





featuring



## Breaks and Snacks

|  |                              |
|--|------------------------------|
| Regular and Decaffeinated Coffee           | \$14.00 per Air pot          |
| Regular and Decaffeinated Coffee           | \$85.00 per 3-gallon Cambro  |
| Regular and Decaffeinated Coffee           | \$125.00 per 5-gallon Cambro |
| Herbal and Regular Tea                     | \$2.50 per person            |
| Bottled Water                              | \$3.00 each                  |
| Can of Soda                                | \$2.25 each                  |
| Bottle of Soda                             | \$3.25 each                  |
| Iced Tea or Lemonade                       | \$30.00 per Gallon           |
| Half pint of Milk                          | \$2.25 each                  |
| Bottled Perrier                            | \$5.00 each                  |
| Assorted Bottled Juice (10 oz.)            | \$4.00 each                  |
| Assorted Bottled Juice (5.6 oz.)           | \$3.00 each                  |
| Orange or Cranberry Juice                  | \$14.00 per quart            |
| Fruit Platter or Fruit Salad               | \$5.50 per person            |
| Bagel with Cream Cheese, Butter and Jelly  | \$3.95 each                  |
| Breakfast Sandwich (Meat, Eggs and Cheese) | \$6.50 each                  |
| Assorted Regular and Greek Yogurts         | \$2.75 per person            |
| Fresh Whole Fruit                          | \$24.00 per dozen            |
| Muffins, Danish or Cinnamon Buns           | \$31.00 per dozen            |
| Brownies                                   | \$31.00 per dozen            |
| Assorted Donuts                            | \$31.00 per dozen            |
| Assorted Cupcakes                          | \$31.00 per dozen            |
| Large Cookie                               | \$28.00 per dozen            |
| Philadelphia Soft Pretzels                 | \$24.00 per dozen            |
| Nutri grain and Granola bars               | \$27.00 per dozen            |
| Protein Bars                               | \$34.00 per dozen            |
| Mixed Nuts                                 | \$4.50 per person            |
| Assorted Candy Bars                        | \$34.00 per dozen            |
| 1 oz. bag variety of Chips                 | \$2.00 each                  |
| Assorted Cheese Platter                    | \$6.00 per person            |
| Grilled Roasted Vegetable Platter          | \$6.00 per person            |
| Charcuterie Platter                        | \$8.00 per person            |
| Ice Cream Sundae Bar w/ Assorted Toppings  | \$7.50 per person            |
| Assorted Novelty Ice Creams                | \$3.50 per person            |

- + 6.625% Tax and 22% gratuity to all pricing.



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## Lunch Selections

### Plated

All plated lunch selections include freshly baked rolls and butter and your choice of:

Classic Caesar Salad w/ Garlic Croutons

or

Spring Mix Salad w/ Candied Walnuts, Craisins, Blue Cheese Crumbles & Balsamic Vinaigrette

or

Cup of Minestrone Soup or Chicken Vegetable Soup

|   |         |
|---|---------|
| Chicken Marsala, Rice and Vegetable                             | \$22.95 |
| All-Natural Chicken Parmesan, Penne Marinara                    | \$22.95 |
| Crispy Eggplant Ricotta, Spaghetti Marinara                     | \$20.95 |
| Four Cheese Tortellini, Meatballs Marinara                      | \$22.95 |
| Pan Seared Crab Cakes, Garlic Smashed Potatoes, Vegetable       | \$24.95 |
| Broiled Salmon with Fresh Mango Salsa, Seasoned Rice, Vegetable | \$24.95 |
| Thinly Pounded Veal Milanese over Baby Spinach                  | \$24.95 |
| 6 oz. Black Angus Filet Mignon, Baked Potato, Grilled Asparagus | \$30.95 |
| All-Natural Grilled Chicken Caesar Salad                        | \$19.95 |
| Grilled Citrus Shrimp Caesar Salad                              | \$22.95 |

All Plated Lunch Selections include:

Freshly Brewed Regular and Decaffeinated Coffee & Tea

Dessert - Your choice of Fruit Topped Cheesecake, Key Lime Pie or Chocolate Layer Cake.

