacamole, Pico De Gallo, Sour Cream, Lettuce,  
Jalapeños, Cheddar & Pepper Jack Cheeses, Salsa  
Tortilla Shells & Wraps  
Assorted Cakes and Popsations Rum Butter Candied  
Popcorn

#### TEXAS HOLD 'EM 28.00

Coleslaw  
Caesar Salad and House Salad  
BBQ Pork Ribs  
Choice of Fried Chicken **OR** Bourbon-BBQ  
Baked Chicken  
BBQ Beef Brisket  
Choice of Baked Potato **OR** Baked Sweet Potato  
Southern-Style Green Beans  
Baked Beans  
Potato Rolls and Cheddar Corn Muffins  
Seasonal Cobbler with Vanilla Ice Cream

### THE ORIGINAL BUFFET

25 Guest Minimum, 250.00 fee for 15-24 people, Based on 1-Hour service time, each additional ½ hour is 5.00 per person.

#### INCLUDES:

Caesar Salad **OR** Seasonal Salad with Housemade Dressings  
Garlic & Herb Roasted Potatoes **OR** Chef's Selection of Rice  
Seasonal Vegetable  
Seasonal Pasta Salad  
Dessert Display to include Seasonal Mousse and Cakes  
Rolls & Butter  
Coffee & Tea  
Iced Tea & Lemonade

*Choice of Two or Three Lunch Entrées.*

*Two Entrées 29.00, Three Entrées 32.00*

#### BEEF & PORK

Grilled Flank Steak with Roasted Garlic Demi Glace  
Bacon-Wrapped Meatloaf with Brown Gravy  
Sage-Sausage Sliders with Brioche Slider Rolls  
Grilled Beef Burgers  
Old Bay BBQ Rub Beef Brisket with Classic BBQ Sauce  
Roasted Beef Tips with Wild Mushroom Demi Glace  
Grainy Mustard and Horseradish Crusted Pork Loin

#### POULTRY

Grilled Chicken Marsala  
Fried Chicken  
Roasted Turkey Breast with Garlic-Rosemary Gravy  
Caprese Chicken with Prosciutto

#### SEAFOOD

Shrimp Cavatappi  
Seafood Gumbo with Rice  
Cajun Baked Salmon with Cajun Cream & Wilted Spinach  
Crab Ravioli with Tomato Alfredo, Basil and Fresh  
Parmesan + 2.50

#### VEGETABLE & PASTA

Grilled Eggplant Parmesan  
Santa Fe Stuffed Sweet Potatoes  
Vegetable Creole with Lightly Spiced Tomato Sauce  
Wild Mushroom Ravioli with Light Cream and Spinach



## BREAKS & ADD-ON'S

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## BREAKS & ADD-ONS

Available 8:00am - 11:00pm. Pricing based on 30-minute service time and 60-minute display limit unless otherwise noted, additional fees apply for replenishing after 30 minutes.

10 Guest Minimum, 150.00 fee for under minimum and before/after hours.

### **CINEMA BREAK** 9.00

Mini Reese's Cups & Starburst  
Popsations Candied Popcorn  
Chocolate-Covered Raisins  
Assorted Sodas

### **FIESTA** 10.00

Queso Dip  
Guacamole & Fresh Salsa  
Tortilla Chips  
Mexican Corn Salad  
Watermelon  
Sliced Peppers  
Mini Cheese Quesadillas  
*\*25 Guest Minimum*

### **ON THE TRAIL<sup>GS</sup>** 9.00

Housemade Seasonal Granola  
Trail Mix  
Apples  
Lemonade  
Flavored Water Station

### **FRUIT & CHEESE BREAK** 12.00

Sliced Fresh Fruit  
International Cheese Board with  
Parmesan, Cheddar, Fontina, Gouda,  
and Gorgonzola  
Baked Pita  
Bottled Water  
*\*25 Guest Minimum*

### **CAMDEN YARDS** 12.00

'Eutaw Street' Dogs  
Warm Pretzel Bites with Mustard  
and Queso Dip  
Popsations Candied Popcorn  
Assorted (canned) Soda  
**Add Natty Bohs + 2.00 per person**

### **COOKIE JAR** 9.00

Chocolate Chip Cookies  
White Chocolate Macadamia Nut  
Oatmeal Raisin  
Snickerdoodles  
2% Milk

