

PRINCESS ROYALE
OCEANFRONT RESORT

Banquet & Event Menu





Breakfast Buffets

Minimum 20 people. Maximum of 90 minutes of service.

Price per person.

Classic Continental

Chilled Orange and cranberry juice

Danish, muffins

Whole Fruit

Freshly brewed coffee, decaf and hot tea

\$14

Royale Continental

Chilled Orange and cranberry juice

Danish, muffins, bagels, croissants

Whole fruits

Freshly brewed coffee, decaf and hot tea

Add on:

Steel-Cut Oatmeal with brown sugar,
raisins, nuts and milk

OR

Greek Yogurt with granola and berries

\$18

American Buffet

Chilled Orange and cranberry juice

Fresh seasonal fruit salad

Fluffy scrambled eggs

Choice of two: crispy bacon, sausage or
turkey sausage

Hash brown potatoes

Toast and muffins

Butter and preserves

Freshly brewed coffee, decaf and hot tea

\$19

Easy to Grab

Chilled Orange and cranberry juice

Croissant breakfast sandwiches:

croissant, scrambled eggs, cheddar
cheese and

Choice of two: crispy bacon, sausage or
turkey sausage

Whole fruits

Freshly brewed coffee, decaf and hot tea

\$18

French Touch

Chilled Orange and cranberry juice

Fresh seasonal fruit salad

Quiche Lorraine or Vegetable quiche

Scalloped potatoes

Cinnamon French Toast with maple
syrup and butter

Assorted breakfast pastries and toast

Freshly brewed coffee, decaf and hot tea

\$20

Sweet and Savory

Chilled Orange and cranberry juice

Fresh seasonal fruit salad

Buttermilk Pancakes with maple syrup
and butter

Fluffy scrambled eggs

Choice of two: Crispy bacon, sausage
and turkey sausage

Hash brown potatoes

Assorted breakfast pastries and toast

Freshly brewed coffee, decaf and hot tea

\$21



Breakfast Enhancements

Only available to be add-on to one of the Breakfast options.

A la carte

Steel-Cut Oatmeal with brown sugar, raisins, nuts and milk - \$5 per person

Hard Boiled Eggs - \$24 per dozen

Assorted bagels with cream cheese - \$24 per dozen

Cinnamon French Toast with maple syrup and butter - \$5 per person

Buttermilk Pancakes with maple syrup and butter - \$5 per person

Fluffy scrambled eggs - \$5 per person; add cheese for \$0.50

Smoked Salmon Presentation - Beautifully presented with fresh bagels, chopped egg, onion, cream cheese, capers and a dill sauce - \$14 per person

Omelet station

Requires a Chef - \$75

\$9 per person

List of ingredients available at the station:

Regular eggs and egg whites

Cheddar, Swiss and Mozzarella cheese

Diced Ham, Bacon and Sausage

Tomatoes, Onions, Spinach, Bell Peppers, Mushrooms, Chives, Olives

Let it be Brunch

Pick 1 salad, 1 entrée and 1 dessert

\$18 per person

Spinach Salad: Blue Cheese, Sunflower Seeds, Pears and Vinaigrette

Caesar Salad: Chopped Romaine Hearts, Shaved Parmesan, Herb Croutons & Caesar Dressing

Caprese Salad: Fresh Mozzarella, Basil, Tomatoes, Balsamic Reduction

Lemon Rosemary Roasted Chicken

Cheese Ravioli in Pesto Sauce

Grilled pre-carved Ham

Chef's catch of the day with lemon butter

Fudge brownies and cookies

Triple Chocolate Cake

Key Lime Pie

Carrot Cake



Fun Breaks

Minimum 15 people. Maximum of 45 minutes of service
Price per person.

