



Events on the Water Menus

Executive Continental

Assorted Chilled Fruit Juices
Seasonal Fresh Fruit Display
Bakery Fresh Muffins, Pastries, and Breakfast Breads
Fresh Bagels with Assorted Cream Cheese
Fruit Preserves and Whipped Butter
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
\$17.25 Per Person

Classic Continental

Assorted Chilled Fruit Juices
Bakery Fresh Muffins, Pastries, and Breakfast Breads
Fresh Bagels with Assorted Cream Cheese
Fruit Preserves and Whipped Butter
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
\$13.25 Per Person

Signature Coffee Break

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
\$45.00 Per Gallon or \$3.75 Per Person

Take Five at the Pier 5

Assorted Soft Drinks, Chilled Juices, and Bottled Waters
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
\$7.99 Per Person

Magical Meetings Package

Early Morning: Classic Continental Breakfast
Mid-Morning Break: Seasonal Fruit Display, Coffee Service, and Assorted Soft Drinks
Afternoon Break: Assorted Dry Snacks, Coffee Service, and Assorted Soft Drinks
\$28.99 Per Person

Harbor Magic Exclusively Yours Magical Meetings Package

Early Morning: Classic Continental Breakfast
Mid-Morning Break: Seasonal Fruit Display, Coffee Service, and Assorted Soft Drinks
Afternoon Break: Your Choice of Themed Break (See Separate Menu, excluding Godiva Break)
**Plus We'll Deliver Magical Stress Relievers!*
\$32.99 Per Person



Breakfast and Brunch Selections

(Minimum of 30 Guests Required for Buffet Selections)

All American Breakfast

Assorted Chilled Fruit Juices

Seasonal Fresh Fruit Display

Assorted Fruit Yogurts and Granola

Farm Fresh Scrambled Eggs

Crisp Bacon and Maple Sausage Links

(Turkey Substitutes available)

Skillet Fried Breakfast Potatoes

Bountiful Selection of Breakfast Pastries

Fruit Preserves and Butter

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

\$18.99 Per Person PLATED \$21.99 Per Person BUFFET

The Harbor Brunch

Assorted Chilled Fruit Juices

Fresh Bagels with Flavored Cream Cheese

Bountiful Basket of Breakfast Breads and Flavored Rolls

Fruit Preserves and Butter

Farm Fresh Scrambled Eggs

Crisp Bacon Strips and Maple Sausage

(Turkey Substitutes available)

Vine-Ripened Tomatoes and Fresh Mozzarella Cheese Platter with Basil Vinaigrette

Grilled Boneless Chicken Breast with Your Choice of Marsala Sauce, Piccata Sauce or Rosemary Au Jus

Seasonal Vegetable Medley

Garlic Roasted New Potatoes

Penne Puttanesca

Chef's Selection of Freshly Prepared Desserts

Freshly Brewed Colombian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

\$31.99 Per Person

(add a Carving Table to this Menu for Only \$5.00 additional per person)

All Carved Items are Served with Chef's Choice of Starch & Vegetables, Accompaniments and Silver Dollar Rolls

BROWN SUGAR & HONEY ROASTED TURKEY

BLACK PEPPER RUBBED PRIME RIB

SMOKED SAGE PORK LOIN

SOURDOUGH CRUSTED SALMON

ASIAN SESAME BBQ FLAT IRON STEAK

MOLASSES GLAZED COUNTRY HAM

GRILLED BEEF TENDERLOIN

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.

Some Stations Require Attendants. Station Attendant Fee: \$100.00.

Buffets Require a Minimum of 30 Persons.

Heart Healthy Breakfast Options Such as Egg Beaters Are Available Upon Request.

Other Breakfast Selections Available Upon Request.



Morning Enhancements

(Available as an Upgrade to Your Breakfast or Brunch)

Breakfast Sandwiches

*An Assortment of Breakfast Sandwiches to Include:
Fresh Scrambled Eggs with Cheese, Ham, Sausage and
Bacon on a Selection of Toasted Bagels,
English Muffins, Buttery Croissants,
And Warm Flour Tortillas
\$5.99 Per Person*

Omelettes Made to Order

*Build Your Own Omelette with a Selection of Ham,
Bacon, Tomatoes, Sweet Peppers,
Mushrooms, and Cheddar Cheese
\$9.99 Per Person*

Waffle Station

*Freshly Made Waffles Served with Seasonal Berries,
Maple Syrup, and Whipped Cream
\$9.99 Per Person*

Crêpe Station

*Parisian Crêpes Made to Order with
Seasonal Fruits and Berries
\$9.99 Per Person*

