



# CATERING MENU







# TABLE OF CONTENTS

## CATERING POLICIES

Policies	3
----------	---

## BREAKFAST

Continental Breakfast	5
All-American Plated Breakfast	6
All-American Breakfast Buffet	7
Breakfast Stations	10
Buffet Brunch	11

## BREAKS

Packaged Refreshments	13
À la Carte Refreshments	15

## LUNCH

Plated Lunches	19
Vegetarian Menu	22
Buffet Luncheons	23

## RECEPTIONS

Receptions	32
Stations & Displays	34
The Carvery	39
Dessert Stations	40

## DINNER

Plated Dinners	43
Plated Desserts	45
Vegetarian Menu	46
Buffet Dinners	47

## DRINKS

Hosted Bar	50
Cash Bar	51
Wine	53

# CATERING POLICIES

All catered meals require a minimum number of guests per event:

- Breakfast Buffet - 15 Guests
- Lunch Buffet - 25 Guests
- Dinner Buffet - 35 Guests
- Plated Breakfast - 10 Guests
- Plated Lunch - 15 Guests
- Plated Dinner - 15 Guests

Should your attendance fall below the minimums listed, a \$10 per person/per meal fee will be applied.

For plated meals, up to 2 protein entrées are allowed, with 1 vegetarian option. The per person entrée price will be charged at the highest priced protein entrée selected.

Prices are subject to change and do not include 6% tax on food, 9% tax on alcohol, a 24% service charge or other fees. Pricing can only be guaranteed up to six months prior to function.

Time of service can be extended by 30 minutes for an additional \$3 Per Person.

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.





**BREAKFAST**

# CONTINENTAL BREAKFAST

Designed for 1.5 Hours of Service | Prepared on the Full Guest Guarantee | 15-Guest Minimum

Pastries, fruit, and juices are non-transferable to Break packages.

## CLASSIC

Selection of Chilled Fruit Juices

Sliced Fresh Seasonal Fruits and Berries

Dry Cereals, Granola, Skim Milk and 2% Milk

Bakery Basket

Butter, Honey and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Deluxe Teas

\$36 Per Person

## EAST COAST SUNRISE

Selection of Chilled Fruit Juices

Sliced Fresh Seasonal Fruits and Seasonal Berries

Bakery Basket

Butter, Honey, Preserves

Assorted Bagels

Whipped, Roasted Tomato, Scallion Cream Cheeses

Freshly Brewed Coffee, Decaffeinated Coffee and Deluxe Teas

\$38 Per Person

## AMERICAN DELUXE

Selection of Chilled Fruit Juices

Sliced Fresh Seasonal Fruits and Berries

Individual Fruit-Flavored Yogurts

Bacon, Egg and Cheese on Brioche

Dry Cereals, Granola, Skim Milk and 2% Milk

Bakery Basket

Butter, Honey, Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Deluxe Teas

\$42 Per Person

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# ALL-AMERICAN PLATED BREAKFAST

Designed for 1.5 Hours of Service | Prepared on the Full Guest Guarantee | 10-Guest Minimum

Pastries, fruit, and juices are non-transferable to Break packages.

## TO BEGIN

**Sliced Fresh Seasonal Fruit and Berries**

**Scrambled Eggs with Fine Herbs** \*Items served family style

**Potatoes O'Brien**

**Choice of Meat** (SELECTION OF ONE)

Link Sausage, Grilled Ham Steak, Applewood-Smoked Bacon, Chicken and Apple Sausage

**Bakery Basket** \*Items served family style

Butter, Honey, Preserves

**Freshly Brewed Coffee, Decaffeinated Coffee and Deluxe Teas**

**\$40 Per Person | Plated, One Meat Selection**

## HEALTHY START

**Selection of Chilled Fruit Juices**

**Individual Assorted Yogurt**

**Toasted Almonds with Granola on the side**

**Egg White and Roasted Vegetable Scramble**

**Roasted Potatoes**

**Bran Muffins** \*Items served family style

Honey, Preserves

**Freshly Brewed Coffee, Decaffeinated Coffee and Deluxe Teas**

**\$44 Per Person | Plated**

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# ALL-AMERICAN BUFFET BREAKFAST

Designed for 1.5 Hours of Service | Prepared on the Full Guest Guarantee | 15-Guest Minimum

Pastries, fruit, and juices are non-transferable to Break packages.

## GOOD MORNING

**Selection of Chilled Fruit Juices**

**Sliced Fresh Seasonal Fruit and Berries**

**Scrambled Eggs with Fine Herbs**

**Potatoes O'Brien**

**Choice of Meat (SELECTION OF TWO)**

Link Sausage, Grilled Ham Steak, Applewood-Smoked Bacon, Chicken and Apple Sausage

**Bakery Basket**

Butter, Honey, Preserves

**Freshly Brewed Coffee, Decaffeinated Coffee and Deluxe Teas**

**\$48 Per Person | Buffet Presentation, Two Meat Selections**

## POWER START

**Selection of Chilled Fruit Juices**

**Individual Assorted Yogurt**

**Toasted Almonds with Granola on the side**

**Egg White and Roasted Vegetable Scramble**

**Roasted Potatoes**

**Bran Muffins**

Honey, Preserves

**Freshly Brewed Coffee, Decaffeinated Coffee and Deluxe Teas**

**\$48 Per Person | Buffet Presentation**

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# BREAKFAST ENHANCEMENTS

Designed for 1.5 Hours of Service | Prepared on the Full Guest Guarantee | 15-Guest Minimum

\*Chef or Attendant Required | \$225 Per Chef or Attendant | 1 Per 100 Guests

Enhancements must be ordered with a breakfast display for entire group. Non-transferable to Break Packages.

## BREAKFAST SANDWICHES (SELECTION OF ONE)

### Challah Roll

Fried Egg, Black Forest Ham, Bacon, Cheese, Herbed Mayonnaise

### Brioche

Bacon, Egg, Cheese

### Biscuit

Shaved Ham, Scrambled Egg, Gruyère Fondue, Light Dijon

### Flaky Butter Croissant

Farm Fresh Eggs, Hickory Smoked Bacon, Dolby Cheddar Cheese

**\$14 Per Person**

## EGG WHITE PANINI

Sun-Dried Tomato, Basil Pesto, Low-Fat Mozzarella, Sweet Roasted Peppers

**\$14 Per Person**

## BREAKFAST BURRITO

Scrambled Eggs, Cheddar Cheese, Yukon Gold Chorizo, Cilantro, Salsa, Scallions, Sour Cream, served in a Flour Tortilla

**\$14 Per Person**

## \*SCOTTISH SMOKED SALMON

Red Onions, Egg Whites, Yolks, Sliced Teardrop Tomatoes, Capers, Mini Bagels, Cream Cheese

**\$20 Per Person**

## SCRAMBLED EGGS & BACON

Fines Herbes, Applewood-Smoked Bacon

**\$12 Per Person**

## HARD-BOILED EGG

**\$5 Each**

## STEEL CUT OATMEAL

Brown Sugar, Raisins, Almond Slivers

**\$16 Per Person**

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.