Kid at Heart

Cookies
Fudge brownies
Blondies
Assorted sodas and water
\$13

Power up

Whole fresh fruit
Trail mix
Energy bars
Assorted sodas and water
\$12

Healthy and Light

Hummus
Tzatziki
Pita chips
Baby carrots, celery and crackers
Whole fruit
Infused Water and Iced Tea
\$15

At the Movies

Whole fresh fruit
Granola bars
Candy bars
Assorted chips and popcorn
Assorted sodas and water
\$14

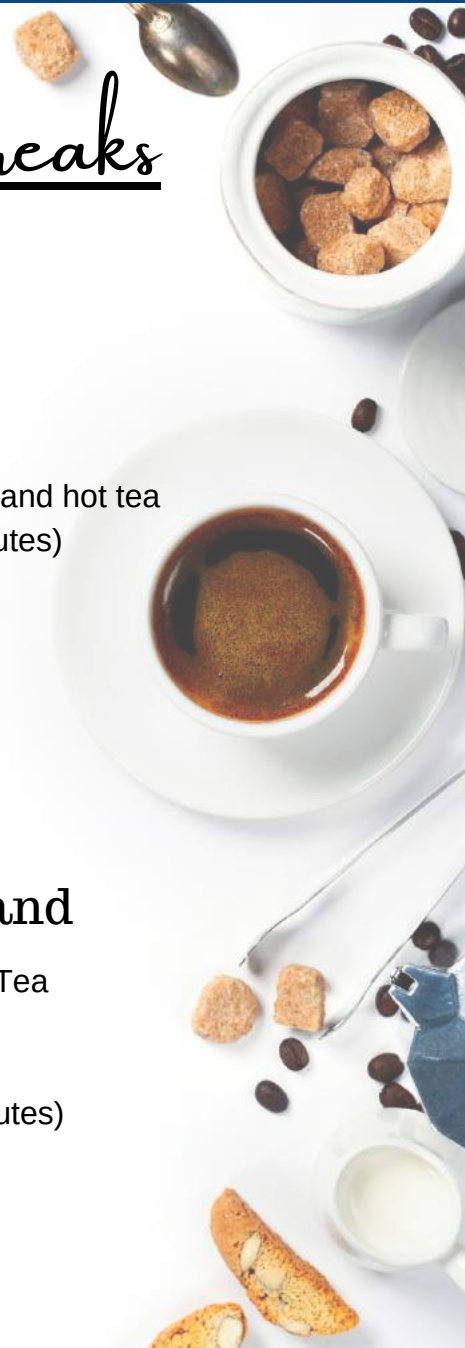
A la carte

Brownies and Blondies - \$33 per dozen
Assorted Fresh Baked Cookies - \$33 per dozen
Soft warm pretzels with hot and honey mustard - \$33 per dozen
Assorted Fruit yogurts with granola - \$40 per dozen
Individual bags of Trail Mix or Mixed Nuts - \$40 per dozen
Individual bags of assorted chips and popcorn - \$38 per dozen
Granola or energy bars - \$40 per dozen
Candy bars- \$38 per dozen
Sliced Fresh Seasonal Fruit - \$6 per person
Bowl of Whole Fresh Fruit (Apples, Bananas, Oranges) - \$4 per person
Vegetable Crudité Display with Ranch Dip - \$7 per person



Beverage Breaks

Minimum 15 people.



Stay Hydrated

Assorted sodas and bottled water
\$5 per person (90 minutes)

Brews

Freshly brewed coffee, decaf and hot tea
\$5 per person (90 minutes)

Infused Water

Your choice of strawberry-basil, lemon-
mint or orange-grapefruit
\$5 per person (90 minutes)

Lemonade Stand

Freshly brewed Iced Tea
Lemonade
Lemon Water
\$5 per person (90 minutes)

Coffee Please

- Half-day hot beverage service (coffee, decaf and hot tea) - \$10.00 per person (Out for 4 Hours MAX)
- Full-day hot beverage service (coffee, decaf and hot tea) - \$15.00 per person (Out for 8 Hours MAX)
- Half-day cold beverage service (soda and bottled water) - \$11.00 per person (Out for 4 Hours MAX)
- Full-day cold beverage service (soda and bottled water) - \$16.00 per person (Out for 8 Hours MAX)
- Half-day hot & cold beverage service (coffee, soda and water) - \$17.00 per person (Out for 4 Hours MAX)
- Full-day & cold hot beverage service (coffee, soda and water) - \$21.00 per person (Out for 8 Hours MAX)

V = Vegetarian, DF = Dairy Free, GF = Gluten Free

Please add to the above, 20% Service Charge and 6.5% Tax. Consuming raw or undercooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses. Due to current supply chain issues, products and prices may be altered. Reasonable and comparable substitutions will be offered.



