

## BREAKFAST BUFFETS

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### CONTINENTAL

COFFEE & TEA | freshly brewed regular & decaf coffee, assorted hot teas  
JUICE | carafes of chilled orange juice, cranberry juice  
FRUIT | bowls of whole fruit to include apples, oranges, bananas  
BAKERY | fresh baked assorted muffins, croissants, danishes  
YOGURT | assorted individual yogurt  
ACCOUTREMENTS | butter, assorted preserves

### DELUXE CONTINENTAL

COFFEE & TEA | freshly brewed regular & decaf coffee, assorted hot teas  
JUICE | carafes of chilled orange juice, cranberry juice  
FRUIT | bowls of whole fruit to include apples, oranges, bananas  
BAKERY | fresh baked assorted muffins, croissants, danishes  
BAGELS | assorted ny style bagels, cream cheese, low-fat cream cheese, hard boiled eggs, red onions, capers, lemon, sliced tomato  
OATMEAL | brown sugar, honey, toasted walnuts, raisins, cream  
ACCOUTREMENTS | butter, assorted preserves

### HEALTHY START

COFFEE & TEA | freshly brewed regular & decaf coffee, assorted hot teas  
JUICE | carafes of chilled orange juice, cranberry juice  
FRUIT | bowls of whole fruit to include apples, oranges, bananas  
BAKERY | fresh baked assorted muffins, croissants, danishes  
BAGELS | assorted ny style bagels, cream cheese, low-fat cream cheese, hard boiled eggs, red onions, capers, lemon, sliced tomato  
GREEK YOGURT | granola, fresh & dried berries, toasted coconut, almonds  
OATMEAL | brown sugar, honey, toasted walnuts, raisins, cream  
ACCOUTREMENTS | butter, assorted preserves

## BREAKFAST ENHANCEMENTS

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### EGGS BUNDLE

EGGS | scrambled eggs, cheddar cheese, salsa, diced ham, scallions  
POTATOES | crispy homestyle potatoes, sautéed onions, peppers, chives  
MEATS | maple-sage breakfast sausage, applewood smoked bacon

### OATMEAL & ANCIENT GRAINS

STEEL CUT IRISH OATMEAL | gluten free, dairy free  
ACCOUTREMENTS | turmeric, dates, apples, toasted coconut, almonds, brown sugar, honey, toasted walnuts, raisins, cream

### STUFFED FRENCH TOAST

FRENCH TOAST | ricotta stuffed challah bread, cinnamon sugar  
ACCOUTREMENTS | maple syrup, berry compote, whipped cream, butter

### EGG SANDWICHES

BACON, EGG & CHEESE | flakey croissant, scrambled eggs, american cheese, bacon  
SAUSAGE, EGG & CHEESE | buttermilk biscuit, cheddar & chive scrambled eggs, sausage patty  
VEGGIE & EGG WHITE | multigrain bun, scrambled egg whites, spinach, mushroom, tomato, feta

## BREAKFAST STATIONS

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### BUILD YOUR OWN GREEK YOGURT PARFAIT

greek yogurt, fresh berries, berry coulis, granola, honey, toasted coconut, almonds

### SMOOTHIES

strawberry-orange-banana, ginger-blueberry-pomegranate, apple-kale-flax

### PANCAKE STATION

buttermilk, blueberry, chocolate chip  
ACCOUTREMENTS | bananas, toasted walnuts, maple syrup, butter, whipped cream  
CHEF ATTENDANT REQUIRED | additional fees apply

### OMELET STATION

farm fresh eggs, egg whites, bacon, ham, sausage, onion, mushroom, spinach, tomato, peppers, cheddar cheese, feta cheese  
CHEF ATTENDANT REQUIRED | additional fees apply

### IVY CITY SMOKED SALMON BOARD

local peppercorn smoked salmon, sweet & smoky salmon belly, cream cheese, red onion, tomatoes, capers, lemon, bagels

