

General Information

Room Rental Pricing

- \$1000 with use of our catering services equivalent to a complete meal
- \$3,000 without use of our catering services (no outside catering allowed)
- Room rental deposit of 50% at time of booking. Non-refundable 30 days prior to event.
- Room rental includes:
 - Standard blue chairs
 - 6-foot tables (round)
 - A/V equipment (microphones, projectors, cameras, etc)

Catering Various Options Available



Event Item Rentals

Stage Rental (12 ft x 16 ft - Stage can be configured in	
Stage Up-Lights	\$10 each
Table Cloths (White or Navy Blue)	
Radio/Walkie Talkies	\$10 each
Sandwich Boards	\$25 each
Flower Stand (Pillar)	\$15 each





Cold Station Apps

(price per 100 pieces)

Maryland Deviled Eggs with lump crab	\$125
Phyllo Cups with smoked salmon mousse	\$150
Seared Flank Steak Crostini with tomato jam	\$175
Chipotle Chicken Salad with tortilla crisps	\$125
Fingerling Potatoes with smoked bacon cream cheese	\$125

Hot Station Apps

(price per 100 pieces)

Maryland Crab Balls with smoky remoulade	\$250
Spanakopita with tzatziki sauce	\$125
Feta-Stuffed Baby Bella Mushrooms	\$100
Spinach & Artichoke Dip with grilled toasts	\$150
Chicken Carnitas Sliders with mango slaw	\$200

Cold App Display Stations

(price per 50 attendees)

Cheese, domestic/imported, dijon mustard, water crackers \$150

Meats, assorted cured, red pepper remoulade \$200

Fruit, seasonal with honey yogurt dip \$150

Crudité of fresh vegetables \$125

Shrimp cocktail with spiced cocktail sauce \$250

Oysters on the half shell (market price based on availability)

Breakfast

(50 attendee minimum)



Assorted juice/iced water, Coffee/hot tea, Assorted muffins, Danish, Fresh fruit, Low-fat yogurt

Hot Buffet \$21 per person w/ 1 meat \$25 per person w/ 2 meats

Scrambled eggs, Breakfast potatoes, Bacon or sausage (*turkey sausage available upon request*), Fresh fruit salad, Assorted muffins, Danish, Assorted juice/iced water, Coffee/hot tea







(50 attendee minimum)
Add iced tea/bottled water to any
lunch order for \$4 per person

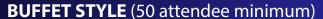


Protein selections – Pulled pork, smoked brisket, BBQ chicken

Char-grilled hamburgers and jumbo hot dogs, with buns and condiments, Baked beans, Kettle-cooked potato chips
Choose 1 – Potato salad or macaroni salad
Grilled chicken breast, additional \$4 per person







Entrees served with choice of salad, 1 starch,

1 vegetable, assorted dessert selections and rolls/butter,
with water and iced tea.

Add coffee to any order, \$4 per person



2 Selections: \$38 per person 3 Selections: \$45 per person

Beef

Roasted top round w/ garbed jus
6-ounce marinated sirloin steak
Grilled sliced flank steak w/ mushroom demi

Fish/Seafood

Classic seafood Newburg
Pan-seared salmon w/ citrus glaze
Oven-roasted cod loin w/ herbed butter sauce

Poultry

Chicken marsala Chicken piccata Grilled rosemary lemon chicken

Pork

Roast pork tenderloin w/ apple/cranberry relish
Grilled chili lime tenderloin
w/ citrus compote

Premium Level Options

2 Selections: \$47 per person 3 Selections: \$54 per person

Beef

Grilled 6-ounce tenderloin of beef w/ red wine demi Grilled 10-ounce New York strip steak w/ café butter

Fish/Seafood

Crab-stuffed flounder filet w/ bearnaise sauce 4-ounce Maryland style crab cake Garlic lime mahi-mahi filet w/ cantaloupe salsa

Poultry

Chicken Oscar w/ lump crab and hollandaise sauce

Pork

Roast pork tenderloin w/ shrimp etouffee Double-cut pork chop Oscar w/ lump crab, asparagus & bearnaise sauce

Salad Options (Choose One)

Classic caesar or house tossed

Starch Options (Choose One)

Baked potato, garlic mashed potato, au gratin potatoes, rice pilaf, rosemary roasted red potatoes

Vegetable Options (Choose One)

Roasted asparagus, seasonal fresh vegetable medley, haricot vert in garlic butter



STATION STYLE - 2 HOUR SERVICE

(100 attendee minimum)

Add iced tea/bottled water to any order, \$4 per person

Add \$100/hour for station attendant – 2 hours minimum *Items requiring stations are marked below



2 Selections: \$28 per person

• Char-grilled beef tenderloin

- Prime rib au jus
- Turkey breast with cranberry compote
- Herb-crusted pork loin
- Flank steak with peppercorn sauce

Italian Station* \$22 per person (\$6 per person per protein added)

- Select 2 pasta options: Cheese tortellini, ziti, farfalle, penne
- Select 2 sauce options: Meat, marinara, alfredo, sundried tomato pesto Protein options: Grilled chicken, grilled shrimp, Italian sausage

½ shell oysters, smoked Scottish salmon, cocktail-style gulf shrimp served with assorted citrus and sauces

Mashed Potato Bar Station \$9 per person

Yukon gold mashed with crème fraiche, bacon, frizzled onions, aged cheddar, sautéed mushrooms

Shrimp & Grits Station \$18 per person

Gulf shrimp, cured ham, sautéed mushrooms, cheddar grits

Slider Station \$15 per person

Variety of seafood salad, Cuban, blackened chicken sliders

Mediterranean Station \$16 per person

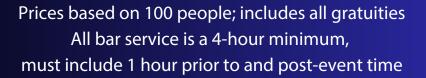
Hummus, falafel, naan, pickled vegetables

Sweet Treat Desserts











Open Bar Beer/Wine \$36 per person Assorted beer, red, white, rose wines

Open Bar Beer/Wine/Liquor \$44 per person / Rail \$48 per person / Top shelf







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