



Plated Dinner Entrée Selections

Poultry Selections

*Pan Seared Breast of Chicken with Wild Mushrooms and Marsalla Sauce
Over Steamed Basmati Rice with Sauteed Baby Green Beans*
\$34.00 per person

Wellington Farms "Free Range" Breast of Chicken, in Red Wine Sauce, with Bacon, Mushrooms, Pearl Onions, and Sun Dried Tomatoes, over Garlic Mashed Potatoes, and Steamed Baby Carrots
\$36.00 per person

Pan Seared Sauteéd Breast of Chicken with Prosciutto Ham, Melted Mozzarella, finished with a Sun Dried Tomato Cream Sauce Over Herb Rissoto with Sauteed Broccolini
\$32.00 per person

Beef Selections

Seasoned & Grilled 6 oz Certified Black Angus Filet of Beef, Garlic Mashed Potatoes and Tender Baby Carrots Topped with a Zinfandel Demi Glace and Finished with Truffle Butter
\$40.00 per person

Tornadoes of Beef Medallions over Roasted Fingerling Potatoes And Sauteed Broccolini, finished with Sauce Bearnaise
\$38.00 per person

Slow Roasted Prime Rib of Beef AuJus With Twice Baked Potato and Baby Green Beans, finished with fresh Rosemary
\$36.00 per person

Seafood Selections

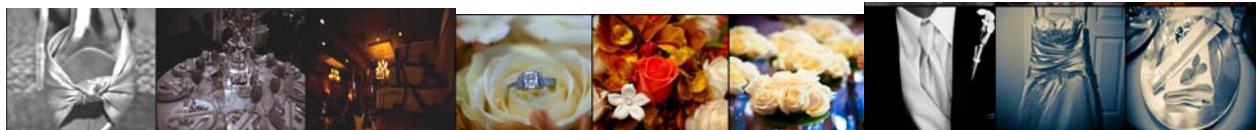
*Chesapeake Bay Crab Cakes Broiled to Perfection with Tomato Caper Relish,
Sauteed Baby Spinach, and Old Bay Roasted New Potatoes*
\$38.00 per person

Jerk Grilled Mahi Mahi with Mango Peach Salsa, Served over Black Beans and Rice
\$34.00 per person

Classic Scampi Style Shrimp and Wild Mushrooms, Over Steamed Basmati Rice and Sauteed Baby Green Beans
\$32.00 per person

*Fresh Atlantic Salmon topped with a Wild Mushroom Blend, Served over Creamed Spinach and Steamed Basmati Rice,
finished with Herbed Garlic Butter*
\$30.00 per person

All Prices Subject to Service Charge (20%) & Applicable State and Local Taxes





Plated Dinner Entrée Selections

Mixed Grill Selections

*Petite Black Angus Filet of Beef with Peppercorn Demi Accompanied with
Petite American Cold Water Lobster Tail With Roasted Garlic Mashed Potatoes and Steamed Asparagus
\$52.00 per person*

*Teriyaki Glazed Petite Filet of Beef Accompanied with Hoisin Glazed Wellington Farms "Free Range" Chicken
Served With Grilled Pineapple, Basmati Rice, Glazed Baby Carrots and Green Onion Butter
\$50.00 per person*

*Old Bay Roasted Wellington Farms Breast of Chicken Accompanied with Crabmeat Stuffed Jumbo Shrimp
Served with Oven Roasted New Potatoes, and Baby Green Beans with Sweet Red Pepper Butter
\$48.00 per person*

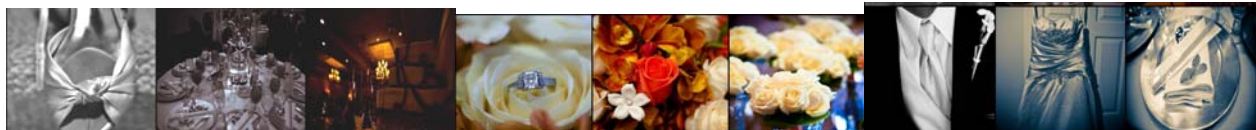
*Grilled Tournedos of Black Angus Filet of Beef Accompanied with Jumbo Lump Crabcake, Grilled Asparagus,
and Sauce Bearnaise, Over Roasted Garlic Mashed Potatoes
\$44.00 per person*

MENU SELECTION:

Your complete menu must be given to your Catering Representative thirty days prior to your event. It will greatly facilitate our service if you will confine your menu to one choice for a sit-down banquet. Should you desire more than one entrée selection; a nominal fee of \$3.00 per person will apply. We are unable to provide more than two entrée selections for groups larger than 200 people.

Our professional staff will be happy to assist you in customizing a menu to fit your specific needs or budget.