## BREAKFAST PLATED

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### BREAKFAST SANDWICH

PLATE | bacon, egg, cheese croissant sandwiches, breakfast potatoes  
BAKERY | fresh baked breakfast breads  
COFFEE | freshly brewed regular & decaf coffee  
JUICE | fresh squeezed orange juice

### BREAKFAST BURRITO

PLATE | chorizo & egg breakfast burrito, salsa, sour cream, breakfast potatoes  
BAKERY | fresh baked breakfast breads  
COFFEE | freshly brewed regular & decaf coffee  
JUICE | fresh squeezed orange juice

### AMERICAN BREAKFAST

PLATE | cheesy scrambled eggs, breakfast potatoes, bacon, sausage  
BAKERY | fresh baked breakfast breads  
COFFEE | freshly brewed regular & decaf coffee  
JUICE | fresh squeezed orange juice

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## BREAKS

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### APPLE ORCHARD

COFFEE & TEA | freshly brewed regular & decaf coffee, assorted hot teas  
CIDER | warm & sparkling apple cider  
APPLES | granny smith, fuji, red delicious apples  
ACCOUTREMENTS | peanut butter, raisins, cheddar cheese, caramel dip

### RECHARGE

COFFEE & TEA | freshly brewed regular & decaf coffee, assorted hot teas  
ENERGIZE | assorted vitamin waters & energy drinks  
RECHARGE | build your own greek yogurt parfait station, build your own smoothie bowls, fresh fruit

### HIT THE TRAIL

COFFEE & TEA | freshly brewed regular & decaf coffee, assorted hot teas  
JUICE | fresh squeezed orange, cranberry, apple juices  
BUILD YOUR OWN TRAIL MIX STATION | assorted nuts, dried fruits, sweet bits, pretzels  
BARS | assorted granola & kind bars  
FRUIT | seasonal whole fruit display

## BREAKS | PM

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### SWEET TOOTH

COFFEE & TEA | freshly brewed regular & decaf coffee, assorted hot teas  
COLD DRINKS | ice cold milk, chocolate milk, strawberry milk  
BAKERY | assorted cookies, blondies, brownies, lemon bars

### CANDY CORNER

COFFEE & TEA | freshly brewed regular & decaf coffee, assorted hot teas  
COLD DRINKS | assorted soft drinks, bottled water  
CANDY JAR STATION | jelly beans, whoppers, gummy bears, sour patch kids, hershey kisses, m&m's

### CHIPS & DIPS

COLD DRINKS | assorted soft drinks, bottled water  
HOUSE FRIED POTATO CHIPS | onion dip, ranch dip, blt dip  
TORTILLA CHIPS | salsa, black bean & corn salsa, cilantro lime crema, jalapeno-cervezaqueso dip

### ICE CREAM, YOU SCREAM

COLD DRINKS | assorted soft drinks, bottled water  
ICE CREAM BARS | assorted häagen dazs ice cream bars  
FRUIT | seasonal whole fruit display

## LUNCH | BUFFETS

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### DELI

COFFEE & TEA | freshly brewed regular & decaf coffee, assorted hot teas  
TORTELLINI PASTA SALAD | cheese tortellini, italian vinaigrette, feta cheese, vegetables  
FRESH VEGETABLE SLAW | cabbage, seasonal vegetables, jalapeno dressing, cilantro  
HOUSE FRIED POTATO CHIPS | sea salt-black pepper, bbq seasoning  
SOUP | roasted tomato & red pepper soup  
SANDWICHES | sundried tomato turkey on ciabatta, virginia ham & pimento cheese on white hoagie rolls, grilled vegetables with herbed cheese on whole wheat  
ACCOUTREMENTS | pickle chips, italian cherry tomatoes, pepperoncini peppers  
DESSERT | assorted cookies, blondies, brownies, lemon bars