Smoked Norwegian Salmon Display

*Smoked Salmon Served with Flavored Cream Cheese,
Chopped Eggs, Vidalia Onions,
Vine-Ripened Tomatoes, Cucumbers
and Miniature Bagels
\$9.99 Per Person*

Yogurt and Granola

*Fresh Fruit Yogurts Served with Granola
\$2.99 Per Person*

Raw Bar

*Shrimp Cocktail, Fresh Oysters and Clams,
and Crab Claws
\$21.99 Per Person*

Carving Station

*Your Choice of Maple Glazed Ham, Beef Tenderloin,
Roasted Leg of Lamb, or Sage Roasted Turkey
\$16.99 Per Person*

Soft Drinks and Water

*Assorted Soft Drinks and Bottled Waters
\$3.99 Per Person*

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.
Some Stations Require Attendants. Station Attendant Fee: \$150.00.



Lunch Selections

All Lunch Selections Served with:

Choice of First Course

Chef's Selection of Dessert

Warm Rolls and Butter

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

Iced Tea with Lemon Slices

First Course Selections

Maryland Crab Soup

Roasted Chicken and Vegetable Soup

Forest Mushroom Cream Soup

Potato Leek Soup

Roasted Corn Chowder

White Bean and Ham Soup

Field Greens with Hothouse Cucumbers and Vine-Ripened Tomatoes

Traditional Caesar Salad

Fresh Spinach Salad with Red Onions and Shiitake Mushrooms

Ripe Tomatoes and Fresh Mozzarella with Basil Vinaigrette

Entrées

Maryland Crab Cakes

Chef's Version of a Maryland Classic

Served with Lemon Beurre Blanc Sauce

\$29.99 Per Person

Salmon Filet

Norwegian Salmon Filet

Served with Cucumber and Dill Salsa

\$27.99 Per Person

Beef Filet

Grilled Petite Filet of Beef

Served with a Green Peppercorn Demi-Glacé

\$29.99 Per Person

Roasted Chicken a la Puttanesca

Roasted Chicken

Served in a Spicy Mélange of Tomatoes, Onions, Capers,

Black Olives, Anchovies, Oregano, Garlic, and Olive Oil

\$23.99 Per Person

Grilled Herbed Breast of Chicken

Grilled Breast of Chicken

Served with an Herb-Citrus Beurre Blanc

\$23.99 Per Person

Portabella Mushroom Turnover

Phyllo Wrapped Portabella Mushroom Filled with

Spinach, Roasted Red Peppers, Mushroom Duxelles,

and Provolone Cheese

\$21.99 Per Person

If You Wish to Offer Your Guests a Choice of 2 of the Above Entrées, a \$2.00 Per Person Split Entrée Fee Will Apply.

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.



Quick Lunches

(Available for Parties of 20 Guests or Less)

Upon Your Arrival, the Following Menu Options Will Be Placed at Each Seat.

Your Attendees Will Select Their Choice of Lunch and Menus will be Collected at Approximately 10:30 a.m.

Lunch Will be Served at Your Specified Time.

Served with:

Soup du Jour

Chef's Choice of Salad or Side Dish

Chef's Selection of Dessert

Warm Rolls and Butter

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

Iced Tea with Lemon Slices

Also available as a Box Lunch

Served with:

Chef's Choice of Salad or Side Dish

Chef's Selection of Dessert

Soft Drinks and Bottled Water served with Box Lunches

Turkey Club Croissant

Freshly Sliced Turkey and Cheese on a Croissant

\$21.99 Per Person

Ham and Brie Cheese

Honey Cured Ham and Brie Cheese

On a Dill-Onion Kaiser Roll

\$21.99 Per Person

Chicken Caesar Salad

Grilled Chicken Served on a Bed of Fresh Romaine Lettuce, Grated Parmesan Cheese, and Croutons

\$21.99 Per Person

Grilled Tuna Niçoise Salad

Grilled Tuna Served on a Bed of Greens, Beets, Potatoes, Hard-Boiled Eggs, Black Olives, and Haricots Verts

\$22.99 Per Person

Maryland Crab Cake Sandwich

Chef's Version of a Maryland Classic on a Kaiser Roll

\$23.99 Per Person

Pesto Pasta Salad

Farfalle Pasta Salad Tossed with Basil Pesto, Fresh Vegetables and Vine-Ripened Tomatoes

\$21.99 Per Person

Roast Beef Sandwich

Rare Roast Beef and Swiss Cheese

Served on a Dill-Onion Roll

\$21.99 Per Person

Ham and Brie Cheese Sandwich

Honey Cured Ham and Brie Cheese

Served on a Dill-Onion Roll

\$21.99 Per Person

Caprese Sandwich

Vine-Ripened Tomatoes, Fresh Mozzarella Cheese, Field Greens, Sweet Red Onions, and

Balsamic Vinaigrette Served on a Rustic Baguette

\$21.99 Per Person

Greek Salad

Fresh Lettuce with Vine-Ripened Tomatoes, Hot House Cucumbers, Tangy Feta Cheese, Sweet Peppers, Kalamata Olives and Croutons

\$21.99 Per Person

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.



