

Breaks

The Naturalist

*Orange and Cranberry Juice, Seasonal Fresh Fruit
Granola Bars, Assorted Baked Goods
Regular and Decaf Coffee, Hot Tea*

\$14.00 per person

The New Yorker

*Orange and Cranberry Juice
Assorted Bagels with Cream Cheese, Assorted Baked Goods
Regular and Decaf Coffee, Hot Tea*

\$15.00 per person

Continental

*Orange Juice, Assorted Baked Goods
Regular and Decaf Coffee, Hot Tea*

\$10.00 per person

Quiche

Select one:

Plain \$9.00 per person / Spinach \$10.00 per person / Ham \$10.00 per person / Bacon \$10.00 per person

Served with Fruit Garnish

Regular and Decaf Coffee, Hot Tea & Orange Juice

Snack Time

*Assorted Snacks
Bottled Water, Flavored Iced Tea*

\$12.00 per person

Cookie Monster

*Assorted Fresh Baked Cookies
Assorted Soft Drinks and Lemonade*

\$11.00 per person

The All Day Refresher

\$21.00 per person

Early Morning

*Orange Juice, Assorted Baked Goods,
Regular and Decaf Coffee, Hot Tea*

Mid Morning Refresh

Coffee Service, Assorted Soft Drinks and Bottled Water

Early Afternoon

Fresh Baked Cookies, Assorted Soft Drinks and Bottled Water



*Please add 19% taxable service charge
and 6% sales tax to all menu items.*

Plated Breakfast

Plated Breakfast #1

*Orange Juice
Seasonal Fresh Fruit
Scrambled Eggs, Sausage and Breakfast Potatoes
Buttermilk Biscuits
Regular and Decaf Coffee, Hot Tea
\$16.00 per person*

Plated Breakfast #2

*Orange Juice
Seasonal Fresh Fruit
French Toast with warm Maple Syrup
Sausage and Breakfast Potatoes
Regular and Decaf Coffee, Hot Tea
\$16.00 per person*

Plated Breakfast #3

*Orange Juice
Seasonal Fresh Fruit
Croissant Sandwich with Egg, Sausage and American Cheese
Breakfast Potatoes
Regular and Decaf Coffee, Hot Tea
\$17.00 per person*

Buffet Breakfast

Buffet Breakfast #1

*Orange and Cranberry Juices
Assorted Baked Goods
Scrambled Eggs, Sausage and Breakfast Potatoes
Regular and Decaf Coffee, Hot Tea
\$15.00 per person*

Buffet Breakfast #2

*Orange and Cranberry Juices
Assorted Baked Goods and Fresh Fruit
Scrambled Eggs, Sausage, Breakfast Potatoes
French Toast OR Pancakes with warm Maple Syrup
Cold Cereals and Milk
Regular and Decaf Coffee, Hot Tea
\$20.00 per person*

*Add Bacon, Turkey Bacon or Turkey Sausage for an additional \$2.00 per person.
Minimum of 25 guests*



*Please add 19% taxable service charge
and 6% sales tax to all menu items.*

Brunch Buffet

(Minimum 25 Guests)

*Orange and Cranberry Juices
Variety of Seasonal Fruit
Assorted Baked Goods with Butter and Preserves
Scrambled Eggs
French Toast OR Pancakes with warm Maple Syrup
Sausage
Breakfast Potatoes
Garden Salad with choice of two dressings
Herb Baked Chicken
Carving Station with Top Round of Beef and Horseradish Sauce
Regular and Decaf Coffee, Hot Tea, Iced Tea*

\$27.00 per person

Add Bacon, Turkey Bacon or Turkey Sausage for an additional \$3.00 per person.

Add Omelet Station for an additional \$7.00 per person.

\$75.00 Attendant Fee will apply.

ALL BUFFETS ARE AVAILABLE FOR 90 MINUTES



*Please add 19% taxable service charge
and 6% sales tax to all menu items.*

Plated Lunch

Caesar Salad

*Crisp Romaine Lettuce with Caesar Dressing,
Parmesan Cheese and Garlic Croutons, Rolls and Butter*
Add Grilled Chicken Breast for \$4.00 per person
Add Blackened Steak Strips for \$5.00 per person
Add 3 Chilled Shrimp for \$7.00 per person
\$13.00 per person

It's a Wrap!

