

# CREATE YOUR OWN CONTINENTAL BREAKFAST

CB 1 House Continental \$9 per Person  
Coffee, Tea, Decaf, Hot Chocolate, Assorted Breakfast Pastries, & Assorted Juices

*The following items can be added to create your own signature breakfast*

CB 2 Assorted Granola Bars \$2 per Person

CB 3 Assorted Cold Cereals \$2 per Person

CB 4 Whole Fruit: Granny Smith & Red Delicious Apples, Bananas, & Oranges \$2 per Person

CB 5 Assorted Yogurts & Loose Granola \$2.50 per Person

CB 6 Assorted House-made Sweet Breakfast Breads \$2.75 per Person

CB 7 Fresh Fruit (Cut, in a Serving Bowl) \$3 per Person

CB 8 Hot Oatmeal with Sides of Brown Sugar, Cinnamon, Almonds, & Raisins \$3.50 per Person

CB 9 Chilled Hard Boiled Eggs \$3.50 per Dozen

CB 10 Breakfast Biscuit with Eggs, Cheddar Cheese, & Bacon or Sausage \$6.95 per Person

CB 11 Assorted Scones with Jams & Butter \$18 per Dozen

CB 12 Assorted Gourmet Muffins \$50 per Dozen

CB 13 Large Homemade Cinnamon Rolls with Cream Cheese Icing \$50 per Dozen

CB 14 Fresh Assorted Bagels with Cream Cheese \$50 per Dozen

All Food & Non-alcoholic Beverages are Subject to a 20% Service Fee, 6% Maryland State Tax,  
Plus a 1/2% Local Tax. All Prices are Subject to Change.

# BREAKFAST BUFFETS

*All Breakfast Buffets served with Coffee, Tea, Decaf, & Milk*

**BB 1     \$14.50 per Person** *(Maximum of 50 people)*

Chilled Orange Juice, Belgian Waffles, Warm Maple Syrup, Strawberries, Whipped Cream, Bacon or Link Sausage

**BB 2     \$14.50 per Person**

Chilled Orange Juice, Fresh Fruit Cup, House-made French Toast with Warm Maple Syrup, Bacon or Link Sausage

**BB 3     \$15 per Person**

Chilled Orange Juice, Fresh Fruit Cup, Scrambled Eggs, Roasted Red Skin Potatoes Sautéed with Herbs & Sweet Onions, Bacon or Link Sausage, Biscuits with Butter & Jellies

**BB 4     \$16.50 per Person**

Chilled Orange Juice, Fresh Fruit Cup, Scrambled Eggs, Turkey Bacon, Low Fat Muffins, Fruit Preserves & Butter, Assorted Fruit-filled Yogurts & Loose Granola

**BB 5     Clarion Brunch     \$25 per Person**

Chilled Orange Juice, Fresh Fruit Cup, Corn Bread Muffins with Jams & Butter, Ocean Club Salad with a Poppy Seed Vinaigrette, Chef's Choice of Quiche, Home-style Hash Browns, Sautéed Breast of Chicken with an Orange Cognac Sauce, Broiled Salmon with Dill Champagne Sauce, Sundried Tomato Pesto Sauce with Penne Pasta

## Create Your Own Breakfast Buffets

**BB 6     House-made French Toast or Pancakes     \$2 per Person**

**BB 7     Carved Sliced Ham     \$3 per Person**

**BB 8     Turkey Sausage or Bacon     \$3 per Person**

**BB 9     Cheese Blintzes with Sides of Cherries & Blueberries     \$5 per Person**

**BB 10     Creamed Chipped Beef with Biscuits     \$5 per Person**

**BB 11     Omelet Station with an Attendant     \$6 per Person** *(Maximum 100)*  
Made to Order with Chef's Choice of Accompaniments

