



DOUBLETREE
BY HILTON™

ATLANTIC BEACH OCEANFRONT

Catering Menu

DoubleTree by Hilton
Atlantic Beach Oceanfront Hotel
2717 W. Fort Macon Road
Atlantic Beach, NC 28512
252.240.1155 (P)
252.222.4065 (F)





DAYTIME MEETING MENUS

THE THIRTY-FOUR PACKAGE

LUXE CONTINENTAL BREAKFAST Fresh
Squeezed Orange & Grapefruit Juices
Chilled Cranberry Juice

Sliced Seasonal Fresh Fruit Garnished with Dried Fruit Individual
Yogurt & Mixed Berry Parfait Topped with Toasted Granola Assorted
Cold Cereals with Skim & Whole Milk

Bakery Basket with Freshly Baked Pastries, Muffins & Bagels
served with Butter, Cream Cheese & Preserves

UP TO 8 HOURS

Selections of Coffees, Teas, Hot Chocolate & Chai
Chilled Bottled Water & Assorted Soft Drinks

ALL DAY BEVERAGES

LUNCH BUFFET
CHOOSE ONE

The Sandwich Shop
The Delicatessen
DoubleTree Salad Bar
Taqueria
Tuscan Buffet
Executive Buffet

AFTERNOON BREAK

AFTERNOON SNACK

Jumbo Baked Cookies, Chocolate Fudge Brownies & Blondies
Fruit Skewer served with Honey Yogurt Dipping Sauce
The Thirty-four Package - 53 per person
Package without Lunch - 33 per person



To ensure you receive the highest quality of service, all pricing is subject to
21% service charge and 6.75% sales tax.

All buffets require a minimum of 30 people and are priced for one hour service.

BREAKFAST

DOUBLETREE CONTINENTAL

Fresh Squeezed Orange & Grapefruit Juices
Chilled Cranberry Juice
Bakery Basket with Freshly Baked Pastries, Muffins &
Bagels served with Butter,
Cream Cheese & Preserves
Selections of Coffees, Teas, Hot Chocolate
11 per person

LUXE CONTINENTAL BREAKFAST Fresh

Squeezed Orange & Grapefruit Juices
Chilled Cranberry Juice
Sliced Seasonal Fresh Fruit Garnished with Dried Fruit
Individual Yogurt & Mixed Berry Parfait Topped with
Toasted Granola
Assorted Cold Cereals with Skim & Whole Milk
Bakery Basket with Freshly Baked Pastries, Muffins &
Bagels served with Butter,
Cream Cheese & Preserves
Selections of Coffees, Teas, Hot Chocolate
16 per person

HEART BEAT BUFFET

An Array of Chilled Healthy Juices & Fruit Smoothies
Steel Cut Irish Oats with Golden Raisins,
Brown Sugar & Cinnamon Sugar
Sliced Seasonal Fresh Fruit & Berries
Homemade Granola with Dried Fruits served with Skim Milk
Assorted Low Fat Yogurts
Scrambled Eggbeaters with Garden Vegetables
Sausage
English Muffins & Multi Grain Bread with Toaster & Butter Rosettes
Selections of Coffees, Teas, Hot Chocolate
18 per person
16 per person for plated (select 3 options from above)

SOUTHERN COMFORT BUFFET

Fresh Squeezed Orange & Grapefruit Juices
Scrambled Eggs with Cheese
Apple Wood Smoked Bacon and Breakfast Sausage
Cast Iron Seared Breakfast Potatoes
Buttermilk Pancakes with Maple Syrup
Southern Grits with Toppings
Assortment of Muffins with Butter Rosettes
Selections of Coffees, Teas, Hot Chocolate
20 per person
18 per person for plated (select 3 options from above)

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service.

