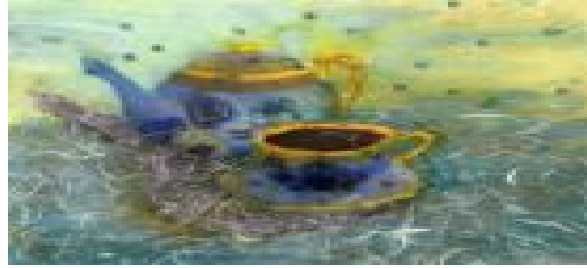


~ **MORNING REFRESHMENTS** ~



Coffee Service is for 1 & ½ Hours

COFFEE BREAK \$3.75 per Person

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

LIGHT CONTINENTAL \$6.95 per Person

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas, Assorted Juices

Choice of two: Donuts, Muffins, Danish, Croissants or Bagels with Cream Cheese, Butter & Preserves

HEAVY CONTINENTAL \$8.95 per Person

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas, Assorted Juices

Choice of two: Donuts, Muffins, Danish, Croissants or Bagels with Cream Cheese, Butter & Preserves

Assortment of Yogurts with Granola and sliced Seasonal Fruit, Selection of Cold Cereals with Whole and Skim Milk

(Coffee Refresh \$1.95 per person, per 1 & ½ hours)

COFFEE BY THE GALLON \$45.00

SODAS & BOTTLED WATER - \$1.95 per

BREAK PACKAGE \$15.95 per Person

Light Continental

Coffee Refresh + Sodas/Bottled Water

Afternoon Snack Break

MEAL PACKAGE \$50.00 per Person

Early Riser Breakfast

Coffee Refresh + Sodas/Bottled Water

Deli Lunch

Afternoon Snack Break

Locals Only Dinner Buffet

All pricing is subject to an 18% Gratuity and 7% Sales Tax



~BREAKFAST BUFFETS~

*All Breakfast Buffets include Coffee, Decaf Coffee, Iced Tea, Hot Tea & Juice
Minimum of 25 people is required for a Buffet.*

EARLY RISER I \$9.95 per Person

*Scrambled Eggs, Crisp Bacon, Home Fried Potatoes, Fresh Seasonal Fruit,
French toast Served with Warm Syrup and Assorted Pastries*

EARLY RISER II \$9.95 per Person

*Scrambled Eggs, Sausage, Home Fried Potatoes, Fresh Seasonal Fruit, Pancakes Served with Warm
Syrup and Assorted Pastries*

HEARTY BREAKFAST \$11.95 per Person

*Scrambled & Western Style Eggs, Crisp Bacon & Sausage,
Home Fried Potatoes, Pancakes w/warm syrup, Cream Chipped Beef or Sausage Gravy,
Biscuits, Butter & Preserves*

FRESH START \$13.95 per Person

*Selected Quiche, Mexican Style Scrambled Eggs, Sausage Strata,
Home Fried Potatoes, Fresh Fruits, Yogurts & Granola,
Assorted Breads & Pastries, Butter & Preserves*

THE GRAND BREAKFAST \$15.95 per Person

*Scrambled Eggs, Western Style Eggs, Buttermilk Pancakes & French toast, Creamed Chipped Beef or
Sausage Gravy w/ Biscuits, Crisp Bacon, Sausage, Ham, Corned Beef Hash, Home Fried Potatoes,
Assorted Cereal w/milk, Fresh Seasonal Fruit, Assorted Breads & Pastries, Butter & Preserves*

All pricing is subject to an 18% Gratuity and 7% Sales Tax



~LUNCH BUFFETS~

Minimum of 25 people

*All Lunch Buffets include Iced Tea & Lemonade, Rolls with Butter,
Chef's choice of Dessert & choice of Soup or Salad*

DELI BUFFET \$14.95 per Person

*Oven Roasted Turkey, Virginia Baked Ham, Roast Beef, American, Swiss and Provolone Cheese,
served with all the condiments and breads to make the perfect deli sandwich. Cole Slaw, Potato Salad,
and Potato Chips*

SALAD TRIO BUFFET \$14.95 per Person

*Chicken Salad, Tuna Salad, Egg Salad, a Selection of Sliced Cheeses, served with a large assortment of
breads, Cole Slaw, Potato Salad and Chips (Substitute Shrimp Salad for an additional \$2.50 each)*

THE ALL AMERICAN BUFFET \$15.95 per Person

*Hot Dogs, Grilled Hamburgers, Pulled Pork, BBQ, Baked Beans,
Cole Slaw and Potato Salad, Served with Sliced Cheese, Buns and all the Fixings*

