

beverage  
bar



# beverage bar



## Open Bars

*All bar packages include a selection of bottled beers, house wines, assorted soft drinks & appropriate mixers*

### Premium

*\$18 per person for the first hour, \$8 per person for each additional hour*

Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Jose Cuervo Silver Tequila, J&B Scotch, Seagram's VO Whiskey, Jim Beam Bourbon, Triple Sec Liqueur

### Top Shelf

*\$20 per person for the first hour, \$10 per person for each additional hour*

Absolut Vodka, Smirnoff Vodka, Tanqueray Gin, Bacardi Silver Rum, Jose Cuervo Gold Tequila, Johnnie Walker Red Label Scotch, Canadian Club Whiskey, Jack Daniel's Whiskey, Maker's Mark Bourbon, Triple Sec Liqueur

### Luxury

*\$23 per person for the first hour, \$11 per person for each additional hour*

Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin, Bacardi Silver Rum, Captain Morgan Spiced Rum, Jose Cuervo Gold Tequila, 1800 Silver Tequila, Johnnie Walker Black Label Scotch, Crown Royal Whiskey, Knob Creek Bourbon, Triple Sec Liqueur

### Cordials

*\$10 per person, per hour*

Bailey's Irish Cream, Kahlua, Disaronno Amaretto, Grand Marnier, Courvoisier VS

### Beer & Wine Open Bar

*\$15 per person for the first hour, \$7 per person for each additional hour*

### Imported Bottled Beer

Amstel Light, Corona, Heineken

### Domestic Bottled Beer

Budweiser, Bud Light, Miller Lite, Sam Adams, Yuengling, O'Doul's, Local IPA

### House Wine Collection

Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

### Assorted Beverages

Assorted soft drinks, still & sparkling waters, fruit juices

\* Requires one bartender per 75 guests at \$175

\* Our pricing excludes current Maryland sales tax, alcohol tax and admin charge

# beverage bar



## Cash Bar

*Priced per drink (includes tax & admin charges)*

- Premium Liquor \$12
- Top Shelf Liquor \$13
- Luxury Liquor \$14
- Cordials \$14
- Imported Beer \$11
- Domestic Beer \$10
- House Wine \$13
- Assorted Soft Drinks \$5
- Sparkling & Still Water \$5
- Fruit Juices \$5

## Hosted Bar

*Based on consumption (does not include tax & admin charges)*

- Premium Liquor \$10
- Top Shelf Liquor \$11
- Luxury Liquor \$12
- Cordials \$12
- Imported Beer \$9
- Domestic Beer \$8
- House Wine \$11
- Assorted Soft Drinks \$4
- Sparkling & Still Water \$4
- Fruit Juices \$4

## Premium

Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Jose Cuervo Silver Tequila, J&B Scotch, Seagram's VO Whiskey, Jim Beam Bourbon, Triple Sec Liqueur

## Top Shelf

Absolut Vodka, Smirnoff Vodka, Tanqueray Gin, Bacardi Silver Rum, Jose Cuervo Gold Tequila, Johnnie Walker Red Label Scotch, Canadian Club Whiskey, Jack Daniel's Whiskey, Maker's Mark Bourbon, Triple Sec Liqueur

## Luxury

Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin, Bacardi Silver Rum, Captain Morgan Spiced Rum, Jose Cuervo Gold Tequila, 1800 Silver Tequila, Johnnie Walker Black Label Scotch, Crown Royal Whiskey, Knob Creek Bourbon, Triple Sec Liqueur

## Cordials

Bailey's Irish Cream, Kahlua, Disaronno Amaretto, Grand Marnier, Courvoisier VS

## Imported Bottled Beer

Amstel Light, Corona, Heineken

## Domestic Bottled Beer

Budweiser, Bud Light, Miller Lite, Sam Adams, Yuengling, O'Doul's, Local IPA

## House Wine Collection

Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

## Assorted Beverages

Assorted soft drinks, still & sparkling waters, fruit juices

\* Requires one bartender per 75 guests at \$175. One cashier per 75 guests at \$150  
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breakfast



# breakfast

## The Classic Continental \$33

*(2-hour service) Buffets, enhancements, & action stations are priced per person*

- Whole fresh seasonal fruit
- Fresh sliced seasonal fruit, berries, honey yogurt
- Hard-boiled eggs
- Assorted breakfast breads, pastries, bagels, muffins, croissants, cream cheese, butter, fruit preserves
- Granola, dry cereal, skim milk, 2% milk, whole milk
- Assorted individual yogurts, granola, dried fruits, brown sugar, honey
- Hot rotational specialty item
- Freshly brewed regular, decaffeinated coffee
- Selection of herbal teas, honey, lemon
- Chilled fruit juices
- Assorted soft drinks
- Iced tea
- Fruit-infused water

## American Breakfast Buffet \$40

- Whole fresh seasonal fruit
- Fresh sliced seasonal fruit, berries, honey yogurt
- Assorted breakfast breads, pastries, bagels, muffins, croissants, cream cheese, butter, fruit preserves
- Granola, dry cereal, skim milk, 2% milk, whole milk
- Assorted individual yogurts, granola, dried fruits, brown sugar, honey
- Freshly scrambled eggs
- Applewood smoked bacon, turkey sausages
- Skillet potatoes, pepper, onion medley
- French toast or pancakes, maple syrup, honey butter
- Freshly brewed regular, decaffeinated coffee
- Selection of herbal teas, honey, lemon
- Chilled fruit juices
- Assorted soft drinks
- Iced tea
- Fruit infused water

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# breakfast

## From the Griddle

Action stations & carving stations are priced per person

### Belgian Waffle \$13

Whipped cream, fruit toppings, maple syrup, Vermont butter

### Pancake Station \$13

Homemade pancakes, whipped cream, fruit compote, chocolate chips, syrup

### Made-to-Order Omelets \$16

Traditional breakfast meats, cheese, vegetables

## Breakfast/Brunch Enhancements

### Petite Croissant Sandwich \$9

Fresh baked croissant, cheese, egg, bacon

### Breakfast Burrito \$9

Sausage, egg, jack cheese, pico de gallo, guacamole, sour cream

### Smoked Salmon \$14

Assorted bagels, capers, hard-boiled eggs, tomatoes, onions, cream cheese

### Steel-Cut Oatmeal \$14

Dried cherries, strawberries, raisins, cinnamon, brown sugar

### Deep-Dish Pancakes \$8

Blueberries, granola, cranberries, apples, maple syrup, sweet butter

### Fresh Fruit Smoothies \$6

Yogurt, fresh fruit

## Carving Stations

Tenderloin of Beef \$20

Steamship Round of Beef \$10

Roasted Whole Turkey \$10

Smoked Bone-in Pit Ham \$10

Roasted Side of Salmon \$17

Rosemary Roasted Leg of Lamb \$17

\*Action stations and carving stations: one attendant per station at \$150  
\*Chef attendant is required for each action station for every 75 guests  
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lunch





# lunch

## PLATED LUNCH

All plated lunches include fresh baked rolls, soup or salad, entrée, dessert, iced tea, regular, decaffeinated coffee, selection of herbal teas. Plated lunches are priced per person

Vegetarian \$45

Poultry \$48

Seafood \$55

Meats \$57

Duets \$74

## Soups

(Soup option is not available for parties over 30)

### Maryland Crab Bisque

Lump crabmeat, potatoes, cream

### Italian Wedding Soup

Italian sausage, couscous, spinach, orzo, carrots

### Chicken Noodle Soup

Carrots, celery, onions

### Tomato Basil Soup

Basil, reggiano, roasted tomato broth, herb croutons

## Salads

### Seasonal

Mixed seasonal greens, cucumbers, cherry tomatoes, house vinaigrette

### Greek

Crispy garbanzo beans, radish, feta cheese, Kalamata vinaigrette

### Belgian Endive & Frisée

Radicchio, pomegranate seeds, cranberry vinaigrette

### Roasted Beet & Arugula

Caramelized pecans, crumbled goat cheese, house vinaigrette

### Caesar

Romaine lettuce, toasted garlic crisp, parmesan cheese, Caesar dressing

## Vegetarian

### Twice-Baked Zucchini

Ricotta, parmesan cheese, spinach, roasted garlic

### Squash Ravioli

Roasted asparagus, caramelized mushrooms, sage brown butter

### Butternut Squash Risotto

Crispy oyster mushrooms, crispy leeks, red pepper relish

### Stuffed Cannelloni

Roasted vegetables, manchego cheese, roasted tomato cream sauce

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# lunch

## PLATED LUNCH (continued)

### Poultry

Tuscan Grilled Chicken Breast  
Potato & eggplant caponata, artichoke, butter

Chicken Saltimbocca  
Crispy pancetta, roasted spaghetti squash, honey mustard  
carrots

Rosemary-Infused Chicken Breast  
Smoked Gouda whipped potatoes, Kalamata olives, red pepper  
tapenade