# BREAKFAST ENHANCEMENTS

Designed for 1.5 Hours of Service | Prepared on the Full Guest Guarantee | 15-Guest Minimum

\*Chef or Attendant Required | \$225 Per Chef or Attendant | 1 Per 100 Guests

Enhancements must be ordered with a breakfast display for entire group. Non-transferable to Break Packages.

## ASSORTED BAGELS

Toaster Station with Cream Cheese,  
Sweet Butter, Marmalade, Assorted Jams

**\$66 per dozen**

## BELGIAN WAFFLES

Whipped Cream, Maple Syrup

**\$14 Per Person**

## LEMON BLUEBERRY PANCAKES

Whipped Butter, Vermont Maple Syrup

**\$14 Per Person**

## BRIOCHE FRENCH TOAST

Apple Grand Marnier Compote,  
Vermont Maple Syrup

**\$14 Per Person**

## GREEK YOGURT PARFAIT

Seasonal Berries, Pistachio Granola Crust

**\$12 Per Person**

## ASSORTED DRY CEREAL

Assorted Selection, 2% Milk

**\$7 Per Person**

## SUNRISE

**Bloody Mary, Virgin Mary, Mimosas and  
Bellini's are all perfect additions to your  
Sunrise Bar.**

**\$14 per person**

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# BREAKFAST STATIONS

Designed for 1.5 Hours of Service | Prepared on the Full Guest Guarantee | 15-Guest Minimum

\*Chef or Attendant Required | \$225 Per Chef or Attendant | 1 Per 100 Guests

## LET'S MAKE AN OMELET STATION\*

Farm-Fresh Eggs, Egg Whites, Black Forest Ham, Bacon, Wild Mushrooms, Onions, Spinach, Asparagus, Tomatoes, Scallions, Roasted Red and Yellow Peppers, Broccoli Florets, Cheddar, Swiss, Fresh Mozzarella

**\$20 Per Person**

## OMELET STATION ADD ONS

Spiced Shrimp, Smoked Salmon, Chicken Apple Sausage

**\$3 Per Person, Per Additional Selection for Omelet Station Only**

## WAFFLE STATION\*

Fresh Berries, Whipped Cream, Vermont Maple Syrup, Chocolate Syrup, Powder Sugar

**\$20 Per Person**

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# BUFFET BRUNCH

Designed For 1.5 Hours Of Service | Prepared On The Full Guest Guarantee | 15-Guest Minimum

\*Chef Or Attendant Required | \$225 Per Chef Or Attendant

## LET'S DO BRUNCH

### **Bakery Basket**

Muffins, Danish, Croissants, Creamy Butter, Honey, Preserves

### **Sliced Fresh Seasonal Fruits and Melons**

### **Steel Cut Oatmeal**

Brown Sugar, Raisins Housemade

### **Smoked Salmon Presentation**

Red Onions, Caper, Tomatoes, Egg, Mini Bagels, Cream Cheese

### **Southern Biscuits & Sausage Gravy**

### **Scrambled Eggs with Fine Herbs**

### **Applewood-Smoked Bacon and Link Sausages**

### **Chicken & Waffles**

### **Yukon Potato Hash**

### **Grilled Asparagus, Shaved Parmesan**

### **Brioche French Toast**

Apple Grand Marnier Compote, Vermont Maple Syrup

### **Selection of Chilled Fruit Juices**

### **Freshly Brewed Coffee, Decaffeinated**

### **Coffee and Deluxe Teas**

## CARVING STATION (SELECTION OF ONE)

### **\*Herbed Prime Rib of Beef**

Horseradish Cream, Red Wine Sauce

**\$90 Per Person**

### **\*Maple-Glazed Virginia Ham**

Bourbon Maple Sauce

**\$75 Per Person**

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.





**BREAKS**

# PACKAGED REFRESHMENTS BREAKS

Designed for 30 Minutes of Service | Prepared on the Full Guest Guarantee | 15-Guest Minimum

## SPA BREAK / HEALTHY SNACKS

Kind Bars, Fruit Kabob, Yogurt Dipping Sauce, Selection of Dried Fruit, Assortment of Raw and Salted Nuts

**\$25 Per Person**

## FRESH

Strawberry Banana Smoothie, Raspberry Mango Fruit Smoothie, Sliced Fresh Seasonal Fruits

**\$22 Per Person**

## MEDITERRANEAN PLATTER

### Eggplant Spread

Multigrain Crackers

### Hummus

Baked Whole-Wheat Pita

**\$22 Per Person**

## CHOCOLATE CRAVINGS

Truffles, Chocolate-Dipped Strawberries, Chocolate Chip Cookies  
Chocolate Covered Pretzels, Brownies

**\$22 Per Person**

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# PACKAGED REFRESHMENTS BREAKS

Designed for 30 Minutes of Service | Prepared on the Full Guest Guarantee | 15-Guest Minimum

## BALLPARK BREAK

Mini Hotdogs, Mustard, Ketchup, Sautéed Onions, Diced Tomatoes, Peanuts, Crackerjacks, Warm Mini Pretzels Bites, Melted Cheddar

**\$25 Per Person**

## TRAIL MIX BAR

Golden Raisins, Banana Chips, Assorted Dried Fruits, Roasted Sunflower Seeds, Almonds, Peanuts Pistachios, M&M's, Chocolate Pretzels and Gummies

**\$23 Per Person**

## GO NUTS

Roasted Smoked Almonds, Roasted Cashews, Salted Peanuts, Chocolate-Coated Almonds, Chocolate-Covered Pretzels

**\$21 Per Person**

## SIESTA

### Corn Tortilla Chips

Pico de Gallo, Guacamole, Queso

### Chicken Taquito

Cilantro Lime Crema

**\$23 Per Person**

Add Coronitas or Margaritas at \$14 Per Drink

## CRUDITÉ PLATTER

### Individual Vegetable Crudités

Baby Carrot, Cucumber, Zucchini, Yellow Squash, Pear Tomatoes, Cauliflower, Broccoli, Ranch Dressing, Hummus

**\$20 Per Person**

## ARTISAN CHEESE BOARD

Seasonal Selections, Candied Mixed Nuts, Lavender Honey, Seasonal Fruit, Artisan Bread Assorted Crackers, Lavash

**\$25 Per Person | American**

**\$28 Per Person | International**

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.