### **SWEET & SALTY<sup>GS</sup>** 9.00

Rice Krispy Treats  
Candy Bar Minis  
Trail Mix  
Assorted Chips  
Bottled Soda

### **PURE & SIMPLE<sup>GS</sup>** 10.00

Orange, Apple & Cranberry Juice  
Flavored Water Station  
Whole Fruit & Fresh Berries  
Housemade Granola  
Vanilla Yogurts

### **CHOCOLATE FONDUE TABLE**

*10.00 Break / 4.00 add on to buffet*  
Bittersweet Melted Chocolate  
Marshmallows  
Sliced Fruit & Berries  
Pretzel Rods  
Pound Cake  
*\*25 Guest Minimum*

### **FLAVORED WATER STATION**

*2.00 (2 hours)*

**SPRING** Lime & Mint

**SUMMER** Strawberry & Basil

**FALL** Cranberries & Orange

**WINTER** Orange & Blueberry

### **BEVERAGE BREAK** 7.00 (4 hours)

Coffee  
Herbal Teas  
Bottled Water  
**Add Assorted Sodas + 2.00**



## BREAKS & ADD-ON'S

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## BUILD YOUR OWN BREAK

Available 8:00am - 11:00pm.

10 Guest Minimum required, 150.00 fee for under minimum and before/after hours.

### FOOD

- SLICED FRESH FRUIT** 5.00 per person
- CHEESEBURGER SLIDERS** 50.00 per dozen
- M&M'S, SNICKERS, MILKY WAY, SKITTLES** 24.00 per dozen
- TRAIL MIX** 20.00 per pound
- DRIED FRUITS & HOUSEMADE GRANOLA** 20.00 per pound
- ASSORTED BAKED COOKIES** 24.00 per dozen
- BROWNIES & BLONDIES** 25.00 per dozen
- ASSORTED DESSERT BAR BITES** - Mango and Passion Fruit, Red Berry Tartlets, Tiramisu, Lemon Meringue 22.00 per dozen
- WARM PRETZEL BITES** with Mustard and Pepper Jam 30.00 per 3 dozen
- POPCORN** - Popsations Candied Popcorn 36.00 per dozen bags
- POWER BARS** 50.00 per dozen
- GRANOLA BARS** 29.00 per dozen

### BEVERAGE

- CORONA WITH LIME** 4.50 each
- ASSORTED POWERADE** 3.00 each
- ASSORTED SODAS** 2.50 each
- DASANI BOTTLED WATER** 2.00 each
- RED BULL®** 4.00 each
- WARM APPLE CIDER** 45.00 per Gallon
- Captain Morgan® Spiked** for 65.00 per Gallon
- FRESH LEMONADE, ICED TEA, FRUIT PUNCH** 40.00 per Gallon
- JUICE** Orange, Cranberry, Apple or Grapefruit 40.00 per gallon
- COFFEE & TEA** 40.00 per gallon
- HOUSE WINES BY THE BOTTLE**  
Robert Mondavi Woodbridge Chardonnay, Pinot Grigio, Cabernet Sauvignon, or Pinot Noir 22.00 per bottle
- BEER GARDEN** 11.00 per person, per hour  
Managers' Selection of Seasonal and Local Beers



## HORS D'OEUVRES

## HORS D'OEUVRES RECEPTION

All per person food pricing subject to 22% Taxable Service Charge and 6% Maryland Sales Tax.

25 Guest Minimum.

Hot Selections can be Butlered or Stationary.

