



Banquet Menus

Continental Breakfasts

(15- person minimum)

Early Bird Continental Breakfast

Fresh baked cinnamon rolls, muffins, danishes and bagels with cream cheese, chilled juices, fresh brewed coffees and hot tea

Mid-Morning Continental Breakfast

Sliced fresh fruits, fresh baked cinnamon rolls, muffins, pastries, bagels, assorted cereals with chilled milk, juices, fresh brewed coffees and hot tea

Breakfast Buffets

(15- person minimum)

Breakfast Buffet includes chilled juices, milk, fresh brewed coffees, hot tea and:

Fresh sliced fruits
Assortment pastries, fresh baked cinnamon rolls
Breakfast potatoes
Toasted breads with butter and preserves
Fluffy scrambled eggs

With choice of two below

With choice of three below

With choice of four below

- Crispy bacon
- Browned sausage links
- Virginia smoked ham
- Sausage gravy & biscuits
- French toast with syrup
- Pancakes with syrup

Breakfast Buffet Add-ons:

Omelet station (Chef made to order)

New York Steak (6oz)

Belgian waffles (Chef made to order) served with toppings that include whipped cream, cherries, strawberries, blueberries and chocolate chips

Classic Mimosa or Spicy Bloody Mary

(Alcohol Not Available Before 1pm on Sundays)

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Brunch

(15- person minimum)

Chilled juices, milk, fresh brewed coffees and hot tea

Fresh sliced fruits

Assortment of breakfast pastries and fresh baked cinnamon rolls

Smoked salmon spread with mini bagel and pita toast points

Assorted cheeses with crackers and mustard dip

Mixed greens salad and vegetables with dressings

Crispy applewood bacon

Browned sausage links

Breakfast potatoes

Omelet station (Chef made to order)

Appropriate accompaniments and condiments

Chicken breast florentine

Seafood soufflé

Chef's choice steamed vegetables

Carving pineapple honey glazed ham with all fixings

Dessert Station, Chef's choice assortment of desserts

Add carving station with roasted top round sirloin of beef

Served Breakfasts

(15- person minimum)

Traditional Breakfast

Scrambled eggs; your choice of bacon, sausage or ham; breakfast potato; fresh fruit garnish; buttered toast with jam; juice and fresh brewed coffee; hot teap

French Breakfast

Cinnamon French toast with syrup; choice of bacon, sausage, or ham; fresh fruit garnish; juice and fresh brewed coffee; hot tea

Breakfast Benedict Style

Poached eggs on toasted English muffin; Canadian bacon topped with hollandaise sauce; breakfast potato; fresh fruit garnish; juice and fresh brewed coffee; hot tea

Steak & Eggs

Steak, eggs (any style of choice); breakfast potato; fresh fruit garnish; buttered toast with jam; juice and fresh brewed coffee; hot tea

(Steaks are prepared Medium Rare to Medium)

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Coffee Breaks & Refreshments

(Minimum 15 guests on all breaks)

Beverage Station

Fresh brewed coffee (regular & decaf), hot and iced tea
Assorted sodas and bottled water

Mid-Morning Break

Fresh brewed coffee (regular & decaf), hot and iced tea
Orange and cranberry juice
Fresh baked muffins and bagels with cream cheese & fruit preserves
Assorted sodas and bottled water

Afternoon Break

Fresh brewed coffee (regular & decaf), hot and iced tea
Assorted cookies & fresh whole fruit
Assorted sodas and bottled water

Snack Time

Dry roasted peanuts
Potato chips and pretzels with ranch dip
Assorted sodas and bottled water

Tea Time

Selection of herbal teas with milk & lemon
Fresh brewed coffee (regular & decaf)
Assortment of finger sandwiches
Fruit tarts, scones with honey butter & preserves

Fiesta

Hot spinach & cheese dip
Corn and black bean salsa, sour cream & guacamole with tri-colors tortilla chips
Lemonade, iced tea and bottled water