# À LA CARTE REFRESHMENT BREAKS

Designed for 30 Minutes of Service | Prepared on the Full Guest Guarantee | 15-Guest Minimum

## FRESH FRUIT AND YOGURT

Selection of Seasonal Whole Fresh Fruit .....	\$3.50 Per Piece
Sliced Seasonal Fresh Fruit and Berries.....	\$12 Per Person
Fresh Seasonal Fruit Kabobs in Yogurt Sauce.....	\$62 Per Dozen
Assorted Individual Yogurts.....	\$7 Each

## FROM THE BAKERY

Freshly Baked Assorted Seasonal Muffins.....	\$64 Per Dozen
Freshly Baked Assorted Seasonal Muffins	
Assorted Freshly Baked Danish Pastries.....	\$64 Per Dozen
Croissants, Pain Au Chocolat, Assorted Danishes	
Cookie Selection.....	\$64 Per Dozen
Chocolate Chip, Oatmeal-Raisin, Double Chocolate, White Chocolate Macadamia Nut	
Assortment of Tartlets.....	\$60 Per Dozen
Assorted Biscotti.....	\$60 Per Dozen
Chef's Choice	
Chocolate Brownie.....	\$68 Per Dozen
Assorted Doughnuts.....	\$68 Per Dozen
Chocolate Covered Strawberries Dipped.....	\$68 Per Dozen
Dark Chocolate, Milk Chocolate, White Chocolate	
Macarons.....	\$68 Per Dozen
Seasonal	
New York Cheesecake Bite.....	\$60 Per Dozen
Vanilla, Mango, Lime, Raspberry, Guava	
Assorted Miniature Desserts.....	\$74 Per Dozen
Mini Royal Chocolate Cake, Raspberry Chocolate Cake, Seasonal Fruit Tart, Key Lime Tart	
Assorted Gluten Free Muffins.....	\$74 Per Dozen

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# À LA CARTE REFRESHMENT BREAKS

Designed for 30 Minutes of Service | Prepared on the Full Guest Guarantee | 15-Guest Minimum

## SAVORY SNACKS

**Tortilla Chips..... \$35 Per Pound**  
Salsa or Guacamole

**Pita Chips and Hummus..... \$35 Per Pound**

**Potato Chips..... \$35 Per Bowl**  
Onion Dip or Ranch

**Individual Bags of Chips..... \$5 Per Bag**  
Kettle Chips, Snyder's Pretzels, Popcorn, Cracker Jack Caramel Corn

**Freshly Popped Popcorn..... \$8 Per Person**  
Popcorn Cart | Attendant Required | \$225 Per Attendant | 50 Guests Minimum  
Accompaniments: Flavored Salt, Cinnamon Sugar

**Assortment of Tea Sandwiches..... \$62 Per Dozen**  
English Cucumber Tea Sandwich - Rye Bread, Cucumber Ribbon and Blue Cheese Spread  
Egg and Sriracha Tea Sandwiches - White Bread, Hard-Boiled Egg and Sriracha Aioli  
Smoked Salmon Tea Sandwich - Pumppernickel Bread, Cream Cheese, Capers

**Warm Soft Pretzel Bites..... \$18 Per Dozen**  
Yellow Mustard, Gourmet Cheese Sauce

**Nuts..... \$36 Per Pound**

## SWEET SNACKS

**Assortment of Candy Bars..... \$5 Each**

**Assortment of Ice Creams Bars..... \$78 Per Dozen**

**Assortment of Blue Bunny® ..... \$5 Each**

**Assortment of Kind Bars® ..... \$6 Each**

**Assortment of Nature Valley® Granola Bars..... \$6 Each**

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# À LA CARTE REFRESHMENT BREAKS

Designed for 30 Minutes of Service | Prepared on the Full Guest Guarantee | 15-Guest Minimum

## WATER AND SOFT DRINKS

<b>Fiji Natural Artesian Bottled Water.....</b>	<b>\$7 Per Bottle</b>
<b>MGM Rewards® Bottled Water.....</b>	<b>\$5 Per Bottle</b>
<b>Sparkling Bottled Water.....</b>	<b>\$6 Per Bottle</b>
<b>Assorted Soft Drinks.....</b>	<b>\$5 Per Bottle</b>
<b>Assorted Bottled Juice.....</b>	<b>\$7 Per Bottle</b>
<b>Bottled Teas.....</b>	<b>\$7.50 Each</b>
Sweet, Unsweetened	
<b>Red Bull Energy Drink.....</b>	<b>\$8 Each</b>
Regular, Sugarfree	
<b>Vitaminwater® .....</b>	<b>\$7.50 Each</b>
<b>Coconut Water.....</b>	<b>\$7.50 Per Bottle</b>
<b>Gold Peak Tea.....</b>	<b>\$7.50 Per Bottle</b>
Diet, Regular	
<b>Mr.Browns Iced Coffee.....</b>	<b>\$7.50 Per Bottle</b>

## BEVERAGES

<b>Coffee and Tea.....</b>	<b>\$110 Per Gallon</b>
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea or Iced Tea	
<b>Deluxe Coffee Condiments.....</b>	<b>\$7 Per Person</b>
Chocolate Shavings, Whipped Cream, Cane Sugar Sticks, Vanilla, Hazelnut and Caramel-Flavored Syrups	
<b>Juices.....</b>	<b>\$92 Per Gallon</b>
Orange or Grapefruit Juice, Chilled Apple Juice Tomato or Cranberry Juice or Lemonade	

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.





**LUNCH**

# PLATED LUNCH

Designed for 1.5 Hours of Service | Three-Course Meal Prepared on the Full Guest Guarantee

Freshly Baked Breads and Butter | Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot and Iced Teas 15 Guest Minimum

## STARTERS (SELECTION OF ONE)

### Tomato Basil Bisque

Vine-Ripened Tomato, Organic Basil, Pesto Garnish

### Hearts of Romaine

Shaved Parmesan, Garlic Croutons, Chive, Lemony Caesar Dressing

### Baby Organic Beet Salad

Frisée, Arugula, Roasted Pistachios, Aged Chèvre, Orange Segments, Yogurt, Citrus, Vinaigrette

### Baby Iceberg Wedge Salad

Vine Ripened Tomato, Shaved Red Onions, Chives, Maytag Blue, Buttermilk Ranch Dressing

### Wild Arugula and Frisee Salad

Shaved Fennel, Heirloom Tomato, Endive, Focaccia Crostini, Aged Balsamic Vinaigrette

### Harbor Chopped Salad

Boston Lettuce, Red Oak and Baby Spinach, Cucumber, Chickpeas, Egg, Aged Cheddar, Pancetta, Hearts of Palm, Rustic Croutons, Herb Buttermilk Ranch Dressing

### Summer Watermelon Salad

Watermelon, Mache, Frisee, Shaved Radish, Feta Cheese, Citrus Vinaigrette

### Watercress Salad

Watercress, Grape Tomatoes, Carrots, Black Sesame Salad, Watercress Dressing

### \*Eastern Shore Jumbo Lump Crab Cake

Seasonal Succatash

## Additional Entree Charge

### \*Maryland Crab Bisque

Creamy Rich Soup, Oyster Crackers, Parsley Oil

## \*MARKET PRICE

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.



