

Menu

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

\$30.00

Grilled Salmon with Lemon Butter

\$26.00

Petite Filet Mignon

\$31.00

Chicken Piccata or Chicken Marsala

\$25.00

Chicken and Shrimp

\$30.00

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 24% Service Charge and 6% Sales Tax
Bar options available for an additional fee (Minimum Guarantee of 25 people)

Menu

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

Roasted 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: \$30.00 Per Person
Three Entrees: \$32.00 Per Person

Prices subject to a 24% Service Charge and 6% Sales Tax
Bar options available for an additional fee

Menu

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 \$34.00

Petite Filet with Crab Cake or Shrimp Imperial \$48.00

Grilled Salmon: Blackened, Imperial or Lemon Butter \$35.00

Roast Prime Rib Au Jus with Horseradish Sauce \$40.00

Chicken Picatta or Chicken Marsala \$34.00

Grilled Filet and Salmon \$48.00

Petite Filet with Apple Cider Glazed Scallops \$48.00

(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 24% Service Charge and 6% Sales Tax

Bar options available for an additional fee

Menu

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
(\$75 Per Carver – One Carver Per 100 Guests)

Festive Assortment of Holiday Desserts

Coffee, Tea or Hot Cider and Iced Tea
\$32.00 Per Person

Prices subject to a 24% Service Charge and 6% Sales Tax
Bar options available for an additional fee

Menu

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 \$39.00 Per Person

Three Entrées \$42.00 Per Person

Prices subject to a 24% Service Charge and 6% Sales Tax
Bar options available for an additional fee

Menu

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 \$7.00

Premium Cocktails \$8.00

Wines by the Glass \$6.50

Domestic Beer \$5.00

Imported Beer \$5.50

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
24% Service Charge and 9% Alcohol Sales Tax*