

HOLIDAY INN CONFERENCE CENTER



Banquet Menu

67th Street Oceanside
Ocean City, Maryland



Breakfast Buffets

Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas

Continental

Chilled Orange, Grapefruit and Cranberry Juices
Seasonal Fruit and Berry Display
Breakfast Breads, Muffins, Danish and Croissants
Fruit Preserves and Butter

\$ 11 per person

Deluxe Continental

Chilled Orange, Grapefruit and Cranberry Juices
Seasonal Fruit and Berry Display
Scottish Smoked Salmon with Traditional Accompaniments
Assorted Bagels with Cream Cheese
Breakfast Breads, Muffins, Danish and Croissants
Fruit Preserves and Butter

\$18 per person

American Breakfast

Chilled Orange, Grapefruit and Cranberry Juices
Seasonal Fruit and Berry Display
Scrambled Eggs
Bacon and Sausage Links
Home Fried Potatoes
Breakfast Breads, Muffins, Danish and Croissants
Fruit Preserves and Butter

\$15 per person

Deep South Breakfast

Chilled Orange, Grapefruit and Cranberry Juices
Seasonal Fruit and Berry Display
Scrambled Eggs
Southern Grits with Cheddar Cheese
Country Biscuits with Sausage Gravy
Grilled Maryland Ham
Breakfast Breads, Muffins, Danish and Croissants
Fruit Preserves and Butter

\$16 per person

Additions to Breakfast Buffets

Milk or Chocolate Milk \$3
Plain or Fruit Yogurt \$2
Cheese Blintzes with Fruit Toppings \$4
Ham and Cheese Croissants \$5
French Toast \$2
Oatmeal \$2
Grits with Cheddar Cheese \$3
Whole Fruit Basket \$4
Donuts \$2

Plated Breakfasts

Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas

Scrambled Eggs with Herbs

Served with:

Choice of Breakfast Meat,

Home Fried Potatoes

Fresh Fruit Garnish

\$12 per person

Eggs Benedict

Served with:

Home Fried Potatoes

Fresh Fruit Garnish

\$14 per person

French Toast

Served with:

Choice of Breakfast Meat

Fresh Fruit Garnish

Real Maple Syrup and Butter

\$12 per person

Additions to Plated Breakfasts

Fresh Orange, Grapefruit or Cranberry Juice \$4

Milk or Chocolate Milk \$3

Muffin and Pastry Basket \$3

Bagel Basket with Cream Cheese \$4

Plain or Fruit Yogurt \$2

Cheese Blintzes with Fruit Toppings \$4

Morning Snack Breaks

Coffee Break

Assorted Donuts
Coffee Cake
Chocolate Covered Espresso Beans
Regular, Flavored & Decaf Coffee
Soft Drinks & Bottled Water

\$7 per person

Spa Break

Individual Fruit Yogurts
Tropical Fruit Skewers
Assorted Fruit Juices
Granola & Power Bars
Sport Drinks & Bottled Water

\$9 per person

Smoothies Made to Order

\$4 per person

\$35 per uniformed attendant per hour

Fruit Break

Whole Fruit Basket
Tropical Fruit Skewers
Assorted Fruit Juices
Bottled & Flavored Waters

\$8 per person

Bakery Break

Butter Croissants
Assorted Muffins
Fruit & Nut Breads
Coffee Cake
Regular & Decaf Coffee & Tea Selection
Soft Drinks & Bottled Water

\$10 per person

Afternoon Snack Breaks

Chocolate Lovers

White & Dark Chocolate Fondue with Marshmallows & Tropical Fruit
Assorted Chocolate Bars
Chocolate Covered Pretzels
Chocolate Milk & Coffee Coolers
\$12 per person

Tropical Break

Mini Key Lime Tarts
Chocolate Covered Pineapple, Bananas & Strawberries
Orange & Grapefruit Salad in Martini Glass
Citrus Juices & Lemonade
\$11 per person

English Tea

Cucumber & Horseradish Tea Sandwich
Smoked Salmon & Dill Cream Tea Sandwich
Curried Chicken Salad Tea Sandwich
Fresh Baked Scones
Strawberries with Devonshire Cream
Selection of Teas & Coffee
\$12 per person