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Dinner Buffet

Vegetable & Starch Selections - Select Three

<i>Potatoes AuGratin</i>	<i>Roasted Garlic Mashed Potatoes</i>	<i>Broccoli & Cauliflower Mornay</i>
<i>Oven Roasted Red Potatoes</i>	<i>Garden Vegetable Medley</i>	<i>Confettil Rice</i>
<i>Green Beans with Sweet Red Pepper Butter</i>	<i>Wild Rice Pilaf</i>	<i>Roasted Corn</i>
	<i>Baby Glazed Carrots</i>	

Entrée Selections -

Marinated and Grilled Breast of Chicken with Prosciutto Ham, Melted Mozzarella Cheese in a Sun Dried Tomato Cream Sauce Finished with Fried Basil

Sauteed Breast of Chicken with a Lemon Caper and Artichoke Sauce Served over Basmati Rice

Fresh Atlantic Salmon over Sauteed Baby Spinach, Finished with an Heirloom Tomato Relish

Jerk Grilled Mahi Mahi with Mango Peach Salsa and Sizzled Black Beans

Rosemary Roasted Pork Loin With Vidalia Onion Gravy

Eggplant Parmesan With Spicy Marinara, Sauteed Spinach and Four Cheese Blend

Marinated Flank Steak Sliced and topped with Wild Mushroom Bordelaise

Choice of Two Entrees \$38.00 per person

Choice of Three Entrees \$44.00 per person

Carving Station Selections

Add On a Carving Station

\$6.00 per person

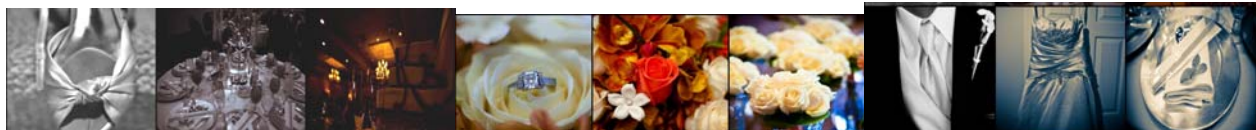
** Roasted Steamship of Beef with Black Peppercorn Demi Glaze*

** Apricot Glazed Virginia Ham*

** Roasted Tom Turkey*

** Rosemary Roasted Pork Loin*

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Dinner Enhancements

Amusee Bouchee
"Little Appetizer"

Fennel Dusted Diver Scallop
\$5.50 per person

Smoked Salmon Rosette
\$4.00 per person

Mushroom Profiterole
\$3.00 per person

Soup Course

Lobster Bisque
\$7.00 per person

Soup Du Jour
\$4.00 per person

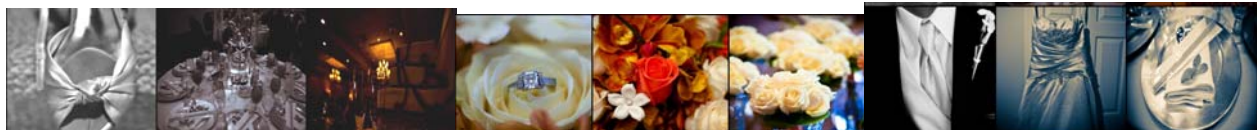
Minestrone
\$4.00 per person

Italian Wedding
\$4.00 per person

Sorbet Course

\$2.50 per person
(Wild Berry, Lemon, Raspberry, Coconut, or Mango flavors)

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Hors d' Oeuvres

Reception Displays

Deluxe Vegetable Display Served with Creamy Ranch Dip

\$150.00 (serves 50 to 75 people)

\$325.00 (serves 100 to 125 people)

Seasonal Fresh Fruit Display Served with Honey Raspberry Dip

\$300 ((serves 50 to 75 people)

\$450 (serves 100 to 125 people)

Display of Imported & Domestic Cheeses with Fresh Fruit Garnish, And Gourmet Crackers

\$375 (serves 50 to 75 people)

\$550 (serves 100 to 125 people)

Fresh Market Display

Elaborate Tabletop Array of Vegetables, Imported & Domestic Cheeses, Seasonal Fresh Fruits, Gourmet Crackers and Assorted Dips

\$595.00 (serves 150 to 200 people)

Warm Dips

Baked Brie en Croute with Warm Baguette

\$120.00 (serves 50 people)

Warm Spinach and Artichoke Dip with Toasted Pita Triangles

\$120.00 (serves 50 people)

Hot Chesapeake Bay Crab Dip with Toasted Pita Triangles

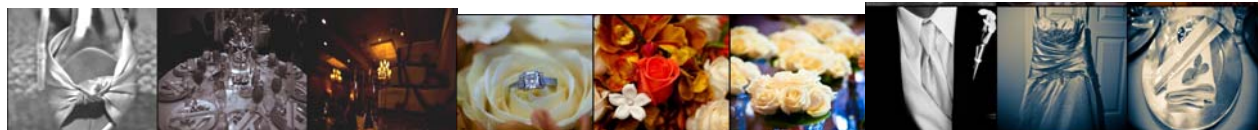
\$195 (serves 50 people)