### Buffet 1

Caesar or House salad  
 Thinly pounded Chicken Parmesan  
 Meatballs  
 Sweet Italian Sausage and Peppers  
 Penne Pasta Marinara \$29.95

### Buffet 2

Caesar or House salad  
 Shrimp and Orecchiette Rosa  
 Chicken Marsala  
 Pan Seared Crab Cakes  
 Seasoned Rice \$34.95

### Buffet 3

Caesar or House salad  
 Thinly Sliced Eye Round  
 Thinly Sliced Roast Pork  
 Broccoli Rabe, Spinach  
 Provolone, Crispy Fries,  
 AC Sub Rolls \$27.95

### Buffet 4

An assortment of freshly prepared subs and wraps which will include Turkey, Turkey and Cheese, Thinly sliced Eye Round of Beef, Thinly Sliced Eye Round of Beef with Cheese, Italian, Vegetarian with Balsamic Drizzle and Tuna. Potato salad, Cole Slaw, Chips and Pickles. \$27.95

All Plated Lunch Selections include:

Freshly Brewed Regular and Decaffeinated Coffee & Tea

Dessert - Your choice of Fruit Topped Cheesecake, Key Lime Pie or Chocolate Layer Cake.

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## Dinner Buffet Menu

All Dinner Buffet packages include Freshly Baked Rolls and Butter

### Buffet 1

\$37.95

Caesar Salad or House Salad w/ Balsamic Vinaigrette  
Tomato and Buffalo Mozzarella, Fresh Basil, Balsamic Glaze  
Sweet Italian Sausage, Peppers and Onions  
All-Natural Chicken Parmesan  
Meatballs Marinara  
Eggplant Napoleon  
Linguine or Penne Pasta

### Buffet 2

\$49.95

Caesar Salad or Baby Spinach w/ Grape Tomato, Cucumber, Lt. Vinaigrette  
Charcuterie Platter  
Seafood and Pasta Red or White  
Chicken Marsala  
Hand Carved Black Angus Prime Rib Station  
Roasted Brussel Sprouts or Grilled Asparagus

### Buffet 3

\$57.95

Caesar Salad or House Salad  
Charcuterie Platter  
Artistically Displayed Cheese and Fresh Fruit  
Hand Carved Roasted Black Angus Filet Mignon Station  
Hand Carved Salmon Station  
Roasted Brussel Sprouts or Grilled Asparagus  
Herb Roasted Potatoes

### Additions

|  |         |                     |         |
|--|---------|---------------------|---------|
| Black Angus Filet Mignon Carving Station | \$15.00 | Charcuterie Platter | \$8.00  |
| Black Angus Prime Rib Carving Station    | \$12.00 | Fresh Fruit Platter | \$5.50  |
| Marinated Flank Steak Carving Station    | \$8.00  | Viennese Table      | \$10.00 |
| Pasta Station                            | \$6.00  | Cheese Display      | \$6.00  |
| Salmon Carving Station                   | \$10.00 | Miniature Pastries  | \$6.00  |
| Shrimp Scampi Station                    | \$12.00 | Candy Bar           | \$6.00  |
| Sushi Station                            | \$12.00 | Sundae Bar          | \$7.50  |

All Dinner Buffet Packages Include:

Freshly Brewed Regular and Decaffeinated Coffee & Tea

Dessert - Your choice of:

Carrot Cake, Berry topped Cheesecake or Black Forrest Cake

- + 6.625% Tax and 22% gratuity to all pricing.



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## Plated Dinner Selections

All Entrees come with your choice of:

Classic Caesar w/ Garlic Croutons

or

Spring Mix Salad w/ Candied Walnuts, Craisins, Blue Cheese Crumbles & Balsamic Vinaigrette

Or

Cup of Minestrone Soup

or

Chicken Vegetable Soup

All dinners include Chefs Choice of Starch & Vegetable

Accompanied by Freshly Baked Rolls and Butter

### Chicken Forestier

Sautéed All-Natural Boneless Breast of Chicken w/ a Red Wine Demi Glaze  
Finished with a Trio of Portabella, Shitake and Domestic Mushrooms

\$28.95

### California Grilled Chicken

Lightly grilled All-Natural Boneless Chicken Breast with Artichoke Hearts,  
Sun Dried Tomatoes, Basil and a hint of Garlic

\$28.95

### Chicken Parmesan

Lightly breaded thinly pounded All-Natural Chicken Breast delicately fried  
Topped with Mozzarella and Marinara sauce