# CREATE YOUR OWN BEVERAGE BREAK

BV1 Coffee, Tea, Decaf, Hot Chocolate \$3.75 per Person

BV2 Assorted Chilled Juices \$4 per Person  
Orange, Pineapple, & Cranberry

BV3 Bottled Water \$3 per Bottle

BV4 Assorted Sodas \$3 per Bottle

BV5 Energy Drink \$3.50 per Bottle

BV6 Hot Spiced Apple Cider (*in season*) \$22 per Gallon

BV7 Fresh Squeezed Lemonade \$25 per Gallon

BV8 Fresh Fruit Punch with Citrus Fruits \$25 per Gallon

BV9 Ice Cold Milk \$26 per Gallon

BV10 Coffee, Tea, Decaf, Hot Chocolate \$29.50 per Gallon (*Minimum of 3 Gallons*)

BV11 Iced Coffee \$29.50 per Gallon (*Minimum of 3 Gallons*)

## CREATE YOUR OWN BREAK

B 1 House Break \$6 per Person  
Coffee, Tea, Decaf, Assorted Sodas, Bottled Water

## ENHANCE YOUR BREAK

B 2 Chocolate Dipped Strawberries \$4 per Person

B 3 Strawberry Display with Sides of Sour Cream & Brown Sugar \$5 per Person

B 4 Sliced Apples with Caramel Dipping Sauce \$5 per Person

B 5 Individual Bags of Trail Mix \$2 per Bag

B 6 Individual Bags of Chips & Pretzels \$2 per Bag

B 7 Assorted Power Bars \$3 per Power Bar

B 8 Assorted Candy Bars \$3.25 per Candy Bar

B 9 Assorted Cookies, served Warm \$26 per Dozen

B 10 Chocolate & Blonde Brownies \$26 per Dozen

B 11 Assorted Mini Pastries \$36 per Dozen

B 12 Lemon Bars \$45 per Dozen

## AFTERNOON NOSH BREAKS

**TB1 We All Scream For Ice Cream \$8 per Person**  
Assorted Ice Cream Bars & Sandwiches, & Assorted Sodas

**TB2 Carnival Break \$8.75 per Person**  
Soft Pretzels with Condiments, Cracker Jacks, Cotton Candy, & Fresh Squeezed Lemonade

**TB3 Tex-Mex \$9 per Person**  
Warm Tortilla Chips, Guacamole, Chile Con Queso, & Assorted Sodas

**TB4 Cookies & Candy \$9.75 per Person**  
Warm Homemade Cookies, Candy Bars, Ice Cold Milk, & Assorted Sodas

**TB5 Make Your Own Sundae Bar \$10.50 per Person**  
Vanilla Ice Cream with Strawberry, Chocolate & Caramel Sauces, with Chef's Choice of Yummy Toppings

**TB6 Healthy Choice \$12 per Person**  
Granola & Power Bars, Sliced Fruit & Yogurt Dip, Trail Mix, Energy Drinks, & Bottled Water

**TB7 Boardwalk Break \$14 per Person**  
Caramel Popcorn, Cotton Candy, Taffy, & Fresh Squeezed Lemonade

# LUNCH LITE FARE ITEMS

All Lunches served with Coffee, Tea, Decaf, or Iced Tea

- L 1 Pulled Pork BBQ Sandwich served with Chips, Pickle, & Coleslaw \$13.50 per Person
- L 2 Grilled Chicken Caesar served with Warm Rolls \$14 per Person
- L 3 Turkey & Brie on a Croissant served with Chips & Pickle \$14.50 per Person
- L 4 House-made Chicken Salad on a Croissant with Potato Salad & Pickle \$14.50 per Person
- L 5 Italian Cold Cut Submarine served with Chips & a Pickle \$14.50 per Person
- L 6 Chef's Salad served with Warm Rolls \$14.50 per Person
- L 7 Chilled Penne Pasta Salad & Grilled Vegetables & Shrimp \$16 per Person  
served with Warm Rolls
- L 8 Salmon Salad \$21 per Person  
Grilled Salmon on Baby Spinach, Mandarin Oranges, Red Onion, Grape Tomatoes,  
& Julienne Carrots in a Citrus Vinaigrette, served with Warm Rolls
- L 9 Ocean Club Salad Topped with a Broiled Crab Cake \$24 per Person  
Choice of Dressing, served with Warm Rolls
- L 10 Flank Steak Salad \$24 per Person  
Marinated & Grilled Flank Steak with an Iceberg Wedge, Grape Tomatoes,  
Crumbled Blue Cheese, & served with Balsamic Vinaigrette, served with Warm Rolls
- L 11 Broiled Crab Cake Sandwich \$27 per Person  
served on a Kaiser Roll with Chips, Pickle & Coleslaw