The Happy Hour

Assorted cheeses & crackers with mustard dip
Hummus spreads with pita wedges
Fresh vegetable tray with ranch dip
Mixed nuts & pretzels
Fresh brewed coffee (regular & decaf), hot and iced tea
Assorted sodas and bottled water

Health Nut Break

Assorted juices
Individual granola bars and individual yogurts
Fresh baked bran muffins, whole fresh fruits and bottled water

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Break Enchantments

Brewed Coffee	Brownie or Blondie
Fruit Punch or Lemonade	Assorted Muffins
Fruit Juice	Assorted Danish
Bottled Water	Mini Dessert Bars
Assorted Soft Drinks	Assorted Petit-Fours
Whole Fresh Fruit	Scone w/ honey butter
Assorted Fruit Yogurt	Bagel w/ cream cheese
Assorted Donuts	Mixed Nuts
Pretzels	Chips
Homemade Cookie	Energy Bar

Lunch Options

(15-person minimum)

New York Deli Buffet

Deli Meats and Cheeses includes: thin sliced roasted beef, smoked turkey, salami, ham, corn beef, and capicola, Swiss, provolone, cheddars and American cheese with leaf lettuce, sliced tomato, pickles, and onion.

All appropriate condiments (mayonnaise, mustard and ketchup)

Assorted sandwich breads, rolls and chips

Chef's choice soup, served with crackers

Tossed salad with choice of three dressings

Pasta salad

Potato salad

Chef's choice of desserts

Coffees, teas and sodas

South of the Border Buffet

Assorted wraps including smoked turkey, honey baked ham, roasted beef and cheese, lettuce, tomato, onion. Served with corn and black bean salsa, guacamole, and tri-colors tortilla chips.

Hot and spicy tortilla soup

Dessert bars

Coffees, teas, and assorted sodas

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Lunch Options - Continued

(15-person minimum)

Pizza & More Buffet

Variety pizzas (includes: cheese, pepperoni or vegetable)

Wedding soup

Caesar salad

Pasta salad

Tomato basil salad

Garlic bread

Fresh baked brownies

Coffees, teas, and assorted sodas

On The Grill

(Outdoor weather permitted. Noted: all steaks and burgers are grilled whether they cook indoor or outdoor)

Grilled hamburgers, hot dogs, hot Italian sausages with all appropriate bread and buns and condiments including cheeses, lettuce, tomato, onion, ketchup, mustard, relish

Fresh fruit bowl, coleslaw, potato salad, pasta salad

Baked beans

Assortment of fresh baked cookies

Coffee, tea, sodas and lemonade

Add grilled chicken breast or BBQ chicken or BBQ pulled pork

Spaghetti & Meatballs Buffet

Spaghetti with meatballs and garlic bread

Tossed salad with choice of three dressings

Assortment fresh baked cookies

Coffee, teas, and sodas

Add fettuccini with Alfredo sauce or pasta primavera

Add Cheese ravioli with marinara sauce or baked ziti with meat sauce

Add Grilled chicken breast or chicken Parmesan

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Hot Luncheon Buffet

All lunch buffets include warmed rolls and butter, beverage (includes regular & decaffeinated coffee, hot & iced tea) and dessert station; your choice salads, vegetable, and starch. An additional starch or vegetable is available.

Salads (select three)

- Tossed salad with choice of three dressings
- Caesar salad
- Potato salad
- Pasta salad
- Coleslaw
- Cucumber & onion salad

Entrees (select two)

Entrees (select three)

- Grilled Black Oak Flavor Flank Steak with mushroom bordelaise sauce
- Stir Fried Beef & Broccoli
- Pot Roast
- Pulled Pork BBQ
- General Tso Chicken
- Chicken Breast Piccata with caper sauce
- Southern Fried Chicken
- Chicken Parmesan
- Mediterranean Chicken Breast topped with sautéed peppers tomatoes olives and feta cheese
- Rosemary Lemon Roasted Chicken
- Chicken Breast Florentine with garlic cream sauce
- Chicken Alfredo over pasta
- Roasted Turkey with corn bread stuffing
- Seafood Newburg
- Cajun Catfish
- Blacken Tilapia with fruit salsa
- Shrimp Alfredo over pasta
- Vegetable Lasagna
- Meat Lasagna
- Shepherds Pie

