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Breakfast Fare

Continental Breakfast

Assorted Chilled Juice Bar

Fresh Fruit (in Season)

Muffins— Biscuits

*Assorted Breakfast Pastries and Bagels with Cream
Cheese*

Freshly Brewed Coffee— Decaf & Regular

Regular and Decaffeinated Teas

without Fruit

with fruit

Breakfast Fare

American Fare

(Sit Down)

Assorted Chilled Juice Bar

Egg Omelet or Scrambled Eggs

Choice of 2 Meats

*Gourmet Ham—Crisp Bacon
Strips*

*Country Sausage (Pork or
Turkey)*

Hash Browned Potatoes

Biscuits

Assorted Jelly and Butter

*Assorted Breakfast Pastries &
Muffins*

Freshly Brewed Coffee—

Decaf—Milk

Breakfast Buffet

Assorted Chilled Juice Bar

Fresh Fruit (In Season)

Scrambled Eggs or Omelets

French Toast

Choice of 2 Meats

*Gourmet Ham—Crisp Bacon
Strips*

*Country Sausage (Pork or
Turkey)*

Hash Browned Potatoes

Hot Scalloped Apples

Muffins—Biscuits

*Assorted Breakfast Pastries
and Bagels with Butter, Jelly
and Cream Cheese*

Freshly Brewed Coffee—Decaf

Omelet Station (Made to Order)

Belgian Waffle

Deluxe Breakfast Brunch I

Assorted Chilled Juice Bar and Fresh Fruit (In Season)

Omelets Cooked to Order by our Expert Chefs

right before your Eyes

Spanish Mushrooms, Onions, Cheese

Crepes (Blintzes) with Mountains of Sour Cream

Cherry and Blueberry Toppings

Belgian Waffles

Pork Bacon or Turkey Bacon

Hash Browned Potatoes

Sliced Peppercorn Salmon or Smoked Salmon

Beautifully Garnished with Capers, Onion and Dill

Assorted Bagels

Assorted Breakfast Pastries

Freshly Brewed Coffee, Decaf and Tea

Deluxe Breakfast Brunch II

Assorted Chilled Juice or Fresh Fruit (In Season)

*Omelets cooked to Order by Our Expert Chefs right
before your eyes*

*Spanish Mushrooms, onion, Ham , Cheese
Carving Station*

Choice of 2 Meats

*Boneless Turkey Breast, Top Round of Texas Beef, or Virginia
Baked Spiral Glazed Ham
Assorted Quiches*

OR

*Homemade Crepes with Mountains of Sour Cream
Cherry and Blueberry Toppings
Belgian Waffles with Ice Cream and Chocolate Sauce*

*Hash Browned Potatoes
Pasta Salad with trays of sliced tomatoes*

*Assorted Biscuits and Bagels with Butter, Jelly and Cream Cheese
Assorted Breakfast Pastries and Gourmet Cinnamon Buns
Freshly Brewed Coffee, Decaf and Tea*

Buffet I

Caesar Salad

Crisp Romaine lettuce dressed with our homemade Caesar dressing and topped with freshly made seasoned croutons

Broiled Maryland Crab Cakes

The Freshest Chesapeake lump backfin crab married with traditional "Old Bay" Seasoning

Marinated Grilled Chicken Breast

Grilled Delmarva Breast of Chicken

Demi-glaze with a hint of chicken and tomato sauce

Red Bliss Potatoes

Made with Red Skinned potatoes in butter sauce

Grilled and Roasted Vegetables

Roasted squash, zucchini, mushrooms, leeks, red and yellow peppers, eggplant drizzled with Balsamic vinegar and Extra Virgin Olive Oil

Gourmet Bread Basket

DESSERT

Buffet Menu II

Spinach Salad

Fresh baby spinach leaves topped with hard-cooked eggs and crisp, then drizzled with honey mustard dressing