## BOXED LUNCHES

Boxed Lunch Selections are Priced at \$14 per Person

BL1 Grilled Veggie Wrap  
with Balsamic Dressing

BL2 Ham, Roast Beef, or Turkey Sandwich  
with Lettuce & Tomato, on Your Choice of Bread:  
Kaiser Roll & White, Wheat, or Rye Bread with  
Your Choice of Cheese: American, Swiss, or Provolone

Each Lunch Includes:

Bagged Chips

Apple

Oreo® Cookie Brownie

Bottled Water

Condiments are served on the side

# HOT PLATED ENTREES

All Entrees served with Ocean Club Salad, Chef's Choice of Starch & Vegetable,  
Warm Rolls, Choice of Plated Dessert  
Coffee, Tea, Decaf, or Iced Tea

*Choose a Soup to replace the Salad for an additional cost of \$1.50*

## CHICKEN

### E 1 Chicken Piccata

Sautéed Boneless Chicken Breast Finished in Lemon White Wine Caper Sauce

Lunch **\$22** per Person      Dinner **\$32** per Person

### E 2 Tuscan Chicken

Sautéed Boneless Chicken with a Citrus Thyme Sauce

Lunch **\$22** per Person      Dinner **\$32** per Person

### E 3 Orange Chicken

Sautéed Boneless Chicken with a Grand Marnier Demi Glace

Lunch **\$24** per Person      Dinner **\$34** per Person

### E 4 Chicken Marsala

Sautéed Boneless Chicken Finished in a Mushroom Marsala Sauce

Lunch **\$24** per Person      Dinner **\$34** per Person

### E 5 Chicken Supreme

Roasted Boneless Chicken Breast Filled with Sage Dressing & Finished with a Cream Sauce

Lunch **\$25** per Person      Dinner **\$35** per Person

### E 6 Chicken Teriyaki

Boneless Chicken Strips with Asian Vegetables in Sesame & Soy Sauce

Lunch **\$25** per Person      Dinner **\$35** per Person

### E 7 Chicken Sonoma

Roasted Boneless Chicken Breast Filled with Spinach & Ricotta Cheese  
with a Roasted Red Pepper Cream Sauce

Lunch **\$25** per Person      Dinner **\$35** per Person

### E 8 Chicken Chesapeake

Roasted Boneless Chicken Breast Topped with Crab Imperial

Lunch **\$27** per Person      Dinner **\$37** per Person

## FISH & SEAFOOD

E 9 Baked Salmon  
with a Dill Champagne Sauce  
Lunch **\$25** per Person      Dinner **\$35** per Person

E 10 Seared Orange Roughy  
served with Basil, Spinach, & Boursin Cheese Sauce  
Lunch **\$27** per Person      Dinner **\$37** per Person

E 11 Parmesan & Herb Encrusted Flounder  
with Lemon Caper Cream Sauce  
Lunch **\$27** per Person      Dinner **\$37** per Person

E 12 Maryland Jumbo Lump Crab Cakes  
Lunch (1 crab cake) **\$27** per Person      **Market Price**      Dinner (2 crab cakes) **\$42** per Person

E 13 Seafood Penne  
Jumbo Shrimp & Scallops Sautéed in a White Wine Cream Sauce with Penne Pasta  
Lunch **\$27** per Person      Dinner **\$42** per Person