Starches

(Select one)

- Herbs buttered Red Bliss potatoes
- Mashed potatoes
- Garlic mashed potatoes
- Scalloped potatoes
- Roasted Red Bliss potatoes
- Mexican rice
- Rice pilaf
- Orzo pasta blend
- Penne noodles with marinara sauce
- Macaroni and cheese
- Garlic butter Gemelli Pasta

Vegetables

(Select one)

- Steamed mixed string beans & baby carrots
- String beans & julienne carrots
- Steamed broccoli & julienne carrots
- Green beans
- Green beans almondine
- Herbs buttered squashes
- Sicilian vegetables
- Parisian carrots
- Peas and onions
- Vegetables succotash

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Served Lunch

(15- person minimum)

Soup & Sandwich

Stack of thinly sliced Smoked Turkey and Swiss on Croissant or roll, lettuce, tomato, pickle; complimented with a cup of soup, Boston cream pie, coffee or tea

Grilled Chicken Caesar Salad

Grilled Chicken Breast on top of crispy Roman lettuce lightly tossed in Caesar dressing served with warmed roll complimented with a cup chef's choice of soup, cheesecake with fresh strawberries, coffee, or tea

Luncheon Steak

8oz New York Strip Steak served with beer batter onion rings, mixed greens with your choice dressing, apple pie alamode, coffee, or tea
(Steaks are prepared Medium Rare to Medium)

Pork Medallions

Grilled Pork Medallions served with apple and walnut relish, vegetables succotash, mixed green salad with raspberry dressing, pecan pie, coffee or tea

Maryland Crab Cake Sandwich

Broiled Fresh Maryland Crabmeat folded in house specialty crab sauce, on Kaiser roll, caper tartar sauce complimented with spinach salad & balsamic vinaigrette dressing, lemon meringue pie, coffee, or tea

Broiled Flounder

Broiled Filet of Flounder with lemon butter served with steamed broccoli, parsley potatoes, tossed salad with ranch dressing, chocolate cake, coffee or tea

Chicken Cordon Bleu

Baked Chicken Breast with Ham and Cheese topped with Mornay sauce served with wild rice, carrots Vichy, mixed green salad with raspberry dressing, pecan pie, coffee or tea

Brown Bag Lunch

Smoked Turkey or Ham sandwich on choice of Kaiser roll or wrap with cheese; lettuce, and tomatoes on the side.

All brown bag lunches include potato chip, cookie and soda or water

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Hors D'oeuvres- Served Hot

Shrimp wrapped in bacon
Shrimp breaded with coconuts served with dipping sauce
Scallop wrapped in bacon
Mushroom cap stuffed with crabmeat
Mini crab cake
Chicken sate' with hot chili dip
Sirloin of beef sate' with teriyaki dip
Buffalo wings with bleu cheese and ranch dip
Mini vegetables egg roll with sweet and sour dip
Italian meatball with marinara sauce
BBQ meatballs
Petite quiche, assorted
Spanikopita
Spinach and goat cheese tart
Beef kabobs (beef and veggies)
Chicken kabobs (chicken and veggies)
Mini beef wellington
Petite lamb chop grilled or blackened
Hot spinach dip served with toasted pita wedges