Cookie Break

Assorted Fresh Baked Cookies
Fudge Brownies
Regular & Decaf Coffee
Assorted Soft Drinks & Bottled Water
\$8 per person

Ball Park Break

Fresh Popped Popcorn
Cracker Jacks
Roasted Peanuts
Warm Jumbo Pretzels with Spicy Mustard
Assorted Soft Drinks & Bottled Water
\$10 per person

A La Carte Break Items

Assorted Soft Drinks \$3 each
Bottled Water \$3 each
Assorted Fruit Juices \$4 per person
Whole Fresh Fruit \$2 per piece
Potato Chips with Dip \$12 per bowl
Potato Chips with Dip \$18 per bowl
Tortilla Chips & Salsa \$20 per bowl
Snack Mix \$30 per bowl
Fresh Baked Cookies \$18 per dozen
Chocolate Brownies \$21 per dozen
Jumbo Pretzels with Spicy Mustard \$26 per dozen
Freshly Brewed Iced Tea or Coffee \$40 per gallon

Lunch Buffet Selections

Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas

Eastern Shore Luncheon

Corn and Crab Chowder

Bibb Lettuce with Grape Tomatoes, Spiced Pecans and Cider Vinaigrette

Tomato Salad with Cucumbers and Bleu Cheese

Watermelon and Red Onion Salad

Fried Chicken

Maryland Crab Cake with Old Bay Remoulade

Corn on the Cob

Roasted Red Potatoes

Corn Bread and Biscuits

Smith Island Cake

Peach Cobbler

\$27 per person

Tropical Luncheon

Cuban Black Bean Soup with Sour Cream and Onions

Baby Greens with Coconut Vinaigrette

Tomato Avocado Salad with Fresh Cilantro

Tropical Fruit Salad

Cuban Chicken with Plantains

Cinnamon Lime Salmon with Green Papaya Chutney

Mashed Sweet Potatoes

Sautee of Squash

Artisan Breads

Key Lime Pie

Caramelized Pineapple Tart

\$21 per person

Boardwalk Cookout

Potato Salad

Cole Slaw

Potato Chips

Grilled Corn on the Cob

Grilled Hamburgers

Grilled Hot Dogs

Grilled Chicken Breast

Sliced Cheeses, Lettuce, Sliced Tomatoes, Red Onion

Relish, Diced Onions

Ketchup, Mustard & Mayonnaise

Dill Pickles

Ice Cream Cart

Assorted Ice Cream Cups, Popsicles & Ice Cream Sandwiches

\$18 per person

Lunch Buffet Selections

Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas

American Deli Buffet

Potato Salad

Cole Slaw

Baby Greens with Grape Tomatoes, Cucumbers and Balsamic Vinaigrette

Potato Chips

Sliced Ham, Turkey and Roast Beef

Cheddar, Swiss and American Cheese

Sliced Tomatoes, Lettuce, Red Onions and Condiments

White and Whole Wheat Breads

Dill Pickle

Apple Pie

\$17 per person

Italian Deli Buffet

Tortellini Salad with Sundried Tomatoes, Olives and Artichoke Hearts

Traditional Caesar Salad with Shave Parmesan

Vine Ripe Tomatoes with Fresh Mozzarella, Basil and Olive Oil

Sliced Rosemary Chicken Breast, Genoa Salami, Capicola and Mortadella

Provolone, Fontina and Smoked Mozzarella

Sliced Tomatoes, Lettuce, Red Onions, Roasted Red Peppers and Condiments

Focaccia, Ciabatta and Garlic Bread

Olive Salad

Traditional Cannoli

\$19 per person

Sandwich Bar

Baby Greens with Balsamic Vinaigrette

Tomato Cucumber Salad with Feta Cheese

Bowtie Pasta Salad with Garden Vegetables

Tuna Salad on Croissant

Roasted Turkey Breast with Swiss Cheese on Whole Wheat Bread

Roast Beef with Cheddar on Rye

Grilled Vegetable Wrap

Dill Pickles

Assorted Cookies and Brownies

\$18 per person

Plated Lunch Selections

Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas

Lunch Menu I

Starters

(choose one)

Minestrone with Pesto

Chilled Gazpacho

Traditional Caesar Salad with Shaved Parmesan

Iceberg Lettuce Wedge with Gorgonzola Cheese, Red Onion, Candied Walnuts and Creamy Bleu Cheese Dressing