### WRAP IT UP

COFFEE & TEA | freshly brewed regular & decaf coffee, assorted hot teas  
VEGETABLE CRUDITÉS | seasonal vegetables, ranch dip, green goddess dip  
FRESH FRUIT | whole & sliced fruit, berries, coconut yogurt dip  
ROASTED RED POTATO WEDGES | garlic-herb roasted  
SOUP | white bean & vegetable, basil pesto  
WRAPS | grilled chicken Caesar, clubhouse, grilled vegetable  
ACCOUTREMENTS | pickle chips, italian cherry tomatoes, pepperoncini peppers  
DESSERT | assorted cookies, blondies, brownies, lemon bars

### Baked Potato Bar

COFFEE & TEA | freshly brewed regular & decaf coffee, assorted hot teas  
BROCCOLI SALAD | cheddar cheese, dried cranberries, walnuts, red onion  
GARDEN SALAD | mixed greens, fresh seasonal vegetables, balsamic vinaigrette, ranch dressing  
THE POTATOES | baked russet, sweet potato  
VEGAN CHILI | red beans, vegetable protein  
CREAMY CORN CHOWDER | roasted poblano  
SLOW ROASTED BEEF BRISKET | smoky bbq sauce  
TOPPING BAR | chopped bacon, scallions, cheddar cheese, blue cheese, sour cream  
DESSERT | assorted cookies, blondies, brownies, lemon bars

### The Fiesta

COFFEE & TEA | freshly brewed regular & decaf coffee, assorted hot teas  
BORDER TOWN SALAD | shredded iceberg lettuce, tomato, cucumber, red onion, sunflower seeds, roasted ancho-lime ranch dressing  
CHARRED CORN SALAD | red onion, lime, jalapeno, cilantro, parsley, fresh mint  
GRILLED CHICKEN BREAST | green sofrito, toasted pumpkin seeds, queso fresco  
CARNE ASADA | roasted peppers, fresh lime, diced tomato  
VEGETABLES ENCHILADAS | seasonal vegetables, warm flour tortillas, red sauce, cheese  
FRIJOLES BORRACHOS | beer braised black beans, cilantro, white onion  
CHIPS & SALSA | warm yellow tortilla chips, pico de gallo, tomato salsa  
TOPPINGS | sour cream, guacamole, pickled jalapeno  
DESSERT | tres leches cake

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## Hey Mambo!

ANTIPASTO PASTA SALAD | artichoke, salami, kalamata olive, ham, feta cheese, red onion, pepperoncini, cherry tomato, basil, romaine, red wine-oregano vinaigrette

CAESAR SALAD | crisp romaine lettuce, shaved parmesan cheese, lemon, garlic croutons

CAPRESE SALAD | fresh mozzarella, basil, tomato, arugula, balsamic glaze

CHICKEN FLORENTINE | grilled chicken breast, braised spinach, béchamel, parmesan-herb crumble

CHEESE TORTELLINI | basil pesto sauce, roasted cherry tomatoes

GRILLED SPICY ITALIAN SAUSAGE LINKS | sautéed onions & peppers, red pepper flakes, oregano, san marzano tomatoes

POTATO FOCACCIA | warm artisanal rosemary-potato bread, soft butter

TIRAMISU | fresh strawberries

## The Cookout

REDSKIN POTATO SALAD | boiled eggs, red onion, celery, relish

COWBOY CAVIAR | black-eyed peas, cabbage slaw, peppers, tomato, avocado

MAC SALAD | hawaiian mac salad, carrots, onion

CEDAR PLANK ROASTED SALMON | fresh lemon, potlatch seasoning

ROASTED BONE IN CHICKEN | bbq glaze

TENDER SLOW PULLED PORK SHOULDER | soft rolls, pickles

GRILLED SWEET CORN | butter, spices

BAKED BEANS | bourbon, bacon

CORN MUFFINS | whipped honey butter

WARM APPLE COBBLER | whipped cream

## LUNCH | PLATED

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### Avocado Toast

toasted multigrain bread, avocado, smoked salmon, radish, red onion, arugula, kettle fried potato chips