Choice of One Wrap

*Fresh Vegetable Wrap
Tuna Salad with Lettuce & Tomato
Honey Ham and American Cheese
with Lettuce and Tomato
Oven Roasted Turkey Breast
with Swiss Cheese and Honey Mustard
Grilled Chicken with Bacon,
Lettuce, Tomato and Ranch Dressing*
All above wraps served with Chips and a Kosher Pickle
\$16.00 per person

*For choice of two wraps, add an additional
\$3.00 per person*

Turkey Croissant

*Oven Roasted Turkey Breast with Swiss Cheese,
Bacon, Lettuce and Tomato
Italian Pasta Salad and a Kosher Pickle*
\$17.00 per person

All lunches include Regular and Decaf Coffee, Hot Tea, Iced Tea and Cookie Tray

Crab Cake Sandwich

*Broiled Five Ounce Jumbo Lump Crab Cake
served on a Kaiser Roll
with Lettuce, Tomato, Pickle and Cole Slaw*
\$18.00 per person

Veggie Burger

*Served with Lettuce, Tomato, Red Onion,
Potato Salad and a small Fruit Cup*
\$16.00 per person

Sautéed Vegetable Penne Pasta

In Marinara Sauce with Garlic Bread
\$16.00 per person

Grilled Chicken Breast Sandwich

*Served with Lettuce, Tomato, Cole Slaw
and a small Fruit Cup*
\$16.00 per person

Boxed Lunch

Choice of One Sandwich:

*Oven Roasted Turkey, Ham or Tuna with Lettuce and Tomato
served on Wheat or White Bread
with your choice of cheese.
Chips, Cookie, Bottled Water or Soda*
\$17.00 per person

For two choices, add an additional \$3.00 per person



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and 6% sales tax to all menu items.*

Lunch Buffets

Italian Pasta Buffet

Caesar Salad, Garlic Bread
Penne Pasta and Cheese Tortellini
Homemade Alfredo, Marinara and Meat Sauces
Assorted Cookie Tray
Regular and Decaf Coffee, Hot Tea, Iced Tea
\$20.00 per person
Add Andouille Sausage, Polish Sausage or Kielbasa
for an additional \$2.00 per person.
Add Chicken for an additional \$4.00 per person.

Deli Buffet

Ham, Turkey and Tuna Salad
with Swiss and American Cheese
Relish Tray to Include: Lettuce, Tomato, Onion,
Pickles and Condiments
Assorted Breads and Rolls, Potato Salad
and Cole Slaw, Potato Chips
Brownies or Blondies
Regular and Decaf Coffee, Hot Tea, Iced Tea
\$20.00 per person

Pizza Buffet

Vegetable, Cheese and Pepperoni
Tossed Garden Salad with choice of two dressings
Assorted Cookie Tray
Regular and Decaf Coffee, Hot Tea, Iced Tea
\$17.00 per person
Add Meatlovers Pizza for an additional \$3.00 per person.

Soup and Salad Buffet

Soup Du Jour (2)
Tuna, Egg and Chicken Salads
Garden and Caesar Salads
Regular and Decaf Coffee, Hot Tea, Iced Tea
\$18.00 per person

Executive Lunch Buffet

Tossed Garden Salad with choice of two dressings
Rolls and Butter
Selection of Two Hot Entrees (options listed below)
Chef's Fresh Vegetable Medley and Choice of Starch
Assorted Cookie Tray
Regular and Decaf Coffee, Hot Tea, Iced Tea
\$22.00 per person

Hot Entrée Selections

Chicken Piccata, Maryland Fried Chicken, Herb Baked Chicken, Roast Beef with Gravy,
Baked Ziti with Andouille Sausage, Baked Tilapia with Lemon Butter Sauce,
Honey Ham, Sliced Turkey with Gravy, Vegetable Lasagna, Meat Lasagna

All buffets require a minimum guarantee of 25 guests.

ALL BUFFETS ARE AVAILABLE FOR 90 MINUTES



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and 6% sales tax to all menu items.*

Hors d'Oeuvres

(Prices are for 50 Pieces)

Chicken Wings: BBQ, Thai or Hot & Spicy	\$70.00
Franks in Puff Pastry.....	\$70.00
Mushroom Caps Stuffed with Sausage.....	\$70.00
Swedish Meatballs	\$70.00
Spanakopita.....	\$99.00
Assorted Petite Quiche.....	\$109.00
Hibachi Chicken Skewers.....	\$109.00
Mac and Cheese Bites.....	\$109.00
Vegetable Egg Rolls	\$119.00
Mini Beef Wellington.....	\$139.00
Maryland Crab Balls	\$179.00
Mushroom Caps Stuffed with Crabmeat	\$199.00

Other Hors d'Oeuvres options available

Pasta Station

(select two)

Tri-Colored Cheese Tortellini, Penne Pasta or Spinach Fettuccini

Creamy Parmesan and Marinara Sauces

Garlic Bread

\$14.00 per person

Add Grilled Chicken Strips for \$4.00 per person

Carving Stations Per Person

Oven Roasted Turkey Breast.....\$9.00 per person

Choice Round of Beef.....\$12.00 per person

Herb Roasted Prime Rib.....\$16.00 per person

Baked Ham.....\$10.00 per person

Roasted Beef Tenderloin.....\$14.00 per person

Served with Silver Dollar Rolls, Mustard, Mayonnaise, Horseradish Sauce and Cranberry Sauce

Minimum of 25 people per carving station.