Mediterranean Chicken  
Artichoke & roasted tomato risotto, fennel slaw

### Seafood

Grilled Salmon Steak  
Cauliflower, couscous, grapefruit fennel relish

Pistachio-Encrusted Trout  
Broccoli rabe, fingerling potatoes, romesco sauce

Red Snapper & Shrimp Creole  
Steamed white rice, roasted tomatoes

### Meats

Bourbon-Brined Pork Chop  
Roasted Brussels sprouts, apple stuffing, cider-mustard glaze

Braised Short Rib  
Polenta, garlic spinach, braising jus

Roasted Lamb Chop  
Butternut squash & potato ragout, bacon-onion jam

Filet Mignon  
Potato gratin, artichoke & roasted tomato risotto, port reduction

### Duets

Roasted Maryland Crab Cake & Roasted Lamb Chop  
Butternut squash, potato ragout, warm fennel salad

Filet Mignon & Roasted Chicken Breast  
Wild mushroom risotto, patty pan squash, brown butter sauce

NY Strip & Jumbo Shrimp  
Caramelized cipollini onions, micro salad, chervil butter

Beef Tenderloin & Crab Stuffed Shrimp  
Polenta cake, haricots verts, port reduction

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# lunch



## PLATED LUNCH (continued)

### Desserts

#### Seasonal Berries

Fresh berries, sabayon cream

#### Seasonal Panna Cotta

Sweetened cream

#### Apple Blossom

Puff pastry, cinnamon, apples

#### Flourless Chocolate Cake

Bittersweet chocolate

#### Vanilla Bourbon Cake

Vanilla syrup, vanilla bean mousse

#### Marquise au Chocolat

Bittersweet chocolate mousse, kirsch syrup, chocolate glaze

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# lunch



## BUFFETS

All buffets are priced per person

### New York Deli \$45

Includes lettuce, tomato, onions, pickles, mustard, spicy mustard, ketchup, mayonnaise, assorted deli breads, fresh baked rolls, iced tea, regular, decaffeinated coffee, selection of herbal teas

### Soup of the Day

#### Red Bliss Potato Salad

Bacon, chive, dijon mustard, red onions

#### House-Made Coleslaw

Crisp cabbage, carrots, creamy cider vinaigrette

#### Cobb Salad

Bacon, tomatoes, bleu cheese, chopped eggs, ranch, Italian dressing

#### Deli Meats

Sliced roast beef, salami, capicola, black forest ham, smoked turkey, mortadella

#### Cheese

Swiss, cheddar, provolone

#### Dessert

Cheesecake bites, cream puffs, eclairs, fresh sliced seasonal fruit

### Post Master Cookout \$45

Includes lettuce, tomato, onions, pickles, mustard, ketchup, mayonnaise, fresh baked rolls, iced tea, regular, decaffeinated coffee, selection of herbal teas

#### House Salad

Tomatoes, red onions, cucumbers, ranch, house vinaigrette

#### Red Bliss Potato Salad

Bacon, chive, dijon mustard, red onions

#### Pesto Orzo Salad

Roasted tomatoes, roasted peppers, parmesan cheese, basil pesto

#### House-Made Coleslaw

Crisp cabbage, carrots, creamy cider vinaigrette

#### Boston Baked Beans

Brown sugar, molasses

#### Corn on the Cob

#### Burgers

Beef, turkey, veggie

#### Rotisserie Chicken

#### Dessert

Cookies, brownies, fresh sliced seasonal fruit

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# lunch



## BUFFETS (continued)

*All buffets are priced per person*

### Latin America \$50

*Includes fresh baked rolls, iced tea, regular, decaffeinated coffee, selection of herbal teas*

#### Chicken Tortilla Soup

Cilantro, queso fresco

#### Roasted Corn Salad

Peppers, tomatoes, cilantro

#### Fresco Salad

Romaine lettuce, bacon, black beans, tomatoes, cilantro, chipotle-lime vinaigrette

#### Cilantro Rice

#### Borracho Beans

Dos XX, bacon, onions, cane sugar

#### Fried Sweet Plantains

#### Chimichurri Steak

Cilantro, lime, garlic, warm flour, corn tortillas

#### Desserts

Cinnamon sugar-rolled churros, caramel flan, fresh sliced seasonal fruit

### Bella Italy \$53

*Includes fresh baked rolls, iced tea, regular, decaffeinated coffee, selection of herbal teas*

#### Italian Wedding Soup

Italian sausage, couscous, spinach, orzo, carrots

#### Pesto Orzo Salad

Roasted tomatoes, roasted peppers, parmesan cheese, basil pesto

#### Caesar Salad

Romaine lettuce, croutons, parmesan cheese, Caesar dressing

#### Orecchiette Pasta

Garlic olive oil, herbs

#### Parmesan Roasted Zucchini

Grilled asparagus, roasted peppers, radicchio

#### Baked Ziti & Meatballs

Marinara, basil, parmesan cheese, fresh mozzarella cheese

#### Chicken & Artichoke Piccata

Tomatoes, olives, capers, parsley, lemon

#### Shrimp Carbonara

Parmesan cheese, crispy bacon, black pepper, parsley

#### Dessert

Tiramisu, seasonal panna cotta, fresh sliced seasonal fruit

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# lunch to go

## BOXED LUNCHES

*Includes kettle chips, whole fruit, pasta salad, chocolate chip cookie, beverage (soft drink or bottled spring water). Groups may order up to three types of sandwiches. Vegan & gluten free wraps available. Boxed lunches are priced per person*

## Signature Sandwich Selections \$28

### Smoked Turkey

Smoked turkey, brie, avocado, arugula, tomato, focaccia

### Cold Cubano

Sliced ham, turkey, pickled green tomato, lettuce, Swiss cheese, wholegrain mustard, baguette

### Garlic Roast Beef

Tender sliced roast beef, pickled onions, tomatoes, horseradish, roasted garlic spread, ciabatta

### Chicken Salad

Pesto-tossed chicken, sun-dried tomato, frisée, croissant

### Caponata Wrap

Eggplant, capers, celery, olives, goat cheese, sun-dried tomato aioli, tortilla

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# lunch

## CREATE YOUR OWN LUNCH BUFFET \$62

*All buffets include fresh baked rolls, regular, decaffeinated coffee, selection of herbal teas. Create your own lunch buffets are priced per person*

- One additional soup \$9
- One additional salad \$6
- One additional side \$7
- One additional entrée \$12

### Soups (choice of one)

#### Maryland Crab Bisque

Lump crabmeat, potatoes, cream

#### Italian Wedding Soup

Italian sausage, couscous, spinach, orzo, carrots

#### Chicken Noodle Soup

Carrots, celery, onions

#### Roasted Corn Chowder

Onions, celery, carrots, leeks

#### Tomato Basil Soup

Basil, reggiano, roasted tomato broth, herb croutons

#### Miso Soup

Roasted tofu, shitake broth, spring onion

#### Soup of the Day

### Salads (choice of two)

#### Red Bliss Potato

Bacon, chive, dijon mustard, red onions

#### House-Made Coleslaw

Crisp cabbage, carrots, creamy cider vinaigrette

#### Soba Noodle Salad

Sautéed Asian vegetables, soy-sesame dressing

#### House Salad

Tomatoes, red onions, cucumbers, ranch, house vinaigrette

#### Caesar Salad

Romaine lettuce, croutons, parmesan cheese, Caesar dressing

#### Roasted Beet & Arugula Salad

Caramelized pecans, crumbled goat cheese, house vinaigrette

#### Greek Salad

Crispy garbanzo beans, radish, feta cheese, Kalamata vinaigrette

#### Fingerling Potato Salad

Vidalia onions, red peppers, green onions, mayonnaise

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# lunch

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## CREATE YOUR OWN LUNCH BUFFET (continued)