Plated Lunch

Minimum 20 people and maximum 120 people.

Maximum of 2 different choices.

Freshly brewed coffee, decaf and iced tea. Price per person.

Choice of 1st course

- | | |
|------------------------------|---|
| Vegetable Soup (DF, V) | Princess House Salad: Our Fresh Garden Salad |
| Potato Leek Soup | Caesar Salad: Chopped Romaine Hearts, Shaved |
| Minestrone Soup (DF, V) | Parmesan Herb Croutons & Caesar Dressing |
| Tomato Basil Soup (GF, V) | Tomato Salad: Tomatoes, Cucumbers, Red onion, |
| Chicken Noodle Soup (DF) | Feta, Vinaigrette |
| MD Crab Soup (GF, DF) | Spinach Salad: Blue Cheese, Sunflower Seeds, |
| Cream of Crab Soup Add \$2 | Pears and Vinaigrette |

Choice of 1 entree

- | | |
|---|---|
| Lemon rosemary roasted chicken (GF, DF) \$22 | Chef's catch of the day with lemon butter (GF) \$25 |
| Chicken parmesan \$22 | Maryland fried chicken \$22 |
| Vegetable lasagna (V) \$22 | Thinly sliced roast beef with mushroom gravy \$26 |
| Grilled Flank Steak (DF, GF) \$27 | Pan Seared Salmon (GF, DF) \$25 |
| Cheese Ravioli in Pesto or Vodka Sauce (V) \$22 | Crab Cake \$26 |
| Eggplant Parmesan (V) \$20 | Falafel (V) \$20 |

Choice of 2 sides

- | | |
|---|--|
| Pasta salad with garden vegetables (DF) | Sautéed seasonal vegetables (GF, DF) |
| Potato salad | Whipped potatoes (GF) |
| Green beans with almonds (GF, DF) | Roasted baby carrots (GF, DF) |
| Steamed broccoli with garlic and olive oil (GF, DF) | Baked sweet potato (GF, DF) |
| Herbed Vegetable Rice (GF, DF) | Fingerlings potatoes with parsley (GF, DF) |
| Sautéed zucchini and squash (GF, DF) | Fresh baked chips (GF, DF) |

Choice of 1 dessert

For additional \$6 per person

- | | |
|----------------------------|-----------------------|
| Triple Chocolate Cake | Key Lime pie |
| Apple Caramel pie | Chocolate mousse pie |
| Carrot cake | Pecan pie |
| Cheesecake Fresh berries | Strawberry Shortcake |
| Smith Island Cake | Chocolate Tuxedo Cake |

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Lunch Buffet

Minimum 20 people. Maximum of 90 minutes of service

Freshly brewed coffee, decaf and iced tea.

\$33 per person

Choice of 1st course

Vegetable Soup (DF, V)
Potato Leek Soup (V)
Minestrone Soup (DF, V)
Tomato Basil Soup (GF, V)
Chicken Noodle Soup (DF)
MD Crab Soup (GF, DF)
Cream of Crab Soup | Add \$2

Princess House Salad: Our Fresh Garden Salad
Caesar Salad: Chopped Romaine Hearts, Shaved
Parmesan Herb Croutons & Caesar Dressing
Tomato Salad: Tomatoes, Cucumbers, Red onion,
Feta, Vinaigrette
Spinach Salad: Blue Cheese, Sunflower Seeds,
Pears and Vinaigrette

Choice of 2 entrees

Chicken Marsala (DF)
Lemon rosemary roasted chicken (GF, DF)
Chicken parmesan
Vegetable lasagna (V)
Grilled Flank Steak (DF, GF)
Eggplant Parmesan (V)

Chef's catch of the day with lemon butter (GF)
Maryland fried chicken
Thinly sliced roast beef with mushroom gravy
Cheese Ravioli in Pesto or Vodka Sauce (V)
Pan Seared Salmon (GF, DF)
Chicken Artichoke Piccata