### Chicken Salad Tartine

french baquette, chicken salad, green apple, grapes, red onion, little gem lettuce, candied walnuts, garden salad

### Beef Bourgne

braised beef short rib, autumn root vegetables, garganelli pasta

### Soup

ask for seasonal selection

### Dessert

ask for seasonal selection

## RECEPTIONS | PACKAGES

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### Base Package

2 hot passed hors d'oeuvre

2 cold passed hors d'oeuvre

CHOICE OF TWO (2) | local cheese, cured meats, raw vegetable display

Coffee service

### Deluxe Reception Package

2 hot passed hors d'oeuvre

2 cold passed hors d'oeuvre

CHOICE OF TWO (2) | local cheese, cured meats, raw vegetable display

CHOICE OF ONE (1) | risotto station, taco station, slider station, turkey

Petit fours | cookies | mini pies

Coffee service

### Premium Reception Package

Champagne toast

3 hot passed hors d'oeuvre

3 cold passed hors d'oeuvre

Seafood Display

CHOICE OF TWO (2) | local cheese, cured meats, raw vegetable display

CHOICE OF TWO (2) | action stations

VIENNESE DESSERT STATION | assorted mini French pasties, assorted mini mousse shooters

Coffee Service

## RECEPTIONS | PASSED

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### Passed Cold Hors d'oeuvre (sold in increments of 50 piece per type)

CRAB SUMMER ROLL | peanut sauce

VEGETABLE SUMMER ROLL | mango chili sauce

DEVILED EGGS | classic, bacon, lump crab old-bay

SHRIMP COCKTAIL | cocktail sauce

TOMATO BRUSCHETTA | arugula walnut pesto

BABY CRUDITÉ SHOOTER | signature green goddess dip

VICHYSOISE SHOOTER | caviar

\*FEES APPLY

### Passed Hot Hors d'oeuvre (sold in increments of 50 piece per type)

COCONUT SHRIMP | pineapple dipping sauce

TEMPURA SHRIMP | thai chili sauce

BACON WRAPPED STEAK BITES | gorgonzola, demi mayo

ARANCINI | spicy crushed tomato sauce

BRIE & PEAR PHYLLO | honey yogurt

CANDIED APPLE PORK BELLY | maple glaze

CRAB CAKES | sriracha remoulade

ARTICHOKE-BOURSIN CHEESE FRITTERS | roasted garlic sauce

\*FEES APPLY

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## RECEPTIONS | ENHANCEMENT DISPLAYS

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### Signature Seafood

stone crab claws, local oysters, shrimp cocktail, seasonal ceviche, house made cocktail sauce, mignonette, lemons

### Local Cheese

seasonal local cheese shop, artisan bread, crackers, almonds, seasonal house made jams, local honey comb

### Cured Meats

local charcuterie selection, oven roasted tomatoes, marinated artichokes, eggplant, roasted mushrooms, pickled peppers, artisan bread, seasonal mustards

### Raw Vegetables

individual baby vegetables | green goddess dip

## RECEPTIONS | ENHANCEMENT ACTION STATIONS

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### Sushi

california roll, spicy tuna roll, vegetable roll, pickled ginger, soy sauce, wasabi

### Deep Fried Turkey

cranberry sauce, silver dollar rolls

### Korean Taco

beef short ribs, kimchee, cabbage slaw, cilantro, scallions, fresh jalapeños, lime

### Bone-in Short Rib

pretzel rolls, horseradish cream, wholegrain mustard, beer-cheese

### Slider Station on EVO

angus beef, crab cake, mushroom, mini buns, toppings

### Tomahawk Ribeye Steak

natural jus, chimichurri sauce

### Risotto Station

cispy pancetta, garlic shrimp, short rib, sautéed mushrooms, asparagus, parmesan

## DINNER | BUFFETS

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### AMERICANA

COFFEE & TEA | freshly brewed regular & decaf coffee, assorted hot teas

ARTISAN GREENS | carrots, cucumbers, cherry tomatoes, pickled onions, balsamic vinaigrette