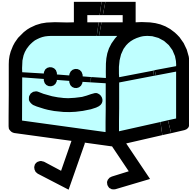
HOT LUNCH BUFFET \$17.95 per Person

Chicken Cordon Blue, Pot Roast, Roasted Redskin Potatoes, Steamed Vegetable Medley

Add Fried Chicken to Any Lunch Buffet- \$3.50 per Person

Additional Soup or Salad - \$3.50 per Person

All pricing is subject to an 18% Gratuity and 7% Sales Tax



~BOXED LUNCHES~

THE LUNCH BOX \$10.95 per Box

*Sandwich Choice of Oven Roasted Turkey or Honey Baked Ham
Served on White or Wheat Bread, includes a Fresh Baked Cookie, Bag of Chips, Piece of Whole Fruit,
Choice of Soda or Bottled Water.*

BOXED SALAD \$10.95 per Box

*Choice of Tuna or Chicken Salad served on a Bed of Lettuce with Tomato Wedge, Hard Boiled Egg
and Crackers, includes Piece of Whole Fruit, Fresh Baked Cookie,
Choice of Soda or Bottled Water.*

~PLATED LUNCH~

\$15.95 per Person

*All served with appropriate breads, vegetable & starch, tossed or Caesar salad & dessert.
Iced Tea and Lemonade*

*Marinated Grilled Chicken Breast
Sliced Top Round of Beef w/a Mushroom Gravy
Chicken Parmesan
Crab Cake (1 - 4oz.) = \$17.95 per Person*

~CHILDREN OF ALL AGES~

\$10.95 per Person

*All Items served with French fries and Soda
Your choice of:*

*Chicken Tenders
Hamburger/Cheeseburger
Hot Dog*

All pricing is subject to an 18% Gratuity and 7% Sales Tax



~ *BREAK ITEMS* ~

Let the Cookies Crumble – Assorted Cookies & Brownies, Sodas & Bottled Water
\$7.95 per person

Sweet & Salty – Soft Pretzels w/Salt & w/Cinnamon/Sugar, Miniature Candy Bars, Buttery Popcorn, Sodas & Bottled Water - \$7.95 per person

Home-Run – Bowl of Shelled Peanuts, Tortilla Chips with Salsa, Cracker Jacks,
Sodas & Bottled Water - \$7.95 per person

Fit & Fast – Assorted Granola Bars, Whole Fruit, Yogurts and Bottled Water - \$7.95 per person

Sweet Sensation – Assortment of Dessert Bars and Cupcakes, Sodas & Bottled Water
\$7.95 per person

Bar Snacks – Pretzels, Potato Chips w/dip and Popcorn - \$3.95 per person

Fruit & Cheese Tray - \$150 a TRAY (serves 25)
Tray of Mini French Pastries - \$150 a TRAY (72ct.)
Sodas & Bottled Water - \$1.95 per Person

All pricing is subject to an 18% Gratuity and 7% Sales Tax



THEME DINNER BUFFETS~

Minimum of 25 people

*All Dinner Buffets include Coffee, Decaf, Iced Tea and appropriate Breads & Butter,
Chef's choice of Dessert & choice of one Soup or Tossed Salad (two dressings)*

LOCALS ONLY \$23.95 per Person

*Maryland Fried Chicken or Baked Chicken, Virginia Baked Ham, Steamed Shrimp w/Old Bay (1/4lb
Per person), Roasted Potatoes, Seasonal Vegetable*

TASTE OF THE ORIENT \$24.95

*Chicken Teriyaki, Beef & Broccoli, Shrimp & Vegetable Stir-Fry, Fried Rice, White Steamed Rice,
Miniature Egg Rolls w/ Duck Sauce, Thai Shrimp Dumplings w/spicing dipping sauce*

D'ITALIA \$25.95 per Person

*Classic Lasagna, Eggplant Parmesan, Chicken Marsala,
Pasta with Meatballs and Italian Sausages with Green Peppers & Onions*

LUAU \$29.95 per Person

*Jamaican Jerk Chicken w/honey mustard, Roasted Pork Tenderloin w/an Island Barbecue Sauce,
Shrimp & Pineapple Skewers, Broiled Mahi-Mahi, Hawaiian Rice and a Fresh Seasonal Vegetable*