Lunch Buffet Selections

(Minimum of 20 for Cold Buffets, of 30 for Hot Buffets Persons Required)

*Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Assorted Herbal Teas, and Iced Tea with Lemon Slices
All Hot Buffet Selections Include Warm Rolls and Butter*

Wrap It Up Buffet

Chef's Choice of Soup

Field Greens, Crisp Romaine, Baby Spinach Leaves, Garlic Croutons, Chef's Choice of Two Dressings

Greek Pasta Salad

Traditional Cole Slaw

Chicken Caesar Salad with Sundried Tomato Wrap

Black & Blue, Sliced Sirloin, Danish Blue Cheese, Alfalfa Sprouts with Herb Wrap

Roasted Vegetable with Boursin Cheese, Shredded Romaine and Sweet Plum Tomatoes with Spinach Wrap

Seafood Salad including Scallop, Shrimp and Crab, Old Bay Mayonnaise with Roasted Garlic Wrap

Chef's Selection of Dessert

\$25.99 Per Person

Assorted Sandwich Buffet

Smoked Turkey Club Croissant

Honey Cured Ham and Brie Cheese on a

Dill-Onion Kaiser Roll

Roast Beef and Swiss Cheese on a

Pumpernickel Kaiser Roll

Tuna Salad on Whole Wheat Bread

Fresh Garden Salad with Assorted Dressings

Potato Chips

Appropriate Condiments

Chef's Selection of Dessert

\$23.99 Per Person

New York Deli Buffet

Greek Pasta Salad

Field Greens with Choice of Dressings

Traditional Chicken Salad

Albacore Tuna Salad

Smoked Turkey, Honey Cured Ham, Rare Roast

Beef, Genoa Salami,

Aged Swiss Cheese and Sharp Cheddar Cheese

Vine-Ripened Tomatoes, Crisp Green Lettuce,

Sweet Red Onions, Pepperoncini, and

Kosher Pickle Spears

Dijon and Whole Grain Mustard,

Mayonnaise, and Horseradish

Bountiful Bread Basket with Cracked Wheat Bread,

Swirl Marble Rye, Sourdough,

Rustic Baguettes, and Buttery Croissants

Dessert Table to Include Chef's Selections and

Whole Fresh Fruit

\$29.99 Per Person

The Little Italy Buffet

Antipasto Display to Include Salami, Prosciutto,

Mortadella, Provolone, Kalamata Olives,

Marinated Artichokes and Spicy Mustards

Traditional Caesar Salad with Garlic Croutons

Vine-Ripened Tomatoes Served with

Fresh Mozzarella in a Basil Vinaigrette

Chicken Medallions Topped with Spinach and

Provolone, Served with an Herbed Butter Sauce

Grilled Steak with Mushroom Marsala Demi-Glacé

Spicy Italian Sausage and Fennel Tossed with

Farfalle Pasta and Tomato Basil Sauce

Seasonal Grilled Vegetables

Assorted Breads, Herbed Rolls, and Bread Sticks

Dessert Table to Include Chef's Selections and

Hand Filled Cannolis

\$35.99 Per Person

Taste of Asia Buffet

Rice Noodle and Seaweed Salad

Thai Lemon Grass Soup Garnished with Grilled

Chicken, Fried Wontons and Cilantro

Beef Teriyaki and Bok Choy Stir-Fry

Spicy Chicken with Lo Mein Noodles

Jasmine Rice Tossed in Thai Red Curry and Herbs

Crunchy Stir Fried Vegetables

Baby Spring Rolls

Assorted Sushi Rolls to Include Spicy Tuna Roll,

Vegetarian Roll, California Roll,

Pickled Ginger and Wasabi Flavored Soy Sauce

Seasonal Fruit Display

Fortune Cookies

\$35.99 Per Person

Continued on next page.

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.



Reception Specialties Continued...