BREAKFAST A' LA CARTE or ENHANCEMENTS

SAVORY

Breakfast Burrito- Flour Tortilla filled with Southwestern Scrambled Eggs & Cheese	3 each
Egg & Sausage Buttermilk Biscuit	4 each
Warm Ham & Cheese Croissant	5 each
Hard Boiled Egg	2 each
Vegetable & Scrambled Egg Whites in a High Fiber Wrap	4 each
Omelet Station (chef attended)	7 per person

SWEET

Assortment of Fruit Danish, Muffins & Croissants	29 per dozen
Date Nut or Banana Breads	29 per dozen
Bagels with Assorted Cream Cheeses	31 per dozen
Challah French Toast	36 per dozen slices
Pecan Sticky Buns	34 per dozen
Cinnamon Rolls	32 per dozen
Scones with Devonshire Cream	36 per dozen
Assortment of Kashi, Nutri Grain, Cliff or Balance Bars	36 per dozen
Individual Trail Mix	39 per dozen
Fruit Kabobs with Honey Yogurt Dipping Sauce	30 per dozen
Belgian Waffle Station (chef attended)	7 per person

BEVERAGES

Premium Coffees, Teas, Hot Chocolate & Chai	
Bottled Water	
Assorted Soft Drinks	2.50 each
Bottled Juices	2.50 each
Whole, 2% or Skim Milk	2.50 each
Bottled Fruit Smoothies	3 each
Freshly Brewed Regular or Decaffeinated Coffee	2 each
Hot Water with Assorted Tea Bags	5 each
Iced Tea, Fruit Punch or Lemonade	40 per gallon
	40 per gallon
	25 per gallon

BEVERAGE PACKAGES

- ❖ Premium Regular & Decaf Coffee, Assorted Hot Teas, Iced Tea
- ❖ Chilled Bottled Water
- ❖ Assorted Soft Drinks
- ❖ All Day (8hrs Max) (12 per person)
- ❖ Half Day (4hrs Max) (7 per person)

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All buffets require a minimum of 30 people and are priced for one hour of Service

Designed to cater to the high power business group as well as the high society social set, our midday meal provides options from delicatessen sandwich buffets to gourmet hot entrée buffets to distinctive plated entrées to awaken even the most discerning palate. All lunches are served with sweet iced tea, water and coffee service.

LUNCH

SOUP CHOICES

- Tomato Basil, grilled cheese crouton
- French Onion, Mozzarella bruschetta
- New England Clam Chowder, pepper butter toast
- Potato Corn Chowder, pumpernickel cheddar toast
- Broccoli Cheese, rye crisp
- Chicken Noodle, oyster crackers

SALAD CHOICES

- Seasonal baby greens with vegetables & assorted dressings
- Traditional caesar salad, shaved parmesan & grilled sourdough croutons
- Baby spinach salad, cranberry cheddar, boiled eggs, crisp bacon & ranch dressing
- Southwest black bean & roasted corn salad
- Creamy coleslaw
- Yukon gold potato & egg salad with crisp bacon
- Spinach tortellini salad, roasted tomatoes, asparagus & red pepper
- Greek salad with feta cheese, olives & peppers

DESSERT CHOICES

- Mango Raspberry Cheesecake
- Chocolate Raspberry Cake
- Pecan Brownies
- Blondies
- Key Lime Tarts
- Pistachio Mascarpone Cake
- French Ice Cream Chocolate Bombes
- Triple Chocolate Mousse



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LUNCH continued

THE SANDWICH SHOP

One Soup

Two Salads

Two Desserts

Three Sandwiches:

Chilled Rare Roast Beef, aged cheddar, lettuce, tomato, sweet onion mayo on brioche roll

Chilled Flank Steak Wrap, caramelized onions, arugula, boursin cheese, roasted garlic aioli

Grilled Chicken Breast, provolone, romaine lettuce, parmesan caesar spread on baguette

Blackened Chicken Breast, cheddar jack, lettuce, tomato, jalapeno ranch on french bread

Rotisserie Chicken Wrap, sweet roasted corn, diced tomato, green pepper, chipotle mayo

Shaved Ham & gruyere, whole grain honey mustard on ciabatta

Deli Sloppy Joe, ham, roasted turkey, coleslaw, swiss, russian dressing on marble rye