All pricing is subject to 18% Gratuity and 7% Sales Tax



~BUILD YOUR OWN DINNER BUFFET~

| <u>Chicken</u> | <u>Beef or Pork</u> | <u>Seafood</u> | <u>\$27.95</u> |
|------------------------------|---------------------------|---------------------------|----------------------------|
| <i>Your Choice of: 1</i> | <i>Your Choice of: 1</i> | <i>Your Choice of: 1</i> | <i>Your Choice of: 2</i> |
| <i>Baked Chicken</i> | <i>Beef</i> | <i>Stuffed Flounder,</i> | <i>Roasted Redskin</i> |
| <i>Style choices- Fried,</i> | <i>Burgundy or</i> | <i>Crab Imperial,</i> | <i>Potatoes, Garlic</i> |
| <i>Honey, BBQ, Italian,</i> | <i>Stroganoff</i> | <i>Baked Tuna, Mahi,</i> | <i>Mashed Potatoes,</i> |
| <i>Teriyaki, Pineapple-</i> | <i>Teriyaki Beef Stir</i> | <i>Salmon or Flounder</i> | <i>Baked Potato,</i> |
| <i>Ginger, Caribbean</i> | <i>Fry, BBQ Beef</i> | | <i>Potatoes Au Gratin,</i> |
| | <i>Ribs, Beef Pot</i> | | <i>Rice Pilaf, Pasta</i> |
| | <i>Roast, London</i> | | <i>with Garlic &</i> |
| | <i>Broil</i> | | <i>Parmesan</i> |
| <i>Chicken Alfredo,</i> | <i>Marinated Sliced</i> | <i>Served over Pasta</i> | <i>Vegetable Medley,</i> |
| <i>Chicken Marsala,</i> | <i>Pork Tenderloin,</i> | <i>Seafood Newburg,</i> | <i>Green Beans,</i> |
| <i>Chicken Francaise,</i> | <i>Seasoned Pork</i> | <i>Shrimp Scampi or</i> | <i>Zucchini or Squash,</i> |
| <i>Chicken Cordon</i> | <i>Chops</i> | <i>Shrimp Diane</i> | <i>Broccoli</i> |
| <i>Bleu</i> | | | <i>Corn on the Cob</i> |
| <i>Add 1</i> | <i>Add 1</i> | <i>Add 1</i> | <i>Add 1</i> |
| <i>\$3.00</i> | <i>\$3.00</i> | <i>\$5.00</i> | <i>\$1.00</i> |

~PLATED ENTREE'S~

All served with appropriate breads, vegetable & starch, tossed or Caesar salad & Chef's dessert.

- Stuffed Pork Chop - \$19.95*
- ¼ Baked Chicken topped w/Pineapple Ginger Chutney - \$19.95*
- Chicken Marsala or Francaise- \$21.95*
- Broiled Salmon or Flounder w/Lemon Herb Butter - \$23.95*
- 8oz Filet Mignon or 12oz T-Bone w/a Peppercorn Sauce - \$25.95*
- Surf & Turf –6oz Filet Mignon or 10oz T-bone & Crab Cake or 3 Jumbo Fried Shrimp - \$29.95*

All pricing is subject to 18% Gratuity and 7% Sales Tax



~HORS D'OEUVRES & APPETIZERS~

Priced per 100 pieces:

| | |
|--|-----------------------------|
| <i>Sauerkraut Balls (mothers recipe)</i> | \$125.00 |
| <i>Thai Shrimp Dumplings w/dipping sauce</i> | \$125.00 |
| <i>Swedish, BBQ or Italian Meatballs</i> | \$135.00 |
| <i>Chicken Fingers with Honey Mustard</i> | \$150.00 |
| <i>Chicken Wings – Buffalo, BBQ or Teriyaki</i> | \$175.00 |
| <i>Sausage or Seafood Stuffed Mushrooms</i> | \$175.00/\$250.00 |
| <i>Jerk Chicken w/honey mustard</i> | \$225.00 |
| <i>Sweet & Tangy Chicken Skewers</i> | \$225.00 |
| <i>Teriyaki Beef Kabobs</i> | \$225.00 |
| <i>Coconut Fried Shrimp with a Mandarin Orange Sauce</i> | \$225.00 |
| <i>Shrimp & Pineapple Skewers</i> | \$225.00 |
| <i>Scallops wrapped in Bacon</i> | \$275.00 |
| <i>BBQ Shrimp</i> | \$275.00 |
| <i>Crab Balls</i> | \$275.00 |
| <i>Clam or Oyster Casino</i> | \$275.00 |
| <i>Oysters Imperial</i> | \$295.00 |
| <i>Shrimp Cocktail</i> | \$295.00 |
| <i>Crab Dip in bread bowl</i> | \$12.95 per bowl (serves 4) |