Sushi Display

California, Tuna, Vegetarian, and Spicy Shrimp Sushi Rolls with Wasabi, Ginger and Soy Sauce

\$300.00 (Priced Per 100 pieces)

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Hors d'oeuvres

Hot Selections

(Priced per 100 pieces)

*Asparagus en Croute with Asiago and
Fontina Cheese
\$195.00*

*Buffalo Chicken Wings with Bleu Cheese
Dressing
\$175.00*

*Chesapeake Bay Mini Crab Cakes with
Remoulade Sauce
\$275.00*

*Coconut Shrimp with Tangy Pineapple
Sauce
\$295.00*

*Scallops Wrapped in Bacon
\$295.00*

*Hawaiian Chicken and Pineapple Kabobs
with Sesame Mango Sauce
\$270.00*

*Hibachi Chicken
\$225.00*

*Meatballs
(Sweet and Sour, BBQ or Swedish)
\$175.00*

*Mini Beef Wellingtons
\$325.00*

*Blue Crab Stuffed Mushrooms
\$300.00*

*Portabella Mushroom Puffs
\$240.00*

*Raspberry and Brie Wrapped in Phyllo
\$295.00*

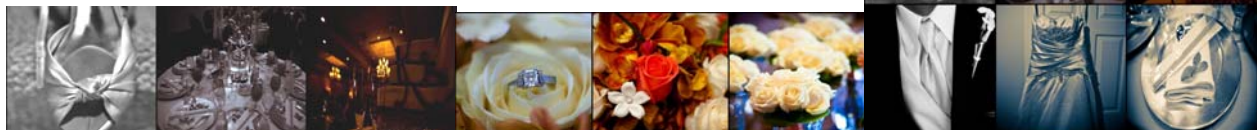
*Shrimp Wrapped in Bacon
\$295.00*

*Spanikopita
\$200.00*

*Vegetable Egg Rolls with Sweet and Sour
Sauce
\$175.00*

*Assorted Mini Quiche
\$175.00*

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Hors d'oeuvres

Cold Selections

(Priced per 100 pieces)

Curried Chicken Salad in Puff Pastry Shell

\$250.00

Beef Tenderloin on a Crostini with Horseradish Cream

\$325.00

Iced Jumbo Shrimp with Key Lime Cocktail Sauce

\$275.00

Jumbo Lump Crab with Mango Peach Salsa in Phyllo Cup

\$295.00

Fresh Mozzarella, Roma Tomato and Basil with a Balsamic Glaze on a Pita Crisp

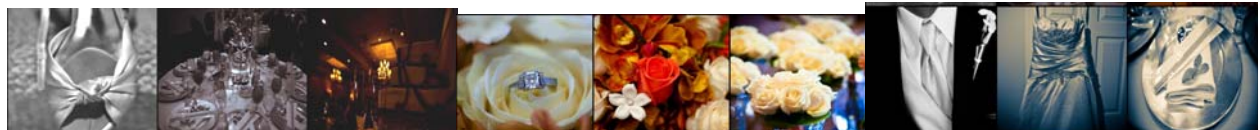
\$195.00

Pan Seared Tuna with Wasabi and Sweet Soy Glaze on a Crispy Wonton

\$295.00

** Butler Passing is Available Upon Request on Most Hors d'oeuvres at No Additional Cost*

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Hors d'oeuvres

Martini Potato Bar

*Creamy Whipped Potatoes with Self Serve Bacon, Chives,
Grated Cheddar Cheese and Sour Cream Toppings*
\$7.00 per person

Carving Stations

(Minimum 50 Guests - \$75.00 Carver Fee)

Herb Roasted Whole Tenderloin of Beef with Horseradish Sauce and Silver Dollar Rolls
\$12.00 per person

Rosemary Roasted Pork Loin with Vidalia Onion Gravy and Silver Dollar Rolls
\$8.00 per person

Apricot Glazed Virginia Ham with Creole Mustard and Silver Dollar Rolls
\$7.00 per person

*Roasted Steamship of Beef Served with Creamy Horseradish, Whole Grain Dijon Mustard and Silver
Dollar Rolls*
\$7.00 per person

Roasted Tom Turkey with Cranberry Sauce and Silver Dollar Rolls
\$7.00 per person

Gourmet Pasta Stations

(Minimum of 50 guests – Sauteé Chef \$75.00)
(One Station per 50 guests)