## PORK

E 14 Pork Loin  
Filled with a Spinach & Mushroom Roulade in a Natural Au Jus  
Lunch **\$24** per Person      Dinner **\$34** per Person

E 15 Jamaican Jerk Pork Loin  
with a Sweet & Spicy Mango Chutney  
Lunch **\$24** per Person      Dinner **\$34** per Person

## BEEF

*Beef Prices are Subject to Change Due to Market Pricing*

E 16 Roast Top Sirloin of Beef  
in a Sherried Mushroom Sauce

Lunch \$24 per Person Dinner \$34 per Person

E 17 House-made Meat Lasagna  
served with Garlic Toast

Lunch \$24 per Person Dinner \$32 per Person

E 18 Marinated & Grilled Cajun Flank Steak  
served with Tri Colored Peppers & Onions

Lunch \$26 per Person Dinner \$36 per Person

E 19 Beef Teriyaki

Sliced Top Round of Beef

served with Asian Vegetables Marinated in Sesame & Soy Sauce

Lunch \$28 per Person Dinner \$38 per Person

E 20 Roasted Prime Rib

served with Horseradish & au Jus

Lunch \$28 per Person Dinner \$40 per Person

E 21 New York Strip

Encrusted in Peppercorns & Finished in a Pommeray Mustard Sauce

Lunch \$30 per Person Dinner \$40 per Person

E 22 Filet Mignon

served with a Rosemary Demi Glace

Lunch \$32 per Person Dinner \$44 per Person

E 23 Steak & Cake

4 oz. Fillet served with an Herbed Demi Glace & 4-ounce Broiled Crab Cake

Lunch \$32 per Person Dinner \$46 per Person

## VEGETARIAN

Vegetarian Dishes are the Same Price for Lunch & Dinner

Please See Your Catering Coordinator for Pricing

*Entrees are served with Chef's Choice of Vegetable & Starch Where Applicable*

E 24 Whole Wheat Penne Pasta  
served with Marinara Sauce & Assorted Steamed Vegetables

E 25 Vegetarian Lasagna

E 26 Stir Fried Lo Mein Noodles & Asian Vegetables

E 27 Roasted Portabella Mushroom & Spinach Stack  
with an Herbed Roasted Tomato

E 28 Sweet Potato Raviolis  
with Roasted Red Pepper Cream Sauce

# HOUSE DESSERTS FOR THE PLATED LUNCH & DINNER ENTREES

## *Included in Your Plated Lunch or Dinner*

Apple Pie • Carrot Cake • Coconut Cake

Apple Spice Cake • Chocolate Fudge Cake

Lemon Meringue Pie • Pecan Pie

Chocolate Mousse Piped in a Sherbet Dish with a Rolled Wafer Cookie

~~~~~

## *For an additional \$1 per Person*

New York Style Cheese Cake with Sliced Strawberries

Harvest Cobbler served Warm with Whipped Cream

House-made Cupcakes

*Flavors: Coconut, Chocolate, Carrot, Red Velvet, White, & Yellow*

*Icings: Butter Cream, Chocolate, & Peanut Butter*

*(Choose Combination of Flavors)*

~~~~~

## *For an additional \$2 per Person*

Tiramisu • Oreo® Cookie Cheesecake • Lemon Raspberry Torte

Chocolate Chambord Cake • Pineapple Upside Down Cake

Peanut Butter & Chocolate Layer Cake

Jumbo Cupcake

*(Choose Combination from the House-made Cupcake Flavors)*

Cup-O-Cake

Cake Crumbles Layered with Butter Cream Icing in its own Cup & Attached Spoon

*(Choose from the House-made Cupcake Flavors)*

# CREATE YOUR OWN LUNCH OR DINNER BUFFET

## Choice of One of the Following

Tomato Basil Soup                      Chicken Noodle Soup  
Cream of Potato Soup                  Italian Wedding Soup  
Ocean Club Salad                      Caesar Salad