Baby Greens with Grape Tomatoes, Candied Walnuts and Balsamic Vinaigrette

Main Course

(choose up to 3 - minimum 10 per entrée)

Pan Roasted Chicken Breast with Bread Stuffing
Seasonal Vegetables and Pearl Onion Jus

Grilled Petite Filet Mignon with Roasted Mushroom Demi-Glace, Mashed Potatoes & Seasonal Vegetables

Penne Pasta with Gilled Vegetables and Sundried Tomatoes
in a Light Vegetable Broth with Shaved Parmesan

Pesto Crusted Salmon with Smoked Tomato Beurre Blanc
Roasted Red Potatoes and Seasonal Vegetables

Traditional Caesar Salad with Grilled Chicken Breast or Shrimp Skewer

Crispy Fried Chicken Salad with Romaine Lettuce, Pineapple, Red Bell Peppers, Celery and Candied Pecans. Tossed in Honey Mustard Dressing

Desserts

(choose one)

Traditional Tiramisu with Chocolate Espresso Sauce

Key Lime Pie with Lemon Cream

Chocolate Gelato

\$23 per person

Plated Lunch Selections

Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas

Lunch Menu II

Starters

(choose one)

Cream of Wild Mushroom Soup

Cuban Black Bean Soup with Sour Cream and Onion

Traditional Caesar Salad with Shaved Parmesan

Fresh Fruit Plate

Tomato and Fresh Mozzarella Stack with Herb Salad,
Extra Virgin Olive Oil and Balsamic Vinegar

Main Course

(choose up to 3 – minimum 10 per entrée)

Grilled Pork Tenderloin with Garlic Mashed Potatoes,
Seasonal Vegetables and Brandied Apple Sauce

Broiled Maryland Crab Cake with Roasted Red Potatoes,
Grilled Asparagus and Key Lime Mustard Sauce

Veal Meatloaf with Spinach and Wild Mushrooms,
Garlic Mashed Potatoes and Grilled Asparagus

Grilled Teriyaki Breast of Chicken on a bed of Soba Noodles
with Chinese Vegetables

Chilled Poached Salmon on a bed of Arugula with
Asparagus Tips, Chilled Red Potatoes and Citrus Vinaigrette

Desserts

(choose one)