Hors D'oeuvres- Served Cold

Chilled jumbo shrimp (16/20) with cocktail sauce
Oyster in half shell with cocktail sauce
Asparagus with prosciutto
Deviled eggs
Tomato bruschetta on crostini
Hummus with pita chips
Black beans and corn salsa with tri-color tortilla chips
Assortment of finger sandwiches
Assortment of canapé
Fresh vegetable crudités' display with Green Goddess Dip
Fresh vegetable crudités' display with Green Goddess Dip
Imported and Domestic cheeses display
Imported and Domestic cheeses display (serves 70 pp)
Fresh sliced fruit display with Grand Marnier whipped cream
Fresh sliced fruit display with Grand Marnier whipped cream (serves 70 pp)
Passion fruit encrusted tuna display with Wasabi sauce
Smoked salmon display (serves 45 pp)

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Dinner Appetizers

(Select one)

Chef's Choice Soup or Homemade Chicken Noodle
Maryland Vegetable Crab Soup
Tomato Basil Soup
Crab Bisque
Thai Chicken Soup with Curry
Chicken and Sausage Gumbo
Beef and Vegetable Barley
Wedding Soup
Seafood Strudel with Lobster Sauce
Stuffed Portabella Cap with Crab Imperial
Jumbo Shrimp Cocktail (4)

Served Dinners

All dinners are served with fresh brewed coffee or tea, warm rolls with butter and your choice of entrée, salad, vegetable, starch and dessert.

Salads

(Select one)

- **Tossed Garden Salad** (mixed seasonal green lettuce topped with tomatoes, cucumber, onion, shredded carrot, mushroom, black olives and croutons)
- **Baby Field Green Salad** (mixed field greens topped with Vidalia onion, mushroom and cheery tomatoes)
- **Spinach Salad** (tender spinach topped with apple, walnut and blue cheese crumbled)
- **Caesar Salad** (tossed romaine lettuce with grated parmesan cheese croutons in Caesar dressing)
- **Oriental Spinach** (tender spinach topped with mandarin orange segments, toasted sesame seeds and slices almonds)
- **Spring Mix Salad** (tender baby greens topped with cucumber, tomato, onion, mushroom, olives and croutons)
- **Mediterranean Salad** (mixed baby lettuce topped with cherry tomatoes, cucumber, onion, olives, pine nuts, feta and baby mozzarella cheese)

Dressings

(Select two)

- Ranch
- Golden Italian
- 1000 Islands
- Red French
- Caesar
- Honey Mustard
- Greek Vinaigrette
- Bleu Cheese
- Raspberry Vinaigrette
- Balsamic Vinaigrette

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Served Dinner Entrees

(Select one)

7oz. Grilled Filet Mignon with mushroom burgundy demi-glaze
12oz. Grilled New York Strip Steak topped with caramelized onion
12oz. Slow Roasted Prime Rib served with au jus & horseradish sauce
7oz. Grilled Sirloin Filet with chasseur sauce
4oz. Twin Broiled Maryland Crab Cakes served with caper tartar sauce
7oz. Baked Stuffed Flounder with crabmeat and lemon beurre blanc
8oz Ala Bella Vista Boston Cod
8oz. Grilled Salmon served with dill butter sauce
8oz. Pan Seared Tuna Steak with ginger soy glaze
8oz. Grilled Sword Fish with cilantro lime butter compound
8oz. Baked Stuffed Chicken Breast with choice of crabmeat or traditional herb stuffing topped finished with white wine sauce
8oz. Chicken Marsala sauté with mushrooms, onions, cream & marsala wine
8oz. Chicken Roulade mushroom duxelle wrapped in puff pastry topped with apricot sauce
Oven Roasted Pork Loin glazed with concassee pears & mango
Eggplant Parmesan
Vegetarian Plate *(Grilled Portabella Mushrooms, Squash, Tomatoes & Bell Peppers drizzled with Reduced Balsamic Vinegar, Fresh Herbs)*
(All Steaks are prepared Medium Rare to Medium)

Vegetables

(Select one)

- Broccoli, cauliflower & pepper medley
- Steamed julienne squash & peppers
- Sicilian vegetables
- Parisian carrots & peas
- Steamed mixed string beans & baby carrots
- String beans & julienne carrots
- Steamed broccoli & julienne carrots
- Green beans almondine
- Herb buttered squash
- Parisian carrots
- Vegetables succotash

