

# MENUS



## PLATED LUNCH

### *Salad*

Mixed Baby Greens with Mandarin Oranges and Walnuts  
w/ Raspberry Vinaigrette Dressing

### *Entrées*

Roasted Turkey Breast with Stuffing and Gravy  
\$24.00

Jumbo Lump Maryland Crab Cake  
\$29.00

Grilled Salmon with Lemon Butter  
\$25.00

Petite Filet Mignon  
\$30.00

Chicken Piccata or Chicken Marsala  
\$24.00

Chicken and Shrimp  
\$27.00

Filet and Salmon  
\$36.00

Beef Tenderloin and Pecan Chicken  
\$36.00

*All entrées served with Rolls and Butter  
Chefs Choice of Accompaniments*

### *Dessert*

Choice of: Pumpkin Pie, Pecan Pie, Apple Pie,  
Chocolate Mousse, Bread Pudding or Cheesecake

Coffee, Tea or Hot Cider and Iced Tea

*Prices subject to a 23% Service Charge and 6% Sales Tax*

Bar options available for an additional fee

HOLIDAYS

# MENUS

## LUNCHEON BUFFET

(Minimum 30 Guests)

### *Salad*

Mixed Baby Greens with Mandarin Oranges and Walnuts  
w/ Raspberry Vinaigrette Dressing

### *Soup*

Butternut Squash or Cream of Crab

### *Choose Two or Three Entrées*

Roast Turkey Breast with Stuffing and Gravy  
Broiled Mahi Mahi with Lemon Butter Sauce  
Chicken Breast with Honey Barbecue Sauce and Pineapple Salsa  
Grilled Chicken Honey Dijon  
London Broil with Wild Mushroom Sauce  
Grilled Marinated Salmon with Fruit Salsa  
Marinated Grilled Vegetables  
Broiled Orange Roughy with Baby Shrimp and  
Red Pepper Sauce

### *Choose One Accompaniment*

Rice Pilaf  
Red Bliss Potatoes  
Garlic Mashed Potatoes  
Linguini with Sun Dried Tomatoes  
Mashed Potato Bar with Sides of Sour Cream, Chives,  
Butter, Cheddar Cheese, Bleu Cheese and Bacon Crumbles

*Served with Seasonal Vegetables*  
*Festive Assortment of Holiday Desserts*

Coffee, Tea or Hot Cider and Iced Tea

Two Entrees: \$29.00 Per Person  
Three Entrees: \$31.00 Per Person

*Prices subject to a 23% Service Charge and 6% Sales Tax*  
Bar options available for an additional fee

CELEBRATE

# MENUS



## PLATED DINNERS

### *Salad*

Mixed Baby Greens with Mandarin Oranges and Walnuts  
w/ Raspberry Vinaigrette Dressing

### *Soup*

Butternut Squash or Cream of Crab

### *Entrée Choices*

Roasted Turkey Breast with Stuffing and Gravy \$33.00

Petite Filet with Crab Cake or Shrimp Imperial \$46.00

Grilled Salmon: Blackened, Imperial or Lemon Butter \$34.00

Roast Prime Rib Au Jus with Horseradish Sauce \$40.00

Chicken Picatta or Chicken Marsala \$33.00

Grilled Filet and Salmon \$46.00

Petite Flet with Apple Cider Glazed Scallops \$46.00

*(Add \$2.00 Surcharge to each meal if more than 1 selection)*

### *All Entrées Served with*

Rolls and Butter

Chefs Choice of Accompaniments

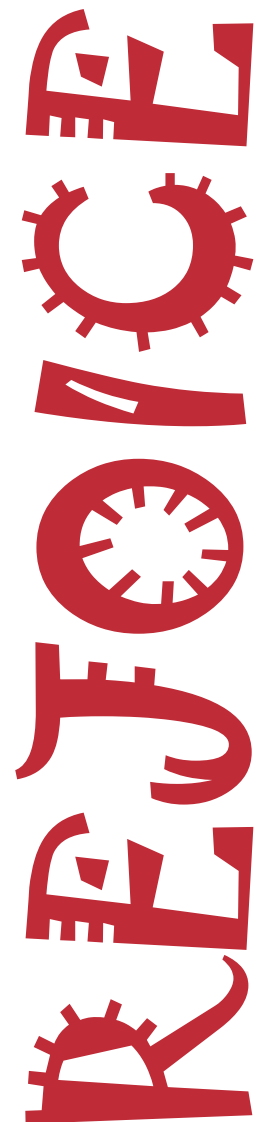
### *Dessert*

Choice of: Pumpkin Pie, Pecan Pie, Apple Pie a la Mode, Chocolate Mousse,  
Bread Pudding or Cheesecake