Chocolate Banana Bread Pudding with Vanilla Rum Sauce

New York Cheesecake with Fresh Strawberries

Raspberry Sorbet

\$27 per person

Reception Hors d'oeuvres

**hors d'oeuvres are available passed or displayed
hors d'oeuvres are priced by the dozen**

Cold Canapés

Cherry Tomato and Fresh Mozzarella on
a Spoon
\$24

Mango Summer Rolls
\$30

Rare Beef with Whole Grain Mustard on
Crostini
\$36

Calico Scallop Ceviche in Endive Spear
\$36

Smoked Salmon and Lemon Cream on
Potato Chip
\$40

Prosciutto and Melon
\$36

Caviar on Red Potato with Crème
Fraiche
\$40

Olive and Feta Cheese Skewers
\$24

Tomato Basil Bruschetta
\$24

Lump Crab Salad on Cucumber
\$36

Sliced Strawberries with Peppered
Boursin Cheese
\$30

Tuna Tartar on Crispy Wonton with
Sweet Soy Glaze
\$40

Hot Hors d'oeuvres

Mini Crab Cakes with Old Bay
Remoulade
\$48

Goat Cheese and Caramelized Onion
Tartlet
\$40

Baby Lamb Chops with Mint Walnut
Pesto
\$48

Conch Fritters with Key Lime Mustard
\$36

Chicken Sate with Soy Peanut Glaze
\$30

Mini Chicken Wellington
\$40

Coconut Shrimp with Chili Dipping
Sauce
\$40

Asian Dumplings with Soy Sauce
\$40

Mushroom Caps Stuffed with Crab
\$48

Italian Sausage in Pastry
\$36

Crispy Vegetable Spring Roll with Spicy
Sesame Sauce
\$36

Spanikopita
\$36

Reception Displays

Imported and Domestic Cheese Display

Assorted Imported and Domestic Cheeses

Served with Grapes, Dried Fruits, Nuts
and Fresh Artisan Breads

\$6 per person

Gourmet Selection

\$9 per person

Crudités Display

Assorted Raw Vegetables including Asparagus, Celery, Bell Peppers and Carrots

Served with Balsamic Dressing and Ranch Dip

\$4 per person

Baked Brie Display

Wrapped in Puff Pastry

Choice of Raspberry Filled or Smothered in Honeyed Almonds

serves 20 people

\$80 per wheel

Tropical Fruit Display

Melons, Pineapple, Mango, Papaya, Starfruit, Grapes and Berries

Served with Honey Yogurt

\$7 per person

Antipasto Display

Grilled Zucchini, Yellow Squash, Eggplant, Roasted Peppers, Cheeses,

Genoa Salami, Prosciutto, and Sopresetta

Served with Olive Salad and Fresh Artisan Breads

\$9 per person

Grilled Vegetable Display

Marinated and Grilled Asparagus, Carrots, Yellow Squash, Zucchini,

and Bell Peppers

Served with Hummus and Pita Chips

\$6 per person

Whole Poached Salmon

Fresh Atlantic Salmon with Cucumber, Crème Fraiche & Mini Bagels

serves 25 people

\$150 per display

Smoked Seafood Display

Smoked Salmon, Trout, Mackerel & Mussels.

Served with Capers, Cornichons, Pickled Onions,

Diced Red Onion, Chopped Egg & German Black Bread

\$10 per person

Fresh Seafood and Raw Bar

Jumbo Gulf Shrimp with Cocktail Sauce **\$4 each**

Oysters on the Half Shell with Mignonette Sauce **\$3 each**

Shucked to order – **add \$35 shucker fee per hour**

Littleneck Clams on the Half Shell with Mignonette Sauce **\$3 each**

Shucked to order – **add \$35 shucker fee per hour**

5b

Buffet Action Stations

\$50 per uniformed chef per hour

Carving Stations

Roasted Beef Tenderloin

Served with Sauce Béarnaise and Horseradish Sauce
(one tenderloin serves 15 people –minimum order is for 15 people)

\$20 per person/\$300 per tenderloin

Prime Rib of Beef

Served with Au Jus and Horseradish Sauce
(one prime rib serves 30 people –minimum order is for 30 people)

\$12 per person/\$360 per rib

Roasted Turkey Breast

Served with Sage Gravy and Cranberry Relish
(one tenderloin serves 25 people –minimum order is for 25 people)

\$8 per person/\$200 per turkey breast

Rack of Lamb

Served with Mint Walnut Pesto
(two lamb chops per person)

\$14 per person

Steamship Round of Beef

Served with Horseradish Cream
(one steamship serves 150 people –minimum order is for 150 people)

\$5 per person/\$750 per steamship

Baked Maryland Ham

Served with Spicy Mustard
(one ham serves 30 people –minimum order is for 30 people)

\$9 per person/\$270 per ham

Salmon en Croute

with Fennel, Sundried Tomatoes and Olives
(one salmon serves 15 people –minimum order is for 15 people)

\$10 per person/\$150 per salmon

Sauté and Pasta Stations

Pasta Station

Cheese Tortellini and Bowtie Pasta
Tossed to Order with Marinara, Pesto and Alfredo Sauce
and Assorted Toppings

\$11 per person

Scampi Station

Jumbo Shrimp with Butter, Garlic and Herbs
Served with Linguini

\$14 per person

Stir Fry Station

Choice of Beef, Chicken or Shrimp Sautéed with Asian Vegetables
Served with Jasmine Rice

Beef - \$12 per person

Chicken - \$10 per person

Shrimp - \$14 per person

Dinner Buffet

Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas

Treviso Buffet

White Bean and Pancetta Stew

Traditional Caesar Salad with Shave Parmesan
Arugula Salad with Pears, Candied Walnuts, Gorgonzola Cheese and Balsamic Vinaigrette
Marinated Vine Ripe Tomatoes with Fresh Basil

Veal Strip Loin with Roasted Red Peppers
Grilled Chicken Breast with Rosemary Jus
Seared Grouper with Fennel, Tomato and Capers
(choose two or three entrees)

Wild Mushroom Risotto
Grilled Asparagus
Focaccia, Ciabatta and Rosemary Bread with Butter