Sea Bass or Salmon

Chef Carved Tenderloin of Beef

Whole marinated tenderloin of Beef

Chef Carved

Red Bliss Potatoes

Made with Red Skinned potatoes in sauce

Asparagus or garden green beans

Gourmet Bread Basket

Buffet Menu III

Mescaline Salad

Fresh Field greens and seasonal mandarin oranges toasted pine nuts and Bleu cheese, Tri-color Peppers, crumbles, Tri Color Peppers drizzled with raspberry and vinaigrette dressing

Capon Chicken Breast

Marinated in White Wine Fresh herbs then Grilled and served with Apple Chutney

*Grilled Asian salmon with shitake Mushrooms and Sesame Seeds
Whole Salmon or Filet grilled and marinated brushed with oriental glaze topped with sautéed shitake mushrooms and sesame seeds*

Red Bliss Garlic Mashed Potatoes

Seasonal Fresh Vegetables

Gourmet Bread Basket

Buffet IV

Caesar Salad

Crisp romaine lettuce dressed with our Class Act Caesar dressing and topped with freshly made seasoned croutons

Stuffed Breast of Chicken

A boneless breast with homemade cornbread sage dressing roasted to a golden brown and drizzled with white wine sauce

Marinated Grilled New York Sirloin

(Chef Carved)

Prepared with Special Seasonings

Served with Horseradish cream and miniature onion rolls

Rice Pilaf or Red Bliss Roasted Potatoes

Garden Fresh Green Beans

Gourmet Bread Basket with Butter

Buffet V

*New Orleans Style Jambalaya with Chicken, Andouille Sausage
and Shrimp*

Brown Sugar Green Beans

*Cajun Catfish accompanied with Tri Colored Peppers and
Sautéed Onions*

Seafood Gumbo

Pecan Pie with Cinnamon Whipped Cream

Sweet Corn Bread or Corn Muffins served with Peach Butter

Seated Served Dinners

All dinners include

Please Select one Entrée

Capon Breast of Chicken

A boneless breast stuffed with homemade cornbread dressing roasted to a golden brown and glazed

Chicken Marsala

A skinless, boneless breast, delicately sautéed and finished in a rich Marsala wine sauce

Chilean Sea Bass

6 oz Lightly Blackened broiled in herb butter sauce

Prime Rib

Tender corn-fed "Prime Rib" seasoned and slow roasted to perfection

Honey Encrusted Peppered Salmon

8 oz Cold water filet Marinated and baked with honey pepper glaze

All Entrees Accompanied by Fresh Vegetables and Starch of the Chef's Selection

PLEASE SELECT ONE DESSERT

Gourmet Bread Basket

Freshly Brewed Decaffeinated Coffee and Tea

Seated and Served Dinner

ALL DINNERS INCLUDE:

PLEASE SELECT ONE ENTRÉE

Broiled Maryland Crab Cakes

The Freshest Chesapeake lump backfin crab married with traditional 'Old Bay' Seasoning

Chicken Oscar

Eastern shore favorite grilled chicken breast topped with backfin crabmeat, asparagus & hollandaise sauce

Peppercorn Crusted Tenderloin of Beef

Butcher's cut "Tenderloin of Beef" rolled in cracked peppercorns and Kosher salt

New York Sirloin Strip (14 oz)

14 ounces of choice cut sirloin seasoned and grilled to temperature

Veal Chop (12oz.)

Italian Center cut chop seasoned with rosemary and garlic finished with a light demi glaze.

All entrees Accompanied by Fresh Vegetables and Starch of your selection

PLEASE SELECT ONE DESSERT

Gourmet Bread Basket

Freshly Brewed Decaffeinated Coffee and Tea

Teamed Entrée

PLEASE SELECT ONE TEAMED ENTRÉE

Grilled Chicken And Catfish or Baked Orange Roughy

English Cut Prime Rib And Grilled Chicken

Chicken Miriam And (4) Ounce Broiled Maryland Crab Cake

*Tenderloin of Beef with Caramelized Onions And Crab Imperial or
Crab Cake*

*Tenderloin with Roasted Shallots, Four Peppercorns, and Port Wine
and Shrimp Stuffed with Imperial Crab*