Oven Roasted Turkey, avocado, roasted pepper, herb mayonnaise on wheat roll

Chef's Salad Wrap, roast turkey, rare roast beef, greens, gruyere, boiled egg, ranch dressing

Italian Special, prosciutto, salami, mozzarella, roasted pepper, arugula, vinaigrette on ciabatta

Tuna Salad, mache, sliced tomato on croissant

Curried Chicken Salad Wrap, baby spinach, mango chutney, cilantro sour cream

Grilled Veggie, portabella, squash, zucchini, roasted tomato, pesto aioli on grilled sourdough

Portabella Mushroom Wrap, boursin, caramelized onions, spinach

THE DELICATESSEN

One Soup & Two Salads

Deli Display of Ham, Oven Roasted Turkey, Herb Grilled Chicken Breast, Roasted Vegetables,

Provolone, Sharp Cheddar & Pepper Jack Cheese

Selection of Artisan Breads to Include Multigrain, Sourdough & Marble Rye

Sliced Tomatoes, Bibb Lettuce, Red Onion, Pickles & Assorted Sandwich

Spreads

Two Desserts

21 per person DOUBLETREE SALAD BAR

One Soup

Mixed Green Salad & Romaine Salad

Sliced Grilled Chicken & Grilled Shrimp

Cucumbers, Tomatoes, Carrots, Olives, Onions, Broccoli,

Red Peppers, Green Peppers, Feta Cheese, Crumbled Bleu Cheese,

Walnuts & Sunflower Seeds

Assorted Dressings: Herb Vinaigrette, Balsamic Vinaigrette, Caesar &

Peppercorn Ranch

Fresh Rolls with Butter

Two Desserts

21 per person

The Sandwich Shop Buffet - 22 per person

One Sandwich Plated - 19 per person (Includes your choice of one sandwich, choice of soup or salad, one dessert)

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LUNCH continued

TAQUERIA

Traditional

Buffet

Tortilla Soup

Southwest Black Bean & Roasted Corn Salad

Citrus Slaw

Pulled Smoked Chicken, Chipotle-lime Carnitas & Blackened

Flounder

Mexican Rice

Soft Corn & Flour Tortillas

Pico de gallo, Guacamole, Cilantro Cream, Chihuahua Cheese,

Salsa Rojo & Salsa Verde

Tequila Lime Tarts & Mini Tres Leches Cakes

23 per person

Plated 21 per person (choose three items from the buffet)

TUSCAN BUFFET

Traditional Buffet

Mixed Green Salad, Shaved with Asiago Cheese, Grape Tomatoes, Shaved

Onions & Herb Vinaigrette

Tomato Mozzarella Salad with Fresh Basil & Aged Balsamic Dressing

Eggplant Parmesan

Chicken Picatta with Sun-dried Tomatoes, Artichoke Hearts & Lemon Caper

Sauce

Roasted Tomato, Garlic and Oregano Ragout

Roasted Artichokes, Asparagus & Mushrooms

Freshly Baked Breads with White Bean Spread and Olive Oil

THE EXECUTIVE BUFFET

Traditional Buffet

One Soup

One Salad

Warm Rolls with Butter Rosettes

Two Desserts

Two Entrées:

Beef Brisket with root vegetables, potatoes, & tomato gravy

Flank Steak Churasco sliced with peppers & onions with chimmichurri

Stuffed Breast of Chicken mushroom & leek, parmesan polenta, thyme-chive essence

Seared Chicken Breast king oyster mushroom, scallion whipped potato, chicken jus

Raspberry Bourbon Glazed Pork Medallions yukon gold puree, caramelized onion & grain mustard

Pan Seared Salmon oven roasted tomatoes, olives, cous cous, citrus butter

Parmesan Grouper with pesto cappellini, roasted tomatoes, mushrooms

Portabella Tortellini truffe ricotta sauce

Penne Pasta Primavera with seasonal vegetables

Wild Mushroom Ravioli sautéed mushrooms, porcini cream

Penne with Grilled Chicken marinara, ricotta and torn basil

The Executive Buffet - 28 per person

Plated - 25 per person (includes choice two entrées - one per person - choice of soup or salad, rolls with butter, one dessert)