### Sides (choice of two)

Roasted Asparagus

Steamed Broccolini

Corn Succotash

Fresh corn, shucked lima beans

Sautéed Mushrooms & Green Beans

Roasted Fingerling Potatoes

Pesto-Roasted Vegetables

Grilled asparagus, summer squash, roasted mixed peppers, radicchio, spinach

Orecchiette Pasta

Garlic olive oil, herbs

Garlic Mashed Potatoes

Baby Carrots

### Entrées (choice of two)

#### VEGETARIAN

Twice-Baked Zucchini

Ricotta, parmesan cheese, spinach, roasted garlic

Squash Ravioli

Roasted asparagus, caramelized mushrooms, sage brown butter

Butternut Squash Risotto

Crispy oyster mushrooms, crispy leeks, red pepper relish

Stuffed Cannelloni

Roasted vegetables, manchego cheese, roasted tomato cream sauce

#### POULTRY

Lemon Roasted Chicken

Thyme, au jus

Southern Fried Chicken

Buttermilk, cajun spice

Chicken & Artichoke Piccata

Tomatoes, olives, capers, parsley, lemon

Herbed-Crusted Rotisserie Chicken

Fresh herbs, butter, salt, pepper

Mediterranean Chicken

Roasted tomato, fennel, artichoke

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# lunch

## CREATE YOUR OWN LUNCH BUFFET (continued)

### SEAFOOD

#### Shrimp Carbonara

Parmesan cheese, crispy bacon, black pepper, parsley

#### Steamed Shrimp

Old Bay seasoning, lemon, butter

#### Old Bay Scallops

Garlic butter, lemon

#### Fried Oysters

Cornmeal, cajun seasoning

#### Maryland Crab Cakes

Celery root remoulade

#### Mahi-Mahi

Stewed tomatoes, artichokes, garlic, white wine reduction

#### Seared Salmon

Lemon dill, warm fennel slaw

### MEATS

#### Classic Beef Lasagna

Mozzarella cheese, ricotta cheese, basil, oregano, tomato

#### Pulled Pork

Garlic, brown sugar, chili powder

#### Smoked Beef Brisket

Sugar, garlic powder, cayenne, celery seed

#### Chinese BBQ Pork Ribs

Hoisin sauce, soy sauce, brown sugar, honey, five-spice powder, garlic, ginger

#### Porchetta

Pork loin, pancetta, spinach & fennel stuffing

#### London Broil

Roasted herb garlic butter

#### Braised Short Rib

Braising jus

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# lunch



## CREATE YOUR OWN LUNCH BUFFET (continued)

### Desserts (choice of two)

#### Italian Rum Cake

Vanilla-bourbon frosting

#### Chocolate-Covered Strawberries

Fresh strawberries, milk chocolate

#### Assorted Mini Southern Desserts

Bite size assorted tarts, pies

#### Tiramisu

Mascarpone cheese, ladyfingers, espresso powder

#### Seasonal Panna Cotta

Sweetened cream

#### Cinnamon Sugar-Rolled Churros

Roll fried churros, cinnamon, sugar, chocolate sauce

#### Tres Leches Cake

Evaporated milk, condensed milk, heavy cream

#### Rice Pudding

Milk, cinnamon, sugar

#### Caramel Flan

Sweetened condensed milk, caramel sauce

#### Assorted Cookies, Brownies, Blondies

Oatmeal raisin, chocolate chip, sugar cookies, chocolate brownies, blondies

#### Assorted Cheesecake Bites

Lemon, raspberry, cream cheese, chocolate

#### Fresh Sliced Fruit

Assorted seasonal fruits

#### Vanilla Bourbon Cake

Vanilla-bourbon frosting

#### Marquise Au Chocolate

Bittersweet chocolate mousse, kirsch syrup, chocolate glaze

#### Bittersweet Chocolate Mousse

Unsweetened, semisweet chocolate, cream

#### Assorted Cupcakes

Vanilla, chocolate-frosted

#### Assorted Cakes, Pies

Chocolate, vanilla cake, pecan, apple, cherry pie

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dinner





# dinner

## PLATED DINNER

*All plated dinners include fresh baked rolls, soup or salad, entrée, dessert, iced tea, regular, decaffeinated coffee, selection of herbal teas. Plated dinners are priced per person*

Vegetarian \$50

Poultry \$55

Seafood \$67

Meat \$69

Duets \$85

## Soups

*(Soup option is not available for parties over 30)*

### Maryland Crab Bisque

Lump crabmeat, potatoes, cream

### Italian Wedding Soup

Italian sausage, couscous, spinach, orzo, carrots

### Chicken Noodle Soup

Carrots, celery, onions

### Tomato Basil Soup

Basil, reggiano, roasted tomato broth, herb croutons

## Salads

### Seasonal

Mixed seasonal greens, cucumbers, cherry tomatoes, house vinaigrette

### Greek

Crispy garbanzo beans, radish, feta cheese, Kalamata vinaigrette

### Belgian Endive & Frisée

Radicchio, pomegranate seeds, cranberry vinaigrette

### Roasted Beets & Arugula

Caramelized pecans, crumbled goat cheese, house vinaigrette

### Caesar

Romaine lettuce, toasted garlic crisp, parmesan cheese, Caesar dressing

## Vegetarian

### Twice-Baked Zucchini

Ricotta, parmesan cheese, spinach, roasted garlic

### Squash Ravioli

Roasted asparagus, caramelized mushrooms, sage brown butter

### Butternut Squash Risotto

Crispy oyster mushrooms, crispy leeks, red pepper relish

### Stuffed Cannelloni

Roasted vegetables, manchego cheese, roasted tomato cream sauce

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# dinner



## PLATED DINNER (continued)

### Poultry

Tuscan Grilled Chicken Breast  
Potato & eggplant caponatta, artichoke, butter

Chicken Saltimbocca  
Crispy pancetta, roasted spaghetti squash, honey mustard  
carrots

Rosemary-Infused Chicken Breast  
Smoked gouda whipped potatoes, Kalamata olives, red pepper  
tapenade

Mediterranean Chicken  
Artichoke & roasted tomato risotto, fennel slaw

### Seafood

Grilled Salmon Steak  
Cauliflower, couscous, grapefruit fennel relish

Pistachio-Encrusted Trout  
Broccoli rabe, fingerling potatoes, romesco sauce

Red Snapper & Shrimp Creole  
Steamed white rice, roasted tomatoes

Roasted Jumbo Lump Maryland Crab Cakes  
Parsnip mashed, warm fennel slaw, remoulade

### Meats

Bourbon-Brined Pork Chop  
Roasted Brussels sprouts, apple stuffing, cider-mustard glaze

Braised Short Rib  
Polenta, garlic spinach, braising jus

Roasted Lamb Chop  
Butternut squash & potato ragout, bacon-onion jam

Filet Mignon  
Potato gratin, artichoke & roasted tomato risotto, port reduction

### Duets

Roasted Maryland Crab Cake & Roasted Lamb Chop  
Butternut squash, potato ragout, warm fennel salad

Filet Mignon & Smoked Quail  
Wild mushroom risotto, patty pan squash, brown butter sauce

NY Strip & Jumbo Shrimp  
Caramelized cipollini onions, micro salad, chervil butter

Beef Tenderloin & Crab Stuffed Shrimp  
Polenta cake, haricots verts, port reduction

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\*A \$180 labor fee will be charged for all events with fewer than 25 guests  
\*Our pricing excludes current Maryland sales tax and admin charge

# dinner

## PLATED DINNER (continued)

### Desserts

#### Seasonal Berries

Fresh berries, sabayon cream

#### Seasonal Panna Cotta

Sweetened cream

#### Apple Blossom

Puff pastry, cinnamon, apples

#### Flourless Chocolate Cake

Bittersweet chocolate

#### Vanilla Bourbon Cake

Vanilla syrup, vanilla bean mousse

#### Marquise au Chocolat

Bittersweet chocolate mousse, kirsch syrup, chocolate glaze

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# dinner

## BUFFETS

*Includes fresh baked rolls, iced tea, regular, decaffeinated coffee, selection of herbal teas. Dinner buffets are priced per person*

### Sienna \$65

#### Italian Wedding Soup

Italian sausage, couscous, spinach, orzo, carrots

#### Rotini & Grilled Vegetable Salad

Grilled vegetables, green onions, balsamic vinaigrette

#### Caesar Salad

Romaine lettuce, croutons, parmesan cheese, Caesar dressing

#### House Salad

Tomatoes, red onions, cucumbers, ranch, house vinaigrette

#### Pesto-Roasted Vegetables

Grilled asparagus, summer squash, roasted mixed peppers, radicchio, spinach

#### Orecchiette Pasta

Garlic olive oil, herbs

#### Free-Range Chicken Cacciatore

Tomatoes, olives

#### Shrimp Carbonara

Parmesan cheese, crispy bacon, black pepper, parsley

#### Porchetta

Pork loin, pancetta, spinach & fennel stuffing

#### Desserts

Tiramisu, cannoli, seasonal panna cotta, fresh sliced seasonal fruit

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# dinner



## BUFFETS (continued)

*Includes fresh baked rolls, iced tea, regular, decaffeinated coffee, selection of herbal teas. Dinner buffets are priced per person*

### East Asia \$78

#### Miso Soup

Roasted tofu, shitake broth, spring onion

#### Asian Mix Salad

Napa cabbage, iceberg lettuce, celery, toasted wonton, mandarin orange, orange vinaigrette

#### Soba Noodle Salad

Asian vegetables, soy-sesame dressing

#### White Rice

#### Szechuan Vegetable Sauté

Green beans, bok choy

#### Vegetable Spring Rolls

Plum, sweet chili dipping sauces

#### Steamed Bun

With pickled cucumber salad

#### Chinese BBQ Pork Ribs

Hoisin sauce, soy sauce, brown sugar, honey, five-spice powder, garlic, ginger

#### Spicy Kung Pao Chicken

Celery, dried chili, roasted peanuts

#### Dessert

Pineapple upside-down cake, fortune cookies, rice pudding, fresh sliced seasonal fruit

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# dinner

## BUFFETS (continued)

*Includes fresh baked rolls, iced tea, regular, decaffeinate coffee, selection of herbal teas. Dinner buffets are priced per person*