Tiramisu
Classic Cannollis and Cookies
2 Entrees - \$30 per person
3 Entrees - \$40 per person

New Orleans Buffet

Seafood and Andouille Sausage Gumbo

Romaine Hearts with Candied Pecans, Blue Cheese and Red Onion
Spinach Salad with Pecan Molasses Vinaigrette
Pickled Shrimp and Green Tomato Salad

Pork Loin with Red Onion Marmalade
Seared Red Snapper with Crawfish and Scallions
Grilled Quail with Blackberry Jus
(choose two or three entrees)

Red Beans and Rice
Green and Wax Beans
Baguettes with Butter

Bread Pudding with Bourbon Vanilla Sauce
Pecan Pie

2 Entrees - \$35 per person
3 Entrees - \$45 per person

Dinner Buffet

Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas

Tropical Seafood Buffet

Conch Chowder

Mixed Green Salad with Coconut Vinaigrette
Crab Salad with Avocado and Grapefruit
Baby Shrimp tossed with Pineapple and Rum

Steamed Mussels and Littleneck Clams
Grilled Dorado with Mango Rum Salsa
Pan Seared Grouper with Banana Lime Salsa
Grilled Chicken Breast with Lemon and Shiitake Mushrooms
(choose two, three or four entrees)

Island Rice with Sweet Peppers
Fresh Vegetable Medley
Artisan Bread with Butter

Key Lime Pie
Coconut Rum Custard Pie
Chocolate Banana Tart with Macadamia Nuts
2 Entrees - \$30 per person
3 Entrees - \$40 per Person
4 Entrees - \$50 per person

Asian Buffet

Egg Drop Soup with Spinach

Baby Bok Choy with Mango Soy Vinaigrette

Spicy Crab and Cucumber Salad
Soba Noodle Salad

Hoisin Glazed Pork Loin
Five Spice Duck Breast with Plum Sauce
Seared Red Snapper with Scallions and Chinese Black Beans
(choose two or three entrees)

Snow Pea Medley
Jasmine Rice
Artisan Bread with Butter

Honey Sponge Cake with Plums
Sticky Rice Pudding with Coconut and Ginger
Fortune Cookies
2 Entrees - \$30 per person
3 Entrees - \$40 per person

Dinner Buffet

Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas

The Bar-B-Que

Mixed Green Salad with Ranch Dressing
Potato Salad
Traditional Cole Slaw

Barbequed Chicken
Baby Back Ribs
Barbequed Beef Brisket

Baked Beans
Corn on the Cob
Corn Bread with Butter & Honey

Peach Cobbler
Apple Pie

2 Entrees - \$30 per person

3 Entrees - \$40 per Person

Paris Market

Crab Bisque

Baby Greens with Tarragon Dressing
Salad Niçoise
Lentil Salad

Steak Au Poivre
Coq au Vin
Moules Marinière
(choose two or three entrees)

Haricot Vert Medley
Ratatouille
Baguettes with Butter

Mini Éclairs & Cream Puffs
Tarte au Citron

2 Entrees - \$35 per person

3 Entrees - \$45 per person

7b

Plated Dinner Selections

Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas

All food and beverage orders are subject to a 20% taxable service charge, 6% Maryland state tax and .05% Ocean City Tax.
In addition all alcoholic beverages will be subject to an 3.5% Maryland Alcohol tax.

Entrée Prices Include Soup or Salad and Dessert

First Course

Select a Soup or Salad to Accompany the Dinner Entrée

Soup

(choose one)

Tomato Parmesan Soup

Wild Mushroom and Roasted Garlic Soup

Cream of Lump Crab Soup
add \$4

Cuban Black Bean Soup with Sour Cream and Onion

Traditional Gazpacho

Watermelon Gazpacho

White Bean Stew with Tomatoes and Pancetta

Cream of Asparagus Soup

New England Clam Chowder

OR

Salad

(choose one)

Caesar Salad with Shaved Parmesan

Spinach Salad with Bacon, Red Onion, Pine Nuts and Citrus Vinaigrette

Baby Greens with Strawberries, Oranges, Candied Pecans and Balsamic Vinaigrette

Bibb Lettuce with Granny Smith Apples, Walnuts, Gorgonzola Cheese and Herb Vinaigrette