Starches

(Select one)

- Herb buttered Red Bliss potatoes
- Mashed potatoes
- Garlic mashed potatoes
- Scallop potatoes
- Roasted Red Bliss potatoes
- Mexican rice
- Rice pilaf
- Baked potato
- Twice Baked Potato

Dessert Selections

(Select one)

- Cheesecake with berries
- Chocolate layer cake
- Carrot cake
- German chocolate cake
- Chocolate fudge cake
- Apple layer cake
- Coconut cake
- Lemon cake
- Raspberry orange rum cake
- Black forest cake
- Boston cream pie
- Warm apple pie
- Chocolate French silk pie

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Dinner Buffets

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Entrees

Entrees (select two)

Entrees (select three)

- Sliced Sirloin of Beef topped with sauté mushroom demi-glaze
- Roasted Pork Loin with rosemary apple cider glaze
- Roasted Pork Loin stuffed with apple and sausage maple bourbon glaze
- Grilled Chicken Breast with caper sauce
- Chicken ala Marsala
- Rosemary Lemon Roasted Chicken
- Grilled Marinated Teriyaki Chicken
- Grilled Chicken Breast with tomato basil coulis
- Chicken Breast Florentine with garlic cream sauce
- Chicken Cordon Blue
- Broiled Boston Cod with lemon butter blanc
- Grilled Salmon with dill butter
- Blackened Tuna Steak topped mango salsa
- Blackened Tilapia with fruit salsa
- Seafood Newburg
- Vegetable Lasagna
- Meat Lasagna

(All steaks are prepared Medium)

Starches

(Select one)

- Herb buttered Red Bliss potatoes
- Mashed potatoes
- Garlic mashed potatoes
- Scallop potatoes
- Roasted Red Bliss potatoes
- Mexican rice
- Rice pilaf
- Penne noodles with marinara sauce
- Orzo pasta blend
- Garlic butter Gemelli pasta

Vegetables

(Select one)

- Broccoli cauliflower & pepper medley
- Steamed julienne squash & peppers
- Sicilian vegetables
- Parisian carrots & peas
- Steamed mixed string beans & baby carrots
- String beans & julienne carrots
- Steamed broccoli & julienne carrots
- Green beans almondine
- Herb buttered squash
- Parisian carrots
- Vegetables succotash

Salads

(Select three)

- Tossed garden salad with choice of three dressings
- Caesar salad
- Spinach salad
- Macaroni salad
- Pasta salad
- Tomato basil salad
- Red Bliss potato salad
- Cucumber, onion and dill salad
- Coleslaw
- Three bean salad

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Theme Menus

(15- person minimum)

Italian Buffet

Minestrone Soup
Caesar Salad
Antipasto Salad
Beef Pizzoli in Red Tomato Sauce
Baked Meat Lasagna
Pasta Primavera
Shrimp and Scallops Scampi over Gemelli Pasta
Garlic Bread
Sicilian Mixed Vegetables
Chocolate Truffles
Tiramisu
Coffee, Hot Tea, and Iced Tea

Maryland Crab and Seafood Buffet

Maryland Crab Soup
Peel and Eat Shrimp with Cocktail Sauce
Old Bay Potato Salad
Macaroni Salad
Cole Slaw
Steamed Snow Crab Claws with Lemon Butter
Steamed Clams with Lemon Butter
Breaded Shrimp with Cocktail Sauce
Baked Cod Bella Vista.
Seafood Soufflé with Imperial Sauce
Rice Pilaf
Corn Succotash
Selection of Cakes and Pies
Warmed Rolls and Butter
Coffee, Hot Tea, and Iced tea

Add Steamed Hard-Shell Crabs (market price per bushel/seasonal only)