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THE LUNCH BOX

Includes whole fresh fruit, potato chips, bottled water, individual condiments, napkins & plastic silverware

SANDWICHES

Choose up to three (please provide counts)

Chilled Rare Roast Beef, aged cheddar, bibb lettuce, tomato, sweet onion mayo on pretzel roll

Grilled Chicken Breast, provolone, romaine lettuce, parmesan caesar spread on baguette

Shaved Virginia Ham & gruyere, whole grain honey mustard on ciabatta

Oven Roasted Turkey, avocado, roasted pepper, herb mayonnaise on honey wheat roll

Portobella Mushroom Wrap, boursin, caramelized onions & spinach

Italian Special, prosciutto, salami, mozzarella, roasted pepper, arugula, vinaigrette on ciabatta

Grilled Veggie, portobello, squash, zucchini, roasted tomato, pesto aioli on grilled sourdough

DESSERTS

Choose One

18 Per Box

Chocolate chip (or) Oatmeal Raisin (or) Peanut Butter

Pecan Brownie (or) Blondie

AFTERNOON BREAK

Baked Fresh Jumbo Cookies	28 per dozen
Chocolate Brownies or Blondies	26 per dozen
Gourmet Mini Cupcakes	24 per dozen
Assorted Cake Pops	24 per dozen
Assorted Whole Fresh Fruit	18 per dozen
Chocolate Dipped Strawberries	30 per dozen
Assorted Power Bars	36 per dozen
Assorted Candy Bars	18 per dozen
Roasted Mixed Nuts	24 per pound
Pretzels, Potato Chips or Peanuts	24 per dozen
Freshly Popped Popcorn	3 per person

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REFRESH BREAKS

Theme Breaks are Designed & Priced for 30 Minutes of Service

AFTER SCHOOL SNACK

Jumbo Baked Cookies,
Chocolate Fudge Brownies &
Blondies

Fruit Skewer served with
Honey Yogurt Dipping Sauce

8.50 per person

CHOCOLATE SHOCK

M&M's, Chocolate Cupcakes,
and Chocolate Dipped
Strawberries

9 per person

ICE CREAM SOCIAL

Assortment of Ice Cream
Bars and Sandwiches

10.50 per person

STADIUM BREAK

Pretzels with Mustard &
Freshly Popped Popcorn
Potato Chips, Peanuts &
Crackerjacks

Assorted Candy Bars &
Cotton Candy

9.50 per person

FIT BREAK

Fresh Vegetable Crudités with Herb
Dip

Toasted Pita Points with Roasted Red
Pepper Hummus

Fresh Fruit, Granola & Yogurt Parfaits
Assorted Whole Fruit & Whole Grain
Muffins

10 per person

EUROPEAN BREAK Biscotti, Espresso

Shortbread & Macaroons

Scones with Devonshire Cream

Imported & Domestic Cheeses with

Fresh Fruit & Variety of Crackers

Assorted Crostini

11 per person

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EVENING MEETING
AND RECEPTION
MENUS



SMALL BITES

Each Selection Requires a Minimum Order of 50 pieces.

COLD BITES

Standard \$150 per 50 pieces

- Prosciutto wrapped melon
- Caprese salad skewer
- Seasonal chilled soup shooter
- Spinach & goat cheese flatbread
- Smoked salmon & fresh dill in an olive oil bread cup
- Chipotle roasted shrimp, pico de gallo
- Classic shrimp cocktail Roasted
- vegetable phyllo cup Spinach
- artichoke pitettes Balsamic
- mushroom bruschetta
- Prosciutto, fresh mozzarella, tomato
- Watermelon cubed, aged balsamic vinegar reduction
- Vegetable frittata, hummus, black olive
- Chicken salad, curry, red grapes, phyllo cup
- Deluxe assorted cold canapés
- Brie tartlets with fresh apples
- Roasted tomato bruschetta

Premium \$200 per 50 pieces

- Beef crostini, stilton & onion jam
- Smoked chicken & brie profiterole
- Curried chicken wonton crisp
- Sliced duck breast, fig jam, balsamic
- Mini lobster salad éclair
- Smoked salmon, potato pancake
- Bloody mary shrimp shooter
- Truffle mushroom crêpe
- Truffle goat cheese panna cotta on ficelle
- Charred beef with brie
- Poached pear and roquefort in phyllo
- Smoked salmon crepe, cream cheese and dill

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SMALL BITES

Each Selection Requires a Minimum Order of 50 pieces.