# PLATED LUNCH

Designed for 1.5 Hours of Service | Three-Course Meal Prepared on the Full Guest Guarantee

Freshly Baked Breads and Butter | Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot and Iced Teas

15 Guest Minimum/Maximum of Two Entree Selections

## ENTRÉE (SELECTION OF ONE)

### Lemon Herb Roast Chicken

Fingerling Lyonnaise Potato, Spinach, Leeks, Red Wine Demi

**\$52 Per Person**

### Pan-Seared Free-Range Chicken

Airline Breast, Wild Mushroom Risotto, Haricot Vert, Roasted Chicken Jus

**\$52 Per Person**

### Seared Salmon

Roasted Herb Tomato Risotto, Asparagus, Beurre Blanc

**\$54 Per Person**

### Pan-Seared Striped Bass

Baby Artichoke, Oven-Roasted Tomato, Olive Oil Potato, Grilled Broccolini, Kalamata Olives, Meyer Lemon

**\$56 Per Person**

### Barolo-Glazed Short Rib

Pecorino Herb Polenta, Roasted Shiitake Cap, Jumbo Asparagus, Oven-Dried Tomato

**\$56 Per Person**

### Spinach-Stuffed Artichokes Cups (V/GF/DF)

Quinoa Pilaf, Spinach Stuffed Artichoke, Sautéed Vegetables, Roasted Red Pepper, Basil Coulis

**\$56 Per Person**

### Chili Relleno (VEG)

Roasted Poblano, Oaxacca Cheese, Tomato Rice Pilaf, Salsa Verde

**\$56 Per Person**

### Seared Filet of Beef

Crisp Fingerling Potatoes, Sautéed Kale, Squash Puree, Roasted Romanesco

**\$70 Per Person**

## ENTRÉE SALADS

### Southwest Chicken Caesar Salad

Southwest Spiced Chicken, Chopped Romaine, Fried Tortilla Strips, Black Beans, Tomato Confit, Shaved Parmesan Roasted Corn, Chipotle Caesar Dressing

**\$54 Per Person**

### Smoked Beef Tenderloin Salad

Mizuna and Arugula Lettuce, Charred Red Onion, Crows Dairy Goat Cheese, Heirloom Tomato, Roasted Corn, Ranch Dressing

**\$56 Per Person**

### Ahi Salad

Noodle Salad, Pan-Seared Ahi Tuna, Toasted Sesame Seeds, Bok Choy, Tomato and Bird Eye Chili, Thai Basil, Ginger Soy Vinaigrette

**\$60 Per Person**

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# PLATED LUNCH

Designed for 1.5 Hours of Service | Three-Course Meal Prepared on the Full Guest Guarantee

Freshly Baked Breads and Butter | Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot and Iced Teas

15 Guest Minimum/Maximum of Two Entree Selections

## DESSERTS (SELECTION OF ONE)

### Vanilla Crème Brûlée

Raw Sugar Caramel, Fresh Fruit

### Coffee Tiramisù

Chocolate Biscotti, Coffee Anglaise, Mascarpone Cream

### Seasonal Cobbler and Vanilla Ice Cream

Seasonal Berries, Vanilla Ice Cream

(Up to 75 guests for Vanilla Ice Cream)

### Chocolate Mousse Brownie Cake

Berry Coulis, Dark Chocolate Mousse

### Wild Berry Tres Leches

Vanilla Sponge, Milk Syrup, Raspberry Jelly, Fresh Berries

### Chocolate Molten Lava Cake

Vanilla Sauce

### New York Cheesecake

New York Style with Strawberry Compote

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# VEGETARIAN MENU/PLATED ENTRÉES

Designed for 1.5 Hours of Service | Prepared on the Full-Guest Guarantee

Please Choose One Entrée Selection per event

## **Zucchini Squash with Roasted Eggplant, Spinach** (DF, GF, VEG, V)

Lentil, roasted red pepper on bed of tomatoes, artichoke, olives ragout

## **Vegetarian Italian Sausage Ragout** (DF, VEG, V)

Jasmine rice, red bean

## **Sweet Pea and Corn Risotto** (GF, VEG)

Pan seared trumpet mushroom, red pepper coulis, seasonal vegetable

## **Coconut Curry** (DF, GF, VEG, V)

Squash, zucchini, eggplant, rice, red bean

## **Vegetable Quinoa Paella** (DF, GF, VEG, V)

Pan seared tofu steak, red pepper coulis, seasonal vegetable

## **Vegetable Barley Hominy Risotto** (DF, GF, VEG, V)

Marinated miso roasted tofu, sweet corn sauce

## **Ginger Orange Glaze Cauliflower** (DF, GF, VEG, V)

Steamed Jasmine Rice

Dairy Free= DF | Gluten Free= GF | Vegetarian= VEG | Vegan= V

If an all vegetarian menu is selected, custom pricing will apply.

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.



# BUFFET LUNCHEONS

Designed for 1.5 Hours of Service | Prepared on the Full Guest Guarantee | 25-Guest Minimum

## DELI COUNTER

### COLD TABLE

#### Maytag Blue Cheese Coleslaw

Thinly Shredded Cabbage, Carrots, Mayonnaise, Maytag Blue Cheese Dressing

#### Grilled Vegetable Antipasto

Zucchini, Yellow Squash, Portobello, Red Pepper, Red Onion

#### Classic Caesar Salad

Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing

## SANDWICH

### Deli Meats

Imported Ham, Salami, Turkey, Roast Beef, Corned Beef

### Cheese Selections

Sharp Cheddar, Provolone, Gruyère, Pepper Jack, American

### Deli Condiments

Crisp Lettuce, Sliced Tomatoes, Kosher Dill, Deli Mustard, Mayonnaise, Thousand Island

## BREADS

Sliced Country, Sourdough, Rye Bread, Wheat

## DESSERTS

### Assorted Cookies

Chocolate Chip, Oatmeal Raisin, Double Chocolate Chip, White Chocolate Macadamia Nut

Chocolate Brownies

Lemon Meringue Tartlet

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot and Iced Teas

**\$55 Per Person**

## ENHANCEMENT

### Soup of the Day

**Additional \$5 Per Person**

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# BUFFET LUNCHEONS

Designed for 1.5 Hours of Service | Prepared on the Full Guest Guarantee | 25-Guest Minimum

## SOUTHWEST LUNCH BUFFET

\$58 Per Person

### COLD TABLE

#### Tex-Mex Chopped Salad (GF/VEG)

Romaine, Queso Fresco, Diced Tomatoes, Black Beans, Roasted Corn, Chipotle Ranch Dressing or Cilantro Lime Vinaigrette

#### Southwest Cole Slaw (GF/V)

Carrots, Green Cabbage, Sweet Peppers, Shredded Jicama, Cilantro Leaves, Jalapeño

#### Assorted Dinner Rolls and Butter

### HOT TABLE

#### Braised Chicken Mole

Sweet and Smokey Mole Sauce, Cilantro Lime Rice, Roasted Seasonal Veggies

#### Roasted Chicken Breast

#### Pan Seared Stripped Bass

Veracruz Sauce, Roasted Corn and Cilantro Salsa, Queso Fresco

#### Cheese and Spinach Enchiladas

Tortilla, Spinach, Cheddar Cheese, Queso Fresco, Green Tomatillo Sauce, Southwest Beans, Roasted Corn

### DESSERTS

#### Tres Leches (VEG)

#### Cinnamon Sugar Churros with Chocolate Sauce

#### Flan (VEG)

#### Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot and Iced Teas

\$62 Per Person

### ENHANCEMENT

#### Soup of the Day

Additional \$5 Per Person

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# BUFFET LUNCHEONS

Designed for 1.5 Hours of Service | Prepared on the Full Guest Guarantee | 25-Guest Minimum