One Hour \$22 per person

Two Hours \$26 per person

One-Hour Reception Prior to Lunch or Dinner \$16 per person

Three Hours \$30 per person

Four Hours \$32 per person

### COLD DISPLAYS

#### Select Two:

Vegetable Crudités with Peppercorn Parmesan Dip <sup>GS</sup>

International & Domestic Cheese Display <sup>GS</sup>

Brie with Seasonal Berries

Seasonal Fruit Display <sup>GS</sup>

Antipasto Display <sup>GS</sup>

Hummus & Olive Tapenade with Fresh Vegetables <sup>GS</sup>

Bruschetta with Balsamic Glaze

Artisinal Cheese & Dried Fruits <sup>GS</sup> + 2.00

### HOT DISPLAYS

#### Select One:

Spinach & Artichoke Fondue with French Bread and Pita

Chesapeake Crab & Artichoke Fondue with French Bread and Pita

Baked Brie en Croute with Raspberry Sauce and Berries

Wild Mushroom & Sun-Dried Tomato Fondue with French Bread and Pita

Buffalo Chicken Fondue with Seasoned Pita

### HOT SELECTIONS

#### Select Three:

#### VEGETARIAN

Spanakopita

Vegetable Egg Rolls

Salsa & Cheese Quesadillas

Broccoli & Cheddar Quiche

Raspberry & Almond Brie

Ratatouille Tart

Edamame Dumpling

Cherry Blossom Tart

Sweet Potato Puff

Vegetable Risotto Croquettes  
with Asparagus & Mushroom

Four Cheese Arancini <sup>GS</sup>

Quinoa & Zucchini Fritter <sup>GS</sup>

#### SEAFOOD

Crab Toast

Lobster Cobbler

Fried Shrimp

Shrimp Casino

Bacon-Wrapped Scallops <sup>GS</sup>

Salmon Mousse Blini

Maui Shrimp Spring Roll

#### BEEF, PORK & POULTRY

Beef Teriyaki Satay

Sriracha Chicken Dumpling

Thai Chicken Spring Roll

Mini Cuban Sandwich

Peking Duck Ravioli

Teriyaki & Sesame Chicken

Satay

Buffalo-Blue Chicken Satay <sup>GS</sup>

Chili-Lime Chicken Kabob <sup>GS</sup>

Bourbon BBQ Meatballs

Bacon-Wrapped Short Rib <sup>GS</sup>

Bacon-Wrapped Turkey <sup>GS</sup>

Chicken Dijon Puffs

Beef Teriyaki Pot Stickers

Pork Pot Stickers

Beef Wellington Puffs

Coney Island Franks

Reuben in Rye Puffs

Meatballs Marinara

### A LA CARTE ITEMS:

(Quantities of 50 pieces)

Marinara, Thai, or Bourbon BBQ Meatballs \$65

Buffalo Wings with Celery & Blue Cheese <sup>GS</sup> \$100

Clams Casino <sup>GS</sup> \$130

Jumbo Shrimp Scampi <sup>GS</sup> \$170

Jumbo Shrimp Cocktail <sup>GS</sup> \$170

Crab Toast \$150

Roasted Lollipop Lamb Chops <sup>GS</sup> \$180

Mini Crab Cakes Market

Mushroom Imperial Market

Crab Claw Cocktail <sup>GS</sup> \$85

Caprese Bites <sup>GS</sup> \$75

Bruschetta with Balsamic Glaze \$85

Loaded Potato 'Slider' <sup>GS</sup> \$100



## HORS D'OEUVRES

All per person food pricing subject to 22% Taxable Service Charge and 6% Maryland Sales Tax.

Based on 1-Hour Service Time. Available only as additions to 2-Hour or Longer Hors D'Oeuvres Receptions.

### CARVING STATIONS

ACCOMPANIED BY CHOICE OF HOUSE,  
CAESAR OR SEASONAL SALAD

#### **TENDERLOIN OF BEEF\*** 14.00

Served with Béarnaise and Demi Glace

#### **ROASTED TURKEY\*** 10.00

Served with Sweet Honey Mustard and Traditional  
Rosemary-Garlic Gravy

#### **PRIME RIB\*** 12.00

Served with Horseradish Aioli and Aus Jus

#### **LAMB CHOPS\*** 14.00

Garlic Rosemary-Roasted Lamb Chops served with  
Cabernet Demi-Glace

#### **BALTIMORE BRISKET\*** 10.00

Old Bay® BBQ Rub served with Slider Rolls and  
Classic BBQ Sauce

#### **CORNER BEEF\*** 10.00

Served with Grainy Mustard and Sauerkraut

\*Carver Fee of \$125.00 recommended per every 75  
guests.