Coffee, Tea or Hot Cider and Iced Tea

Prices subject to a 23% Service Charge and 6% Sales Tax

Bar options available for an additional fee



# MENUS

## RECEPTION

(Minimum of 30 Guests Required)

### *Our Signature Display*

A Variety of Cheeses, Fruits and Vegetables  
Displayed Open Market Style

### *Hors d'oeuvres*

(Choose Three)

Spring Rolls  
Chicken Sate  
Spanakopita  
Sesame Chicken  
Italian Meatballs  
Miniature Crab Cakes  
Raspberry Brie Phyllo  
Miniature Beef Wellington  
Scallops Wrapped in Bacon  
Vegetable or Chicken Quesadillas  
Asparagus and Asiago Cheese Wraps  
Mushroom Caps Stuffed with Crabmeat

### *Choice of Carving Station*

Molasses Basted Ham  
Maple Glazed Turkey Breast  
Peppercorn Crusted Top Round of Beef  
All served with petite rolls and condiments

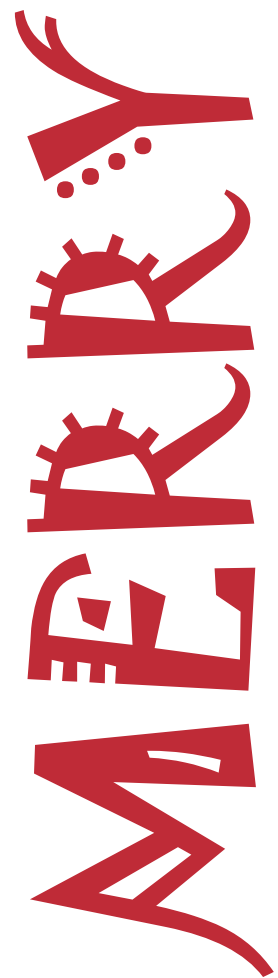
### *Festive Assortment of Holiday Desserts*

Coffee, Tea or Hot Cider and Iced Tea

\$31.95 Per Person

Prices subject to a 23% Service Charge and 6% Sales Tax

Bar options available for an additional fee



# MENUS



## DINNER BUFFET

(Minimum 40 Guests)

### *Salad*

Mixed Baby Greens with Mandarin Oranges and Walnuts  
w/ Raspberry Vinaigrette Dressing

### *Soup*

Butternut Squash or Cream of Crab

### *Choose Two or Three Entrées*

Peppercorn Crusted Carved Top Round of Beef  
Roasted Turkey Breast with stuffing and gravy  
Seared Flank Steak with Asparagus, Caramelized Onions and Demi Glaze  
Roasted Pork Loin with Brandy and Rosemary Sauce  
Grilled Salmon: – Blackened, Imperial or Lemon Butter  
Grilled Swordfish with Roasted Red Pepper Sauce  
Shrimp and Scallop Alfredo  
Marinated Grilled Vegetable Platter  
Chicken Piccata  
Chicken Oscar  
Chicken Marsala

### *Choose Two Accompaniments*

Linguini  
Rice Pilaf  
Steamed Broccoli  
Oven Roasted Potatoes  
Medley of Fresh Vegetables  
Snow Peas and Julienne Carrots  
Mashed Potato Bar with Sides of Sour Cream, Chives,  
Butter, Cheddar Cheese, Bleu Cheese and Bacon Crumbles

### *Festive Assortment of Holiday Desserts*

Coffee, Tea or Hot Cider and Iced Tea

Two Entrées \$37.00 Per Person

Three Entrées \$40.00 Per Person

Prices subject to a 23% Service Charge and 6% Sales Tax

Bar options available for an additional fee



# MENUS



## BAR OPTIONS

### OPEN BAR

(Priced Per Person)

#### *Name Brands*

First Hour \$14.00

Second Hour \$9.00

Each Additional Hour \$6.00

Four Hours \$35.00

#### *Premium Brands*

First Hour \$16.00

Second Hour \$11.00

Each Additional Hour \$9.00

Four Hours \$45.00

### HOST SPONSORED BAR

(Charges are Based on Consumption)

Name Brand Cocktail \$7.50

Premium Cocktails \$8.50

Wines by the Glass \$7.00

Domestic Beer \$5.50

Imported Beer \$6.00

Sodas and Juices \$3.00

### CASH BAR

(Prices include 9% Maryland State Tax)

Name Brand Cocktail \$7.50

Premium Cocktails \$8.50

Wines by the Glass \$7.00

Domestic Beer \$5.50

Imported Beer \$6.00

Sodas and Juices \$3.50

\$100.00 Bartender Fee

One Bartender Per 100 Guests Recommended

Open Bar and Host Bar subject to  
23% Service Charge and 9% Sales Tax.