Carving Attendant - \$75.00 per attendant.



Please add 19% taxable service charge and 6% sales tax to all menu items.

Displays

Fresh Vegetables

Served with Dip

\$7.00 per person

Domestic Cheeses

Served with Mustard, Crackers and Fresh Fruit Garnish

\$8.00 per person

Fresh Fruit Array

*Strawberries, Cantaloupe, Kiwi, Grapes, Blueberries,
Oranges and Pineapple*

Served with Dip

\$10.00 per person

Spinach Dip

Served with French Bread Baguettes

\$8.00 per person

Combination Fruit, Cheese and Vegetables

Served with Crackers and Dip

\$14.00 per person

Maryland Crab Dip

Served with French Bread Baguettes

\$12.00 per person

Gourmet Desserts

Three Options

\$10.00 per person

Please ask for available options



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and 6% sales tax to all menu items.*

Plated Dinners

Cup of Soup

Maryland Crab \$6.00 per person

Soup du Jour \$5.00 per person

Cream of Crab \$7.00 per person

Baked Manicotti

Pasta Stuffed with Three Cheeses

Topped with Homemade Marinara Sauce
and Melted Mozzarella

\$22.00 per person

Lasagna Primavera

Made with Fresh Vegetables

\$23.00 per person

Pan Roasted Stuffed Chicken

Boneless Breast of Chicken with Andouille Stuffing

\$23.00 per person

Chicken Marsala

Boneless Breast of Chicken with Mushrooms

and Shallots in a Marsala Wine Sauce

\$23.00 per person

Chicken Sonoma

Boneless Breast of Chicken Sautéed with Mushrooms,

Red Peppers, Broccoli Florets and

Chef's Choice of Sauce

\$23.00 per person

Stuffed Pork Chops

With Homemade Stuffing

\$23.00 per person

London Broil

In Red Wine Shallot Sauce

\$23.00 per person

Baked Tilapia

Topped with Lemon Buerre Blanc

\$22.00 per person

Pan Seared Salmon

Served with Mango Chutney

\$28.00 per person

Broiled Crab Cakes

2 - 5 oz. Crab Cakes

\$28.00 per person

Herb Roasted Prime Rib

Served with Au Jus

\$30.00 per person

Porterhouse Steak

\$31.00 per person

For two plated options, add an additional \$5.00 to each entrée.

Combination Dinners

Chicken Sonoma and Stuffed Shrimp \$34.00 per person

Petite Filet Mignon and Maryland Crab Cake \$36.00 per person

Petite Filet Mignon and Filet of Salmon..... \$38.00 per person

All Dinner Entrees Include:

Garden Salad or Caesar Salad, Chef's Vegetable and Starch, Rolls with Butter,

Dessert, Regular and Decaf Coffee, Hot Tea, Iced Tea



*Please add 19% taxable service charge
and 6% sales tax to all menu items.*

Dinner Buffets

The Homestyle Buffet

Chicken Marsala
Chicken Piccata
Maryland Fried Chicken
Herb Baked Chicken
Roast Beef with Gravy
Beef Tips with Green Peppers
and Onions
Beef Stroganoff
Baked Tilapia with Lemon Butter Sauce
Honey Ham
Sliced Turkey with Gravy
Vegetable Lasagna
Meatloaf
Fried Catfish
Baked Ziti
Penne Pasta with Alfredo Sauce
Chicken Parmesan

2 Entrees \$26.00 per person

3 Entrees \$30.00 per person

The Executive Buffet

Chicken Florentine
London Broil with
Mushroom Bordelaise
Roasted Pork Loin
Baked Tilapia
with Lemon Butter Sauce
Seafood Gumbo
Pasta Primavera
Shrimp and Chicken Pasta
with Pesto Sauce
Seafood Newburg
Grilled Salmon with
Mango Chutney
Chicken Chesapeake
Pan Seared Rockfish

2 Entrees \$30.00 per person

3 Entrees \$33.00 per person

Maryland Country Buffet

Maryland Crab Soup
Corn on the Cob
Cornbread
Seafood Newburg
Honey Cured Ham
Maryland Fried or
Baked Chicken

\$29.00 per person

All Dinner Buffets include:

Choice of one starch:

Mashed Potatoes, Garlic Mashed Potatoes, Red Bliss Potatoes,
Scalloped Potatoes, Rice Pilaf or Mac and Cheese

Choice of one vegetable:

Fresh Vegetable Medley, Broccoli & Carrots or Fresh String Beans
Rolls and Butter
Assorted Desserts

Regular and Decaf Coffee, Hot Tea, Iced Tea

*Add a Garden Salad or Caesar Salad to the Buffet for an additional \$2.00 per person,
Choice of Two Dressings.*

ALL BUFFETS ARE AVAILABLE FOR 90 MINUTES

CHILDREN UNDER 10 YEARS OLD ARE 1/2 PRICE



*Please add 19% taxable service charge
and 6% sales tax to all menu items.*

A La Carte

<i>Potato Chips with Dip</i>	<i>\$2.00 per person</i>
<i>Soft Drinks and Bottled Water</i>	<i>\$2.50 each</i>
<i>Orange Juice</i>	<i>\$3.00 per person</i>
<i>Individual Yogurts</i>	<i>\$3.00 each</i>
<i>Snack Mix</i>	<i>\$3.00 per person</i>
<i>Variety of Seasonal Fresh Fruit</i>	<i>\$3.00 per person</i>
<i>Assorted Cereals with Milk</i>	<i>\$3.50 each</i>
<i>Bottled Fruit Juices</i>	<i>\$3.50 each</i>
<i>Nachos and Salsa</i>	<i>\$4.00 per person</i>
<i>Regular and Decaf Coffee, Hot Tea or Iced Tea</i>	<i>\$18.00 per gallon</i>
<i>Brownies or Blondies</i>	<i>\$32.00 per dozen</i>
<i>Fresh Baked Cookies</i>	<i>\$32.00 per dozen</i>
<i>Assorted Baked Goods</i>	<i>\$34.00 per dozen</i>
<i>Assorted Bagels with Cream Cheese</i>	<i>\$34.00 per dozen</i>

Kid's Meals

(Ages 10 yrs. and under)

Mini Burger and Fries
Chicken Tenders and Fries
Hot Dog with Mac and Cheese
Spaghetti with Meat Sauce and Garlic Bread

\$10.00 per person



*Please add 19% taxable service charge
and 6% sales tax to all menu items.*

Bar Services

Open Bar

Calculated Per Person, Two Hour Minimum

	<u>Premium</u>	<u>Name</u>	<u>House</u>	<u>Beer & Wine</u>
First Hour	\$12.00	\$10.00	\$9.00	\$7.00
Each Additional Hour	\$7.00	\$6.00	\$5.00	\$4.00

Host Bar

Based on consumption and charged per drink. A credit card is required for all Host Bars.

Cash Bar

Each guest pays own.

Host/Cash Bar

Premium.....	\$8.00 per drink	Domestic Beer.....	\$5.00 per drink
Name.....	\$7.00 per drink	Premium Beer.....	\$6.00 per drink
House.....	\$6.00 per drink	House Wine.....	\$6.00 per drink
Soft Drinks	\$2.50 per drink		

Bar Set-up Fee is \$80.00 per bar. Bartender Fee is \$25.00 per hour/per bartender

Premium Brand Bar

Absolut Vodka, Tanqueray Gin, Jack Daniels, Chivas Scotch, Bacardi Rum, Crown Royal, Kahlua, Bailey's Irish Cream, Amaretto Di Serrano, Budweiser, Bud Light, Coors Light, Heineken and Corona Bottled Beer, Wines including Chardonnay, Cabernet Sauvignon and White Zinfandel, Assorted Soft Drinks, Juice and Bottled Water

Name Brand Bar

Smirnoff Vodka, Beefeater Gin, Jim Beam Bourbon, Seagrams V.O., Dewar's Scotch, Bacardi Rum, Budweiser, Bud Lite, Coors Lite, and Miller Lite Bottled Beer, Wines including Chardonnay, Cabernet Sauvignon and White Zinfandel, Assorted Soft Drinks, Juice and Bottled Water

House Brand Bar

Vodka, Gin, Bourbon, Scotch, Rum, Whiskey, Selection of Chablis, Red, Blush Wines Domestic Bottled Beer, Assorted Soft Drinks, Juice and Bottled Water

Beer, Wine and Soda Bar

Selection of Chablis, Red, Blush Wines, Domestic Bottled Beer, Assorted Soft Drinks, Juice and Bottled Water

To add Imported Beer to the above add \$9.00 per person for the first hour and \$5.00 per person for each additional hour.

Sparkling Cider and Champagne available upon request.



Please add 19% taxable service charge and 9% sales tax to all bar menu items.