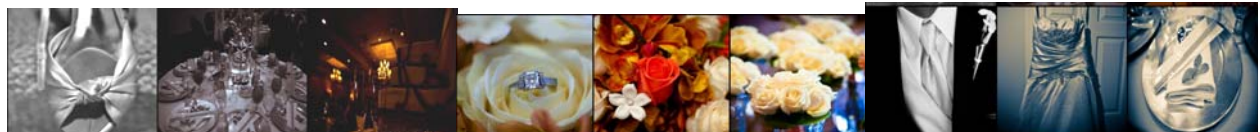
Includes Three Pastas: Cheese Tortellini, Penne, and Linquini

Includes Three Sauces: Garlic and Herb Infused Olive Oil, Alfredo, and Marinara

Includes Garlic Bread Sticks, Pepper Flakes, Parmesan Cheese and Seasonal Vegetables
\$8.00 per person

<i>Add Baby Shrimp</i>	<i>\$2.00 per person</i>
<i>Add Chicken</i>	<i>\$1.00 per person</i>
<i>Add Italian Sausage</i>	<i>\$1.00 per person</i>

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Cocktail Receptions

(Charged on Consumption)

<u><i>Cocktails</i></u>	<u><i>Host</i></u>	<u><i>Cash</i></u>
<i>Call Brand Cocktails</i>	<i>\$5.00 each</i>	<i>\$5.50 each</i>
<i>Premium Brand Cocktails</i>	<i>\$5.75 each</i>	<i>\$6.75 each</i>
<i>Super Premium Brand Cocktails</i>	<i>\$6.25 each</i>	<i>\$7.25 each</i>
 <i>House Wine*</i>	 <i>\$5.00 glass</i>	 <i>\$5.50 glass</i>

** Additional wines available upon request*

Beer & Soft Drinks

<i>Imported Beers</i>	<i>\$4.00 bottle</i>	<i>\$4.50 bottle</i>
<i>Domestic Beers</i>	<i>\$3.50 bottle</i>	<i>\$4.00 bottle</i>
<i>Soft Drinks</i>	<i>\$1.75 each</i>	<i>\$2.00 each</i>
<i>Bottled Water</i>	<i>\$2.00 each</i>	<i>\$2.50 each</i>

Bar Packages

(Priced Per Person)

Minimum of Two Hours

	<u><i>First Hour</i></u>	<u><i>Each Add'l Hour</i></u>
<i>Call Package</i>	<i>\$12.00</i>	<i>\$5.00</i>
<i>Premium Package</i>	<i>\$14.00</i>	<i>\$6.00</i>
<i>Super Premium Package</i>	<i>\$17.00</i>	<i>\$7.00</i>

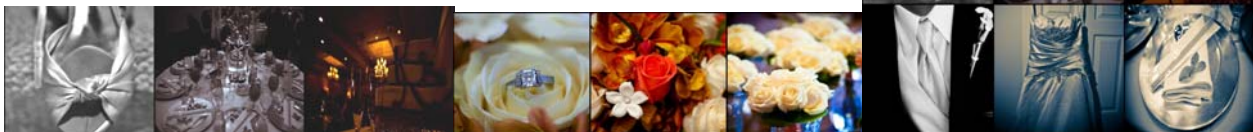
Bartender Fees

\$50.00 per bartender

Bartender fees waived at \$500.00 in bar sales per bar

One bartender per 100 guests recommended

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General Policies & Information

FOOD AND BEVERAGES:

All food and beverages served in the banquet rooms must be provided by the hotel. Any exceptions (i.e. wedding cakes) must have the prior written approval by your Catering Representative.

GUARANTEES:

The number of guests attending your function must be given to our Catering Department at least 72 business hours in advance. This number will be considered your final guarantee and you will be charged for this number plus any guests in addition to the guarantee.

TAX AND SERVICE CHARGES:

All food and beverage is subject to current State and Local Tax and 20% Service Charge. Meeting room rental and miscellaneous charges are also subject to state sales tax.

MENU SELECTION:

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AUDIO/VISUAL, ELECTRICAL & MECHANICAL REQUIREMENTS:

Arrangements for your Audio/Visual, Electrical and/or Mechanical requirements can be made with your Catering Representative. Charges will be assessed according to current specifications. The Catering Department requires notification of any equipment and/or unusual materials that the client wishes to bring into the hotel and reserves the right to inspect and approve in advance. Audio visual charges are subject to service charge and state sales tax.

SHIPPING AND RECEIVING:

If you or your guests need to ship material to the Hotel prior to the event, written permission must be granted prior to shipment. Authorized packages or shipments will be accepted two days prior to the function date. Early shipments and/or Bulk shipments are subject to handling fees.

LIABILITY:

The Hotel cannot accept any responsibility for items left in the room during such times that the room is not occupied or after the room is vacated. All equipment and decorations must be removed from the property immediately following an event.

Special security arrangements can be made available, please inquire with your Sales Representative.

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