



SPECIAL EVENTS MENU

DINNER BUFFET PACKAGE

Hors d'Oeuvres

(Choose three - total of 6 pieces per person)

Passed butler style or offered from silver chafing dishes

Bruschetta

Choice of Italian, Swedish or Barbeque Meatballs

Spanakopita

Italian Stuffed Mushrooms

Beef Teriyaki Brochette

Entrées

(Choose two of the following)

Caribbean Style Salmon Filets

Fresh Grilled Tuna with Pineapple Chutney

London Broil with a Cabernet Demi Reduction Sauce

Marco Island Chicken

Beef Tips in Burgundy Sauce with Egg Noodles

Chicken Francaise

Chicken and Vegetable Penne

Choice of One Carved Item

Top Round served with Silver Dollar Rolls and Horseradish Cream

Virginia Ham served with Assorted Mustards and Southern Style Biscuits

Herb Encrusted Pork Loin served with Dinner Rolls

All Dinner Buffets include a Fresh Garden Salad, Wild Rice Pilaf, Seasoned and Roasted Potatoes, Dinner Rolls, Vegetable Medley, Seasonal Fruit Display, Freshly Brewed Coffee, Decaffeinated Coffee and Tea.

PLATED DINNER PACKAGE

(Maximum 60 people)

Hors d'Oeuvres

(Choose three - total of 6 pieces per person)

Passed butler style or offered from silver chafing dishes

Bruschetta

Choice of Italian, Swedish or Barbeque Meatballs

Spanakopita

Italian Stuffed Mushrooms

Beef Teriyaki Brochette

Entrées

(Please choose one)

Chicken Francaise

Fresh Chicken Seared in a Parmesan and Egg Batter, Finished with a Lemon and White Wine Butter

Broiled Stuffed Flounder

Fresh Flounder Stuffed with our Crabmeat Stuffing and Garnished with Tarragon Buerre Blanc

Prime Rib

Seasoned Prime Rib slowly roasted to perfection and served with Au Jus and Horseradish Cream

Chicken Cordon Bleu

Chicken Breast Stuffed With Ham, Swiss Cheese and Topped with a Creamy Dijon

Sliced Top Round

Fresh Top Round Slowly Roasted and Thinly Sliced, Topped with a Rich Beef Gravy

Mixed Grill

Mixed Grill with a 6 ounce Seasoned Filet and four Jumbo Tiger Shrimp

All Dinners include a Fresh Garden Salad, Bread service with Butter, Seasonal Vegetables, choice of Seasoned and Roasted Potatoes or Wild Rice Pilaf, Freshly Brewed Coffee, Decaffeinated Coffee and Tea.



SPECIAL EVENTS MENU (cont.)

RECEPTION PACKAGE

(Minimum of 50 People)

Cheese Display

Domestic and Imported Cheeses with
Fruit Garnish and Gourmet Crackers

Fresh Seasonal Sliced Fruit Display

Fresh Picked Fruits with our
Honey Yogurt Dipping Sauce

Fresh Crudités Tray

Seasonal Vegetables with Parmesan
Peppercorn and Cusabi Dips

Choice of One Carved Item

Top Round served with Silver
Dollar Rolls, Demi Glace
and Horseradish Cream

Virginia Ham served with
Assorted Mustards and
Southern Style Biscuits

Herb Encrusted Pork Loin
served with Dinner Rolls

Choice of Three Hot Hors d'Oeuvres

Bruschetta

Choice of Italian, Swedish
or Barbeque Meatballs

Spanakopita

Italian Stuffed Mushrooms

Beef Teriyaki Brochette

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Pricing is based on 2 pieces of each hors d'oeuvre per person and served for 1½ hours.

All prices are subject to a 20% service fee and 10.5% local and state sales tax.

LUNCH BUFFET PACKAGE

Entrées

(Choice of two of the following)

Beef Tips with Burgundy Sauce
and Egg Noodles

Sliced Roast Beef

Pork Tenderloin Medallions

Chicken Francaise

Marco Island Chicken

Mini Crab Cakes

Choice of One Carved Item

Top Round served with Silver Dollar
Rolls and Horseradish Cream

Virginia Ham served with Assorted
Mustards and Southern Style Biscuits

Herb Encrusted Pork Loin
served with Dinner Rolls

*All lunch buffets include a Fresh Garden Salad, Wild Rice Pilaf, Seasoned and Roasted Potatoes,
Dinner Rolls, Vegetable Medley, Seasonal Fruit Display, Freshly Brewed Coffee and Iced Tea.*



SPECIAL EVENTS MENU (cont.)

DISPLAYS

(Serves 30 People)

Fresh Crudités Tray

Seasonal Vegetables with Ranch Dip

Cheese Display

Domestic and Imported Cheeses garnished with Seasonal Fruits and Gourmet Crackers

Fresh Seasonal Sliced Fruit Display

Fresh Picked Fruits with our Honey Yogurt Dipping Sauce

Seafood Display

Shrimp Cocktail Displayed on Ice with Cocktail Sauce and Lemon Slices

SPECIALTY DIPS

(Serves 25-30 People)

Spinach Artichoke Dip

Served with Dipping Bread

Hot Chesapeake Crab Dip

Served with Dipping Bread

All prices are subject to a 20% service fee and 10.5% local and state sales tax.

OPEN & CASH BAR PACKAGES

Silver (Call) Brands

Examples: Jack Daniels, Jim Beam, Seagrams, Wild Turkey, Beefeater, Captain Morgan, Absolut

Gold Brands

Examples: Glenlivet, Johnnie Walker, Jamesons, Grey Goose, Jose Cuervo, Baileys, Grand Marnier

Beer & Wine

Domestic, Imported Beer and House Wines

All host bar, beer, wine and alcohol-free bar sales are subject to 20% service charge and 10.5% local and state tax.

BANQUET DESSERT MENU

Red Velvet Cake

Layered cake finished with cream cheese icing

German Chocolate Cake

Three layers of German chocolate cake separated by German chocolate icing

Strawberry Shortcake

Layers of strawberry marbled white cake with a strawberry and whipped cream

Carrot Cake

Moist carrot cake filled with raisins, walnuts and pineapple topped with cream cheese icing

Key Lime Pie

Sweet and tangy Key lime custard filing in a graham cracker crust

Tiramisu

Sponge cake soaked in espresso and coffee liqueur finished with layers of Mascarpone cheese

New York Cheesecake

Creamy cheese filling with a graham cracker crust

Caramel Chocolate Cake

Two layers of chocolate cake with a ribbon of caramel between each layer and iced with infused caramel dark chocolate fudge

Dessert Trays

Assorted Petit Fours (50)

Assorted French Pastries (50)

Chocolate Dipped Strawberries (50)