Choice of 2 sides

Pasta salad with garden vegetables (DF)
Potato salad
Green beans with almonds (GF, DF)
Steamed broccoli with garlic and olive oil (GF, DF)
Herbed Vegetable Rice (GF, DF)
Sautéed zucchini and squash (GF, DF)

Sautéed seasonal vegetables (GF, DF)
Whipped potatoes (GF)
Roasted baby carrots (GF, DF)
Baked sweet potato (GF, DF)
Fingerlings potatoes with parsley (GF, DF)
Fresh baked chips (GF, DF)

Choice of 1 dessert

For additional \$6 per person

Triple Chocolate Cake
Apple Caramel pie and Lemon Bars
Carrot cake
Cheesecake | Fresh berries

Key Lime pie
Chocolate mousse pie
Pecan pie and Cherry pie
Fresh Cookies and Brownies

Ice Cream Station \$8

3 Ice Cream Flavors | Toppings

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Specialty Lunch Buffet

Minimum 20 people. Maximum of 90 minutes of service
Freshly brewed coffee, decaf and iced tea. Price per person.

The Deli

Chicken Noodle Soup

Caprese Sandwich: Fresh Mozzarella, tomato, arugula, basil and balsamic reduction

Roast Beef on Rye: Cheese, horseradish aioli

Roasted Turkey on Baguette: Tomato, sliced Gouda, Lettuce, Avocado

Pasta salad, potato chips and pickles

Brownies and blondies

\$27

Maryland Barbeque

Garden salad with a choice of dressing
Hamburgers, hotdogs and fried chicken with rolls

Condiments to include, sauerkraut, sliced cheddar, lettuce, sliced tomatoes, diced onion, dill pickles, and jalapenos

Potato salad and Coleslaw

Freshly baked cookies

\$30

Comfort Food

Tomato Basil Soup

Grilled cheese Sandwiches: with and without crispy bacon

Fried Chicken

Chef's Special Meatloaf

Outstanding White Cheddar Mac and Cheese

Mashed Potatoes

Fresh Baked Cookies

\$35

South of the border

Mexican salad: lettuce, bell peppers, onion, tomato, corn, black beans with lemon garlic dressing

Flour tortillas and hard corn taco shells

Seasoned ground beef and sautéed chicken, Guacamole, diced tomatoes, jalapenos, shredded cheddar, sour cream, shredded lettuce and salsa

Baked beans and salsa rice

Freshly baked cookies

\$36

Boxed Lunch

Choice of 2:

Vegan Garden Wrap: Sautéed Mushrooms, Peppers, Asparagus, Onion, Hummus in a Tortilla

Caprese on Ciabatta: Fresh Mozzarella, Tomato, Arugula, Basil and Balsamic Reduction

Roast Beef on Rye: Cheese, tomato, horseradish aioli

Roasted Turkey on Baguette: Tomato, sliced Gouda, Lettuce, Avocado

Ham on Ciabatta: Sliced Ham, Swiss, Sliced Tomato, Spinach, Dijon Mustard

Individual bag of chips, Cookie and Whole Fruit

Bottled water

\$20

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Hors d'oeuvres

Minimum 20 people.

Price per guest based on 60 minutes service.

Stationary

Fresh Fruit Tray - Seasonal fruit arranged beautifully, served with yogurt dip and Nutella
\$7 per person

Artisan Cheese Presentation - an assortment of imported and domestic cheeses, garnished with fresh fruit and served with an assortment of crackers
\$11 per person

Fresh Vegetable Tray - Cold assortment of carrots, celery, cucumbers, cauliflower, red bell peppers, tomatoes and Pita Chips served with Hummus and Blue Cheese Dip
\$8 per person

Charcuterie Display - Thinly sliced sausages, artisan cheeses, olives and grilled vegetables offered with baguette slices
\$12 per person

Flatbread Pizzas - Pick 2: Margarita, Veggie Delight, BBQ Chicken, Fig and Prosciutto
\$11 per person

Build Your Own Stations

Mashed Potatoes

Whipped mashed potatoes served with an array of toppings including crisp smoked bacon, scallions, sour cream, cheddar cheese, and broccoli.
\$6 per person