### DESSERT STATIONS NOT ATTENDED

Chocolate Fondue with Pound Cake, Strawberries,  
Blondie Bites, Marshmallows, Pretzel Rods, Sliced  
Fruit, Mini Beignets, Assorted Dessert Bar Bites 9.00

Chef's Assortment of Seasonal Cakes & Cobbler 6.00  
Add Ice Cream + 2.00

### INTERACTIVE STATIONS

#### **CHESAPEAKE** 14.00

Lump Crab Cake Stuffed Mushrooms, Crab Claw Cocktail,  
Shrimp Cocktail, Old Bay® dusted Corn Fritters

#### **ST. LAWRENCE SALMON** 11.00

Filet of Herbed Salmon with Chardonnay Sauce, Julienne  
Vegetables, and Rice Pilaf

#### **MASHED POTATO MARTINIS** 9.00

Yukon Gold OR Sweet Potato Mashed, Truffle Sour Cream,  
Smoked Bacon Bits, Sharp Cheddar, Raspberry Demi Glace,  
Roasted Mushrooms, Caramelized Onion, Scallions

#### **RISOTTO STATION** 11.00

Arborio Rice, Parmesan, Mushrooms, Peas & Onions,  
Diced Prosciutto

#### **KENT ISLAND SHRIMP & GRITS** 14.00

Sautéed Shrimp, Smoked Cheddar, Old Bay® Grits,  
Bacon, Andouille & Vegetable Creole

#### **FAJITA BAR** 16.00

Seared Chicken, Shrimp, Sautéed Onions & Peppers, Mexican  
Blend Rice, Black Bean & Corn Salad, Shredded Lettuce, Diced  
Tomato, Cheddar Cheese, Mini Tortillas, Tortilla Chips, Sour Cream

#### **ASIAN FOOD CART** 10.00

Shrimp and Pork Wontons, Vegetable Egg Rolls, Vegetable Fried  
Rice, Asian Noodle Salad

#### **PASTA STATION** (select two) 10.00

- Tortellini with Prosciutto, Spring Peas & Tomato Alfredo
- Penne Pasta with Roasted Tomatoes, Italian Sausage,  
Asparagus & Fresh Herbs
- Crab Ravioli with Tomato Alfredo, Basil & Fresh Parmesan +\$2.50  
per person

#### **RAW BAR** 14.00

Local Oysters Selection, Clams, Jumbo Shrimp Cocktail, Tabasco,  
Spicy Cocktail Sauce, Lemon, Old Bay®, Horseradish



Station is Chef-Attended. Chef Fee included in per person price.

# DINNER

All Food subject to 22% Taxable Service Charge and 6% Maryland Sales Tax.

**GS** *Gluten Sensitive*

## PLATED DINNERS page 1 of 2

Available until 10:00pm, after 10:00pm additional fees may apply. 15 Guest Minimum.

Split selection fee of 2.50 for Two Selections, 3.50 for Three Selections.

Served with Iced Tea, Coffee, and Tea.

### CHOICE OF ONE STARTER

Salad Maison with Seasonal Vinaigrette

Caesar Salad

Spinach & Arugula Salad

Caprese Salad

Maryland Crab Soup<sup>GS</sup> + 3.00 (max. of 200 people)

Seasonal Soup + 2.00 (max. of 200 people)

### CHOICE OF ONE DESSERT

#### PLATED SLICED OPTIONS:

Seasonal cakes are available by request.

Creamy Cheesecake (Choice of Topping: Cherry, Oreo, Chocolate, Caramel, Strawberry Glaze, Melba)

Seasonal Sorbet

Bailey's® Irish Cream Mousse Cake

Chocolate Ecstasy

Italian Rum Torte

Chocolate Trilogy Cake

Tiramisu Cake

Chocolate Mousse Cake<sup>GS</sup> + 2.00

#### INDIVIDUAL OPTIONS:

Chocolate Espresso Mousse + 3.00

Peanut Butter Explosion<sup>GS</sup> + 2.00

\*Flourless Chocolate Torte<sup>GS</sup> + 2.00

\*Requires 7-Day Order Time

#### FAMILY-STYLE DESSERT OPTIONS:

One Display per Table. Select One.

2.50 per person for Additional Selection.

