



Wedding Rehearsal Dinners & Breakfast/Brunches

PLATED DINNERS

CHOOSE ONE STARTER

Baby Greens with Mandarin Oranges and Walnuts
Garden Salad | Caesar Salad
Maryland Crab Soup | Cream of Crab Soup**

CHOOSE ONE ENTRÉE

\$2.00 Per Person Charge on Multiple Entrée Choices

Chicken Picatta	\$27.95
West Coast Marinated Grilled Chicken	\$28.95
Tuscany Chicken	\$27.95
Chicken Chesapeake	\$29.95
Seared Flank Steak	\$27.95
Roast Prime Rib	\$34.95
Filet Mignon with Béarnaise Sauce	\$34.95
Herb Crusted Lamb Chops	\$34.95
Grilled Salmon	
(Blackened, Imperial or with Lemon Butter)	\$28.95
Grilled Swordfish with Fruit Salsa	\$28.95
Maryland Jumbo Lump Crab Cakes	\$34.95
Marinated Grilled Vegetable Platter	\$25.95
Boursin Chicken and Garlic Shrimp	\$31.95
Grilled Filet and Salmon	\$34.95
Beef Medallions and Chicken Marsala	\$34.95
Crab Cake and Filet	\$39.95

CHOOSE ONE DESSERT

Strawberry Shortcake | Cheesecake with Fruit Topping
Chocolate Decadence Cake | Apple Caramel Pie

*All Entrees Served with Chef's Choice of Accompaniments
Rolls and Butter
Coffee | Tea | Decaf Coffee | Iced Tea*

ADMIRAL BUFFET

(Minimum 40 Guests)

CHOOSE TWO STARTERS

Caesar Salad | Garden Salad | Maryland Crab Soup
Fresh Fruit | Cream of Crab Soup **

CHOOSE TWO OR THREE ENTREES

Carved Top Round of Beef *

Flank Steak with Asparagus, Caramelized Onions & Demi Glaze
Roasted Pork Loin with Brandy and Rosemary Sauce
Chicken Breast with Apples, Almonds & Apple Jack Sauce
Chicken Piccata | Chicken Oscar | Grilled Chicken Marsala
Grilled Salmon (Blackened, Imperial or with Lemon Butter)
Grilled Swordfish with Roasted Red Pepper Sauce
Shrimp and Scallop Alfredo | Marinated Grilled Vegetable Platter

CHOOSE TWO ACCOMPANIMENTS

Garlic Mashed Potatoes | Linguini
Oven Roasted Potatoes | Rice Pilaf
Medley of Fresh Vegetables
Snow Peas and Julienne Carrots | Steamed Broccoli
Chef's Selection of Desserts

TWO ENTRÉES	\$32.95
THREE ENTRÉES	\$35.95

CONTINENTAL BREAKFASTS

EXECUTIVE CONTINENTAL

Regular and Decaffeinated Coffee | Assorted Gourmet Teas
Assorted Juices | Breakfast Bakeries | Sliced Fruit
Bagels with Cream Cheese and Preserves

\$12.95

SUPREME CONTINENTAL

Regular and Decaffeinated Coffee | Assorted Gourmet Teas
Assorted Juices | Breakfast Bakeries | Sliced Fruit
Bagels with Cream Cheese and Preserves
Assorted Cereals and Milk | Assorted Flavored Yogurts

\$14.95

BREAKFAST BUFFETS

(Minimum 25 Guests)

Served with Coffee | Tea | Decaf and Assorted Juices

WAKE UP CALL

Scrambled Eggs | Cheese Blintz | Toasted Granola with Dried Fruits
Assorted Yogurts | Sliced Fruit | Breakfast Bakeries
Bagels with Cream Cheese | Butter & Preserves

\$16.95

CHESAPEAKE BUFFET

Sliced Fruit, Scrambled Eggs | Choice of French Toast or Pancakes
Breakfast Potatoes | Bacon and Link Sausage

\$17.95

SKIPJACK

Scrambled Eggs | Choice of Bacon or Link Sausage
Breakfast Potatoes | Assorted Breakfast Bakeries

\$15.95

WINDJAMMER BRUNCH

(Minimum 50 Guests)

Sliced Fruit
Bagels and Cream Cheese
Eggs Benedict
Waffle Station *
Potatoes O'Brien
Bacon and Link Sausage
Carved Top Round of Beef *
Grilled Honey Dijon Chicken
Rice Pilaf and Marinated Vegetables

\$22.95

**For more information or to book your event, please
contact Katie Conwell (410) 897-1012
Kconwell@doubletreeannapolis.com**



** Requires \$75.00 Attendant Fee | ** \$2.00 Surcharge
Add 22% Service Charge and Applicable Maryland State Sales Tax to all Prices*