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Caribbean Buffet

Jamaica Fruit Cocktail
Mixed Greens with Cilantro and Lemon Wedges
Hot Vinaigrette Slaw
Spicy Fish Cakes
Jambalaya over Black Beans and Rice
BBQ Shrimp
Jerk Chicken with Mango Chutney
Cuban Glazed Pork Loin with a Mojo Sauce
Yucca Fries
Corn Bread
Coconut Crème Pies
Coffee, Hot Tea, and Iced Tea

Luau Feast

Tropical Fruit Kahuku Melon Boat
Mixed Greens, Pineapple, Heart of Palm, Red Onion Balsamic Vinaigrette
Roasted Pork Mango Glazed
Hawaiian Chicken
Teriyaki Grilled Mahi-Mahi
Egg Fried Rice
Ginger Stir Fried Vegetables
Pineapple Upside Down Cake; Coconut Cream Pie
Warmed Rolls and Butter
Coffee, Hot Tea, and Iced Tea

Outdoor Grill Steak Feast

Romaine Salad with Dressings
Potato Salad
Coleslaw
Fresh Fruit Bowl
Grilled 10oz New York Strip Steak
Grilled Chicken Breast with BBQ sauce on side
Texas Baked Bean
Grilled Corn
Corn Bread
Apple Cobbler
Coffee, Hot Tea, and Iced Tea

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Fiesta Feast

Salsa Sombrero with Nacho Chips
Black Bean and Mango Salsa
Hot and Spicy Tortilla Soup
Taco Bar (including all fixings)
Ultimate Chicken and Black Bean Burrito
Beef Fajitas
Peach Cobbler
Coffee, Hot Tea, and Iced Tea

Suggestion Beer Margaritas for this feast.

Carving Stations

(Carved tableside and complemented miniature rolls and condiments)

Roasted Steamship Round
Roasted Top Round Sirloin
Roasted New York Strip
Roasted Prime Rib
Roasted whole Tenderloin
Baked Black oak Ham
Rosemary Leg of Lamb
Roasted Boneless Turkey

Specialty Stations

Pasta Station

(Chef attended)

Chef made to order. Variety pastas, toppings and sauces to choose from such as tricolor cheese tortellini, ravioli, fettuccini and penne pasta to grilled chicken strips, Italian sausage, shrimp, clams and sun-dried tomato, basil, garlic, pesto cream, marinara, alfredo sauce and Italian breads.

Seafood Station

Spicy fish cakes, mini crab cakes, seafood strudel with lobster sauce, sauté shrimp and scallop scampi over Gemelli pasta.

Salmon Display (Served 25 Guests)

Smoked salmon with caper, red onion, chopped hard-boiled egg, cucumber & dill, served with fresh baguette.

Sushi Display (250 pieces)

Selection of Tuna, Salmon, Cucumber and California Rolls.

Mexican Fiesta Station

Salsa sombrero with nacho chips, quesadillas, tri-color corn tortilla chips, salsa, guacamole, red chile sauce, chili con queso, cheddar cheese, sour cream and jalapenos.

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Sweets Station

Assortment of miniature desserts, petit fours and chocolate covered strawberries.

Ice Cream Bar

Self-serve hand dip vanilla and chocolate ice cream with toppings including strawberries, cherries, pineapple, wet nuts, chocolate, caramel, and whipped cream.

Chocolate Fountain

Chocolate, strawberries, pineapple, grapes, melons, pretzel rods, marshmallows, Oreo cookies, mini rice crispies with bamboo skewers (Minimum 50 pp).

Consumption Prices

Juice (approx. 10 glasses)

Juice

Juice

Coffee or Tea (approx. 20 cups)

Fruit Punch (approx. 10 glasses)

Bottled Water

Soda Per Can

Bagel with Cream Cheese

Danish

Donuts

Muffins

Cookies (1.5oz)

Whole Fruit

Yogurt (Ind.)

Nutri-Bar

Mixed Nuts or Peanut

Chips or Pretzels with Dip

Nacho Chips with Salsa

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