Brownies & Blondies

Assorted Macaroons<sup>GS</sup>

Mini Chocolate Hazelnut Beignets

Assortment of Chocolate Truffles & Caramels

Chef's Selections of Assorted Dessert Bars

### DUO PLATES

**CLASSIC SURF & TURF** 5 oz. Filet with Cabernet Demi, Maryland Crab Cake, served with Asparagus & Peppers and Roasted Potatoes **46.00**

**FILET & STUFFED SHRIMP** 5 oz. Filet with Shallot Demi Glaze, Crab Imperial Stuffed Shrimp, served with Julienne Vegetables and Tuxedo Orzo **42.00**

**FILET & SALMON**<sup>GS</sup> 5 oz. Filet with Maître D Butter, Roasted Salmon with Light Saffron Cream, served with Wild Rice and Asparagus **42.00**

**SALMON & GRILLED CHICKEN**<sup>GS</sup> Lemon-Peppered and finished with Beurre Blanc, served over Mountain Red Blend Rice with Julienne Vegetables **38.00**

**FILET DELMARVA**<sup>GS</sup> 5 oz. Filet with Corn, Lump Crab, Tomato, Basil, Lemon & White Wine, served with Asparagus and Garlic Mashed Potatoes **45.00**

### BEEF

**GRILLED SIRLOIN**<sup>GS</sup> 8 oz. Sirloin with Roasted Garlic Demi Glaze, served with Garlic & Herb Roasted Potatoes and Seasonal Vegetable **34.00**

**FILET MIGNON**<sup>GS</sup> 8 oz. Grilled Filet of Beef with Maître D' Butter, served with Tricolored Fingerling Potatoes and Julienned Vegetables **42.00**

**NY STRIP**<sup>GS</sup> 10 oz. Strip with Wild Mushroom Demi Glaze, served with Asparagus and Mountain Red Blend Rice **38.00**

**MEATLOAF & MASHED POTATOES** Housemade Bacon-Wrapped Meatloaf, Corn & Crab Mashed Potatoes, Southern Green Beans, and Mushroom Gravy **32.00**



## DINNER

All Food subject to 22% Taxable Service Charge and 6% Maryland Sales Tax.

**GS** *Gluten Sensitive*

## PLATED DINNERS page 2 of 2

### POULTRY & PORK

**CHICKEN CHESAPEAKE** Traditional Lump Crab Baked Chicken Breast with Imperial Sauce, served with Grilled Asparagus and Roasted Potatoes **36.00**

**CHICKEN MARSALA** Seared Chicken Breast with Mushroom Marsala Jus, served with Green Beans and Mashed Potatoes **32.00**

**CHICKEN SALTIMBOCCA** Sage & Prosciutto-Wrapped Chicken Breast with Lemon-Herb Reduction, served with Asparagus and Rice **34.00**

**STUFFED PORK LOIN** Roasted Loin stuffed with Sausage and Sage, topped with Supreme Sauce, served with Green Beans and Garlic Mashed Potatoes **31.00**

**ROASTED TURKEY** Roasted Turkey Breast, Succotash, Mashed Potatoes & Gravy, and Green Beans **29.00**

### VEGETARIAN & PASTA

**VEGETABLE STACK<sup>GS</sup>** Zucchini, Squash, Eggplant, Onion, Peppers, Wilted Spinach, Portobello, and Housemade Rose Sauce **28.00**

**SWEET POTATO HASH** Sweet-spiced Sweet Potatoes, Crispy Brussels Sprouts, Onions, Dried Cranberries, and Bell Peppers **28.00**

**THREE-CHEESE POLENTA SHORT STACK** with Parmesan, Asparagus, Roasted Tomatoes, and Basil Marinara **28.00**

**BBQ TOFU<sup>GS</sup>** Barbeque-Marinated Tofu over Black Bean and Corn Salad, with Grilled Asparagus **27.00**

**SESAME GARLIC PENNE** Green Beans, Cilantro, Thai Basil, Cherry Tomatoes, and Mushrooms with a Sesame Garlic Sauce **27.00**

**SHRIMP CAVATAPPI** Gulf Shrimp, Mushrooms, Spinach and Green Peas with Creamy Rose Sauce **30.00**

### SEAFOOD

**MARYLAND CRAB CAKE** Lump Crab Cake, served with Grilled Asparagus and Garlic & Herb Roasted Potatoes *Market Price (single and double available)*  
(Gluten Sensitive option available + 2.00)

**CAJUN BAKED SALMON<sup>GS</sup>** Lightly spiced with Cajun Cream, served with Wilted Spinach, Black Rice, and Seasonal Vegetable **34.00**

**SEARED ROCKFISH<sup>GS</sup>** Old Bay®, Butter & Lemon over Rice and Grilled Vegetables **36.00**

**PINEAPPLE MANGO MAHI-MAHI<sup>GS</sup>** topped with Mango, Pineapple & Pepper Jam, served with Broccoli, Carrots & Red Pepper Medley and Bamboo Rice **30.00**