*Tenderloin with Roasted Shallots, Four peppercorns, and Port Wine
and Roasted Salmon with Horseradish Crust*

Corporate Buffet Luncheon

Deli Platter

Roast Beef
Corned Beef
Smoked Turkey
Black forest Ham
Red Bliss Potato Salad
Assorted Gourmet Sandwich Bread
Sliced Tomato, Lettuce and
Red Onions
Honey Mustard and Mayonnaise
Creamy Horseradish
*Gourmet Cookies
(Soup Station
Additional per Person)

Chesapeake Bay Buffet

Maryland Crab Soup or Cream of
Crab Soup
Southern Fried Chicken or Grilled
Chicken Breast or Marinated Jumbo
Lump Crab Cake
Marinated Tomato and Cucumber
Salad
Homemade Potato Salad, Pasta
Salad or Cole Slaw
Basket of Freshly Baked Bread and
Rolls
*Strawberry Shortcake
Soup Station

Classic Soup and Salad

Buffet

Chef's Choice— 2 Soups
Selections

Salad Bar

Mixed Field Greens &
Romaine with Carrots
Cucumbers—Tomatoes
Onions
Green Peppers
Shredded Cheddar Cheese
Homemade Croutons
Assorted Dressings
White Chuck Tuna Salad
Homemade Chicken Salad
Pasta Salad
Assorted Gourmet Sandwich
Bread
Bowls of Fresh Fruit
*Tiger Brownies and Fresh
Baked Cookies

**Dessert may be substituted*

Corporate Buffet Luncheon

Little Italy Buffet

Caesar Salad

Penne Pasta with Blackened Chicken or Shrimp

Vegetarian Pasta

Vegetarian Lasagna

Garlic

**Biscotti and Chocolate Éclairs*

Louisiana Buffet

New Orleans Style Jambalaya with Chicken and

Andouille Sausage

Fried Catfish or Cajun Catfish

Dirty Rice or Cajun Rice

Hush puppies

Garden Fresh Green Beans

Corn Muffins or Corn Bread Squares

**Pecan Pie with Cinnamon Whipped Cream*

**Dessert may be substituted*

Corporate Buffet Hot

Baltimore's Best

Maryland Jump Lump Crab cake Sandwich

Red Bliss Potato Salad

Creamy Homemade Cole Slaw

Lettuce and Sliced Tomato

Tarter and Cocktail Sauce

Signature Dessert

All American

Bookmaker's Salad or Soup

Top Round of Roast Beef

(in au jus sauce)

Smoked Turkey

Red Bliss Garlic Mashed Potatoes

Garden Fresh Green Beans

Assorted Breads, Rolls and Butter

Apple Pie

**Gourmet Cookie*

(Soup Station Additional per person)

**Dessert may be substituted*

It's Not Just Chicken

Tossed Garden Salad or Caesar Salad

Signature Dessert

Choice of one Entrée

Fried Chicken

Macaroni & Cheese

Green Beans

Corn Bread

OR

BBQ Chicken

Old Fashion Potato Salad & Coleslaw

Corn Bread

OR

Rotisserie Style Chicken

Mashed Potatoes

Corn Bread

OR

Chicken Breast Stuffed with Corn bread

Red Bliss Mashed Potatoes

Brown Sugar Green Beans

Assorted Bread and Butter

Corporate Seated Luncheon - Cold

Caesar Salad

Crisp Romaine Lettuce topped with your choice of Grilled Chicken Breast, London Broil or Breaded Scallops and Spiced Shrimp served with Homemade Caesar Dressing and Garlic Bread

Grilled Seafood Salad

Salmon Scallops and Shrimp marinated and grilled, served over a bed of fresh greens, then drizzled with a balsamic vinaigrette

Tri Salad Platter

Fresh Homemade Tuna, Chicken and Shrimp Salad served on a Bed of Lettuce with Tomatoes and Garnish

Chef Salad

Garden Salad topped with Roasted Turkey, Gourmet Ham and Roast Beef Served with Hand Boiled Eggs, Imported Swiss and Cheddar Cheese with your choice of dressing

Add soup with any cold station for additional cost per person

Dessert Selections

Strawberry Shortcake

Classically delicious! Moist, tender yellow cake layered with clouds of freshly whipped cream and topped with succulent whole fresh strawberries.