Mini Slider

Your choice of two of the following: Beef, Chicken or Veggie.
\$8 per person

Gourmet Mac' n' Cheese

Noodles in our homemade cheese sauce. Served with gruyere cheese, bacon, broccoli, green onions, jalapeños, and parmesan breadcrumbs. (Add Crab meat for \$5 per person)
\$9 per person

Wings

Naked Fried Wings bone in and boneless | Buffalo, Garlic-Parmesan and Teriyaki Sauces | Celery, Carrots, Ranch and Blue Cheese Dips
\$16 per person

Mini Taco Bar

Sautéed Chicken and Ground Beef | Tortillas, diced tomatoes, guacamole, shredded lettuce, cheese, sour cream and pico de gallo.
\$14 per person



The Fun Hors d'oeuvres

Cold

Price per 100 pieces

- Crab Gazpacho Shooter - \$390
- Antipasto Skewer - \$190
- Smoked salmon pinwheels - \$230
- Gulf shrimp on ice with cocktail sauce - \$440
- Assorted ham or turkey finger sandwiches - \$150
- Smoked Salmon, capers and dill cream cheese on cucumber- \$325
- Caprese Salad on a Skewer - \$220
- Melon wrapped in Prosciutto - \$230
- Tomato Basil Bruschetta - \$150

Hot

Price per 100 pieces

- Mini crab cakes* - \$375
- Oysters Rockefeller - \$370
- Sea scallops wrapped in smoked bacon- \$370
- Coconut shrimp with orange dipping sauce - \$325
- Chicken in creamy curry sauce - \$180
- Chinese egg rolls with hot mustard and duck dipping sauce - \$175
- Shrimp pot stickers with dipping sauce - \$180
- Vegetable spring rolls with dipping sauce - \$170
- Spanakopita - \$170
- Jerk Chicken Bite served with honey mustard - \$200
- Italian sausage brochettes - \$190
- Meatballs: choice of Swedish or BBQ - \$240
- Empanadas: choice of chicken, vegetable or beef - \$190
- Raspberry Brie Puffs - \$260
- Vegan Samosas - \$350
- Fried Cheese Ravioli - \$225
- Herb and Garlic Shrimp Skewer - \$300

Hot Dip

Serves 30-40 people.

- Buffalo chicken dip, baguette slices - \$250
- Delicious and creamy crab dip -celery and crostini - \$325
- Spinach and artichoke dip, baguette slices- \$160
- Warm Queso Blanco served with corn tortilla chips, pico de gallo, guacamole and corn salsa - \$ 190
- Beef or Chicken Chilli | Add \$3



Carving Station

Chef Fee- \$75 per station

Filet of beef tenderloin: offered with silver dollar rolls and horseradish cream sauce - \$370, serves 30

Round of beef: offered with silver dollar rolls and horseradish cream sauce - \$750, serves 100

Honey glazed ham: offered with biscuits and honey mustard - \$270, serves 30

Cuban roasted pork: served with sliced ciabatta bread, dill pickles and mustard - \$270, serves 30

Oven roasted turkey: served with cranberry orange relish and mayo - \$250, serves 30

Tableside boosts

\$ 4 per person

Green beans with almonds (GF, DF)

Grilled Mixed Vegetables (GF, DF)

Corn bread with sweet butter

Fingerling potatoes with parsley (GF, DF)

Garlic Mashed Potatoes (GF)

Steamed broccoli with garlic and olive oil (GF, DF)

Grilled Asparagus (GF, DF)

Roasted baby carrots (GF, DF)



Plated Dinner

Minimum 20 people and maximum 150 people.

Maximum of 3 different choices.

Offered with warm rolls and butter. Iced tea. Price per person.