**SALMON IMPERIAL** Traditional Lump Crab topped Salmon with Imperial Sauce, served with Grilled Asparagus and Roasted Potatoes **38.00**

**HERB-CRUSTED SEA BASS<sup>GS</sup>** with White Wine Reduction, served with Corn & Crab Mashers and Seasonal Vegetable **42.00**

**BLACKENED RED SNAPPER<sup>GS</sup>** with Light Cream, Red Beans and Rice, and Southern-Style Green Beans **38.00**

**SEAFOOD TRIO** of Two Crab Cake Miniatures, Baked Salmon, and Seared Shrimp, served with Roasted Potatoes and Seasonal Vegetable **40.00**





## DINNER

All per person food pricing subject to 22% Taxable Service Charge and 6% Maryland Sales Tax.

## REGIONAL DINNER BUFFETS

Available until 10:00pm, after 10:00pm additional fees may apply.

50 Guest Minimum. Available for 26-49 Guests at an additional fee of 250.00. Based on a 60-minute service time. Each additional 30 minutes is available for 5.00 per person.

Regional Buffets served with Iced Tea, Coffee, and Tea.

### CHESAPEAKE FEAST 46.00

- Tomato & Cucumber Salad
- Coleslaw
- Spinach & Arugula Salad
- Roasted Potatoes
- Petite Crab Cakes *\*\* Pricing based on one per person*
- Fried Shrimp with Cocktail Sauce
- Maryland Fried Chicken
- Hush Puppies & Old Bay Tater Tots
- Succotash
- Oreo® Cookie Cheesecake and Apple Pie

### TUSCAN BUFFET 38.00

- Caesar Salad
- Italian Chopped Salad with Italian & Ranch Dressing
- Pesto Penne Salad
- Antipasto Display
- Wild Mushroom Ravioli with Meatballs & Pomodoro
- Chicken Saltimbocca
- Tricolored Orzo with Garlic Cream Shrimp Scampi
- Garlic Bread
- Grated Cheese, Crushed Red Pepper & Olive Oil
- Mini Cannolis and Tiramisu Cake
- Italian Rum Torte

### SOUTH OF THE BORDER 38.00

- Tortilla Salad with Chipotle Ranch
- Chicken Tortilla Soup
- Black Bean Salad
- Santa Fe Pasta Salad
- Jalapeño Poppers with Pepper Jam
- Mexican-Style Rice
- Fiesta Corn
- Beef Tacos, Chicken Fajitas, Pork Carnitas
- Guacamole, Pico De Gallo, Sour Cream, Lettuce,
- Tomato, Jalapeños, Salsa
- Cheddar & Pepper Jack Cheeses
- Tortilla Shells & Wraps
- Assorted Cakes
- Popsations Rum Butter Candied Popcorn
- Mexican Chocolate Mousse

\*Substitute Ground Turkey Tacos + 2.00

### TEXAS HOLD 'EM 38.00

- Potato Salad
- House Salad
- Tomato & Onion Salad
- Sweet Potato Hash
- BBQ Pork Ribs
- Choice of Fried Chicken OR Bourbon BBQ Baked Chicken
- BBQ Beef Brisket
- Southern Style Green Beans
- Baked Beans
- Potato Rolls and Cheddar Corn Muffins
- Seasonal Cobblers with Vanilla Ice Cream



## DINNER

*All per person food pricing subject to 22% Taxable Service Charge and 6% Maryland Sales Tax.*

## DINNER BUFFET

Available 5:00pm - 10:00pm.

50 Guest Minimum. Available for 26-49 Guests at an additional fee of 250.00.

Based on a 60-minute service time. Each additional 30 minutes is available for 5.00 per person.