## Choice of Two of the Following Starches

Herb Redskin Mashed Potatoes      Penne Pasta with Alfredo Sauce  
Sliced Potatoes Au Gratin                  Scalloped Potatoes  
Baked Idaho Potato                  Wild Rice with Craisins® & Almonds  
Roasted Red Skin Potatoes in Olive Oil & Herbs

## Choice of Two of the Following

Chicken Piccata • Chicken Marsala • Tuscan Chicken

Baked Salmon with a Dill Champagne Sauce

Parmesan & Herb Encrusted Flounder with a Lemon Caper Cream Sauce

Jamaican Jerk Pork Loin with a Sweet & Spicy Mango Chutney

Roast Top Sirloin of Beef in a Sherried Mushroom Sauce

House-made Meat Lasagna • Beef Teriyaki • Vegetable Lasagna

Stir Fried Lo Mein Noodles & Asian Vegetables

*Buffets include Chef's Choice of Vegetables, Warm Rolls,  
Coffee, Tea, Decaf, Iced Tea, & a Dessert Display*

Lunch \$25 per Person

Dinner \$35 per Person

Add an **Additional** Entrée choice to Your Lunch or Dinner for \$4 per Person

# LUNCH OR DINNER BUFFETS

## Buffets include

Chef's Choice of Vegetable Where Applicable  
Coffee, Tea, Decaf, Iced Tea, & Warm Rolls

*Unless Otherwise Noted, Buffets Include Assorted Cakes & Pies*

### LD 1 Sandwich Shop

Soup du Jour, Ocean Club Salad, Pasta Salad,  
Assorted Deli Meats & Cheeses with Assorted Breads, Tuna Salad,  
Assorted Homemade Cookies for Dessert  
Lunch **\$20** per Person      Dinner **\$30** per Person

### LD 2 Pizza Buffet

Minestrone Soup, Caesar Salad, Chef's Choice of House-made Pizzas  
Cookies for Dessert  
Lunch **\$21** per Person      Dinner **\$31** per Person

### LD 3 Healthy Choice

Vegetable Soup  
Make Your Own Salad Bar  
with Serving Bowls of Crisp Salad Greens & Chef's Choice of Salad Fixings  
With Assorted Dressings  
Grilled Chicken Strips, Tuna Salad, & Crackers  
Fresh Fruit Cup with Chocolate Fudge Fat Free Ice Cream Bars for Dessert  
Lunch **\$22** per Person      Dinner **\$32** per Person

### LD 4 OC Boardwalk

Ocean Club Salad, Sliced Pit Beef & Sliced Ham with Carver, Kaiser Rolls & Condiments,  
Idaho Potato Bar, Tempura Battered Vegetables,  
Ice Cream Bars & Ice Cream Sandwiches for Dessert  
Lunch **\$25** per Person      Dinner **\$35** per Person

### LD 5 All American

Hamburgers, Hot Dogs, BBQ Chicken,  
Potato Salad, Baked Beans, Coleslaw,  
Melon, Blondies & Brownies for Dessert  
Lunch **\$25** per Person      Dinner **\$35** per Person

### LD 6 Little Italy

Caesar Salad, Penne Pasta with a Sundried Tomato & Pesto Dressing,  
Chicken Marsala, Meat Lasagna, Roasted Redskin Potatoes  
Lunch **\$25** per Person      Dinner **\$35** per Person

**LD 7 Under the Tuscan Sun**

Caesar Salad, Penne Pasta with s Spinach & Alfredo Cream Sauce,  
Top Round of Beef with Tri Colored Peppers, Mushrooms, & Onions,  
Tuscan Chicken, a Boneless Chicken Breast in a Citrus Thyme Sauce  
Lunch **\$27** per Person      Dinner **\$37** per Person

**LD 8 Southwestern Fiesta**

Fruit Cup of Pineapple, Honey Dew, & Cantaloupe in a Lime & Honey Dressing,  
Chicken & Beef Fajitas, Tacos, Tortilla Chips with Black Bean & Corn Salsa  
Lunch **\$30** per Person      Dinner **\$40** per Person