HOT BITES

Standard \$150 per 50 pieces

- Mini twice baked potato
- Baby pork meatballs
- Sesame chicken and mango
- Wild mushroom tart
- Artichoke boursin bites
- Spinach & artichoke in crispy tortilla
- Sesame shrimp skewer, ponzu and cilantro
- Barbeque chicken empanada Reuben
- bites with swiss fondue Vegetarian
- potsticker with sweet chili Jerk
- chicken sweet potato biscuit Teriyaki
- chicken kabobs
- Spinach and feta spanikopita
- Louisiana hot wings
- Mini quiche lorraine
- Cashew chicken spring rolls
- Crab stuffed mushroom caps

Premium \$200 per 50 pieces

- Churrasco-chipotle beef skewers
- Braised short rib empanada
- Blue crab pot pie
- Mini grilled smoked gouda & apple
- Brie with pear in phyllo
- Bacon wrapped scallops with tarragon citrus aioli
- Maryland lump crab cake, red pepper emulsion
- Mini beef filet, caramelized
- Artichoke, boursin beignet
- Rosemary rubbed baby pork chops with grain mustard
- Coconut prawns with ginger marmalade
- Filet mignon au poivre on crouton
- Maryland crab cakes with roasted pepper coulis
- Portobello puff with goat cheese
- Tempura shrimp
- Mascarpone onion tart
- Baby pork spare rib, hoisin sauce

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DISPLAYS

Displays are designed for a maximum of 90 minutes of service to preserve food quality.
Displays are designed to be an additional item to your event meal.

ARTISAN FLATBREADS

Goat Cheese with Fresh Tomato and Basil
Baby Shrimp with Red and Yellow Peppers
Sausage, Sun-Dried Tomatoes, Rosemary, Artichoke and Black Olives
4 per person

FRESH MARKET

Herb Grilled and Crisp Seasonal Vegetables
Artfully Displayed with Rustic Crocks of Vidalia Onion Dip and Green Goddess Spread
3 per person

MEDITERRANEAN FAIR

Red Pepper Hummus, Cucumber Spread with Grilled Pita
Stuffed Grape Leaves warm with Tomato Sauce
Baba Ghanoush
Mediterranean Eggplant
5 per person
Add Mini Lamb Gyro Sandwiches with Traditional Tzatziki Sauce for an additional -
3 per person

SEAFOOD ON ICE

Served with Spicy and French Cocktail Sauce, Horseradish, Tabasco and Lemon Wedges
Alaskan Snow Crab Claws, Dijon Mustard Sauce
Shucked Seasonal Oysters on the Half Shell, Casino Sauce
Jumbo Gulf Shrimp
Espresso Cups of Clam Chowder
10 per person

CHEESE BOARD

International and Domestic Artisan Cheeses with Fresh and Dried Fruit Garnish,
House Made Jams, Stone-Ground Wheat Crackers and Baguette
4 per person

FRUIT FANTASY

A Beautiful Assortment of Fresh Seasonal Sliced Fruits
With a Vanilla, Honey Yogurt Dipping Sauce
7 per person
Add a Chocolate Fountain for an additional – 2 per person

CHOCOLATE OBSESSION

Grilled Pineapple, Strawberries, Vanilla Pound Cake, Pretzel Rods, Marshmallows and
Shortbread Cookies with Dark Chocolate Fondue
8 per person

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STATIONS

Stations are designed for a maximum of 90 minutes of service to preserve food quality. Uniformed Chef/Attendant is required at \$100 each. Stations are designed to be an additional item to your event meal.