### THE ORIGINAL DINNER BUFFET

Caesar Salad and Seasonal Salad with Housemade Dressings  
 Roasted Red Potatoes **OR** Roasted Sweet Potatoes **OR** Mashed Potatoes with Gravy  
 Chef's Selection of Rice **OR** Macaroni & Cheese  
 Market Vegetable Medley  
 Dessert Display to include Housemade Mousse, Seasonal Cobbler, and Cakes  
 Rolls & Butter  
 Coffee & Tea  
 Iced Tea & Lemonade

#### Choice of Two or Three Dinner Entrées

*Two Entrées 36.00, Three Entrées 40.00*

#### BEEF & PORK

Grilled Flank Steak with Roasted Garlic Demi Glace  
 Bacon-Wrapped Meatloaf  
 Sage-Sausage Sliders with Brioche Slider Rolls  
 Grilled Beef Burgers  
 Old Bay BBQ Rub Beef Brisket with Classic BBQ Sauce  
 Roasted Beef Tips with Wild Mushroom Demi Glace  
 Grainy Mustard and Horseradish Crusted Pork Loin

#### POULTRY

Grilled Chicken Marsala  
 Fried Chicken  
 Roasted Turkey Breast with Garlic-Rosemary Gravy  
 Caprese Chicken with Prosciutto

#### VEGETARIAN & VEGAN

Grilled Eggplant Parmesan  
 Santa Fe Stuffed Sweet Potatoes  
 Vegetable Creole with Lightly Spiced Tomato Sauce  
 Wild Mushroom Ravioli with Light Cream and Spinach

#### SEAFOOD

Shrimp Cavatappi  
 Seafood Gumbo with Rice  
 Cajun Baked Salmon with Cajun Cream & Wilted Spinach  
 Crab Ravioli with Tomato Alfredo, Basil and Fresh  
 Parmesan + 2.50

#### UPGRADED ENTRÉE OPTIONS

Tuscan Roasted Tenderloin + 5.00  
 Crab Cake + 6.00 (based on one per person)  
 Carved Rack of Lamb + 5.00\*

*\*Plus Carving Chef Fee of \$125.00  
 recommended per every 75 guests.*



## BEVERAGES

All Food and Beverage subject to 22% Taxable Service Charge and 6% Maryland Sales Tax. Alcoholic Beverage Items are Subject to 22% Taxable Service Charge and 9% Maryland Alcohol Tax.  
 \*125.00 Bartender fee for up to 4 hours. One Bartender per 75 guests recommended.  
 \*125.00 Portable Bar Setup Fee applies for Outdoor/Remote Locations.

### BEER, WINE & SODA BAR 1 HOUR 12.00 2 HOURS 16.00 3 HOURS 20.00 4 HOURS 22.00

**BEERS ON TAP:** Flying Dog Doggie Style Pale Ale & Miller Lite

**HOUSE WINES:** Robert Mondavi Woodbridge Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

### BEER, WINE & SODA BAR<sup>++</sup> 1 HOUR 16.00 2 HOURS 20.00 3 HOURS 24.00 4 HOURS 26.00

**BEERS ON TAP:** Flying Dog Doggie Style Pale Ale & Miller Lite

**BOTTLED BEER:** Choice of One Domestic, One Premium, and One Local

**HOUSE WINES:** Robert Mondavi Woodbridge Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

**SELECT WINES:** 14 Hands Winery Hot to Trot White Blend and Red Blend, Seasonal Sangria

## CONSUMPTION BAR

(Per Drink)

A fully stocked bar where the Group or Individuals will be charged per drink ordered. A minimum of 50 people AND \$400.00 is required.

Domestic Beers	\$5.00 per drink
Premium Beers	\$6.00 per drink
Local Beers	\$6.00 per drink
House Wines	\$7.00 per glass
Select Wines	\$8.00 per glass
Premium Cocktails	\$8.00 per drink
Super Premium Cocktails	\$9.00 per drink
Soft Drinks	\$2.00 per drink

## SODA & JUICE BAR

**4 HOURS 10.00 PER PERSON**

Unlimited Soft Drinks and Juices including Cranberry, Orange, Grapefruit, Apple, Tomato and V8

## THEMED FEATURES

*To be used in addition to a Per-Person Bar Package*

### **CRUSH** 7.00 per person, per hour

Orange & Grapefruit Crushes with Clementine, Jalapeño-Grapefruit & Strawberry-Banana Vodkas

### **LEMONADE & TEA** 6.00 per person, per hour

Classic John Daly, Ice Pick, Raspberry Lemonade, Blackberry Lemonade, Lynchburg Lemonade

### **MARTINI BAR** 9.00 per person, per hour

Seasonal Cosmos, Lemon Drop, Traditional Vodka and Gin Martinis, Dirty, Apple and Chocolate

### **BLOODY MARY BAR** 9.00 per person, per hour

Traditional, Vegetable, Chesapeake and Spicy

## SPECIALTY BARS

*Can be used as a stand-alone Bar Package*

### **BEER GARDEN** 11.00 per person, per hour

Managers' Selection of Seasonal and Local Beers

### **POPCORN & WINE** 18.00 per person, per hour

(1 hour required, maximum of 50 people). Four Wine Varietals and flavored popcorn. Available as a Tasting & Discussion of Flavor Profiles OR Stationed.