Choice of soup or salad

Vegetable Soup (DF, V)
Potato Leek Soup
Minestrone Soup (DF, V)
Tomato Basil Soup (GF, V)
Chicken Noodle Soup (DF)
MD Crab Soup (GF, DF)
Cream of Crab Soup | Add \$2

Princess House Salad: Our Fresh Garden Salad
Caesar Salad: Chopped Romaine Hearts, Shaved
Parmesan Herb Croutons & Caesar Dressing
Tomato Salad: Tomatoes, Cucumbers, Red onion,
Feta, Vinaigrette
Spinach Salad: Blue Cheese, Sunflower Seeds,
Pears and Vinaigrette

Choice of Entree

Chicken Artichoke Piccata: a boneless breast of chicken lightly breaded and sautéed, topped with lemon white wine caper sauce \$35

Seafood Newburg: scallops, crab and shrimp in a delicious cream sauce with sherry \$44

Eggplant parmesan: a layered casserole with roasted vegetables, marinara and melted mozzarella cheese \$32

Maryland crab cakes: an Eastern shore classic, two broiled crab cakes \$49

Baked salmon filet: topped with a creamy dill sauce \$35

Rockfish: stuffed with crab imperial and baked to perfection \$44

Grilled Flank Steak: grilled to perfection \$43

Beef Bourguignonne: classic hearty Fresh dish of beef, cooked with red wine, mushrooms, onion and carrots \$42

Chicken Chesapeake: breast of chicken stuffed with a creamy lump crab filling and topped with sherry sauce, garlic and chive \$47

Pork Chop : Center cut bone, smothered in bell peppers and onions \$44

Surf and Turf: Filet mignon topped with a house made sauce, three jumbo shrimp sautéed with garlic butter and served with a twice baked potato \$58

Chicken Marsala: chicken cooked in a flavorful and aromatic sauce made with a blend of spices and herbs \$35

Pasta Primavera: Penne pasta with sautéed vegetables in a light pesto cream sauce \$30

Shrimp Scampi: Sautéed shrimp with garlic and white wine sauce, parmesan cheese, served on top of linguine pasta \$37

Vegan Vegetable Stir-Fry: Sauté a mix of colorful vegetables in a delicious stir-fry sauce made with soy sauce, ginger, garlic, and a touch of sweetness. Serve over rice. \$27

Vegan Mediterranean Bowl: Combine falafel, hummus, quinoa, roasted vegetables, olives, and a drizzle of tahini sauce. \$35

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Plated Dinner

The side dishes will remain consistent across all the entrees.

Dessert choice will be the same for everyone.

Choice of 2 sides

Green beans with almonds (DF, GF)
Steamed broccoli with garlic and olive oil (DF, GF)
Vegetable rice pilaf (DF, GF)
Bacon Brussel Sprouts (DF, GF)
Grilled Asparagus (DF, GF)
Baked sweet potato (DF, GF)

Sautéed seasonal vegetables (DF, GF)
Herb Whipped potatoes (GF)
Roasted baby carrots (DF, GF)
Fingerlings potatoes with parsley (DF, GF)
Au gratin potatoes (GF)
Corn on the cob with Old Bay seasoning (GF)

Choice of 1 dessert

For additional \$6 per person

Triple Chocolate Cake
Apple Caramel pie
Carrot cake
Cheesecake | Fresh berries
Smith Island Cake

Key Lime pie
Chocolate mousse pie
Pecan pie
Strawberry Shortcake
Chocolate Tuxedo Cake



Dinner Buffet

Minimum 20 people. Maximum of 90 minutes of service.
Offered with warm rolls and butter. Iced tea and iced water.

\$44 per person

Choice of soup or salad

- | | |
|------------------------------|---|
| Vegetable Soup (DF, V) | Princess House Salad: Our Fresh Garden Salad |
| Potato Leek Soup | Caesar Salad: Chopped Romaine Hearts, Shaved |
| Minestrone Soup (DF, V) | Parmesan Herb Croutons & Caesar Dressing |
| Tomato Basil Soup (GF, V) | Tomato Salad: Tomatoes, Cucumbers, Red onion, |
| Chicken Noodle Soup (DF) | Feta, Vinaigrette |
| MD Crab Soup (GF, DF) | Spinach Salad: Blue Cheese, Sunflower Seeds, |
| Cream of Crab Soup Add \$2 | Pears and Vinaigrette |

Choice of 2 entrees

- | | |
|------------------------------------|--|
| Chicken Artichoke Piccata | Chicken Chesapeake Add \$2 |
| Seafood Newburg | Chicken Marsala |
| Eggplant parmesan | Chicken Parmesan |
| Maryland crab cakes (1 per person) | Pasta Primavera |
| Baked salmon filet | Shrimp Scampi |
| Rockfish | Vegan Vegetable Stir-Fry |
| Grilled Flank Steak | Cheese Ravioli in Pesto or Vodka Sauce |
| Beef Bourguignonne | |

