

HOLIDAY PARTIES

- FULLY RENOVATED 3200 SQ FT BALLROOM
- COMPLIMENTARY 4 HOUR ROOM RENTAL WITH ADDITIONAL SET UP TIME
- BLACK LINENS & VOTIVE CANDLES (ADDITIONAL COLORS AVAILABLE FOR RENTAL)
- DISCOUNTED PARKING AND HOTEL ROOMS
- AUDIO VISUAL SERVICES AVAILABLE
- CUSTOMIZABLE BUFFET CATERING OPTIONS
- FULL BAR WITH PREMIUM LIQUOR OPTIONS



START PLANNING YOURS TODAY

FOR MORE INFORMATION PLEASE CONTACT:

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HORS D'OEUVRES- TABLE DISPLAY

PRICED PER PERSON/ PER HOUR

ARTISANAL CHEESE | 14

**A SELECTION OF IMPORTED, DOMESTIC AND LOCAL CHEESES, DRIED FRUIT
NUTS, FRESH BERRIES, PRESERVES, ASSORTED CRACKERS
CROSTINI AND PITA**

CRUDITÉS | 10

**DISPLAY OF CRISP GARDEN VEGETABLES, SLICED PORTOBELLO AND OLIVES
BUTTERMILK RANCH, BLUE CHEESE DIP, CREAMY HUMMUS TOASTED PITA
CHIPS AND CROSTINI**

CHARCUTERIE | 18

**ASSORTMENT OF CURED MEATS, DRIED SAUSAGES AND SPECIALTY
CHEESES ,HOUSE MADE PICKLED VEGETABLES, MARINATED ARTICHOKE
HEARTS, STUFFED PEPPERS, OLIVES, DIJON AND GRAIN MUSTARDS
CROSTINI AND NAAN**

MINI SLIDERS | 21

SELECT THREE | ONE OF EACH SLIDER PER GUEST

BEEF BURGER | TOMATO, PICKLE, CHEESE, KETCHUP

SOUTHERN FRIED CHICKEN | PICKLE, PIMENTO CHEESE

PULLED PORK | SOUTHERN SLAW, BBQ SAUCE

IMPOSSIBLE BURGER | PEPPERS, ONIONS, HERB AIOLI (VE, V)

MARYLAND STYLE CRAB CAKE | REMOULADE, BRIOCHE BUN | ADD 6



HORS D'OEUVRES-BUTLER PASSED

*PRICED PER ITEM / 1 PER 50 ATTENDANT FEE OF \$100+ TAX
PACKAGES ALSO AVAILABLE*

DEVEILED EGG | ROCK SHRIMP | 5

TOMATO BRUSCHETTA | PARMESAN CROSTINI (V)| 5

CAPRESE SKEWER | CILIEGINE, TOMATO, BASIL PESTO (V)| 5

SMOKED SALMON | DARK RYE, DILL CREAM| 5

CHILLED JUMBO SHRIMP | HORSERADISH COCKTAIL SAUCE | 6

VEGETABLE SPRING ROLLS | SWEET CHILI SAUCE (V, VE) | 6

ALL-BEEF COCKTAIL FRANKS EN CROUTE | DIJON MUSTARD | 6

BUFFALO STYLE CHICKEN WINGS | BLUE CHEESE DIP | 6

CHICKEN TENDERS | HONEY MUSTARD DIP| 6

DEEP FRIED RAVIOLI | MARINARA DIPPING SAUCE| 6

SPANAKOPITA (V) | 6

VEGGIE POT STICKERS | SWEET CHILI SAUCE (V) | 6

BBQ OR SWEDISH MEATBALLS| 6

MINI BEEF WELLINGTONS | 7

BACON WRAPPED SCALLOPS| 7

COCONUT SHRIMP | THAI GINGER DIP| 7



DINNER OPTIONS

BUFFET \$47* | PLATED \$55*

*INCLUDES CHEF'S CHOICE OF SEASONAL VEGETABLE, STARCH
ROLLS & BUTTER AND DESSERT SELECTION*

SALADS (SELECT 1)

**CLASSIC CAESAR SALAD | ROMAINE HEARTS, SHAVED PARMESAN, HOUSE MADE
CROUTONS, CREAMY CAESAR DRESSING**

**CHOPPED SALAD | ROMAINE, SMOKED BACON, TOMATOES, CHOPPED EGG, BLUE CHEESE
CRUMBLE, RANCH AND ITALIAN DRESSING**

**CAPRESE SALAD | ARUGULA, CILIEGINE, GRAPE TOMATOES, BASIL CHIFFONADE,
BALSAMIC VINAIGRETTE**

ENTREES (SELECT 3)

PARMESAN CRUSTED CHICKEN | ROASTED GARLIC TOMATO SAUCE

CHILE-RUBBED SLOW ROASTED PORK LOIN | POBLANO & CORN RELISH

GRILLED FLANK STEAK | BALSAMIC GLAZE, FRESH HERBS| ADD 4

 **ROASTED FRESH CATCH | PINEAPPLE MANGO RELISH, GRILLED LEMON**

 **GRILLED SALMON PUTTANESCA | CHOPPED TOMATOES, OLIVES, CAPERS**

BAKED ZITI | ROASTED GARLIC TOMATO, MOZZARELLA, PARMESAN (V)

BAKED MACARONI AND CHEESE | (V)

  **EGGPLANT PARMESAN (V) | MOZZARELLA, PARMESAN, POMODORO**

VEGAN OPTIONS ALSO AVAILABLE



BAR OPTIONS

BARTENDER FEE \$150 + TAX / 1 BARTENDER REQUIRED PER 100 GUESTS
TRADITIONAL AND PREMIUM BRANDS AVAILABLE

OPEN BAR

FIRST HOUR \$18 PER PERSON | ADDITIONAL HOURS \$11

BEER AND WINE OPEN BAR

FIRST HOUR \$17 PER PERSON | ADDITIONAL HOURS \$8

TAB BAR

MIXED DRINKS | \$10
PREMIUM DRINKS | \$13
CRAFT AND IMPORTED BEER | \$8
DOMESTIC BEER | \$7
WINE BY THE GLASS | \$9
SOFT DRINK AND WATER | \$5

CASH BAR

(INCLUDES TAX AND SERVICE CHARGE)

MIXED DRINKS | \$13
PREMIUM DRINKS | \$20
CRAFT AND IMPORTED BEER | \$11
DOMESTIC BEER | \$9
WINE BY THE GLASS | \$12
SOFT DRINK AND WATER | \$7

*ALL PRICING IS PER PERSON UNLESS OTHERWISE NOTED AND SUBJECT TO CHANGE
WITHOUT NOTICE. ALL FOOD AND BEVERAGE IS SUBJECT TO A 24% TAXABLE SERVICE
CHARGE AND A TAXABLE 8% EVENT FEE ON FOOD AND BEVERAGE ONLY.