## DISTRICT DELI

### COLD TABLE

#### **Chef Salad**

Garden Greens, Roasted Turkey, Ham, Egg, Vine-Ripened Tomato, Aged Cheddar Cheese, Peppercorn Ranch Dressing

#### **Sliced Tomato and Avocado Platter**

Shaved Red Onions, Fresh Basil, Sea Salt, Olive Oil, Aged Balsamic

#### **Gemelli Salad**

Artichokes, Sharp Provolone, Olives, Roasted Peppers, Tomato, Basil

### SANDWICHES

#### **Chicken Club**

Sliced Chicken, Avocado, Butter Lettuce, Tomato, Bacon, Gruyère, Sourdough Ciabatta, Garlic Aioli

#### **Grilled Pastrami Sandwich**

Grilled Pastrami, Swiss Cheese, Thousand Island Dressing, Coleslaw, Toasted Rye

#### **Grilled Vegetable Focaccia**

Zucchini, Squash, Broccolini, Portobello, Tomato, Baby Arugula, Basil Aioli

### DESSERTS

#### **New York Style Cheesecake**

#### **Strawberry Shortcake**

#### **Strawberry Sauce**

#### **Chocolate Brownies**

#### **Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot and Iced Teas**

**\$60 Per Person**

### ENHANCEMENT

#### **Soup of the Day**

**Additional \$5 Per Person**

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# BUFFET LUNCHEONS

Designed for 1.5 Hours of Service | Prepared on the Full Guest Guarantee | 25-Guest Minimum

## HARBOR VIEW

### COLD TABLE

#### Grilled Vegetable Quinoa Salad

Zucchini, Roasted Pepper, Toasted Pecans

#### Caprese Salad

Tomato, Fresh Mozzarella, Pesto, Arugula, Frisée

#### Super Green Salad

Kale, Spinach, Egg, Crimini Mushrooms, Endive, Rustic Croutons, Olive Oil Lemon Vinaigrette

#### Baskets of Assorted Breads and Rolls

### HOT TABLE

#### Seared Atlantic Salmon

Haricot Vert, Lemon Dill Sauce, Fingerling Potatoes

#### Coq Au Vin

Red Wine-Braised Chicken, Saffron Risotto, Snap Peas

#### Foraged Mushroom Lasagna

Shiitake Mushrooms, Crimini Mushrooms, Spinach, Ricotta, Basil, Tomato Pomodoro

### DESSERTS

#### Lime Cheesecake

#### Royal Chocolate Cake

#### Pistachio Crème Brûlée

#### Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot and Iced Teas

**\$64 Per Person**

### ENHANCEMENT

#### Soup of the Day

**Additional \$5 Per Person**

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# BUFFET LUNCHEONS

Designed for 1.5 Hours of Service | Prepared on the Full Guest Guarantee | 25-Guest Minimum

## AMERICANA

### COLD TABLE

#### **German Peewee Potato Salad**

Egg, Celery, Scallion, Pickle

#### **Baby Iceberg Wedge**

Bacon, Tomato, Blue Cheese, Red Onion, Chive

#### **Broccoli Slaw**

Shaved Carrot, Cheddar Cheese, Celery Seed Dressing

#### **Baskets of Assorted Breads & Rolls**

### HOT TABLE

#### **Buttermilk Boneless Fried Chicken**

Local Honey

#### **Braised Southern Collard Greens**

Sweet Onions, Shallots, Garlic, Vinegar

#### **St. Louis Ribs**

Housemade BBQ Sauce

#### **Aged Cheddar Mac and Cheese**

### DESSERTS

#### **Key Lime Tartlet**

#### **Pecan Pie**

#### **Seasonal Cobbler, Vanilla Sauce**

#### **Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot and Iced Teas**

**\$64 Per Person**

### ENHANCEMENTS

#### **Soup of the Day**

**\$5 Per Person**

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.



# BUFFET LUNCHEONS

Designed for 1.5 Hours of Service | Prepared on the Full Guest Guarantee | 25-Guest Minimum

## NAPOLI

### COLD TABLE

#### Grilled Vegetable Antipasto

Marinated Olives, Olive Oil, Aged Balsamic, Shaved Parmesan

#### Heirloom Tomato Panzanella

Frisée, Arugula, Toasted Bread, Cucumber, Balsamic Cipollini, Red Wine Vinaigrette

#### Baskets of Assorted Breads and Rolls

### HOT TABLE

#### Roasted Chicken

Lemon, Garlic, Tuscan Potato, Pancetta, Olives

#### Local Striped Bass

Artichoke, Oven-Dried Tomato, Lemon Caper Sauce, Grilled Broccolini

#### Garganelli Pomodoro

Bloomsdale Spinach, Herbed Ricotta

#### Pizza Al Taglio (Thick Crust) (SELECTION OF ONE)

#### Margherita

Fresh Buffalo Mozzarella, Fresh Basil, Housemade Tomato Sauce

#### Carne

Pepperoni, Soppressata, Mozzarella Cheese, Basil

### DESSERTS

#### Tiramisù

#### Vanilla Bean Panna Cotta

#### Ricotta Cannolis

#### Freshly Brewed Coffee, Decaffeinated Coffee

\$64 Per Person

### ENHANCEMENTS

#### Soup of the Day

\$5 Per Person

#### Selection of Two Pizzas

\$5 Per Person

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# BUFFET LUNCHEONS

Designed for 1.5 Hours of Service | Prepared on the Full Guest Guarantee | 25-Guest Minimum

## THE MARYLAND

### COLD TABLE

#### **Beet and Green Salad**

Red and Yellow Beets, Mixed Greens, Crumbled Goat Cheese, Pistachios, Frisée, Sherry Yogurt Dressing

#### **Heirloom Tomato Salad**

Watercress, Shaved Fennel, Kalamata Olives, Diced Tofu, Green Harissa

#### **Garden Greens**

Cherry Tomato, Red Onion, Olives, Cucumbers, Croutons, Peppercorn Ranch or Balsamic Vinaigrette

#### **Baskets of Assorted Breads and Rolls**

### HOT TABLE

#### **Herb-Crusted Hanger Steak**

Yukon Gold Purée, Crispy Onions, Cracked Peppercorn Sauce

#### **Grilled Chicken Breast**

Asparagus, Pan-Roasted Mushrooms

#### **Roasted Seared Stripped Bass**

Pearl Couscous, Green Onions, Three-Pepper Relish

#### **Vegetable Quinoa Pilaf**

Seasonal Vegetables

### DESSERTS

#### **Lemon Meringue**

#### **Vanilla Crème Brûlée**

#### **Warm Almond Crisp, Amaretto Sauce**

#### **Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot and Iced Teas**

**\$70 Per Person**

### ENHANCEMENTS

#### **Soup of the Day**

**\$5 Per Person**

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# BUFFET LUNCHEONS

Designed for 1.5 Hours of Service | Prepared on the Full Guest Guarantee | 25-Guest Minimum