ORANGE POMEGRANATE SALAD | baby spinach, candied walnuts, buttermilk dressing

BRAISED SHORT RIBS | gremolata

GRILLED CHICKEN | lemon sage sauce

MASHED POTATOES | sour cream, chive

ROASTED ROOT VEGETABLES | cilantro, lime

ASSORTED DINNER ROLLS | butter

WARM APPLE COBBLER | cinnamon whipped cream

### THE CHESAPEAKE

COFFEE & TEA | freshly brewed regular & decaf coffee, assorted hot teas

RED SKIN POTATO SALAD | hard boiled eggs, celery, green onions, mustard dressing

PASTA SALAD | salami, kalamata olives, artichoke hearts, feta cheese, red onion, italian vinaigrette

GARDEN SALAD | seasonal greens, vegetables, torn garlic croutons, buttermilk ranch, balsamic dressing

ROASTED POTATO PLANKS | garlic & herb roasted yukon gold potatoes

GRILLED BROCCOLINI | char grilled broccolini, garlic, olive oil, chili flakes

CORNBREAD MUFFINS | fluffy cornbread, whipped honey butter

BAKED BEANS | bourbon baked beans, smoky bacon

BBQ CHICKEN | smoked & grilled chicken breast with bbq sauce

BRAISED PORK SHOULDER | melt in your mouth pork roast, wholegrain mustard jus

MARYLAND BLUE CATFISH | cornmeal encrusted, bay mayo

STRAWBERRY SHORTCAKE | fresh berries, white cake, whipped cream

### A LITTLE MEZZE

COFFEE & TEA | freshly brewed regular & decaf coffee, assorted hot teas

BREADS & SPREADS | toasted pita bread, hummus, eggplant dip, tzatziki

SALADS | quinoa tebbouleh, greek salad, red wine-oregano vinaigrette

RICE | rice pilaf, toasted chickpeas, currants, fried onions

VEGETABLE | za'atar roasted seasonal vegetables, cilantro sauce

LEG OF LAMB | slow roasted lamb, cheramoula sauce

HARRISA CHICKEN | grilled harrisa marinated chicken, preserved lemon

FALAFEL | chickpea vegetable fritters, spicy cucumber yogurt sauce

BAKLAVA | honey, pistachio

### GALA

COFFEE & TEA | freshly brewed regular & decaf coffee, assorted hot teas

ARTISAN GREENS | carrots, cucumbers, cherry tomatoes, pickled onions, balsamic vinaigrette

ROASTED BEET SALAD | roasted squash, baby kale, cranberry vinaigrette

BEEF TENDERLOIN | horseradish demi

ROCKFISH | citrus glaze, beurre blanc

PAN SEARED CHICKEN | mushroom cream sauce

FARO RISOTTO | seasonal vegetable garnish

CARROTS & PARSNIPS | slow roasted thumbelina carrots, parsnips, olive oil

YUKON GOLD POTATOES | sea salt roasted baby potatoes, fresh herbs

ASSORTED DINNER ROLLS | butter

DESSERT | chocolate cake, cheesecake

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## Plated Menu

### Three course | Select One Each

#### Soups and Salads

AVOCADO AND SHRIMP SOUP | chive oil  
LOBSTER BISQUE | sherry cream  
INDIAN SPICED LENTIL SOUP | micro celery  
CREAMY SWEET POTATO & COCONUT SOUP | curry, cilantro sprig, toasted coconut  
FIG SALAD | roasted fig, blue cheese, petite local greens, candied walnuts, sherry vinaigrette  
HEIRLOOM TOMATO BURRATA | handpicked tomato, burrata cheese, arugula-walnut pesto  
WATERMELON SALAD | feta cheese, red onion, upland cress, basil vinaigrette  
CAESAR SALAD | romaine hearts, focaccia croutons, parmesan crisp, creamy caesar  
CITRUS BEET SALAD | heirloom beets, citrus wedges, feta cheese, pistachios, olive dressing