Endive and Spinach Salad with Bacon, Tomatoes and Sherry Vinaigrette

8a

Plated Dinner Selections

Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas

**All food and beverage orders are subject to a 20% taxable service charge, 6% Maryland state tax and .05% Ocean City Tax.
In addition all alcoholic beverages will be subject to an 3.5% Maryland Alcohol tax.**

Entrees

(choose up to three – minimum 10 per entrée)

Poultry

Pecan Dijon Crusted Chicken Breast with Four Cheese Polenta,
Braised Swiss Chard and Sherry Jus

\$24 per person

Maple Roasted Quail with Apple Compote and Wild Rice

\$27 per person

Grilled Duck Breast with Dried Cherry Chutney, Almond Rice Pilaf
and Vegetable Selection

\$28 per person

Roasted Half Chicken with Mango Raisin Chutney
and Sweet Potato Puree

\$26 per person

Seafood

Grilled Dorado with Oven Roasted Tomatoes,
Crispy Leeks and Basmati Rice

\$24 per person

Pan Roasted Rockfish with Corn Salsa,
Roasted Red Potatoes and Seasonal Vegetables

\$26 per person

Spice Crusted Salmon with Orange Balsamic Cream,
Vegetable Medley and Basmati Rice

\$24 per person

Cajun Grilled Snapper Smothered in Crayfish and Scallions
Served with Creole Rice and Seasonal Vegetables

\$29 per person

Broiled Maryland Crab Cakes with Old Bay Remoulade,
Roasted Red Potatoes and Seasonal Vegetables

\$33 per person

Macadamia Nut Crusted Grouper with Mango Papaya Salsa,
Plantains and Roasted Potatoes

\$32 per person

Plated Dinner Selections

Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas

Entrees

(choose up to three – minimum 10 per entrée)

Meat

Grilled Filet Mignon with Red Wine Braised Shallots,
Garlic Mashed Potatoes and Green & Wax Beans

\$34 per person

New Zealand Lamb Rack with Mint Walnut Pesto,
Crispy Goat Cheese Ravioli and Seasonal Vegetables

\$30 per person

Pork Tenderloin Braised in Apple Cider
with Potato Gnocchi and Baby Vegetables

\$26 per person

Grilled Veal Porterhouse with Wild Mushrooms, Potato Gruyere Gratin
and Grilled Asparagus

\$30 per person

New York Strip Steak with Stilton Cream, Garlic Mashed Potatoes
and Seasonal Vegetables

\$33 per person

Vegetarian

Grilled Vegetable Linguini with Shaved Parmesan

\$21 per person

Roasted Mushroom and Boursin Cheese Napoleon

\$23 per person

Traditional Lasagna with Four Cheeses and Marinara Sauce

\$22 per person

Combination

Grilled Petite Filet Mignon with Broiled Lobster Tail,
Yukon Gold Mashed Potatoes and Seasonal Vegetables

\$38 per person

Maryland Fried Chicken Thigh with Jumbo Lump Crab Cake,
Roasted Red Potatoes and Seasonal Vegetables

\$27 per person

Sliced Veal Strip Loin and Grilled Tiger Prawns with Green Peppercorn Sauce,
Parmesan Risotto Cake and Fresh Vegetables

\$30 per person

9a

**All food and beverage orders are subject to a 20% taxable service charge, 6% Maryland state tax and .05% Ocean City Tax.
In addition all alcoholic beverages will be subject to an 3.5% Maryland Alcohol tax.**

Plated Dinner Selections

Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas

Dessert Selections

(choose one)

Roasted Passion Fruit with Coconut Ice Cream
add \$4

Molten Center Chocolate Cake with Fresh Raspberries

Gingerbread Baby Cake with Candied Lemon Peel and Whipped Cream

Traditional Tiramisu with Chocolate Espresso Sauce

Chocolate Banana Bread Pudding with Vanilla Rum Sauce

Gelato Trio

Key Lime Pie with Lemon Cream

Amaretto Cheesecake

Chocolate Whoopie Pies with White Chocolate Bourbon Cream

Lemon Shortcake with Fresh Berries and Ginger Cream

Banana Foster Station

\$50 per uniformed chef per hour

Bananas Sautéed in Butter and Brown Sugar, Flamed with Rum
and Served with Vanilla Ice Cream