### The Marylander \$80

Roasted Corn & Crab Chowder

House Salad

Tomatoes, red onions, cucumbers, ranch, house vinaigrette

Roasted Beet & Arugula Salad

Caramelized pecans, crumbled goat cheese, house vinaigrette

Fingerling Potato Salad

Vidalia onions, red peppers, green onions, mayonnaise

House-Made Coleslaw

Crisp cabbage, carrots, creamy cider vinaigrette

Sweet Spiced Corn

Butter, garlic, brown sugar, red pepper flakes, chili powder

Roasted Garlic Mashed Potatoes

Southern Fried Chicken

Buttermilk, cajun spice

Hickory Smoked Short Ribs

Grain mustard BBQ sauce

Maryland Crab Cakes

Celery root remoulade

Desserts

Assorted cakes, pies, bread pudding, fresh sliced seasonal fruit

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# dinner

## CREATE YOUR OWN DINNER BUFFET \$80

*All buffets include fresh baked rolls, regular, decaffeinated coffee, selection of herbal teas.  
Create your own buffets are priced per person*

- One additional soup \$7
- One additional salad \$8
- One additional side \$8
- One additional entrée \$15
- One additional dessert \$10

### Soups (choice of one)

#### Maryland Crab Bisque

Lump crabmeat, potatoes, cream

#### Italian Wedding Soup

Italian sausage, couscous, spinach, orzo, carrots

#### Chicken Noodle Soup

Carrots, celery, onions

#### Roasted Corn Chowder

Onions, celery, carrots, leeks

#### Tomato Basil Soup

Basil, reggiano, roasted tomato broth, herb croutons

#### Miso Soup

Roasted tofu, shitake broth, spring onion

#### Soup of the Day

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### Salads (choice of three)

#### Red Bliss Potato

Bacon, chive, dijon mustard, red onions

#### House-Made Coleslaw

Crisp cabbage, carrots, creamy cider vinaigrette

#### Soba Noodle Salad

Sautéed Asian vegetables, soy-sesame dressing

#### House Salad

Tomatoes, red onions, cucumbers, ranch, house vinaigrette

#### Caesar Salad

Romaine lettuce, croutons, parmesan cheese, Caesar dressing

#### Roasted Beet & Arugula Salad

Caramelized pecans, crumbled goat cheese, house vinaigrette

#### Greek Salad

Crispy garbanzo beans, radish, feta cheese, Kalamata vinaigrette

#### Fingerling Potato Salad

Vidalia onions, red peppers, green onions, mayonnaise

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# dinner

## CREATE YOUR OWN DINNER BUFFET (continued)

### Sides (choice of three)

Roasted Asparagus

Steamed Broccolini

Corn Succotash  
Fresh corn, shucked lima beans

Sautéed Mushrooms & Green Beans

Roasted Fingerling Potatoes

Pesto-Roasted Vegetables  
Grilled asparagus, summer squash, roasted mixed peppers, radicchio, spinach

Orecchiette Pasta  
Garlic olive oil, herbs

Garlic Mashed Potatoes

Baby Carrots

### Entrées (choice of three)

#### VEGETARIAN

Twice-Baked Zucchini  
Ricotta, parmesan cheese, spinach, roasted garlic

Squash Ravioli  
Roasted asparagus, caramelized mushrooms, sage brown butter

Butternut Squash Risotto  
Crispy oyster mushrooms, crispy leeks, red pepper relish

Stuffed Cannelloni  
Roasted vegetables, manchego cheese, roasted tomato cream sauce

#### POULTRY

Lemon Roasted Chicken  
Thyme, au jus

Southern Fried Chicken  
Buttermilk, cajun spice

Chicken & Artichoke Piccata  
Tomatoes, olives, capers, parsley, lemon

Herbed-Crusted Rotisserie Chicken  
Fresh herbs, butter, salt, pepper

Mediterranean Chicken  
Roasted tomato, fennel, artichoke

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# dinner

## CREATE YOUR OWN DINNER BUFFET (continued)

### SEAFOOD

#### Shrimp Carbonara

Parmesan cheese, crispy bacon, black pepper, parsley

#### Steamed Shrimp

Old Bay seasoning, lemon, butter

#### Old Bay Scallops

Garlic butter, lemon

#### Fried Oysters

Cornmeal, cajun seasoning

#### Maryland Crab Cakes

Celery root remoulade

#### Mahi-Mahi

Stewed tomatoes, artichokes, garlic, white wine reduction

#### Seared Salmon

Lemon dill, warm fennel slaw

### MEATS

#### Classic Beef Lasagna

Mozzarella cheese, ricotta cheese, basil, oregano, tomato

#### Pulled Pork

Garlic, brown sugar, chili powder

#### Smoked Beef Brisket

Sugar, garlic powder, cayenne, celery seed

#### Chinese BBQ Pork Ribs

Hoisin sauce, soy sauce, brown sugar, honey, five-spice powder, garlic, ginger

#### Porchetta

Pork loin, pancetta, spinach & fennel stuffing

#### London Broil

Roasted herb garlic butter

#### Braised Short Rib

Braising jus

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# dinner

## CREATE YOUR OWN DINNER BUFFET (continued)

### Desserts (choice of three)

#### Italian Rum Cake

Vanilla-bourbon frosting

#### Chocolate-Covered Strawberries

Fresh strawberries, milk chocolate

#### Assorted Mini Southern Desserts

Bite size assorted tarts, pies

#### Tiramisu

Mascarpone cheese, ladyfingers, espresso powder

#### Seasonal Panna Cotta

Sweetened cream

#### Cinnamon Sugar-Rolled Churros

Roll fried churros, cinnamon, sugar, chocolate sauce

#### Tres Leches Cake

Evaporated milk, condensed milk, heavy cream

#### Rice Pudding

Milk, cinnamon, sugar

#### Caramel Flan

Sweetened condensed milk, caramel sauce

#### Assorted Cookies, Brownies, Blondies

Oatmeal raisin, chocolate chip, sugar cookies, chocolate brownies, blondies

#### Assorted Cheesecake Bites

Lemon, raspberry, cream cheese, chocolate

#### Fresh Sliced Fruit

Assorted seasonal fruits

#### Vanilla Bourbon Cake

Vanilla-bourbon frosting

#### Marquise Au Chocolate

Bittersweet chocolate mousse, kirsch syrup, chocolate glaze

#### Bittersweet Chocolate Mousse

Unsweetened, semisweet chocolate, cream

#### Assorted Cupcakes

Vanilla, chocolate-frosted

#### Assorted Cakes, Pies

Chocolate, vanilla cake, pecan, apple, cherry pie

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wedding  
packages

# wedding packages

## Wedding Packages

- One hour cocktail reception with four butler-passed hors d'oeuvres
- Four hour open bar
- Signature drink
- Extravagant three-course meal
- Sparkling wine toast
- Wine service during dinner
- Coffee service after dinner
- Hardwood dance floor
- Elegant table linens and napkins
- Private wedding tasting for up to four people
- Private bridal party holding room with light refreshments
- Bride and groom dressing rooms
- Complimentary honeymoon suite night of wedding
- Special guestroom rates
- Complimentary parking

### Silver Package \$175

Premium bar, one reception display & deluxe entrée

### Gold Package \$195

Top shelf bar & two reception displays

#### Choice of:

- Deluxe entrée or premium entrée

### Platinum Package \$219

Luxury bar & three reception displays

#### Choice of:

- Deluxe entrée, premium entrée or premium duet

## Signature Drinks (choice of one)

### Blushing Bride

Peach schnapps, champagne, grenadine

### Diamond Martini

Vodka, dry vermouth

### Tuxedo

Gin, dry vermouth, maraschino, anise liqueurs, bitters

### The Something Blue

Hpnotiq Liqueur, white wine, ginger ale

### Wedding Cake

Gin, amaretto, orange, pineapple juices, cream

### Kentucky Kiss

Maker's Mark Bourbon, strawberry puree, lemon juice, maple syrup, club soda

### Pretty Pomegranate Mimosa

Champagne, pomegranate juice, lemon

### Wedded Rosé-Berry Bliss

Rosé, sprite, pink lemonade, frozen blueberries

### Bubbly Bouquet

Gin, Aperol, lemon juice, orgeat syrup

### Baby Bellini (non-alcoholic)

Peach nectar, sparkling cider

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\*Social concierge available day of event for an additional \$50 per hour

# wedding packages



## Reception Displays

### Domestic & Imported Cheese

Assortment of domestic, imported cheese, sliced French bread

### Vegetable Crudités

Seasonal garden vegetables, ranch, bleu cheese

### Middle Eastern Market

Hummus, tabbouleh, baba ganoush, marinated olives, pita crisps, grilled vegetables, falafel, haloumi, grilled naan, dolmades, labneh

### Grilled Seasonal Vegetables

Seasonal grilled marinated vegetables

### Antipasto

Prosciutto, salami, capicola, provolone cheese, caprese salad, balsamic-roasted peppers, olives, assorted pestos

### Crab Dip

Toasted baguette

## Hors d'oeuvres

### Chilled Hors d'oeuvres

- Caprese skewer
- Asparagus-wrapped prosciutto
- Fried green tomatoes, goat cheese
- Chipotle chicken, risotto cake, fresh jalapeño
- Smoked crab salad bite, Old Bay potato
- Deviled egg, bacon, dill
- Bleu cheese-stuffed fig, prosciutto
- Ahi tuna tartare, crispy wonton
- Beef crostini, Boursin cheese, red onion jam
- Asian shrimp cocktail
- Lobster bite, toast point
- Cold cucumber roll, chili-lime vinaigrette
- Smoked salmon on cucumber