Tuxedo Truffle Cake

An extravagant creation combining a layer each of creamy dark chocolate and white chocolate mousse floating between three layers of marbled white and dark cake, topped with dark chocolate ganache swirled with white chocolate swirled with white chocolate.

Lemon Cake

Three layers of a smooth, moist lemon cake filled and iced with light vanilla butter cream

Seasonal fruit Pies

Your favorite apple, cherry and pumpkin pies baked from scratch the old fashioned way in our own kitchen

New York Style Cheesecake

Incredibly creamy, moist and smooth, and just sweet enough!

Served with your choice of toppings

Strawberry Jubilee

A flaming combination of pound cake topped with creamy vanilla ice cream and strawberry sauce

Key Lime Cheesecake

A layer of nice Key Lime cream compliments the top of our tall New York Cheesecake and is finished with a ring of finely shaved lime peel

Midnight Chocolate Supreme

Three layers of moist devil's food cake, filled with iced with dark chocolate fudge edged with chocolate jimmies and decorated with chocolate rosettes and shavings.

Boston Crème Cake

A moist yellow cake split twice and filled with delicious Bavarian cream, then iced with chocolate fudge and finished with vanilla crumbs

Lemon Butter Pound Cake

Fresh lemons make our lemon cake a one o a kind flavorful treat

Chocolate Cake

Old fashioned yellow cake topped with chocolate icing

Coconut Cake

Fresh coconut sprinkles accompanies smooth layers of yellow cake

The Chesapeake Reception

MARYLAND FLAVORS

Our Jumbo Lump Crab Fondue

Sweet Maryland crab meat in a cream sauce with a hint of dry sherry and Old Bay

Farm Fresh Produce Baskets

*A variety of raw vegetables served with herb sauce
Assorted Fresh Seasonal Fruit Display*

BUFFET STATIONS

Caesar Salad

Crisp Romaine lettuce with our Class Act Caesar dressing and topped with freshly made seasoned croutons

Grilled Capon Chicken Breast

Old Fashioned Maryland Crab Cakes

The freshest Chesapeake lump backfin crab married with traditional old Bay Seasoning served with cocktail sauce and tartar sauce

Flattered Sirloin of Beef

Choice Sirloin of Beef roasted and served over caramelized onions, served with Horseradish cream and miniature onion rolls

Grilled & Roasted Vegetables

Roasted Squash, Zucchini, Mushrooms, Leeks

DESSERT & COFFEE

*Freshly Brewed Coffee—Decaffeinated Coffee and Tea
Sweeteners—Creamers—Lemon Wedges*

Cocktail Party Reception

Choice of (3) Items from below:

Italian Sausage

Mini Beef Wellington

Beef Hibachi Skewers

Chicken Hibachi Skewers

Duck and Apricot Brandy Purse

Buffalo Wings

Brown Sugar Chicken Skewers

Sesame Chicken Skewers

Jerk Chicken Skewers

Mini crab cakes

Fried Shrimp

Jerk Shrimp

Coconut Shrimp

Shrimp Cocktail

Shrimp Provencal

Shrimp Scampi

Scallops Wrapped in Bacon

Oysters Rockefeller

Clams Casino

Asparagus with Asiago

Spinach and Artichoke tart

Vegetable Spring Rolls

Spanakopitas

Wild Mushrooms in Phyllo

Potato Skins

Broccoli Quiche

Egg Rolls

2 Hour Party

Choice of (2) Items from below:

Cheese Display or Vegetable Crudités

*A Variety of International Cheeses,
Crackers and Specialty Breads*

*A Selection of Fresh Vegetables and As-
sorted Dips Beautifully Displayed on a
Buffett Table*