FRESHLY TOSSED GARDEN GREENS

Caesar Salad with Crisp Romaine, Parmesan, Croutons and Traditional Caesar Dressing
Baby Spinach with Candied Pecans, Dried Cranberries and Roasted Shallot Vinaigrette
Bibb Lettuce with Tomatoes, Cucumbers, Shaved Onion and Gorgonzola Dressing
w/Grilled Chicken -10 per person w/ Grilled Shrimp -11 per person w/ Grilled Chicken & Shrimp -12 per person

TUSCAN SUNSET

Cheese Filled Tortellini, Penne and Tri-color Spiral Pasta
Tossed in Fresh Basil Marinara or Creamy Alfredo
Served with Focaccia and Fresh Garlic Bread Sticks
10 per person

SOUTH OF THE BORDER

Marinated Beef & Chicken with Warm Flour or Corn Tortillas
Cheddar Cheese, Sour Cream, Guacamole and Salsa
11 per person

INDIVIDUAL TRIFLE

Homemade Chocolate, Vanilla and Angel Food Cake Lady Fingers
Sweet Brandy Cream Sauce, Creamy Vanilla Custard, Chocolate Mousse and Whipped Sweet Cream
Caramelized Bananas and Sautéed Berries Chocolate Shavings
13 per person

STIR FRIED

Fresh Vegetables with Beef or Chicken
Crispy Noodles or Fried Rice
12 per person

STATIONS

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FOR THE KID IN US

Mini Cheese Burgers, Mini Monte Cristos, Cracker Jacks and Roasted Peanuts,
Mini Pizza, Mini Grilled Cheese, Mini Corn Dogs
Pint Size Strawberry Milkshakes, Mini Coke Floats, Buttered and Flavored Popcorn
27 per person

MASHED POTATO BAR

Homemade Mashed Potatoes
Topping Bar with Bacon Bits, Scallions, Cheddar
Cheese, Butter, Sour Cream, and Brown Gravy
6 per person

SHRIMP AND GRITS

Southern Creamy Grits
Grilled Shrimp and Andouille Sausage in a Succulent Sauce
With a Topping bar including Bacon Bits, Diced Tomatoes, Cheddar Cheese
Scallions, and a Classic Hot Sauce
12 per person

EASTERN NC BBQ

Vinegar Based Pulled Pork
With Sweet Hawaiian Rolls, Southern Coleslaw
Traditional Barbeque Sauce and Hot Sauce
10 per person

CARVING BOARD

The carving board is designed for a maximum of 90 minutes of service to preserve food quality.
Uniformed Chef/Attendant Required at \$100 each.

Herb Roasted Whole Aged New York Strip Loin
Creamed Horseradish,
Home Baked Onion Rolls
(Serves 30) - 250

Caribbean Seasoned Pork Loin
Black Bean Cassoulet
(Serves 50) - 200

Tarragon and Dijon Crusted Rack of Colorado Lamb
Minted Mango Chutney
(Serves 4) - 60

Smoked Free Range Turkey Breast
Brown Gravy,
Jalapeno Corn Muffin
(Serves 30) - 150

Three Pepper Crusted Tenderloin of Beef
Béarnaise, Creamed Horseradish and Whole Grain Mustard
Baguette
(Serves 20) - 250

Enhance Your Carving Station with Any Side Dish:

- Black Truffle and Potato Au Gratin
- Crab Mac and Cheese
- Sweet Plantains
- Ratatouille Casserole
- Wok of Chinese Colorful Peppers, Shiitake
Mushrooms and Bamboo Shoots

PLATED

All plated meals include signature holiday inn salad- tossed field green salad wrapped in
European cucumber with balsamic vinaigrette, warm rolls
with butter rosettes, delectable dessert, iced tea and coffee service

Roasted Chicken Breast - herb whipped potatoes, broccoli crowns, cafe marsala sauce -28

Chicken Caccaitore – slow braised chicken breast , roasted tomato sauce, fresh vegetables – 26

Seared Scallops - potato hash, sauteed spinach, pink peppercorn sauce -35

Boursin and Spinach Stuffed Chicken - cous cous, julienne vegetables, demi glaze -30