### Hot Hors d'oeuvres

- Franks en croute
- Vegetarian spring rolls, spicy chili sauce
- Chicken satay, sweet & spicy coconut sauce
- Mac & cheese bite, tomato jam, fresh jalapeño
- Mini tomato pie
- Mini Reubens
- Goat cheese fritters
- Garlic chicken tostada
- Smoked chicken arancini, spicy tomato
- Lamb chop, mint pesto
- Mini beef Wellington
- Beef satay, ginger sweet soy
- Bacon-wrapped scallop
- Mini crab cakes, Old Bay remoulade
- Lamb chop, bacon-onion jam
- Coconut shrimp, curried pineapple gastrique
- Sweet potato blini, pork belly

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# wedding packages



## Salads

### Seasonal

Mixed seasonal greens, cucumbers, cherry tomatoes, house vinaigrette

### Greek

Crispy garbanzo beans, radish, feta cheese, Kalamata vinaigrette

### Belgian Endive & Frisée

Radicchio, pomegranate seeds, cranberry vinaigrette

### Roasted Beets & Arugula

Caramelized pecans, crumbled goat cheese, house vinaigrette

### Caesar

Romaine lettuce, toasted garlic crisp, parmesan cheese, Caesar dressing

## Vegetarian Entrées

### Twice-Baked Zucchini

Ricotta, parmesan cheese, spinach, roasted garlic

### Squash Ravioli

Roasted asparagus, caramelized mushrooms, sage brown butter

### Butternut Squash Risotto

Crispy oyster mushrooms, crispy leeks, red pepper relish

### Stuffed Cannelloni

Roasted vegetables, manchego cheese, roasted tomato cream sauce

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# wedding packages

## Deluxe Entrées

**Tuscan Grilled Chicken Breast**  
Potato & eggplant caponatta, artichoke, butter

**Chicken Saltimbocca**  
Crispy pancetta, roasted spaghetti squash, honey mustard carrots

**Rosemary-Infused Chicken Breast**  
Smoked gouda whipped potatoes, Kalamata olives, red pepper tapenade

**Mediterranean Chicken**  
Artichoke & roasted tomato risotto, fennel slaw

**Grilled Salmon Steak**  
Cauliflower, couscous, grapefruit fennel relish

**Pistachio-Encrusted Trout**  
Broccoli rabe, fingerling potatoes, romesco sauce

**Bourbon-Brined Pork Chop**  
Roasted Brussels sprouts, apple stuffing, cider-mustard glaze

**Braised Short Rib**  
Polenta, garlic spinach, braising jus

## Premium Entrées

**Red Snapper & Shrimp Creole**  
Steamed white rice, roasted tomatoes

**Roasted Jumbo Lump Maryland Crab Cakes**  
Parsnip mashed, warm fennel slaw, remoulade

**Roasted Lamb Chop**  
Butternut squash & potato ragout, bacon-onion jam

**Filet Mignon**  
Potato gratin, artichoke & roasted tomato risotto, port reduction

## Premium Duets

**Roasted Maryland Crab Cake & Roasted Lamb Chop**  
Butternut squash, potato ragout, warm fennel salad

**Filet Mignon & Smoked Quail**  
Wild mushroom risotto, patty pan squash, brown butter sauce

**NY Strip & Jumbo Shrimp**  
Caramelized cipollini onions, micro salad, chervil butter

**Beef Tenderloin & Crab Stuffed Shrimp**  
Polenta cake, haricot verts, port reduction

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# wedding packages



## Desserts

### Seasonal Berries

Fresh berries, sabayon cream

### Seasonal Panna Cotta

Sweetened cream

### Apple Blossom

Puff pastry, cinnamon, apples

### Flourless Chocolate Cake

Bittersweet chocolate

### Vanilla Bourbon Cake

Vanilla syrup, vanilla bean mousse

### Marquise au Chocolat

Bittersweet chocolate mousse, kirsch syrup, chocolate glaze

### Viennese

Assortment of miniature pastries, tarts, cakes (varies by season)

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## South Asian Wedding Packages

WILLIAM F.  
**BolgerCenter**  
A CONFERENCE HOTEL

9600 Newbridge Dr, Potomac, MD 20854

P: (301) 983-7765 F: (301) 983-7029

The Bolger Center | 9600 Newbridge Drive | Potomac, MD 20854 | (301) 983-7765

## Wedding Packages

### All Packages Include

- ☞ Four Butler-Passed Hors d'oeuvres
- ☞ Complimentary Centerpieces
- ☞ Dinner Buffet
- ☞ Elegant Table Linens and Napkins - In Select Colors
- ☞ Menu Tasting for Four
- ☞ Bridal Party Holding Room with Light Refreshments
- ☞ Honeymoon Suite Night of Event
- ☞ Discounted Guestroom Rate
- ☞ Garden Sites for Ceremony, Reception
- ☞ Complimentary Parking

### Ruby \$129.00 per person

- ☞ Complimentary Sparkling Cider Toast
- ☞ Assorted Soft Drinks, Fruit Juices

### Emerald \$169.00 per person

- ☞ One Reception Display
- ☞ Complimentary Sparkling Wine or Cider Toast
- ☞ Four Hour Premium Open Bar

### Diamond \$179.00 per person

- ☞ One Reception Display
- ☞ Complimentary Sparkling Wine or Cider Toast
- ☞ Four Hour Luxury Open Bar

**BolgerCenter**  
WILLIAM F.  
A CONFERENCE HOTEL

Wedding Package Pricing Inclusive of Sales Tax, Admin Fee and MD Beverage Tax

## Butler-Passed Hors d'oeuvres

Please Select Four  
Each additional selection \$6 per person

### Vegetarian

-  **Vegetable Pakora**  
Potatoes, onions, cauliflower, spinach, cabbage, cilantro chutney
-  **Paneer Tikka**  
Paneer marinated in spices, grilled in Tandoori
-  **Paneer Pakora**  
Chickpea flour, crispy paneer, tamarind chutney
-  **Onion Baja**  
Onions deep fried, spicy batter
-  **Tandoori Vegetable Kebab**  
Eggplant, zucchini, yellow bell peppers
-  **Samosa**  
Filo pastry, mixed vegetables, cilantro chutney
-  **Aloo Tikki**  
Potato cake, peas, spices, herbs

### South Asian

### Non-Vegetarian

-  **Chicken Samosa**  
Spiced potatoes, onions, peas, cilantro chutney
-  **Murgh Malai Kebab**  
Chicken, sour cream, ginger, garlic, cardamom
-  **Kofta Kebab**  
Lamb or beef, garlic, onions, coriander, cumin
-  **Chapli Kebab**  
Ground lamb, green paste of mint, coriander
-  **Hariyali Chicken Kebab**  
Boneless chicken, cilantro, cayenne pepper, ginger, garlic
-  **Chicken Kebab**  
Salt, pepper, garlic, ginger
-  **Shrimp Kebab**  
Salt, pepper, garlic, ginger

### Continental

-  **Spring Roll**  
Peppers, onions, carrots, cabbage, chili sauce
-  **Caprese Skewer**  
Mozzarella, basil, cherry tomatoes
-  **Bleu Cheese-Stuffed Fig**  
Ripe figs, gorgonzola bleu cheese
-  **Cold Cucumber Roll**  
Nori, sushi rice, cucumber, chili-lime vinaigrette
-  **Chicken Satay**  
Sweet & spicy coconut sauce
-  **Mini Crab Cake**  
Old Bay remoulade
-  **Lamb Chop**  
Jalapeño jelly
-  **Lobster Bite**  
Toast point

## Reception Displays & Salads

### Reception Displays

Select One

Emerald & Diamond Packages Only

Each additional selection \$13 per person

#### South Asian

##### ☞ The Masala

Paneer tikka, chana, aloo mattar, bajia, roti

##### ☞ Vegetables on Tawa

Okra, bitter melon, baby onion, Asian eggplant, ginger, coriander, bhaji masala

##### ☞ Vegetable Pakora

Cilantro, mango, tamarind chutney

#### Continental

##### ☞ Domestic & Imported Cheese

Domestic, imported cheese, sliced French bread

##### ☞ Middle Eastern Market

Hummus, tabbouleh, baba ganoush, olives, pita, falafel, haloumi, naan, dolmades, labneth