The Garden Buffet

Your Choice of Two Soups:

*Maryland Crab
Roasted Chicken and Vegetable
Forest Mushroom Cream
Potato Leek
Roasted Corn Chowder
White Bean and Ham*

Salad Bar to Include:

*Field Greens, Crisp Romaine, Baby Spinach Leaves, Garlic Croutons,
Chopped Eggs, Button Mushrooms, Diced Ham, Crisp Bacon Bits, Shredded Cheddar Cheese,
Parmesan Cheese, Sweet Pepper Rings, Cut Scallions, Sweet Red Onions,
Vine-Ripened Tomatoes, Pepperoncini, Kalamata Olives, Fresh Vegetables,
Flavored Oils and Vinegars*

Your Choice of Three Dressings:

*Buttermilk Ranch
Light Italian
Creamy Blue Cheese
Basil Vinaigrette
Honey Dijon
Traditional Caesar
Raspberry Vinaigrette*

Your Choice of Three Salads:

*Fresh Fruit
Traditional Chicken Salad
Albacore Tuna Salad
Greek Pasta Salad
Thai Red Curried Beef and Lo Mein Noodle Salad
Cucumber and Red Onion Salad
Garlic Hummus*

*Bountiful Bread Basket with Cracked Wheat Bread, Swirl Marble Rye, Rustic Baguettes,
Butter Croissants, Wheat Pita, Onion Dill Rolls and Herbed Breads*

Dessert Table to Include Chef's Selection, Fresh Baked Cookies and Brownies

\$29.99 Per Person



Specialty Theme Breaks

Take Me Out to the Ballgame

*White Cheese Popcorn, Crackerjacks®, Warm Soft Pretzels with Yellow Mustard and Whole Roasted Peanuts
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
Assorted Soft Drinks and Bottled Water
\$11.99 Per Person*

On the Boardwalk

*Ice-cream Novelties to Include:
Häagen-Dazs® and/or Ben & Jerry's® Assorted Ice Cream Bars
Frozen Fruit Yogurts
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
Assorted Soft Drinks and Bottled Water
\$13.99 Per Person*

The Health Nut

*Chewy and Fruit Filled Granola Bars
Low Fat Assorted Yogurts with Trail Mix
Tray of Freshly Sliced Seasonal Fruits and Berries
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
Assorted Soft Drinks and Bottled Water
\$13.99 Per Person*

Chips n' Dips

*Garlic Hummus with Toasted Pita Chips
Terra Chips®, Doritos®, and Potato Chips
French Onion Dip
Spinach and Artichoke Dip
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
Assorted Soft Drinks and Bottled Water
\$13.99 Per Person*

Milk and Cookies

*Freshly Baked Chocolate Chip and Double Chocolate Cookies and Rich Chocolate Brownies
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
Regular and Chocolate Milk
Assorted Soft Drinks and Bottled Water
\$13.99 Per Person*

Continued on next page.

Afternoon Tea

*Assorted Finger Sandwiches
Petit Fours, Scones and Cookies
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Assorted Herbal Teas
Honey and Lemon
Assorted Iced Teas and Assorted Soft Drinks
\$14.99 Per Person*

Celebrate Baltimore

*Berger Cookies
Old Bay Chips
Maryland Crab Dip with Pita Bread, Baguettes and Gourmet Crackers
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
Creamed Sodas
Assorted Soft Drinks
\$14.99 Per Person*

Godiva Themed Break

*Assorted Dark and Milk Chocolates
Assorted Truffles
Assorted Godiva Biscuits
Assorted Godiva Dipped Fruits to include Long Stemmed Strawberries, Pineapple and Apricots
Godiva Chocolate Coffee, Godiva Hot Chocolate
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
\$19.99 Per Person*

Santa Fe!

*Nacho Bar with Chips, Queso, Guacamole,
Salsa, Sour Cream, and Jalapenos
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
Assorted Soft Drinks
Assorted Arizona Teas
\$14.99 Per Person*



Hot Hors d' Oeuvres

Mini Chicken or Beef Wellington
Puff Pastry Filled with Onion and Mushroom

Petite Maryland Crab Cakes
Miniature Versions of a Maryland Classic
Charred Tomato Cocktail Sauce

Bacon Scallops
Scallops Wrapped in Bacon

Smoked Pork Tenderloin, Pretzel Roll
Slaw & House BBQ Sauce

Asian Mushroom Spring Rolls
Sautéed Mushrooms Wrapped in Wonton with an Orange Ginger
Soy Sauce

Vegetable Spring Roll
Vegetables Wrapped in a Small Pastry Shell with Thai Chile Sauce