Shrimp and Grits – country grits, grilled white shrimp, Andouille sausage, green onions, bacon - 25

Oven Roasted Maryland Twin Crab Cakes - lemon orzo, ratatouille vegetables, citrus coulis -32

Baked Scottish Salmon Fillet - roasted red bell pepper coulis, fresh spinach, rice pilaf -30

Pork Rouladen – stuffed with a fruit compote, pecan encrusted, roasted parmesan potatoes, buttered carrots - 28

Roasted Pork Loin - basmati rice, baby carrots, brandy brown sauce -28

Broiled New York Strip - fingerling potatoes, provencal tomatoes, shallot demi -29

Grilled Beef Tenderloin - sweet potatoes, baby squash, cabernet sauce -35

Vegetable Filled Phyllo Cup - asparagus, tomato, baby spinach -25

Portabella Stack - steamed vegetables -25

Mushroom Ravioli - basil, parmesan cheese, red pepper coulis -25

Eggplant Parmesan – traditional marinara sauce, parmesan cheese, garlic bread - 25

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BUFFET

THIRTY-FOUR EXECUTIVE BUFFET

Traditional Buffet

One Soup & One Salad

Warm Rolls with Butter Rosettes

Two Desserts

Choose Two Entrées from the Plated Choices Below
35 per person

Choose Three Entrées from the Plated Choices Below
38 per person

- ❖ Roasted Chicken Breast
- ❖ Chicken Cacciatore
- ❖ Boursin and Spinach Stuffed Chicken
- ❖ Seared Scallops
- ❖ Shrimp and Grits
- ❖ Oven Roasted Maryland Twin Crab Cakes
- ❖ Baked Scottish Salmon Fillet
- ❖ Pork Rouladen
- ❖ Roasted Pork Loin
- ❖ Broiled New York Strip
- ❖ Grilled Beef Tenderloin
- ❖ Vegetable Filled Phyllo Cup
- ❖ Portabello Stack
- ❖ Mushroom Ravioli
- ❖ Eggplant Parmesan

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BAR OPTIONS

Bartender fee is \$75 on all bars.

HOSTED BAR by Consumption or CASH BAR

Prices Listed Are Per Drink

House Brands	\$6.00
Call Brands	\$7.00
Premium Brands	\$8.00
Top Shelf Brands	\$10.00
House Wine	\$5.00
Domestic Beers	\$4.00
Imported Beers	\$5.00
Soda	\$2.50
Bottled Water	\$2.50
Juice	\$2.50

All Bars will be set up with the following:

Kahlua
Triple Sec
Amaretto
Peach Schnapps
Barton LI7

Bars Also Include:

Orange, Cranberry, Pineapple,
Grapefruit Juices
Cream, Pepsi, Diet Pepsi, Sierra Mist,
Ginger Ale, Club Soda, Tonic
Rose's Lime & Grenadine, Bloody Mary Mix

Tickets

Beer & Wine Tickets, \$4.50 Each

Beer, Wine & House Liquor Tickets, \$6.00 Each



BAR PACKAGES

All Packages Designed for Continuous Service
Maximum of 5 Hours

Beer & Wine Only Package

Includes House Red Wine, White Wine
2 Domestic & 2 Imported Beers
1 Hour, \$9.00 per Person
Additional Hour, \$5.00 per Person

Beer, Wine & Call Liquor Package

1 Hour, \$12.00 per Person
Additional Hour, \$5.00 per Person

Beer, Wine & Premium Liquor Package

1 Hour, \$14.00 per Person
Additional Hour, \$5.00 per Person

*Specialty Cocktails Available Upon Request
Price Dependant on Preference

A la Carte Beverage Options

Water Bottle or Soda Cans, \$2.50 per Person
Tropical Fruit Punch, \$25.00 per Gallon
Champagne Punch, \$50.00 per Gallon
Sangria, \$37.00 per Gallon
Margaritas, \$50.00 per Gallon
Champagne Toast, \$3.00 per Person
Champagne, \$22.00 per Bottle

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