##### ☞ Fruit & Berries

Fresh seasonal fruit, berries, honey yogurt

### Salads

Select One

Each additional selection \$7 per person

#### South Asian

##### ☞ Chana Dal

Garlic, peppers, green chilies, cucumbers, tomatoes

##### ☞ Urad Dal

Sprouted Moong Dal, green chilies, peppers, onions

##### ☞ Cucumber & Onion

Yogurt, cucumbers, mint raita

##### ☞ Curried Tabbouleh

Bulgur, yogurt, lemon, coriander, peanuts

#### Continental

##### ☞ Red Bliss Potato

Caramelized onions, chives, Dijon mustard

##### ☞ Soba Noodle

Asian vegetables, soy-sesame dressing

##### ☞ House

Tomatoes, onions, cucumbers, ranch, house vinaigrette

##### ☞ Kale and Cabbage

Cilantro, scallions, red onions, red peppers, jalapeño dressing

Entrees

Please Select Four  
Each additional selection \$11 per person

**Vegetarian**

- ☞ Aloo Gobi**  
Potatoes, cauliflower, Indian spices
- ☞ Bhaingan Bharta**  
Fire roasted eggplant mash, Indian spices
- ☞ Chana Dal**  
Split chickpeas, ginger, garlic, onions
- ☞ Dal Makhani**  
Whole black lentils, red kidney beans, butter, cream
- ☞ Palak Paneer**  
Spinach, ginger, garlic, garam masala
- ☞ Chana Masala**  
Chickpeas, onions, tomatoes, coriander seed, garlic
- ☞ Saag Aloo**  
Spinach, potatoes, garlic, turmeric, ginger, garam masala
- ☞ Bhindi Masala**  
Okra, onions, tomatoes, Indian spices
- ☞ Vegetable Korma**  
Carrots, peas, potatoes, cauliflower, tomatoes, ginger
- ☞ Butter Paneer**  
Butter, yogurt, Indian spices, coriander, green chilies
- ☞ Spicy Gujarati Beans**  
Black mustard seed, garlic, red chili peppers

**Non-Vegetarian**

- ☞ Rogan Josh**  
Lamb, coriander, red chilies, turmeric, ginger, tomatoes
- ☞ Butter Chicken**  
Butter, yogurt, Indian spices, coriander, green chilies
- ☞ Kofta Curry**  
Lamb, ginger, turmeric, yogurt, chili powder
- ☞ Chicken Tikka Masala**  
Yogurt, tomatoes, onions, ginger, chili peppers
- ☞ Tandoori Chicken**  
Yogurt, honey, tandoori masala
- ☞ Battered Fried Fish**  
Chickpea flour, Indian spices
- ☞ Coconut Shrimp Curry**  
Cumin, turmeric, garlic, coconut milk
- ☞ Potato Keema**  
Ground beef, onions, ginger, garlic, hot curry powder
- ☞ Lamb Biryani**  
Rice, raisins, cashews, Indian spices
- ☞ Chicken Biryani**  
Rice, raisins, cashews, Indian spices
- ☞ Beef Curry**  
Onions, garlic, garam masala, turmeric

The Bolger Center | 9600 Newbridge Drive | Potomac, MD 20854 | (301) 983-7765

## Sides & Accompaniments

Please Select Four  
Each additional selection \$5 per person

### Sides

- ☞ Vegetable Pulao  
Ginger, cumin
- ☞ Basmati Rice  
Steamed, salt
- ☞ Jeera Rice  
Basmati rice, cumin
- ☞ Naan & Roti
- ☞ Papad  
Lentils, black ram, chickpeas, rice, flour

### Accompaniments

- ☞ Spiced Mint Chutney  
Mint, allspice
- ☞ Tamarind Chutney  
Salt, pepper, cumin
- ☞ Cilantro Chutney  
Green chili pepper, ginger, lemon juice
- ☞ Pineapple Raita  
Yogurt, pineapple
- ☞ Raita  
Yogurt, cucumber
- ☞ Achar  
South Asian pickles

## Desserts

Please Select Two

### South Asian

Each additional selection \$7 per person

☞ Carrot Halwa

Carrots, ghee, sugar, milk

☞ Kheer

Rice, milk, cardamom, saffron, pistachios, almonds

☞ Ras Malai

Paneer, cream, sugar, semolina

☞ Suji Ka Halwa

Semolina, sugar syrup, cardamom, almonds, milk

☞ Gulab Jamun

Maida, khoya, sugar, butter

☞ Pista Kulfi

Cardamom, condensed, evaporated milk

☞ Fruit Display

Exotic seasonal fruit

### Continental

Each additional selection \$8 per person

☞ Chocolate Decadence

Chocolate dipped strawberries

Chocolate eclairs

Black forest cake

Dark chocolate decadence

Petite chocolate mousse

Chocolate pot de crème

☞ Viennese Display

Assortment of miniature pastries, tarts, cakes

### Coffee & Tea

Regular, Decaffeinated Coffee, Selection of Herbal & Black Teas

reception





# reception

## DISPLAYS

*Displays are priced per person*

### Domestic & Imported Cheese \$15

Assortment of domestic, imported cheese, sliced French bread

### Vegetable Crudités \$11

Seasonal garden vegetables, ranch, bleu cheese

### Middle Eastern Market \$15

Hummus, tabbouleh, baba ganoush, marinated olives, pita crisps, grilled vegetables, falafel, haloumi, grilled naan, dolmades, labneh

### Grilled Vegetables \$11

Seasonal grilled marinated vegetables

### Fruit & Berries \$13

Fresh sliced seasonal fruit, berries, honey yogurt

### Smoked Salmon \$22

Mediterranean capers, chopped egg, chopped onion, chopped parsley, cream cheese, cocktail breads

### Queso Fundito \$11

Assortment of grilled bread, charcuterie, roasted vegetables

### Antipasto \$19

Prosciutto, salami, capicola, provolone cheese, caprese salad, balsamic-roasted peppers, olives, assorted pestos

### Fruits De Mer \$25

Chilled shrimp, crab claws, oysters on the half shell, cocktail sauce, horseradish, mignonette, lemons

### Asian Pork Belly Slider \$18

Pickled radish, cucumbers, cilantro slaw, sriracha

### Assorted Sushi & Sashimi \$42

Seafood rolls, hand rolls, maki rolls, assorted sliced sashimi

### Crab Dip \$17

Lump crabmeat, toasted baguette

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\*A \$180 labor fee will be charged for all events with fewer than 25 guests  
\*Our pricing excludes current Maryland sales tax and admin charge



# reception

## STATIONS

*Stations are priced per person*

### Wing Station \$18 (choice of three)

*Includes bleu cheese, ranch, celery sticks, carrots. Additional selection \$7 per person*

#### Buffalo

Cayenne pepper sauce

#### BBQ

Tangy BBQ sauce

#### Teriyaki

Hoisin sauce

#### Chesapeake

Old Bay seasoning

### Paella Valenciana \$31

Saffron rice, chicken, shrimp, clams, mussels, calamari, spanish chorizo, roasted peppers

### Sliders \$31 (choice of three)

*Additional selection \$7 per person*

#### All-American Beef

Lettuce, tomato, onion, pickle, American cheese

#### Buffalo Chicken

Cayenne pepper sauce, ranch, crumbled bleu cheese

#### Beyond Burger

Lettuce, tomato, herb aioli

#### Chesapeake Crab Cake

Lettuce, tomato, Old Bay seasoning, remoulade

#### Lobster Roll

Maine lobster, celery, scallions

#### Asian Pork Belly Slider

Sriracha-cilantro slaw

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# reception

## STATIONS

*Stations are priced per person*

**French Fry Station \$18** (choice of three)  
*Includes waffle, steak, sweet potato fries. Each additional selection \$4 per person*

### Chili Cheese

Beef chili, cheese sauce

### Loaded

Bacon, cheddar cheese, chives, sour cream

### Buffalo

Cayenne pepper sauce, crumbled bleu cheese, ranch

### Queso

Jalapeños, pico de gallo, black olives, guacamole

## South of the Border \$24

*Includes flour tortillas, crispy corn taco shells, sour cream, cheddar cheese, jalapeños, diced tomatoes, shredded lettuce, red onions. Each additional dip \$4 per person, each additional side \$6 per person, each additional protein \$8 per person*

### Choose Three Dips

Tomatillo, charred tomato, guacamole, pico de gallo, chili con queso

### Choose Three Sides

Borracho beans, lime-cilantro rice, street corn salad, black bean salad

### Choose Two Proteins

Sautéed shrimp, grilled chicken, grilled steak, shredded pork

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**Mini Hot Dog Station \$18** (choice of three)  
*Includes all-beef hot dog, hot dog roll. Each additional selection \$6 per person*

### Frito

Beef chili, cheese, chopped onions, Frito corn chips

### Pastime

Onions, relish, sauerkraut, spicy mustard, ketchup

### Philly Cheese

Peppers, onions, cheese sauce

### Chicago-Style

Yellow mustard, relish, onions, tomato slice, pickle spear, peppers

### Down South

Pico de gallo, sour cream, jalapeños, cheese sauce

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# reception

## ACTION STATIONS

*Action stations are priced per person*

### Pasta Station \$26

*Includes garlic bread, parmesan cheese, chili flakes, oregano, capers. Each additional protein \$6 per person, each additional pasta \$6 per person, each additional sauce \$5 per person, each additional vegetable \$4 per person*

### Choose Two Proteins

Sautéed shrimp, grilled chicken, sausage, beef meatball

### Choose Two Pastas

Penne, cavatappi, tortellini, rigatoni, gluten-free

### Choose Two Sauces

Bolognese, alfredo, marinara, arrabiata, pesto

### Choose Four Vegetables

Peas, mushrooms, diced tomatoes, sun-dried tomatoes, peppers, onions, olives, fresh basil, artichokes, broccoli, zucchini