## LUNCH ON THE GO

Provided for Groups Departing the Hotel

### SALADS (SELECT ONE)

**Country-Style Potato Salad**

**Gemelli with Toasted Pine Nuts**

Tomatoes, Fresh Basil, Roasted Garlic, Olive Oil

**Israeli Couscous with Pine Nuts**

Tomatoes, Olives, Extra Virgin Olive Oil

### SANDWICHES

1 to 25 Guests Selection of One | 26 to 75 Guests Selection of Two | 76+ Guests Selection of Three

**Smoked Turkey Breast**

Herb Aioli, Muenster Cheese on Seven-Grain Bread

**Italian Sub**

Salami, Ham, Provolone, Lettuce, Tomato, Shaved Red Onion, Herbed Oil Vinegar

**Grilled Chicken Tortilla Rollup**

Black Beans, Pepper Jack Cheese, Cilantro, Diced Red Peppers, Salsa Fresco

**Vegetable Tortilla Rollup**

Mixed Greens, Spinach, Roasted Red Peppers, Grilled Squash, Olive Tapenade, Sun-Dried Tomatoes

**All Offered with Individual Bag of Kettle Chips and Fruit**

### DESSERTS (SELECT ONE)

**Blondie**

**Jumbo Chocolate Chip Cookie**

**Double Chocolate Brownie**

**\$45 Per Person | One Salad, One Sandwich, One Dessert**

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.



# RECEPTIONS

# RECEPTIONS

Prepared on the Full Guest Guarantee | 50-Piece Minimum Per Item

## COLD HORS D'OEUVRES

### Tapenade Crostini

Buratta, Roasted Pepper

### Hummus

Kalamata Olive Cucumber, Piquillo Pepper

### Heirloom Tomato Strawberry Crostini

Basil, Ricotta, Aged Balsamic

**\$6 Per Piece**

### Vegetarian Bruschetta

Heirloom Tomato and Vidalia Onion

### Spanish Manchego Skewer

Serrano Ham

### Ratatoulie in Phyllo Cups

Goat Cheese Mousse, Chervil

### Triple Cream Brie and Fig Chutney

Nine-Grain Crostini

### Black Truffle Deviled Egg

Crispy Prosciutto

**\$7 Per Piece**

### Smoked Salmon Blini

Crème Fraîche, Salmon Caviar, Dill

### Duck Prosciutto

Green Apple Salad, Asian Spoon

### Spicy Tuna Avocado Roll

Wasabi Aioli

### Lemon Grass Poached Prawn

Spicy Tomato Fennel Jam

**\$8 Per Piece**

### Seared Tuna

Cilantro, Jalapeño, Sesame Cone

### Ahi Tuna Tartar

Wonton Crisp, Wasabi Aioli, Tobiko

**\$9 Per Piece**

### \*Maine Lobster Roll

Mini Brioche

### \*Maryland Crab Salad

Avocado, Compressed Watermelon

## TAPAS BAR

**\$46 Per Person**

One Hour of Any Five Items,

One Piece Per Item

**Reception minimums still applicable.**

**Additional items at printed prices.**

### \*MARKET PRICE

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.



# RECEPTIONS

Prepared on the Full Guest Guarantee | 50-Piece Minimum Per Item

## HOT HORS D'OEUVRES

### Croque-Monsieur

### Truffle Mushroom Quiche

Gruyère, Spinach

**\$6 Per Piece**

### Spicy Thai Meatball

Sweet Soy Glaze

### Mini Corn Dog

Spicy Mustard Aioli

### Adobe Chicken Quesadilla

Salsa Rojo

### Cubano

Ham, Pork, Pickles, Gruyère, Mustard, Brioche

### Chicken Tikka Skewer

Tomato Raita

**\$7 Per Piece**

### Chicken Katsu Skewer

BBQ, Toasted Sesame

### Mac & Cheese Poppers

Spicy Ketchup

### Petite Beef Wellington

Béarnaise Dipping Sauce

### Arancini

Mozzarella Stuffed, Tomato Basil Coulis

### Spicy Potato Samosa

Green Pea, Tamarind Sauce

### Thai Beef Satay

Peanut Sauce

### Chicken Ladies Purse

Sweet Soy

**\$8 Per Piece**

### Nona's Meatball

Italian Style

### Petite Lamb Chop

Mint Sauce

### Rice Flake-Crusted Gulf Shrimp

Sriracha Aioli

**\$9 Per Piece**

### \*Maryland Crab Cake

Old Bay Aioli

### \*Bacon Wrapped Sea Scallops

### \*Coco Lobster

Srirachi Aioli

### \*Crab Quiche

Lemon, Chives

## TAPAS BAR

One Hour of Any Five Items,

One Piece Per Item

**\$46 Per Person**

Reception minimums still applicable.

Additional items at printed prices.

## \*MARKET PRICE

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# STATIONS & DISPLAYS

Prepared on the Full Guest Guarantee | 50-Piece Minimum Per Item

\*Chef or Attendant Required | \$225 Per Chef or Attendant

## CHESAPEAKE RAW BAR

Local Oyster on the Half Shell.....\$8 Per Piece

Little Neck Clams.....\$8 Per Piece

\*Alaskan Snow Crab Claw.....MP

\*Alaskan King Crab Leg .....MP

## ACCOMPANIMENTS

Drawn Butter, Cucumber Mignonette, Brandied Cocktail Sauce, Grilled Lemons, Tabasco

## JUMBO GULF SHRIMP COCKTAIL STATION

Brandy, Cocktail, Lemon, Tabasco

Three Pieces | \$25 per person

## ASSORTED SUSHI

### Nigiri

Tuna, Salmon, BBQ Eel, Hamachi

### Rolls

Shrimp Tempura, Spicy Tuna, California, Vegetable

Pickled Ginger, Wasabi and Soy Sauce

\$9 Per Piece

## \*SUSHI ACTION STATION

Enjoy sushi chefs creating a Sushi Bar experience before your eyes as they create your favorites.

Sushi Chef Required | \$500 Per Chef or Attendant | 1 Per 150 Guests

## \*MARYLAND CRAB CAKE STATION

Enjoy a local favorite served with lemon and tomato slices and housemade coleslaw.

Two Pieces | MP

## \*MARKET PRICE

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

## STATIONS & DISPLAYS (CONTINUED)

Prepared on the Full Guest Guarantee | 50-Piece Minimum Per Item

\*Chef or Attendant Required | \$225 Per Chef or Attendant

### CHESAPEAKE RAW BAR

#### Caesar

Romaine Hearts, Brioche Croutons, Grape Tomatoes, Crispy Parmesan Dressing

#### Beet

Salt Roasted Beets, Arugula, Pistachio, Granola, Sherry Yogurt Vinaigrette, Harissa

#### Mediterranean

Mixed Greens, Cucumbers, Feta Cheese, Grape Tomatoes, Sherry Vinaigrette

#### Wedge

Baby Iceberg, Bacon, Campari Tomato, Arugula, Maytag Blue Dressing

**\$12 Per Person | One Selection**

**\$20 Per Person | Two Selection**

### CHARCUTERIE DISPLAY

**Prosciutto, Soppressata, Coppa, Beef Bresaola, Dijon and Grain Mustards, Cornichons, Olives, Cocktail Onions, Rustic Bread, Lavosh**