~TRAYS~

Vegetable Tray with Dip

*25 people \$75
50 people \$130*

Cheese & Vegetable Tray

*25 people \$100.00
50 people \$175*

Fruit & Cheese Tray

*25 people \$150
50 people \$225*

Deli Tray

*25 people \$225
50 people \$350*

All pricing is subject to 18% Gratuity and 7% Sales Tax



~STATIONS~

Minimum Of 25 people

Pasta Station

2 Types of Pasta & 3 Sauces served w/grated parmesan & garlic bread

\$5.75 per person

Taco Bar

*Taco meat served w/hard shells & soft tortillas plus all the fixings
(Cheddar Cheese, Lettuce, Tomato, Onion, Salsa, Jalapeño & Sour Cream)*

\$5.75 per person

Make it a Fajita station for an additional \$2.00

ICE CREAM STATION

\$4.95 per person, unlimited scoops

FOUR FLAVORS

~CARVED TO ORDER~

Carver fee: \$35.00 an hour

| | |
|-------------------------------|---|
| <i>Roasted Turkey</i> | <i>\$80.00 per Turkey (18-20lbs)</i> |
| <i>Baked Boneless Pit Ham</i> | <i>\$100.00 per Ham (14-16lbs)</i> |
| <i>Pork Tenderloin</i> | <i>\$100.00 per Tenderloin (6-8lbs)</i> |
| <i>Prime Rib</i> | <i>\$500.00 per Rib (10-13lbs)</i> |
| <i>Beef Tenderloin</i> | <i>\$400.00 per Tenderloin (6-8lbs)</i> |

SUSHI AVAILABLE!

Ask your Catering Coordinator

All pricing is subject to 18% Gratuity and 7% Sales Tax



~BARTENDER FEES~

Per Bartender \$35.00 per hour

~BANQUET BEVERAGE INFORMATION~

~THE BAR IS OPEN~

All Open Bars include Domestic and Imported Beer, House Wines, Mixers & Soft Drinks

| | | | |
|-----------------------------|----------------|-----------------------------|----------------|
| <i>Call Brands</i> | | <i>Premium Brands</i> | |
| <i>One Hour</i> | <i>\$13.00</i> | <i>One Hour</i> | <i>\$17.00</i> |
| <i>Two Hours</i> | <i>\$18.00</i> | <i>Two Hours</i> | <i>\$23.00</i> |
| <i>Each Additional Hour</i> | <i>\$5.00</i> | <i>Each Additional Hour</i> | <i>\$6.00</i> |

~CASH BAR BY CONSUMPTION~

| | | | |
|-----------------------|---------------|---------------------------|---------------|
| <i>Call Brands</i> | <i>\$5.00</i> | <i>Cordials</i> | <i>\$7.00</i> |
| <i>Premium Brands</i> | <i>\$6.00</i> | <i>House Wine</i> | <i>\$5.00</i> |
| <i>Domestic Beer</i> | <i>\$4.00</i> | <i>Soft Drinks/Juices</i> | <i>\$2.00</i> |
| <i>Imported Beer</i> | <i>\$5.00</i> | <i>Bottled Water</i> | <i>\$2.00</i> |

~BY THE BOTTLE~

Charges based on the number of bottles opened. At the conclusion of the function charges will be made accordingly, including all beer and wine consumed on a per bottle basis.

| | |
|---------------------------------|------------------------------------|
| <i>House Wines (1.5L)</i> | <i>\$25.00</i> |
| <i>House Champagne (.750ml)</i> | <i>\$15.00</i> |
| <i>Call Brands (1L)</i> | <i>\$80.00</i> |
| <i>Premium Brands (1L)</i> | <i>\$100.00</i> |
| <i>½ Keg</i> | <i>\$250 Domestic/\$295 Import</i> |

~PUNCH~

| | |
|----------------------------------|---------------------------|
| <i>Champagne Punch</i> | <i>\$70.00 per Gallon</i> |
| <i>Margarita</i> | <i>\$80.00 per Gallon</i> |
| <i>Rum Punch</i> | <i>\$80.00 per Gallon</i> |
| <i>Non-Alcoholic Fruit Punch</i> | <i>\$50.00 per Gallon</i> |

All pricing is subject to 18% Gratuity and 7% Sales Tax