#### Proteins

ROASTED CHICKEN | preserved lemon marinated B&E chicken breast  
ROASTED FILET MIGNON | rosemary & thyme scented  
SLOW COOKED SHORT RIB | gremolata  
GRILLED ATLANTIC SALMON | spice crust  
CRISPY SEARED ROCKFISH | herb citrus marinated  
SPICED CRUSTED CAULIFLOWER STEAK | turmeric, apple butter

#### Sauces

MEYER LEMON SAUCE | dry prosecco, crème fraiche  
BACON TOMATO DEMI | Nueske's bacon, sun-dried tomatoes  
CHERMOULA SAUCE | cilantro, parsley, mint  
HARISSA BUTTER | smoky-spicy chiles, fresh mint

#### Sides

SWEET PEA PUREE | roasted thumbelina carrots, snow peas  
CELERY ROOT & PARSNIP PUREE | local farm baby vegetables  
FINGERLING POTATOES | trumpet mushroom ragout  
QUINOA SALAD | heirloom carrots | fava beans  
CORN SUCCOTASH | baby heirloom tomatoes, cilantro dressing  
SOUR CREAM MASH POTATOES | asparagus tips, roasted baby beet

#### Desserts

CHEESECAKE | fresh berries, whipped cream  
CHOCOLATE MOUSSE CAKE | chocolate chantilly, chocolate pearls  
KEY LIME TART | dulce de leche  
PINEAPPLE UPSIDEDOWN CAKE | maraschino cherry

# BANQUET BAR

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## HOSTED BAR

Domestic Beer  
Premium Beer  
Soft Drinks, Bottled Water, Juices  
House Wine  
Premium Wine  
SELECT ONE | gold bar liquor, diamond bar liquor, platinum bar liquor

## CASH BAR

Prices are inclusive of service charge and tax.

Domestic Beer  
Premium Beer  
Soft Drinks, Bottled Water, Juices  
House Wine  
Premium Wine  
Select One | gold bar liquor, diamond bar liquor, platinum bar liquor

## BEER & WINE BAR

Add service charge and tax.

BOTTLED BEERS | budweiser, bud light, miller light, coors light  
WHITE WINE | canyon road chardonnay  
RED | canyon road cabernet sauvignon

# BANQUET BAR PACKAGES

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## GOLD

SPIRITS | smirnoff vodka, new amsterdam gin, myers's platinum rum, sauza silver tequila, seagram's 7 blended whiskey, jim beam bourbon, cutty sark scotch  
BOTTLED BEERS | budweiser, bud light, miller light, corona extra, heineken lager  
WINES | mionetto brut sparkling, greystone chardonnay, greystone cabernet sauvignon  
FIRST HOUR | 20 per guest

## DIAMOND

SPIRITS | absolut vodka, tanqueray gin, bacardi superior, 1800 silver tequila, canadian club, jack daniel's, dewar's white label  
SELECT FOUR BOTTLED BEERS | budweiser, bud light, miller light, corona extra, heineken lager, sam adams boston lager, stella artois, blue moon, yeungling lager  
WINES | chandon brut classic sparkling, columbia crest h3 chardonnay, columbia crest h3 cabernet sauvignon

## PLATINUM

SPIRITS | grey goose vodka, bombay sapphire gin, myer's original, patron silver, bulleit bourbon, johnny walker black label, hennessy vs  
SELECT FIVE BOTTLED BEERS | budweiser, bud light, miller light, corona extra, heineken lager, sam adams boston lager, stella artois, blue moon, yeungling lager, starr hill northern lights ipa, devil's backbone vienna lager  
Wines | select three varietals and we will provide you with an exceptional list from our collection of chardonnay, cabernet sauvignon, rosé, pinot noir, sauvignon blanc, la marca prosecco

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