**\$26 Per Person**

### CRUDITÉ PLATTER

**Baby Carrot, Cucumber, Zucchini, Yellow Squash, Pear Tomatoes, Cauliflower, Broccoli, Ranch Dressing, Hummus**

**\$20 Per Person**

### ARTISAN CHEESE BOARD

**Seasonal Selections, Candied Mixed Nuts, Lavender Honey, Seasonal Fruit, Artisan Bread, Assorted Crackers, Lavash**

**\$24 Per Person | American**

**\$27 Per Person | International**

### \*MARKET PRICE

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

## STATIONS & DISPLAYS (CONTINUED)

Prepared on the Full Guest Guarantee | 50-Piece Minimum Per Item

\*Chef or Attendant Required | \$225 Per Chef or Attendant

### SLIDERS

#### Harbor Beef Classic

Caramelized Onion, Bacon, Cheddar, TAP Sauce

#### Italian Meatball

Tomato Sauce, Fresh Mozzarella, Basil

#### Fried Chicken

Butter Lettuce, Herb Mayo, Pickle

#### Aloo Tikki

Potato Cake, Curried Coleslaw, Sliced Tomato, Mint Mayonnaise

#### BBQ Pork Shoulder

American Cheese, Slaw

**\$20 Per Person | One Selection, Two Pieces**

**\$25 Per Person | Two Selections, Three Pieces**

#### \*State Slider | MP

Maryland Crab Cake, Slaw, Tomato, Remoulade

### CHICKEN WINGS

#### Classic Buffalo

Ranch

#### The General's Chicken Wings

#### BBQ

Blue Cheese Dressing

#### Old Bay

Garlic Aioli

### ACCOMPANIMENTS

#### Carrots and Celery

**\$14 Per Person | One Selection, Two Pieces**

**\$20 Per Person | Two Selections, Three Pieces**

#### \*MARKET PRICE

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

## STATIONS & DISPLAYS (CONTINUED)

Prepared on the Full Guest Guarantee | 50-Piece Minimum Per Item

\*Chef or Attendant Required | \$225 Per Chef or Attendant

### TACO Y TACO

**Al Pastor (Pork), Roasted Pulled Chicken, Beef Barbacoa, Roasted Shrimp, Guacamole, Pico de Gallo Salsa Roja, Cilantro and Onions, Cotija, Radish, Corn Tortilla, Flour Tortilla**

**\$17 Per Person | One Selection, Two Servings**

**\$23 Per Person | Two Selections, Three Servings**

### PIZZA

#### **Margherita**

Fresh Buffalo Mozzarella, Housemade Tomato Sauce, Basil

#### **Carne**

Pepperoni, Soppressata, Mozzarella Cheese, Basil

#### **New York**

Tomato Sauce, Housemade Meatballs, Mozzarella, Basil, Crushed Tomato

#### **Wild Mushrooms**

Parmesan Cream, Spinach, Fontina, Ricotta Cheese, Pesto

#### **Italian Sausage**

Caramelized Onions, Oregano

**\$22 Per Person | Selection of Two**

**\$26 Per Person | Selection of Three**

\*Live Action Station

### MASCARPONE GOLDEN POLENTA

#### **Braised Short Rib**

Asparagus Tip, Barolo Demi

#### **Roasted Maitake**

Roasted Brussels Sprout Leaves, Mushroom Cream

#### **Slow-Cooked Atlantic Salmon**

Romanesco, Lemon Dill Sauce

#### **Garlic Lemon Chicken**

Heirloom Carrot, Chicken Jus

**\$22 Per Person | Selection of Two**

**\$26 Per Person | Selection of Three**

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.



## STATIONS & DISPLAYS (CONTINUED)

Prepared on the Full Guest Guarantee | 50-Piece Minimum Per Item

\*Chef or Attendant Required | \$225 Per Chef or Attendant

### MASHED POTATO & NACHO BAR

#### Mashed Potato Bar

Yukon Gold Potato Mash, Creamy Sweet Potato Mash, Cheddar Cheese, Sour Cream, Scallions, Crispy Onions, Crumbled Applewood Smoked Bacon, Grated Parmesan Cheese, Whipped Maple Butter, Chipotle Butter, Mini Marshmallows

#### Nacho Bar

Aged Cheddar Cheese Sauce, Sliced Olives, Diced Red Onions, Pickled Jalapeños, Black Beans, Pico de Gallo, Scallions, Lime Wedges, Guacamole, Spicy Pilled Chicken

**\$18 Per Person**

#### Homemade Beef Chili

**\$4 Per Person / Additional Selection**

### PASTA

#### Rigatoni

Italian Sausage, Rapini, Spicy Arrabiata

#### Garganelle

Chicken, White Wine, Fresh Mozzarella, San Marzano Tomato, Basil

#### Gnocchi

Brown Butter, Grilled Vegetables, Crisp Sage, Roasted Zucchini

#### Cheese Tortellini

Bolognese Sauce

#### Gemelli

Shrimp, Toasted Bread Crumbs, Fontina Cream Sauce

**\$22 Per Person | Selection of Two**

**\$26 Per Person | Selection of Three**

### DIM SUM

#### Assorted Steamed and Fried Dim Sum, Your Choice of Three Styles

Chicken Potstickers, Steamed Pork Wontons, Har Gow Shrimp Dumplings, Spring Rolls, Pork Buns, Soy Sauce, Chinese Hot Mustard, Red Chili, Black Vinegar

**\$24 Per Person | Three Pieces**

### MIDDLE EASTERN

#### Chicken Shawarma Pita, Lamb Kofta, Mezze, Vegetarian Stuffed Grape Leaves, Tabbouleh Hummus, Baba Ghanoush, Pita Bread

**\$28 Per Person**

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# THE CARVERY

Prepared on the Full Guest Guarantee | 25-Person Minimum Per Station

\*Chef or Attendant Required | \$225 Per Chef or Attendant Per 2 Hours

## **\*Oven-Roasted Turkey Breast**

Sage, Brioche Stuffing, Parker House Roll, Turkey Gravy, Cranberry Jam

**\$20 Per Person**

## **\*Maple-Glazed Virginia Ham**

Crispy Herb Spaetzle, Collection of Mustards, Pretzel Bread, Bourbon Maple Sauce, Assorted Dinner Rolls

**\$22 Per Person**

## **\*Herbed Prime Rib of Beef**

Yukon Gold Pomme Purée, Horseradish Cream, Red Wine Sauce, Assorted Dinner Rolls

**\$30 Per Person**

## **\*Roasted Beef Tenderloin**

Garganelli Mac and Cheese, Fontina and Herbs, Horseradish Cream, Red Wine Sauce

**\$32 Per Person**

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# DESSERT STATIONS

Prepared on the Full Guest Guarantee | 25-Piece Minimum Per Item

\*Chef or Attendant Required | \$225 Per Chef or Attendant | 1 Per 100 Guests

## SHORTCAKE STATION

### Strawberry Shortcake

Vanilla Pound Cake, Strawberry Compote, Whipped Cream

### Chocolate Pound Cake

Chocolate Pound Cake, Raspberry Compote, Whipped Cream

### Lemon Pound Cake

Lemon Pound Cake, Blueberry Compote, Whipped Cream

**\$22 Per Person | One Selection**

**\$26 Per Person | Two Selection**

### “Build Your Own” S’mores Action

Graham Crackers, Dark, White, Milk Chocolate, Marshmallows

**\$24 Per Person**

### “Build Your Own” Float Station

Vanilla Gelato, Root Beer, Cream Soda, Orange Soda (Soda are pre-set)