Our Crab Fondue

*Sweet Maryland crabmeat in a cream
Sauce with a hint of dry sherry and Old
Bay*

Cocktail Party Reception

2 Hour Party

Choice of (5) Items from below:

Italian Sausage

Mini Beef Wellington

Beef Hibachi Skewers

Chicken Hibachi Skewers

Duck and Apricot Brandy Purse

Buffalo Wings

Brown Sugar Chicken Skewers

Sesame Chicken Skewers

Jerk Chicken Skewers

Mini crab cakes

Fried Shrimp

Jerk Shrimp

Coconut Shrimp

Shrimp Cocktail

Shrimp Provencal

Shrimp Scampi

Scallops Wrapped in Bacon

Oysters Rockefeller

Clams Casino

Asparagus with Asiago

Spinach and Artichoke tart

Vegetable Spring Rolls

Spanakopitas

Wild Mushrooms in Phyllo

Potato Skins

Broccoli Quiche

Egg Rolls

Pasta Station (Choice of one)

*Linguini with Clam Sauce—Penne with
Marinara Sauce*

*Fettuccini with Alfredo Sauce—Tortellini
with Peso Sauce*

*Lobster Ravioli with Rose Sauce
(\$1.60 additional pp)*

Chef Carving

(Choice of one)

*Baked Ham- Corned Beef- Dijon Grilled
Turkey*

Roast Sirloin of Beef—London Broil

Options

Cheese Display or Vegetable Crudites

*A Variety of International Cheeses,
Crackers and Specialty Breads*

*A Selection of Fresh Vegetables and As-
sorted Dips Beautifully Displayed on a
Buffet Table*

Our Crab Fondue

*Sweet Maryland crabmeat in a cream
Sauce with a hint of dry sherry and
Old Bay*

Cocktail Party Reception

2 Hour Party

(Continued)

Chef Carving

<i>Toast Prime Rib of Beef</i>	<i>additional per person Cost</i>
<i>Smoked Salmon</i>	<i>additional per person Cost</i>
<i>Beef Tenderloin</i>	<i>additional per person Cost</i>
<i>Baby Lamb Chops</i>	<i>additional per person Cost</i>

Shrimp Display

Jumbo Seasoned Shrimp presented on a beautiful Carved ice display

Market Price

Raw Bar

With Oysters and clams Shucked to order Market Price

Seafood Sautee Station

<i>Jumbo Lobster</i>	<i>Market Price Soft</i>
<i>Shell Crabs</i>	<i>Market Price</i>
<i>Crab Lumps</i>	<i>Market Price</i>

Upgraded Hors D' Oeuvres

<i>Miniature Crab Cakes</i>	<i>additional per person Cost</i>
<i>Tenderloin Tips</i>	<i>additional per person Cost</i>
<i>International Coffee Cart</i>	<i>additional per person Cost</i>
<i>Chocolate Fountain</i>	<i>additional Cost</i>

Bar Information

DELUXE BAR

*Ketal One Vodka—Bombay Gin—Chivas Regal Scotch— Crown Royal
Whiskey—Jack Daniels—Bacardi Rum—Kahlua—Dry and Sweet
Vermouth—Hennessey*

*Domestic and Imported Beers (Light & Regular) - House Chardonnay
Orange Juice- - Grapefruit Juice—Lime juice
Soda and Bottled Water*

PREMIUM BAR

*Smirnoff Vodka—Gilbey's Gin—Dewars White Label Scotch—Jim
Beam—Bacardi Rum—Dry and Sweet Vermouth—Triple Sec- -
Domestic and Imported Beers (Light & Regular) - House Chardonnay
Orange Juice- - Grapefruit Juice—Lime juice
Soda and Bottled Water*

BEER & WINE BAR

*Domestic and Imported Beers
(Light and Regular)
House Chardonnay
Soda and Bottled Water*

NON ALCOHOLIC BAR

*Orange Juice- - Grapefruit Juice—Cranberry Juice
Soda and Bottled Water*