Choice of 2 sides

- | | |
|--|--|
| Green beans with almonds | Sautéed seasonal vegetables |
| Steamed broccoli with garlic and olive oil | Herb Whipped potatoes |
| Vegetable rice pilaf | Roasted baby carrots |
| Bacon Brussel Sprouts | Fingerlings potatoes with parsley |
| Grilled Asparagus | Au gratin potatoes |
| Wild Mushroom Risotto Add \$1 | Corn on the cob with Old Bay seasoning |
| Baked sweet potato | |

Choice of 1 dessert

For additional \$6 per person

- | | |
|----------------------------|----------------------|
| Triple Chocolate Cake | Key Lime pie |
| Apple Caramel pie | Chocolate mousse pie |
| Carrot cake | Chocolate Tuxedo |
| Cheesecake Fresh berries | Strawberry Shortcake |
| Smith Island Cake | Fresh fruit cobbler |

Ice Cream Station \$8
3 Ice Cream Flavors | Toppings

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Specialty Dinner Buffet

Minimum 20 people. Maximum of 90 minutes of service
Iced tea and iced water. Price per person.

Southern BBQ

Spinach salad with apple, pecans and mustard vinaigrette
dressing

Pulled pork with honey BBQ

Maryland Fried Chicken

Cowboy baked beans with jalapeno

Tart and tangy coleslaw

Baked Potato Bar

Cornbread with honey butter

Fresh fruit cobbler

\$44

With Love from Italy

Italian Wedding Soup

Caesar Salad: Chopped Romaine Hearts,
Shaved Parmesan

Herb Croutons & Caesar Dressing

Chicken Artichoke Piccata: a boneless breast lightly breaded
and sautéed topped with lemon white wine caper sauce

Baked Rigatoni with meat sauce

Roasted fingerlings potatoes

Brussels sprouts

Garlic bread

Tiramisu

\$45

Chesapeake Bay Feast

MD Crab Soup

Maryland Fried Chicken

Maryland Crab Cakes (one per person)

White cheddar mac and cheese

Corn on the cob with melted butter and Old Bay

Coleslaw and potato salad

Smith Island Cake

Warm rolls and butter

\$48

Mediterranean Flavors

Minestrone Soup

Grilled Flank Steak

Falafel

Chicken Skewers with roasted vegetables and Tzatziki Sauce

Quinoa Salad : diced tomatoes, onions, kalamata olives and
herbed vinaigrette

Spanakopita

Fingerling Potatoes with pasley

Baklava and mini eclairs

\$50

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Open Bar

Open bar prices are based on the guaranteed number of guests, offering cocktails, bottled beer and wine.

Signature Bar

- Smirnoff Vodka
- Jim Beam
- Jose Cuervo Tequila
- Beefeater Gin
- Johnny Walker Red
- Cruzan Light Rum
- Seagram's 7

Premium Bar

- Titos Vodka
- Jack Daniels
- Sauza Blue Agave Tequila
- Tanqueray Gin
- Dewar's White Label
- Bacardi Superior Rum
- Crown Royal

Ultimate Bar

- Grey Goose (can sub Ketel)
- Bulleit Bourbon
- Casa Amigos Tequila
- Bombay Sapphire
- Johnny Walker Black
- Diplomatico Planas Rum
- Jameson

Hosted Package Pricing

Choose your Bar Package, then choose for how many hours.

	2 Hour	3 Hour	4 Hour
Beer & Wine Only	\$22pp	\$32pp	\$41pp
Signature Bar	\$25pp	\$35pp	\$44pp
Premium Bar	\$30pp	\$40pp	\$49pp
Ultimate Bar	\$35pp	\$45pp	\$54pp

Cash and Consumption Bar

A minimum of \$500 is required on all cash or consumption bars.

A \$150 flat Satellite Bar and \$20 per hour Bartender Fee (per bar & bartender).

Consumption Bar offers Signature Bar with \$13 call drinks and \$8 beer and wine.