\$6 per person

Plated Dinner Selections

Fresh Brewed Coffee, Decaffeinated Coffee and Regular & Decaffeinated Teas

Appetizers

(optional course for plated dinner)

Cold

Tomato and Fresh Mozzarella Stack
with Herb Salad and Balsamic Vinegar
\$5 per person

Shrimp Ceviche with Mango Tomato Relish
\$6 per person

Tuna and Salmon Tartar with Crème Fraiche
\$6 per person

Jumbo Shrimp Cocktail with Spicy Tomato Horseradish Sauce
\$6 per person

Hot

Pancetta Wrapped Quail on a Bed of Roasted Mushrooms
\$8 per person

Jumbo Lump Crab Cake with Mango Salsa
\$9 per person

Pear and Gorgonzola Tart with Hazelnuts
\$5 per person

Lobster Ravioli with Tomato and Roasted Garlic Cream
\$6 per person

Broiled Alligator Cake with Curried Tropical Fruit
\$6 per person

Host / Cash / Open Bars

Cash & Host Bar Per Drink Prices

House Brands	\$ 5.25 / per drink
Call Brands	\$ 6.25 / per drink
Premium Brands	\$ 7.25 / per drink
Domestic Bottled Beer	\$ 4.00 / per drink
Imported Bottled Beer	\$ 5.00 / per drink
Non-Alcoholic Beer	\$ 4.00 / per drink
House Wine	\$ 5.25 / per drink
Non-Alcoholic Wine / Champagne	\$ 5.25 / per drink
Cordials	\$ 7.25 / per drink
Sodas & Bottled Water	\$ 1.95 / per drink

- **Cash Bar** drinks will be charged individually to each guest per drink.
- **Host Bar** drinks will be charged to one master bill.

Open Bar Pricing

- **Open Bar** drinks are charged based on food function guarantees or number in attendance, whichever is greater. Prices are based on per hour not per drink.
- All open bars will be served for a four hour duration and include; red wine, white wine, domestic beer and imported beer.

	First Hour	Per Person	Each Additional Hour Per Person
House Brands		\$ 10.50	\$ 5.25
Call Brands		\$ 12.50	\$ 6.25
Premium Brands		\$ 14.50	\$ 7.25

Bartender Fees

- It is our recommendation to supply one bartender per fifty guests. Your catering manager will assist you when determining the needs for your event

Two Hour Minimum	\$ 65.00 per Bartender
Each Additional Hour or any portion thereof	\$35.00 Per Bartender

Liquor	House *	Call	Premium
Vodka	Vodka	Smirnoff	Absolut 80
Gin	Gin	Beefeaters	Tanqueray
Bourbon	Bourbon	Jim Beam	Old Grand Dad 86
Rum	Rum	Bacardi Light	Bacardi Gold
Dark Rum	Dark Rum	Myer's Dark	Myer's Dark
Spiced Rum	Spiced Rum	Captain Morgan	Captain Morgan
Flavored Rum	Flavored Rum	Malibu Coconut	Malibu Coconut
Tequila	Tequila	Jose Cuervo Gold	Cuervo 1800
Scotch	Scotch	Dewar's White Label	Johnny Walker Red
Canadian Blend Whiskey	Canadian Blend Whiskey	Seagram's VO	Crown Royal
American Blend	American Blend	Seagram's 7	Seagram's 7
Whiskey	Whiskey		
Grain Whiskey	Jack Daniels	Jack Daniels	Jack Daniels
Cordials	Mr. Boston	Mr. Boston	Mr. Boston

- * Our House selections vary during the seasons, please ask your catering manager for a list of current brand names.

Beer – Domestic	Budweiser	Budweiser	Budweiser
	Bud Light	Bud Light	Bud Light
	Coors Light	Coors Light	Coors Light
Beer - Imported	Heineken	Heineken	Heineken
	Corona	Corona	Corona
Wine – Cabernet	Liberty Creek	Oak Vineyards	Mondavi
Sauvignon or Merlot			
Wine – Chardonnay	Liberty Creek	Oak Vineyards	Mondavi
Wine – White Zinfandel	Liberty Creek	Oak Vineyards	Mondavi