Spanakopita
Spinach Wrapped in Phyllo Dough

Baked Brie with Raspberry Phyllo
Imported Brie and Fresh Raspberry

Boursin Artichokes
Sundried Tomato Dip

Crab Dip Tart
Lemon Zest & Parmesan Cheese

Coconut Shrimp
Shrimp Lightly Coated in a Crispy Golden Blend of
Sweetened Coconut and Bread Crumbs with Mango & Papaya Salsa

Rare Beef & Crostini
Three Onion Relish

Thai Money Bags
Wonton Wrappers Filled with Vegetables and Shrimp Sauce

Teriyaki Chicken Skewers
Served with a Ponzu Sauce

Grilled Vegetable & Cheese Quesadilla
Served with Enchiladas Sauce

Pumpkin Seed Crusted Lamb Chops
Caramelized Onion Aioli

Mushroom Tarts
Asiago Cheese and Sherry

Duck & Apricot Roulade

Cranberry & Blue Cheese Tart

Grilled Chicken & Potato Tart
Manchego Mornay

Potato Cake Crème Fraiche & Salmon Caviar

Old Bay Soft Shell Crab Roll
"BLT Style"

Cold Hors d' Oeuvres

Assorted Sushi
Variety of Sushi Served with Wasabi and Soy Sauce

Bay Scallop Ceviche
Scallops Marinated in Citrus Juice

Prosciutto Wrapped Asparagus
Cucumber Dill Dip

Rare Tuna & Tomato Marmalade
Potato Croutons, Asian Spoon

Tomato and Mozzarella Canape
Seasalt Basil and Olive Oil

Saki & Sea Salt Cured Salmon
Wasabi Cracker & Micro Greens

Endive and Gorgonzola Spears
Endive Spears with Gorgonzola Cheese and Caramelized Walnuts

Butter Poached Lobster & Shrimp Salad
Sour Dough Toast

Pricing for Passed Hors d' Oeuvres:

Selection of **Four** Hot or Cold Hors d' Oeuvres: \$24.99 Per Person **Six:** \$26.99 Per Person
Also available by the piece at \$3.99 Per Piece

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.

Please Note That Pricing is Based on One Hour of Continuous Butler Service. For Each Additional Hour, Please Add \$11.95 Per Person.



Reception Specialties

Domestic and Imported Cheese Display

An Assortment of Cheeses to Include:

*Aged Cheddar, Smoked Gouda, Gorgonzola, Pepper Jack, Provolone,
Havarti Dill, Brie, Boursin, and Holland Gouda*

Garnished with Fresh Seasonal Fruits and Berries, Assorted Gourmet Crackers and Rustic Baguettes

\$12.99 Per Person

Vegetable Crudités

*An Elaborate Variety of Raw Fresh
Vegetables Served with Assorted Dips
\$5.99 Per Person*

Grilled Vegetable Display

*Fresh Market Vegetables, Marinated and Grilled
Served with Dipping Sauces, Assorted Crackers,
and Rustic Baguettes
\$7.99 Per Person*

Mediterranean Trio of Appetizers

*Garlic Hummus, Roasted Eggplant with Sesame Sauce,
and Curried Red Lentil Salad
\$8.99 Per Person*

Baked Wheel of Brie

*Served with Assorted Fruit Preserves,
Gourmet Crackers, and Rustic Baguettes
\$9.99 Per Person*

Smoked Fish Display

*Norwegian Salmon, Smoked Trout and
Peppered Mackerel
Accompanied by Chopped Eggs, Sweet Red Onions,
Cucumbers, Vine-Ripened Tomatoes, Capers,
Swedish Mustard Dill Sauce, Pumpernickel
Toast Points, Gourmet Crackers,
and Rustic Baguettes
\$19.99 Per Person*

Seasonal Fruit Display

*Mirrored Trays Filled with
Fresh Seasonal Fruits and Berries
\$7.99 Per Person*

Spinach and Artichoke Dip

*Served with Pumpernickel Rounds
\$6.99 Per Person*

Maryland Crab Dip

*Served with Assorted Gourmet Crackers
and Rustic Baguettes
\$8.99 Per Person*

Antipasto Display with Rustic Breads

*Salami, Prosciutto, Mortadella, Provolone, Kalamata
Olives, Fresh Mozzarella and Tomato Salad, Marinated
Artichokes, Caesar Salad, Spicy Mustards and Flavored
Rustic Breads
\$11.99 Per Person*

Orient Express

*Beef Teriyaki and Cashew Chicken Stir-Fry
Served with Fried Rice, Miniature Vegetable Egg Rolls,
and Fortune Cookies
\$15.99 Per Person*

Maryland Seafood Station

*Miniature Lump Crab Cakes, Crab Claws, Oysters on
the Half Shell, and Jumbo Shrimp Cocktail Served with
Cocktail Sauce, Tartar Sauce, and Lemon Twists
\$29.99 Per Person*

Continued on next page.