### Stir-Fry Station \$29

*Includes fried rice, soba noodle salad. Each additional protein \$6 per person, each additional sauce \$5 per person, each additional vegetable \$4 per person*

### Choose Two Proteins

Ginger beef, sesame chicken, garlic shrimp, five-spice pork, miso tofu

### Choose Two Sauces

Teriyaki, kung pao, sweet & sour, hoisin peanut

### Choose Six Vegetables

Broccoli, shiitake mushrooms, green onions, peppers, scallions, roasted garlic, sugar snap peas, carrots, celery, bok choy

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\* Action stations and carving stations: one attendant per station at \$150  
\* Chef attendant is required for each action station for every 75 guests  
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# reception



## CARVING STATIONS

*Includes silver dollar rolls, pretzel rolls, sourdough, brioche. Carving stations are priced per person*

### Smoked Roasted Turkey Breast **\$17**

Jalapeño marmalade, green tomato relish

### Virginia Baked Ham **\$14**

Horseradish-orange marmalade, peanut mustard green salad

### Grilled & Chilled Tenderloin of Beef **\$24**

Horseradish cream, mustard, twice-baked potato salad

### Texas Brisket **\$20**

Mustard-BBQ sauce, mesquite slaw

### Churrasco Lamb Rack **\$24**

Sweet roasted corn relish, chimichurri, jicama slaw

### Sweet Soy Pork Belly **\$19**

Sesame-ginger sauce, rice noodle salad

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# reception

## Hors D'oeuvres

All hors d'oeuvres are priced per person

### Chilled Hors d'oeuvres \$7

- Caprese skewer
- Asparagus-wrapped prosciutto
- Fried green tomatoes, goat cheese
- Chipotle chicken, risotto cake, fresh jalapeño
- Smoked crab salad bite, Old Bay potato
- Deviled egg, bacon, dill
- Bleu cheese-stuffed fig, prosciutto

### Chilled Hors d'oeuvres \$8

- Ahi tuna tartare, crispy wonton
- Beef crostini, Boursin cheese, red onion jam
- Asian shrimp cocktail
- Lobster bite, toast point
- Cold cucumber roll, chili-lime vinaigrette
- Smoked salmon on cucumber

### Hot Hors d'oeuvres \$7

- Franks en croute
- Vegetarian spring rolls, spicy chili sauce
- Chicken satay, sweet & spicy coconut sauce
- Mac & cheese bite, tomato jam, fresh jalapeño
- Mini tomato pie
- Mini reubens
- Goat cheese fritters
- Garlic chicken tostada
- Smoked chicken arancini, spicy tomato

### Hot Hors d'oeuvres \$8

- Lamb chop, mint pesto
- Mini beef Wellington
- Beef satay, ginger sweet soy
- Bacon-wrapped scallop
- Mini crab cakes, Old Bay remoulade
- Lamb chop, bacon-onion jam
- Coconut shrimp, curried pineapple gastrique
- Sweet potato blini, pork belly

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\*Items above may be passed or displayed

\*Passed service requires one butler for every 50 guests. Butler fee is \$50 each

\*A \$180 labor fee will be charged for all events with fewer than 25 guests

# reception



## Dessert

*Desserts are priced per person*

### Chocolate Station \$22 (choice of three)

- Chocolate-dipped strawberries
- Chocolate éclairs
- Black Forest torte
- Dark chocolate decadence
- Petite chocolate mousse
- Chocolate pot de crème

### Classic American Dessert Station \$19 (choice of three)

- Strawberry shortcake
- Mini apple bread pudding
- Chocolate pecan tartlets
- Lemon meringue tartlets
- New York cheesecake
- Classic Devil's food cake
- Sour cream cake

### Italian Dessert Station \$22 (choice of three)

- Lemon-hazelnut tiramisu
- Cannoli, ricotta, pistachio
- Panna cotta, berries
- Lemon cake
- Chocolate-dipped biscotti

### Ultimate Ice Cream Sundae Bar \$19

- Chocolate, vanilla bean ice cream
- Toppings include chocolate, strawberry sauce, crushed Oreo cookies, M&M's, brownie pieces, sprinkles, whipped cream, maraschino cherries

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special  
events



# special events

## Special Events Packages

### Plated \$170

- Three butler-passed hors d'oeuvres & one reception display
- Four hour premium open bar
- Extravagant three-course meal
- Coffee service after dinner
- Hardwood dance floor
- Elegant table linens and napkins
- Private tasting for up to four people
- Complimentary suite night of event
- Special guestroom rates
- Complimentary parking

### Stations \$180

- Three butler-passed hors d'oeuvres & one reception display
- Four hour premium open bar
- Choice of three stations
- Coffee service after dinner
- Hardwood dance floor
- Elegant table linen and napkins
- Private tasting for up to four people
- Complimentary suite night of event
- Special guestroom rates
- Complimentary parking

\*Special event packages are priced per person, inclusive of tax and admin charge  
\*Social concierge available day of of event for an additional \$50 per hour

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# special events



## Reception Displays *(choice of one)*

### Domestic & Imported Cheese

Assortment of domestic, imported cheese, sliced French bread

### Vegetable Crudités

Seasonal garden vegetables, ranch, bleu cheese

### Middle Eastern Market

Hummus, tabbouleh, baba ganoush, marinated olives, pita crisps, grilled vegetables, falafel, haloumi, grilled naan, dolmades, labneh

### Grilled Seasonal Vegetables

Seasonal grilled marinated vegetables

### Antipasto

Prosciutto, salami, capicola, provolone cheese, caprese salad, balsamic-roasted peppers, olives, assorted pestos

### Crab Dip

Toasted baguette

## Hors D'oeuvres *(choice of three)*

### Chilled Hors d'oeuvres

- Caprese skewer
- Asparagus-wrapped prosciutto
- Fried green tomatoes, goat cheese
- Chipotle chicken, risotto cake, fresh jalapeño
- Smoked crab salad bite, Old Bay potato
- Deviled egg, bacon, dill
- Bleu cheese-stuffed fig, prosciutto
- Ahi tuna tartare, crispy wonton
- Beef crostini, Boursin cheese, red onion jam
- Asian shrimp cocktail
- Lobster bite, toast point
- Cold cucumber roll, chili-lime vinaigrette
- Smoked salmon on cucumber

### Hot Hors d'oeuvres

- Franks en croute
- Vegetarian spring rolls, spicy chili sauce
- Chicken satay, sweet & spicy coconut
- Mac & cheese bite, tomato jam, fresh jalapeño
- Mini tomato pie
- Mini Reubens
- Goat cheese fritters
- Garlic chicken tostada
- Smoked chicken arancini, spicy tomato
- Lamb chop, mint pesto
- Mini beef Wellington
- Beef satay, ginger sweet soy
- Bacon-wrapped scallop
- Mini crab cakes, Old Bay remoulade
- Lamb chop, bacon-onion jam
- Coconut shrimp, curried pineapple gastrique
- Sweet potato blini, pork belly

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# special events



## Salads *(choice of one)*

### Seasonal

Mixed seasonal greens, cucumbers, cherry tomatoes, house vinaigrette

### Greek

Crispy garbanzo beans, radish, feta cheese, Kalamata vinaigrette

### Belgian Endive & Frisée

Radicchio, pomegranate seeds, cranberry vinaigrette

### Roasted Beets & Arugula

Caramelized pecans, crumbled goat cheese, house vinaigrette

### Caesar

Romaine lettuce, toasted garlic crisp, parmesan cheese, Caesar dressing

## Vegetarian Entrées *(choice of one)*

### Twice-Baked Zucchini

Ricotta, parmesan cheese, spinach, roasted garlic

### Squash Ravioli

Roasted asparagus, caramelized mushrooms, sage brown butter

### Butternut Squash Risotto

Crispy oyster mushrooms, crispy leeks, red pepper relish

### Stuffed Cannelloni

Roasted vegetables, manchego cheese, roasted tomato cream sauce

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## special events

### Entrées *(choice of two)*

**Tuscan Grilled Chicken Breast**  
Potato & eggplant caponatta, artichoke, butter

**Chicken Saltimbocca**  
Crispy pancetta, roasted spaghetti squash, honey mustard carrots

**Rosemary-Infused Chicken Breast**  
Smoked gouda whipped potatoes, Kalamata olives, red pepper tapenade

**Mediterranean Chicken**  
Artichoke & roasted tomato risotto, fennel slaw

**Grilled Salmon Steak**  
Cauliflower, couscous, grapefruit fennel relish

**Pistachio-Encrusted Trout**  
Broccoli rabe, fingerling potatoes, romesco sauce

**Bourbon-Brined Pork Chop**  
Roasted Brussels sprouts, apple stuffing, cider-mustard glaze

**Braised Short Rib**  
Polenta, garlic spinach, braising jus

### Desserts *(choice of one)*

**Seasonal Berries**  
Fresh berries, sabayon cream

**Seasonal Panna Cotta**  
Sweetened cream

**Apple Blossom**  
Puff pastry, cinnamon, apples

**Flourless Chocolate Cake**  
Bittersweet chocolate

**Vanilla Bourbon Cake**  
Vanilla syrup, vanilla bean mousse

**Marquise au Chocolat**  
Bittersweet chocolate mousse, kirsch syrup, chocolate glaze

**Viennese**  
Assortment of miniature pastries, tarts, cakes (varies by season)

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# special events



## STATIONS *(choice of three)*

**Wing Station** *(choice of three)*  
*Includes bleu cheese, ranch, celery sticks, carrots. Additional selection \$7 per person*