**LD 9 Home on the Eastern Shore**

Maryland Crab Soup, Fried Chicken, Chef's Choice of Fish Topped with Shrimp Imperial  
Pan Fried Potatoes  
Lunch **\$33** per Person      Dinner **\$43** per Person

**LD 10 Hungry Man's Buffet**

Ocean Club Salad, Sliced Top Round of Beef in a Sherried Mushroom Sauce,  
Flounder with Parmesan Cheese & Herbs, Stuffed Chicken Breast with a Cream Sauce  
Redskin Mashed Potatoes  
Lunch **\$33** per Person      Dinner **\$45** per Person

**LD 11 Mediterranean**

Greek Salad, Chicken Piccata, Sautéed Shrimp & Steamed Clams in a White Wine Butter Sauce,  
Pasta Tossed in Olive Oil & Herbs, Blended Rice  
Lunch **\$33** per Person      Dinner **\$45** per Person

**LD 12 Mardi Gras**

Ocean Club Salad, Cajun Flank Steak, BBQ Shrimp Skewers, Broiled Orange Roughy  
Topped with a Pecan Butter Sauce, Fried Chicken with a Mild Spicy Gravy,  
Redskin Mashed Potatoes, Red Beans & Rice, & Bananas Foster for Dessert  
Lunch & Dinner **\$48** per Person

**LD 13 Maryland Watermen Buffet**

Ocean Club Salad, Maryland Lump Crab Cakes, Fresh Flounder with Chef's Choice of Sauce,  
Scalloped Oysters, Fried Clam Strips, Potato Salad, Coleslaw  
**Market Prices**

**LD 14 Seafood Feast**

Maryland Crab Soup, Garden Salad, Spicy Steamed Shrimp, Crab Legs,  
Roast Top Round of Beef, Chef's Choice of Fresh Fish, Vegetarian Lasagna,  
Roasted Redskin Potatoes, Maryland Fried Chicken  
**Market Prices**

## HOT & COLD HORS D'OEUVRES

*Butler's & Carver's Fee \$35 first two hours, \$20 each additional hour or any portion thereof  
(Prices are per 100 Pieces)*

Deviled Eggs	\$133
Celery Filled with Herbed Cream Cheese	\$139
Mini Franks in Puff Pastry	\$155
Chinese Egg Rolls with Sweet & Sour Sauce, & Hot Chinese Mustard	\$164
Thai Chicken & Cashew Spring Rolls	\$168
Bruchetta	\$170
Meatballs, Barbequed or Swedish	\$171
Potato Skins with Bacon, Cheese & Onions	\$171
Boneless Chicken Strips with Sweet & Sour Sauce	\$171
Buffalo Wings	\$171
Chicken Drumettes with Honey & Mustard Sauces	\$171
Coconut Shrimp with Mango Chutney	\$180
Mozzarella Cheese Sticks with Marinara Sauce	\$188
Jerk Chicken Strips	\$188
Hot Artichoke Dip	\$191
Fig & Mascarpone in Phyllo	\$198
Santa Fe Style Potato	\$200
Baby Yukon Potato Stuffed with Black Bean & Corn Relish, Topped with Melted Cheddar Cheese	
Mini Quiche	\$201
Crispy Asparagus with Asiago Wrapped in Phyllo	\$210
Brie Au Croute with Crackers	\$211

Clams on the Half Shell	\$221
Spanakopita, Phyllo Filled with Spinach & Feta Cheese	\$225
Clams Casino	\$230
Crab Fingers served Warm with a Cajun Butter	\$230
Oysters on the Half Shell	\$242
Mushroom Vol au Vent, Assorted Seasoned Sautéed Mushrooms in Puff Pastry	\$246
Hot Crab Dip	\$258
Sesame Chicken Kabobs with Teriyaki Sauce	\$267
Chicken Hawaiian	\$285
Hamburger Sliders	\$297
Scallops Wrapped in Bacon	\$298
Cold Canapés, Deluxe Assorted	\$312
Shrimp on Ice	\$449

~~~~~

*The Following are Available at Market Price*

Crab Balls • Spicy Steamed Shrimp, Peel & Eat • Mushroom Caps Filled with Crabmeat  
Poached Salmon Display with Herb Vinaigrette