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.



Reception Specialties Continued...

Magical Spoon Tree

Choose Three of the Following:

Safron Mussels

Tuna Tartar

Poached Salmon with Dill

Grilled Portabello with Wild Mushroom Puree

Garlic Hummus

Roasted Eggplant with Sesame Sauce

Smoked Trout with American Caviar

\$15.99

Fruit Palm Tree

Assorted Tropical Fruit Skewers

Displayed on Faux Tropical Palm Trees

\$500 per Tree (served 75 Guests)

Pasta Station

Your Choice of Two Pastas and Two Sauces:

PASTAS

*Penne Pasta, Tricolor Farfalle, Cheese Tortellini
Mini Shell, or Spinach Radiatore*

SAUCES

*Alfredo, Pomodoro Sauce, Basil Pesto, Wild
Mushrooms, Peas, and Sun-Dried Tomatoes with Aioli,
Or Bolognese Sauce*

*Accompanied by Caesar Salad, Rustic Italian Breads,
Parmesan Cheese, and Crushed Red Pepper*

\$12.99 Per Person

Savory Crepe Station

*Seafood Crepe with Shrimp, Scallops and Crab topped
with a Mornay Sauce*

Chicken Morsels with a Mushroom Tarragon Sauce

\$14.99 Per Person

Gourmet Pasta Station

Your Choice of Two:

*Penne pasta with roasted vegetables & Tuscan marinara
Cheese tortellini with cherry tomatoes, fresh peas &
roasted garlic cream sauce*

*Orecchiette Pasta, crispy fried pancetta, Wild
Mushrooms, roasted shallots
fresh herbs & traditional alfredo sauce*

*Gemmilli pasta, Grilled Chicken, sundried tomatoes,
kallmata olives,*

*Capers, aiago cheese & rosemary olive oil
Carmelized Onion Prosciutto Agnolotti, served with
Roasted Shallots, Fresh Peas and Opal Basil Cream
Sauce*

Accompanied by Choice of One:

*Mesculin Greens with Ripe Tomatoes and Cucumbers
Garnished with a Goat Cheese and Pine Nut Tarts,
Balsamic Vinaigrette,*

*Traditional Caesar Salad,
Baby Spinach Salad with Sweet Red Onions, Shittake
Mushrooms dressed with Raspberry Vinaigrette*

\$17.99 Per Person

Viva Mexico!

A Festive Array of Tasty Selections to Include:

Steak and Chicken Fajitas,

Nacho Bar with Chips, Queso, Guacamole,

Salsa, Sour Cream, and Jalapenos

\$17.99 Per Person

All Stations Are Subject to a \$150.00 Attendant Fee (Minimum 1 Carver Per Station) and Are Based on Two-Hour Continuous Service.
All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.

Continued on next page.

Carving Station

*All Carved Items are Chef Carved by Professional Attendants, Sliced to Order at Your Guests' Request
And are Served with Appropriate Accompaniments and Silver Dollar Rolls*

MOLASSES GLAZED COUNTRY HAM

\$14.99 Per Person

SMOKED SAGE PORK LOIN

\$14.99 Per Person

ASIAN SESAME BARBECUE FLAT IRON STEAK

\$12.99 Per Person

SOUR DOUGH CRUSTED SALMON

\$14.99 Per Person

BROWN SUGAR AND HONEY ROAST TURKEY

\$15.99 Per Person

TOP ROUND OF BEEF IN A CREAMY HORSERADISH SAUCE

\$14.99 per person

BLACK PEPPER RUBBED PRIME RIB

\$17.99 per person

**Minimum of Fifty Persons*

ROSEMARY SCENTED LEG OF LAMB WITH PAPAYA MUSTARD SALSA

\$17.99 Per Person

GRILLED BEEF TENDERLOIN

\$19.99 Per Person

Farmers Market

*Meadow Farms cheeses & summer sausage
Potato and prosciutto salad & Broccoli cheddar soup
Salmon Cakes with remoulade sauce
Grilled chicken & asparagus
\$17.99 Per person*

Bistro Table

*Antipasta with house pickles, meats & cheeses
French Onion Soup & gruyere cheese crostinis
Trio of mushroom risotto
Crispy fried eggplant towers of roasted pepper, mushrooms and goat cheese with a oregano marinara sauce
\$17.99 Per person*

South of the Border

*9 layer Dip & tortilla chips
Black Bean & Roasted Squash Soup
Steak, Chicken & Fish Taco Bar
Chipotle sour cream, cheddar cheese, salsa,
lettuce, tomato, onion & guacamole
Mexican Rice and Mole Baked Beans
\$17.95 Per Person*

**All Stations Require a Minimum of 25 Persons Unless Otherwise Noted.*

All Stations Are Subject to a \$100.00 Attendant Fee (Minimum 1 Carver Per Station) and Are Based on Two-Hour Continuous Service.