\$28.95

### Broiled Salmon

Fresh Scottish Salmon served with a Fresh Dill Buerre Blanc Sauce

\$30.95

### Roast Prime Rib of Beef

Slowly Roasted Aged Prime Rib, Traditional Cut, Natural Juices

\$30.95

### California Grouper

Filet of Grouper Broiled with Artichoke Hearts, Sun Dried Tomatoes,  
Basil and a hint of Garlic

\$30.95

### Mediterranean Grilled Tuna

Tuna Steaks with Artichoke Hearts, Imported Olives,  
Hint of garlic with a Balsamic Glaze

\$31.95



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**Chicken Princess**

All-Natural Boneless Breast of Chicken topped with Jumbo Lump Crabmeat and Fresh Asparagus with a Buerre Blanc Sauce \$32.95

**Broiled Maryland Crab Cakes**

Jumbo Lump Crab Cakes Broiled to Perfection \$30.95

**Eastern Shore Fish Du juor**

Filet of Fish with Lump Crabmeat in a Buerre Blanc Sauce  
Garnished with a U-15 Shrimp Market Price

**Crispy Eggplant Ricotta**

Lightly Breaded and Fried Eggplant layered with Mozzarella and Ricotta Cheese and finished with Marinara Sauce \$26.95

**Broiled Filet Mignon**

Char-Broiled 8 oz. Tender Black Angus Filet Mignon with a Boursin Demi Glaze \$37.95

**Filet Mignon with Stuffed Shrimp or Maryland Lump Crab Cake**

Tender Broiled 6 oz. Black Angus Filet with Two Stuffed Shrimp or a Broiled Crab Cake \$49.95

All Plated Dinner Selections Include:

Freshly Brewed Regular and Decaffeinated Coffee & Tea

Dessert - Your choice of Fruit Topped Cheesecake, Key Lime Pie or Chocolate Layer Cake.

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### House Bar

Tito's Vodka  
Hendricks Gin  
Bacardi Rum  
Captain Morgan  
Dewar's Scotch  
Makers Mark Bourbon  
Kahlua  
House Tequila  
Jameson's Whiskey

### Premium Bar

All House Brands Included +  
Choice of Kettle One or Grey Goose  
Tanqueray Gin  
Patron Silver  
Johnny Walker Black  
Crown Royal  
Macallan's 12yr Single Malt  
Jack Daniels  
Bombay Sapphire

### Standard Bar Mixers

Coke, Diet Coke, Sprite, Ginger Ale, Orange Juice, Cranberry Juice, Apple Pucker, Southern Comfort, Baileys, Peach Schnapps, Triple Sec, Blue Curacao, Rum Chatta, Cointreau, Melon Pucker, Sour Mix and Razmatazz



Heineken Miller Light Bud Light Yuengling



House Cabernet House Chardonnay House Merlot

House Pinot Noir House Pinot Grigio

# Beverage Pricing

Per Person + Applicable Sales Taxes & 22% Service Charge

## Open Bar Package

|             | House Bar | Premium Bar |
|-------------|-----------|-------------|
| One Hour    | \$18.00   | \$22.00     |
| Two Hours   | \$25.00   | \$30.00     |
| Three Hours | \$30.00   | \$37.00     |
| Four Hours  | \$35.00   | \$42.00     |
| Five Hours  | \$40.00   | \$47.00     |

## Beer, Wine & Soda Bar Package

|             |         |
|-------------|---------|
| One Hour    | \$18.00 |
| Two Hours   | \$25.00 |
| Three Hours | \$30.00 |
| Four Hours  | \$35.00 |
| Five Hours  | \$40.00 |

## Fixed Price Bars by Consumption

|                     | Hosted Bar | Cash Bar |
|---------------------|------------|----------|
| House Brand         | \$8.00     | \$9.00   |
| Premium Brand       | \$10.00    | \$11.00  |
| Domestic Beer       | \$6.00     | \$7.00   |
| Imported Beer       | \$7.00     | \$8.00   |
| Glass of House Wine | \$6.00     | \$7.00   |
| Cordial             | \$9.00     | \$10.00  |
| Soft Drinks         | \$3.00     | \$3.50   |
| Bottled Water       | \$3.00     | \$3.50   |

- *\$150.00 Inclusive Fee per each Bartender*
- *Prices are fixed, and brands are not subject to substitution or replacement.*
- *Menu Items & prices are subject to change with or without notice.*