~~~~~

*The Following are Subject to Availability ~ Please Consult Your Coordinator*

Bleu Cheese & Cranberry Puff • Chicken & Goat Cheese in Phyllo  
Chicken Salad & Cucumber Cup

### Snacks Priced by the Pound

Pretzels	\$11
Corn Chips with Salsa	\$12.50
Potato Chips	\$13
Goldfish	\$15.50
Peanuts	\$16.50
Potato Chips & Dip	\$26.25
Party Mix	\$37.50

~~~~~

### Trays

#### Vegetable Tray with Dip

|            |       |
|------------|-------|
| 25 People  | \$103 |
| 50 People  | \$136 |
| 100 People | \$266 |

#### Cheese Tray with Fruit Garnish

|            |       |
|------------|-------|
| 25 People  | \$127 |
| 50 People  | \$160 |
| 100 People | \$248 |

#### Fruit Tray

|            |       |
|------------|-------|
| 25 People  | \$198 |
| 50 People  | \$295 |
| 100 People | \$380 |

# CARVING STATIONS

Top Round of Beef     \$9 per Person  
Accompanied with Horseradish, Mustard, Garlic Aioli & Petite Rolls

Fresh Golden Roasted Turkey     \$9 per Person  
Accompanied with a Cranberry Relish, Basil Mayonnaise & Petite Rolls

Pecan & Bourbon Glazed Honey Ham     \$9 per Person  
with Mustard, Mayonnaise & Petite Rolls

Caesar Salad Station with Attendant     \$9 per Person  
Add Chicken \$3     Add Grilled Shrimp \$6

Pasta Station with an Attendant     \$9 per Person  
Chef's Choice of Pastas, Two Choices of Sauces  
Alfredo, Marinara, Vodka Cream with Mushrooms, or White Clam Sauce  
Add Grilled Chicken \$3     Add Shrimp Scampi \$6

Marinated & Grilled Flank Steak     \$11 per Person  
with Tri Colored Peppers & Onions served with au Jus & Petite Rolls

Herb & Peppercorn Roasted Prime Rib of Beef     \$11 per Person  
Accompanied with Horseradish, Mustard, Garlic Aioli & Petite Rolls

Tenderloin of Beef     \$14 per Person  
Peppercorn Roasted served with Béarnaise Sauce & Petite Rolls

Minimum Charge of 50 People at the Indicated Price

A service Fee of \$35 applies for 2 Hours of service per Attendant

# One Hour Hors D'oeuvre Packages

## Cold Hors D'oeuvres

Cheese Tray • Vegetable Tray • Fruit Tray

## Hot Hors D'oeuvres

Chicken Strips • Spanakopita • Crab Balls (Butlered, Based on 2 per Person)  
Egg Rolls • Swedish or BBQ Meatballs • Mozzarella Sticks • Potato Skins  
Artichoke Dip • Sesame Chicken Kabobs • Mini Quiche • Bruchetta  
Mini Franks in Puff Pastry

## Action Stations

Golden Roasted Turkey (Carved) • Pecan & Bourbon Glazed Ham (Carved)  
Herb & Peppercorn Encrusted Roast Top Sirloin (Carved)  
Chef's Choice of Pasta & Sauces  
Caesar Salad