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.



Dinner Selections

*All Dinner Selections Include:
Your Choice of First Course
Appropriate Accompaniments
Selection of Dessert
Warm Rolls and Butter*

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

First Course Selections

Selection of One included in the Dinner Course Price, add \$4.00 per person to add an additional selection

*Cream of Crab Soup
Forest Mushroom Cream Soup
Potato Leek Soup
Butternut Squash and Maple Soup
Lobster and Orange Bisque
Field Greens with Chèvre Goat Cheese and Pine Nuts in Phyllo
Vine-Ripened Tomatoes and Fresh Mozzarella with Basil Vinaigrette
Traditional Caesar Salad with Garlic Croutons
Baby Spinach with Radicchio, Strawberries and Aged Balsamic Dressing
Arugula Salad, Dressed with Balsamic Vinaigrette, Gorgonzola Cheese, and Caramelized Walnuts*

Dinner Enhancements

Petite Crab Cakes

*Chef's Version of a Maryland Classic
Served with a Rémooulade Sauce
\$12.99 Per Person*

Smoked Salmon

*Norwegian Smoked Salmon Served with
Honey Dijon Sauce and Pumpernickel Toast Points
\$11.99 Per Person*

Jumbo Shrimp Cocktail

*Plump Gulf Prawns
Served with Tangy Cocktail Sauce
\$12.99 Per Person*

Sesame Crusted Tuna

*Tuna Medallions Crusted with Sesame Seeds
Served with Baby Greens and Wasabi Aioli
\$11.99 Per Person*

Wild Mushroom Strudel

*Wild Mushroom Strudel with Pinot Noir Demi-Glacé
\$8.99 Per Person*

Cinnamon and Blueberry Duck

*Cinnamon Dusted Breast of Duck
with Blueberry Reduction
\$11.99 Per Person*

Lobster Ravioli

*Lobster Filled Ravioli with Brandy Cream Sauce and Black Truffle Oil
\$10.99 Per Person*

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.



Plated Dinner Entrées

Please Select **One** of the Following for Your Entire Party:

Maryland Crab Cakes

*Chef's Version of a Maryland Classic
Two Crab Cakes Served with An
Old Bay Sauce
\$43.99 Per Person*

Rock "N" Crab

*Crab Crusted Rockfish with Tomato
Fennel Bouillabaisse Sauce
\$39.99 Per Person*

New York Strip Steak

*Grilled New York Strip Steak with Brown Butter Potato
Sauce
\$43.99 Per Person*

Filet Mignon

*Grilled Filet of Beef with Wild Mushroom Ragout and
Veal Demi-Glacé
\$45.99 Per Person*

Veal T Bone Steak

*Truffled Bread and Butter Sauce
\$45.99 Per Person*

Sour Dough Crusted Salmon

*With Reisling Wine Butter Sauce
\$35.99 Per Person*

Herb Breast of Chicken

*Herb Encrusted Breast of Chicken Served with Artichoke
Hearts and a Beurre Blanc Sauce
\$32.99 Per Person*

Grilled Vegetable & Pasta Rollatini

*Served with Tomato Basil Sauce
\$29.99 Per Person*

Teriyaki and Barbecue Chicken

*With a Smokey Pepper Sauce
\$32.99 Per Person*

Filo Wrapped Portabella Mushroom

*Filled with Spinach, Roasted Red Pepper Duxelle and
Brie Cheese
\$29.99 Per Person*

Certified All Natural Cornish Game Hen

*Corn Bread Stuffing, Brown Sugar and Honey Mustard
Sauce
\$34.99 Per Person*

Roasted Free Range Chicken

*Roasted Chicken Breast with Greek Olives, Plum
Tomatoes, and Capers in a Roasted Red Pepper Sauce
\$32.99 Per Person*

Chicken Chesapeake

*Grilled Chicken Breast Topped with Maryland Lump
Crab with a Lemon Beurre Blanc
\$39.95 Per Person*

Honey and Pistachio Crusted Rack of Lamb

*With a Rosemary Port Demi Glaze
\$46.99 Per Person*

Duck "2" Ways

*Cinnamon Roasted Duck Breast & Smoked Duck and
Cognac Sausage
\$45.99 Per Person*

Parmesan and Garlic Shrimp Scampi

*With a Lemon Caper Sauce
\$35.99 Per Person*

If You Wish to Offer Your Guests a Choice of 2 of the Above Entrées, a \$2.00 Per Person Split Entrée Fee Will Apply.