\*Requires 30-Day Advance Notice.



## BEVERAGES

All Food and Beverage subject to 22% Taxable Service Charge and 6% Maryland Sales Tax. Alcoholic Beverage Items are Subject to 22% Taxable Service Charge and 9% Maryland Alcohol Tax.  
 \*125.00 Bartender fee for up to 4 hours. One Bartender per 75 guests recommended.  
 \*125.00 Portable Bar Setup Fee applies for Spaces without existing bar.

### HOUSE BAR 1 HOUR 16.00 2 HOURS 22.00 3 HOURS 26.00 4 HOURS 28.00

**BEERS ON TAP:** Flying Dog Doggie Style Pale Ale & Miller Lite

**HOUSE WINES:** Robert Mondavi Woodbridge Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

**LIQUOR:** Svedka Vodka, Bacardi Rum, Beefeater Gin, Jim Beam Bourbon, Cutty Sark Scotch, Mi Campo Blanco Tequila

### HOUSE BAR<sup>+</sup> 1 HOUR 18.00 2 HOURS 24.00 3 HOURS 28.00 4 HOURS 32.00

**BEERS ON TAP:** Flying Dog Doggie Style Pale Ale & Miller Lite

**BOTTLED BEER:** Choice of One Domestic and One Premium

**HOUSE WINES:** Robert Mondavi Woodbridge Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

LIQUOR:	<b>VODKA</b>	<b>RUM</b>	<b>GIN</b>	<b>BOURBON</b>
	Svedka	Bacardi	Beefeater Gin	Jim Beam
	Absolut	Captain Morgan	Tanqueray	Makers Mark
	Svedka Clementine			
	<b>TEQUILA</b>	<b>WHISKEY</b>	<b>SCOTCH</b>	
	Mi Campo Blanco	Jack Daniels	Cutty Sark	
		Jameson Irish	Dewar's	

**CORDIALS:** Amaretto, Sour Apple, Triple Sec, Baileys Irish Cream, Kahlua & Peach Schnapps

### HOUSE BAR<sup>++</sup> 1 HOUR 20.00 2 HOURS 26.00 3 HOURS 30.00 4 HOURS 34.00

**BEERS ON TAP:** Flying Dog Doggie Style Pale Ale & Miller Lite

**BOTTLED BEER:** Choice of One Domestic, One Premium, and One Local

**HOUSE WINES:** Robert Mondavi Woodbridge Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Bella Sera Moscato

**SELECT WINES:** 14 Hands Winery Hot to Trot White Blend and Red Blend, Seasonal Sangria

LIQUOR:	<b>VODKA</b>	<b>RUM</b>	<b>GIN</b>	<b>WHISKEY</b>
	Tito's	Bacardi	Tanqueray	Bulleit Rye
	Grey Goose	Captain Morgan	Bombay Sapphire	Jameson Irish
	Stoli O	Malibu		Crown Royal
	<b>TEQUILA</b>	<b>BOURBON</b>	<b>SCOTCH</b>	<b>COGNAC</b>
	Mi Campo Blanco	Makers Mark	Johnnie Walker Red	Hennessy
	Patron	Woodford Reserve	Chivas	

**CORDIALS:** Amaretto Di Saronno, Sour Apple, Triple Sec, Bailey's Irish Cream, Kahlua, Peach Schnapps, Chambord, Grand Marnier

#### DOMESTIC

Miller Lite Michelob Ultra  
Coors Light Yuengling  
Budweiser Bud Light

#### PREMIUM

Amstel Samuel Adams  
Heineken New Belgium  
Blue Moon

#### LOCAL

Flying Dog Victory  
Heavy Seas Dogfish Head  
Jailbreak Tröegs

\*PLEASE ASK YOUR ACCOUNT EXECUTIVE FOR ANY SPECIAL REQUESTS FOR ALCOHOL SELECTIONS.