~~~~~

### Package A \$23 per Person

Choice of 1 Cold Hors D'oeuvres & 3 Hot Hors D'oeuvres

### Package B \$33 per Person

Choice of 2 Cold Hors D'oeuvres & 4 Hot Hors D'oeuvres

### Package C \$47 per Person

Choice of 2 Cold Hors D'oeuvres, 4 Hot Hors D'oeuvres, & 1 Action Station

### Package D \$63 per Person

Choice of 3 Cold Hors D'oeuvres, 6 Hot Hors D'oeuvres, & 2 Action Stations

## Event Bar Options

*Selections subject to change, based on availability*

### Hosted Open Bar by the Drink Basis

*A bar stocked with your choice of Premium, Call Brand, or House Liquors with the charges reflecting the actual number of drinks consumed by your guests.*

*Bar will also include Domestic & Imported Beers, a variety of House wines & Pepsi products.*

### Cash Bar by the Drink Basis

*We also offer a Cash Bar where guests can have the convenience of a private bar at the event but each guest will pay for his/her own drinks.*

### Drink Prices

House Brands	\$4.75 per drink	Domestic Beer	\$4.75 per drink
Call Brands	\$5.25 per drink	Imported Beer	\$5.25 per drink
Premium Brands	\$6.25 per drink	Non-alcoholic Beer	\$5.25 per drink
Cordials	\$6.50 per drink	Wine	\$4.00 per drink
Soft Drinks			\$2.25 per drink

### Unlimited Bar

*The unlimited bar is a package that is offered with House, Call, or Premium Brands.*

*Bar to include a variety of*

*House Brand Wines, Domestic & Imported Beers, & assorted Pepsi products.*

*Charges are based on the number in attendance that are of the legal age of 21 or older.*

House Brands: \$15 per Person for 1st hour/\$7.50 per Person each additional hour

Call Brands: \$17 per Person for 1st hour/\$8 per Person each additional hour

Premium Brands: \$20 per Person for 1st hour/\$11 per Person each additional hour

Add 20% Service Fee, 9% Maryland State Tax, Plus a 1/2% Local Tax. All Prices are Subject to Change.

### Beverage Selections

Beer (Domestic)	Beer (Imported)
Coors Lite	Corona
Budweiser	Non-alcoholic Beer
Bud Light	Heineken
Miller Light	

### House Wines \$29

Merlot • Cabernet Sauvignon • Chardonnay • White Zinfandel

### House Champagne \$36

Domaine St. Michelle

### 1/2 Kegs \$292

Coors Light • Yingling • Budweiser

*Bartenders Fees: \$35.00 – 2 hour minimum then \$20.00 per hour & any portion thereof*

Add 20% Service Fee, 9% Maryland State Tax, Plus a 1/2% Local Tax. All Prices are Subject to Change.

## Hospitality Packages

### Hospitality Rooms Only

#### Quality Package *(House Brands)*

Passport Scotch  
Early Times Bourbon  
Imperial Blend  
Gordon's Gin  
Gordon's Vodka  
Castillo Rum

**\$485**

#### Premium Package *(Call Brands)*

Cutty Sark Scotch  
Old Granddad Bourbon  
Seagram's VO  
Beefeater Gin  
Smirnoff Vodka  
Bacardi Silver Rum

**\$551**

#### Executive Package *(Call Brands)*

Chivas Regal Scotch  
Jack Daniel's Bourbon  
Crown Royal Whisky  
Tanqueray Gin  
Stolichnaya Vodka  
Myers's Dark Rum

**\$760**

### Included With Package

One Bowl of Corn Chips & Salsa, One Bowl of Pretzels,  
Plastic Cups & Stirrers, One Set-Up Bar Fruits,  
Pepsi (6) 16oz. Bottles, Diet Pepsi (6) 16oz. Bottles, Slice (4) 16oz. Bottles,  
2 liters of Tonic Water, 2 Liters of Club Soda, 2 Liters of Ginger Ale, Assorted Juices,  
Bloody Mary Mix & Sour Mix

### Additional Bartenders Upon Request

\$35 – 2 hour minimum, then \$20 for each additional hour or any portion thereof

*No Returns – Non-refundable Packages*

Add 20% Service Fee, 9% Maryland State Tax, Plus a 1/2% Local Tax. All Prices are Subject to Change.