Dual Plated Dinner Entrées

Please Select **One** of the Following for Your Entire Party:

Chicken and Salmon

*Herb Encrusted Chicken with Buerre Blanc and Salmon Puff Pastry
\$42.95 Per Person*

Filet Mignon and Maryland Crab Cake

\$48.95 Per Person

Filet Mignon and Sour Dough Crusted Salmon

\$45.95 Per Person



Dessert Selections

(served only, Selection of One, included in Dinner Price)

Chocolate Cinnamon Cake *Spiced Carrot Cake*
Margarita Mousse Cake *Banana Mousse and Cinnamon Fritter*
Fresh Seasonal Berries in a Chocolate Cup *Warm Country Apple Tart*
New York Style Cheesecake Topped with Raspberry Sauce
Chocolate Truffle Center Cake *Linzer Torte*

Dessert Upgrades

(served only, Selection of One)

Lavender Scented Crème Brûlée *Strawberry Shortcake and Vanilla Ice Cream Topped with Strawberries*
Chocolate Trilogy *Chocolate Marquis* *Caramel Mousse Pyramid* *Wild Berry Tart*

\$5.00 Per Person

Viennese Dessert Table

Miniature French Pastries & Petit Fours
Creams, Mousses
Fresh Fruit Skewers
Chocolate Fondue
Chef's selection of
Specialty cakes, pies & tarts
Flavored Coffees & Decaffeinated Coffee

\$15.95 per person

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.

Dinner Buffet Selections

(Minimum of 30 Guests Required)

To Include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

Flavors of Italy Buffet

Minestrone Soup

Antipasto Display to Include Salami, Prosciutto, Mortadella, Provolone, Kalamata Olives, Marinates Artichokes and Spicy Mustards

Traditional Caesar Salad with Garlic Croutons

White Bean Salad with Fresh Tomatoes and Mint
Vine-Ripened Red Tomatoes with Fresh Mozzarella and Basil Vinaigrette

Chicken Medallions Topped with Spinach and Provolone, Served with an Herbed Butter Sauce
Grilled Steak with Mushroom Marsala Demi-Glacé
Poached Salmon Medallions with Grain Mustard and Dill Sauce

Spicy Italian Sausage and Fennel Tossed with Farfalle Pasta and Tomato Basil Sauce
Seasonal Grilled Vegetables

Assorted Breads, Herbed Roll, and Bread Sticks

Dessert Table to Include Chef's Selections and Hand Filled Cannolis
\$45.99 Per Person

Tribute to Maryland Buffet

Fresh Field Greens with Choice of Dressings
Vine-Ripened Red Tomatoes with Fresh Mozzarella and Basil Vinaigrette

Maryland Crab Cakes

Grilled Breast of Chicken with an Herb-Citrus Butter Sauce

*Choice of Carved Item: Prime Rib, Country Ham, or Roasted Turkey

Roasted Red Skin Potatoes

Sweet White Corn

Seasonal Vegetables

Chef's Selection of Desserts

\$47.99 Per Person

Harbor Magic Buffet

Design Your Own Magical Culinary Experience!

Your Choice of Soup: Cream of Crab, Potato Leek, White Bean and Ham, Roasted Chicken and Vegetable, or Forest Mushroom Cream

Your Choice of Two Salads: Field Greens with Assorted Dressings, Traditional Caesar Salad, Baby Spinach and Sweet Red Onion, Vine-Ripened Red Tomatoes with Fresh Mozzarella, White Bean Salad with Fresh Tomatoes and Mint, Grilled Vegetables, Mediterranean Hummus, Curried Red Lentil, or Rice Noodle and Seaweed Salad

Your Choice of Two Entrees:
Grilled Chicken Breast with Marsala Sauce, Grilled Breast of Chicken with an Herb-Citrus Butter Sauce, Chicken Medallions with Spinach and Provolone Cheese, Roast Pork Loin with Rosemary Gravy, Beef Tips with Three Peppercorn Sauce, Thai Red Curry Pork Tenderloin, Salmon Medallions with Dill and Grain Mustard Sauce or Swordfish Tips with Seared Pineapple Salsa

*Your Choice of Carved Item: Prime Rib, Pitt Ham or Roasted Turkey

Included are Chef's Selection of Three Accompaniments and a Selection of Desserts
\$49.99 Per Person

*Attendant Carver Fee of \$100 will apply.

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.