**Buffalo**  
Cayenne pepper sauce

**BBQ**  
Tangy BBQ sauce

**Teriyaki**  
Hoisin sauce

**Chesapeake**  
Old Bay seasoning

## Paella Valenciana

Saffron rice, chicken, shrimp, clams, mussels, calamari, spanish chorizo, roasted peppers

**Sliders** *(choice of three)*  
*Additional selection \$7 per person*

**All-American Beef**  
Lettuce, tomato, onion, pickle, American cheese

**Buffalo Chicken**  
Cayenne pepper sauce, ranch, crumbled bleu cheese

**Beyond Burger**  
Lettuce, tomato, herb aioli

**Chesapeake Crab Cake**  
Lettuce, tomato, Old Bay seasoning, remoulade

**Lobster Roll**  
Maine lobster, celery, scallions

**Asian Pork Belly Slider**  
Sriracha-cilantro slaw

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# special events

## STATIONS

**French Fry Station** (choice of three)  
*Includes waffle, steak, sweet potato fries. Each additional selection \$4 per person*

**Chili Cheese**  
Beef chili, cheese sauce

**Loaded**  
Bacon, cheddar cheese, chives, sour cream

**Buffalo**  
Cayenne pepper sauce, crumbled bleu cheese, ranch

**Queso**  
Jalapeños, pico de gallo, black olives, guacamole

**South of the Border**  
*Includes flour tortillas, crispy corn taco shells, sour cream, cheddar cheese, jalapeños, diced tomatoes, shredded lettuce, red onions. Each additional dip \$4 per person, each additional side \$6 per person, each additional protein \$8 per person*

**Choose Three Dips**  
Tomatillo, charred tomato, guacamole, pico de gallo, chili con queso

**Choose Three Sides**  
Borracho beans, lime-cilantro rice, street corn salad, black bean salad

**Choose Two Proteins**  
Sautéed shrimp, grilled chicken, grilled steak, shredded pork

**Mini Hot Dog Station** (choice of three)  
*Includes all-beef hot dog, hot dog roll. Each additional selection \$6 per person*

**Frito**  
Beef chili, cheese, chopped onions, Frito corn chips

**Pastime**  
Onions, relish, sauerkraut, spicy mustard, ketchup

**Philly Cheese**  
Peppers, onions, cheese sauce

**Chicago-Style**  
Yellow mustard, relish, onions, tomato slice, pickle spear, peppers

**Down South**  
Pico de gallo, sour cream, jalapeños, cheese sauce

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## special events

### STATIONS *(continued)*

#### Pasta Station

*Includes garlic bread, parmesan cheese, chili flakes, oregano, capers. Each additional protein \$6 per person, each additional pasta \$6 per person, each additional sauce \$5 per person, each additional vegetable \$4 per person*

#### Choose Two Proteins

Sautéed shrimp, grilled chicken, sausage, beef meatball

#### Choose Two Pastas

Penne, cavatappi, tortellini, rigatoni, gluten-free

#### Choose Two Sauces

Bolognese, alfredo, marinara, arrabiata, pesto

#### Choose Four Vegetables

Peas, mushrooms, diced tomatoes, sun-dried tomatoes, peppers, onions, olives, fresh basil, artichokes, broccoli, zucchini

#### Stir-Fry Station

*Includes fried rice, soba noodle salad. Each additional protein \$6 per person, each additional sauce \$5 per person, each additional vegetable \$4 per person*

#### Choose Two Proteins

Ginger beef, sesame chicken, garlic shrimp, five-spice pork, miso tofu

#### Choose Two Sauces

Teriyaki, kung pao, sweet & sour, hoisin peanut

#### Choose Six Vegetables

Broccoli, shiitake mushrooms, green onions, peppers, scallions, roasted garlic, sugar snap peas, carrots, celery, bok choy

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\* Action stations: one attendant per station at \$150

\* Chef attendant is required for each action station for every 75 guests

# special events



## Dessert *(choice of one)*

### Chocolate Station *(choice of three)*

- Chocolate-dipped strawberries
- Chocolate éclairs
- Black Forest torte
- Dark chocolate decadence
- Petite chocolate mousse
- Chocolate pot de crème

### Classic American Dessert Station *(choice of three)*

- Strawberry shortcake
- Mini apple bread pudding
- Chocolate pecan tartlets
- Lemon meringue tartlets
- New York cheesecake
- Classic Devil's food cake
- Sour cream cake

### Italian Dessert Station *(choice of three)*

- Lemon-hazelnut tiramisu
- Cannoli, ricotta, pistachio
- Panna cotta, berries
- Lemon cake
- Chocolate-dipped biscotti

### Ultimate Ice Cream Sundae Bar

- Chocolate, vanilla bean ice cream
- Toppings include chocolate, strawberry sauce, crushed Oreo cookies, M&M's, brownie pieces, sprinkles, whipped cream, maraschino cherries



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young  
adults



# young adults



## YOUNG ADULTS \$68

- One hour mocktail reception with three reception stations
- Three-course meal
- Unlimited beverages
- Hardwood dance floor
- Complimentary table linens and napkins
- Special guestroom rates
- Complimentary parking

### Reception Stations (choice of three)

*Additional selection \$10*

#### Mini Grilled Cheese

Sliced challah bread, cheddar, American, provolone cheese

#### Vegetarian Spring Rolls

Sweet chili, soy, ginger sauce

#### Cheese Quesadilla

Sour cream, pico de gallo, salsa

#### Fresh Tortilla Chips & Dips

Salsa, pico de gallo, guacamole, queso fondito

#### Jumbo Soft Pretzels

Honey mustard, brown mustard, cheese dip

#### Kosher Franks in a Blanket

Kosher all beef hot dog, puff pastry, ketchup, mustard

#### Chicken Fingers

Honey mustard, ranch, ketchup, BBQ, buffalo sauce

#### Chicken Wings

Celery and carrot sticks, ranch, bleu cheese, BBQ, buffalo sauce

#### Hamburger Sliders

Traditional all beef burgers, lettuce, tomato, sliced onions, sliced cheddar cheese, ketchup, mustard, mayonnaise, pickles, mini brioche bun

#### Mozzarella Sticks

Marinara sauce

### Beverages

Assorted soft drinks, fruit juices, grenadine, maraschino cherries

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\*All young adult packages are priced per person, inclusive of tax & admin charge  
\*A \$180 labor fee will be charged for all events with fewer than 25 guests



# young adults

## DINNER BUFFET

### Salads (choice of one)

Additional selection \$6

#### Traditional Garden Salad

Carrots, cucumbers, tomatoes, croutons, ranch

#### Classic Caesar

Romaine lettuce, parmesan cheese, croutons, Caesar dressing

#### Fresh Fruit

Seasonal sliced fruit, berries

### Sides (choice of two)

Additional selection \$10

#### French Fries

Ketchup, mustard, ranch, BBQ, buffalo sauce

#### Onion Rings

Ketchup, mustard, ranch, BBQ, buffalo sauce

#### Whipped Potatoes

Roasted garlic, fresh herbs

#### Roasted Red Bliss Potatoes

Fresh herbs, spices, olive oil

#### Spanish Rice

Fresh tomatoes, cilantro, lime, green onions

#### Seasonal Roasted Vegetables

Fresh herbs, garlic, olive oil

### Entrées (choice of three)

Additional selection \$10

#### Chicken Fingers

Honey mustard, ranch, ketchup, BBQ, buffalo sauce

#### Assorted Mini Pizzas

Cheese, pepperoni, veggie

#### Pasta Station

Cheese tortellini or penne pasta, classic alfredo or marinara sauce, garlic bread, parmesan cheese

#### Cheese Quesadillas

Sour cream, pico de gallo, salsa

#### Hoisin Beef

Beef sirloin, stir-fry vegetables, ginger hoisin sauce

#### Southern-Fried Chicken

Buttermilk, cajun spice

#### Chicken Wings

Celery, carrot sticks, ranch, bleu cheese, BBQ, buffalo sauce

#### Hamburger & Hotdog Sliders

Traditional all beef burgers and hotdogs, lettuce, tomato, onions, sliced cheddar cheese, ketchup, mustard, mayonnaise, pickles, relish, mini buns

### Dessert

#### Ultimate Ice Cream Sundae Bar

Chocolate, vanilla bean ice cream

Toppings include chocolate, strawberry sauce, crushed Oreo cookies, M&M's, brownie pieces, sprinkles, whipped cream, maraschino cherries, gummy bears

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