**\$18 Per Person**

### Flambe Station

Crepe Suzette, Banana Foster, Caramel Apple, Peach Brandy, Topped with Vanilla Ice Cream

**\$22 Per Person | One Selection**

**\$24 Per Person | Two Selection\***

## DESSERT COCKTAIL STATION

### Pina Colada

Coconut Mousse, Caramelized Pineapple, Rum Gelee

### Mojito

Lime Mousse, Mint Gelee, Rum Cremeux

### White Russian

Coffee Mousse, Baileys Cremeux, Whipped Cream

**\$25 Per Person | One Selection**

**\$28 Per Person | Two Selection\***

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# DESSERT STATIONS

Prepared on the Full Guest Guarantee | Minimum Order of Two Dozen Of Each Choice (Up to Three Selections)

## MINIATURE DELICACIES

Minimum Order of Two Dozen of Each Choice (Up to Three Selections)

Key Lime Tart

Royal Chocolate Cake

Kiwi Strawberry Tart

Chocolate Cup Tiramisù

Blueberry Cheesecake

Baileys Chocolate Entremets

Hazelnut Puff

Strawberry Tart

Raspberry Chambord Cake

Lemon Meringue Tartlet

Banana Cream Puff

Raspberry Sacher Cake

\$74 Per Dozen

## BELLAGIO PATISSERIE CAKES

For all custom cake orders please request cake order form.

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.



**DINNER**



# PLATED DINNERS

Designed for 1.5 Hours of Service | Three-Course Meal Prepared on the Full Guest Guarantee

Freshly Baked Breads and Butter | Freshly Brewed Coffee, Decaffeinated Coffee

Selection of Hot and Iced Teas | 15-Guest Minimum

## STARTERS (SELECTION OF ONE)

### Tomato Basil Bisque

Vine-Ripe Tomato, Organic Basil, Pesto Garnish

### Baby Iceberg "Wedge"

Heirloom Tomato, Shaved Red Onion, Nueske's Bacon Lardon, Maytag Blue Cheese, Chive, Buttermilk Dressing

### Harvest Salad

Baby Bibb and Field Greens, Gorgonzola, Dried Cherries, Grapes, Green Apple, Candied Pecans, Apple Cider Vinaigrette

### Little Gem Caesar

Baby Romaine, Shaved Parmesan, Pancetta Lardon, Brioche Croutons, Campari Tomato, Caesar Dressing

### Beet Salad

Shaved Fennel, Tuscan Kale, Pistachio, Orange Segments, Port Balsamic Reduction, Citrus Honey Greek Yogurt Dressing

### Fresh Mozzarella and Heirloom Tomato

Petit Arugula, Queen Creek Olive Oil, Balsamic Drizzle, Sea Salt Flakes

### \*Eastern Shore Jumbo Lump Crab Cake

Seasonal Succotash

## Additional Entree Charge

### \*Maryland Crab Bisque

Creamy Rich Soup, Oyster Crackers, Parsley Oil

## \*MARKET PRICE

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# PLATED DINNERS

Designed for 1.5 Hours of Service | Three-Course Meal Prepared on the Full Guest Guarantee

Freshly Baked Breads and Butter | Freshly Brewed Coffee, Decaffeinated Coffee

Selection of Hot and Iced Teas | 15-Guest Minimum

## ENTRÉES (SELECTION OF ONE)

### Rib Eye Steak

Horseradish Potato Mash, Roasted Mushroom, Medley, Jumbo Asparagus Cracked Pepper Corn Sauce

**\$112 Per Person**

### Beef Tenderloin Steak

Roasted Garlic Yukon Mash, Oyster Mushrooms, Roasted Tomato, Glazed Baby Carrots, Truffle Red Wine Demi

**\$105 Per Person**

### Grilled Tenderloin Steak and Butter

#### Poached Herb Shrimp

Seasonal Risotto, Green Beans, Cremini Red Wine Demi and Chive Butter Sauce

**\$115 Per Person**

### Sea Bass

White Bean Ragout, Grilled Fennel, Roasted Campari Tomatoes, Seafood Cream Sauce

**\$98 per person**

### Barolo-Braised Short Rib and Miso

#### White Sea Bass

Roasted Heirloom Carrot, Bloomsdale Spinach, Potato Dauphinoise Roasted Tomato, Barolo Demi

**\$102 Per Person**

### Seared Striped Bass

Cavatelli, Rainbow Chard, Pancetta Clam Butter Sauce

**\$96 Per Person**

### \*MARKET PRICE

### \*Beef Filet and Butter-Poached

#### Maine Lobster

Chive Lemon Ricotta Ravioli, Roasted Asparagus, Pommes Mousseline Chanterelles Black Truffle Demi

### Atlantic Salmon

King Trumpet Mushrooms, Beluga Lentils, Cauliflower Purée, Cauliflower, Romanesco, Tomato Butter Wine Sauce

**\$92 Per Person**

### Roasted Free Range Chicken

Asparagus, Root Vegetable Hash, Sweet Potato Mash, Caramelized Pearl Onions

**\$88 Per Person**

### Spinach and Parmesan Stuffed

#### Chicken Breast

Roasted Garlic Mash Potato Heirloom carrots, Brussel Sprouts Red Pepper Blur Blanc

**\$90 per person**

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# PLATED DESSERTS

Designed for 1.5 Hours of Service | Three-Course Meal Prepared on the Full Guest Guarantee

Freshly Baked Breads and Butter | Freshly Brewed Coffee, Decaffeinated Coffee

Selection of Hot and Iced Teas | 15-Guest Minimum

## DESSERT (SELECTION OF ONE)

### Chocolate Trilogy

Banana Chocolate Tart, Chocolate Mousse Shot Glass, Chocolate Dome, Caramel Sauce, Cocoa Nibs

### Festival Trilogy

Strawberry Kiwi Tart, Pina Colada Panna Cotta, Mango Cheesecake

### Seasonal Fruit Cobbler

Vanilla Anglaise (Ice Cream available up to 75 guests)

### Chocolate Mousse Dome

Lemon Curd, Hazelnut Crisp, Chocolate Sauce, Caramelized Nibs

### New York Style Cheesecake

Seasonal Compote

### Pistachio Fraisier

Pistachio Jaconde, Strawberry Gelee, Strawberries, Pistachio Mousse, Strawberry Glaze

### Raspberry Chocolate Tart

Fresh Raspberry, Chocolate Crèmeux, Vanilla Sauce

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# VEGETARIAN MENU/PLATED ENTRÉES

Designed for 1.5 Hours of Service | Prepared on the Full-Guest Guarantee

Please Choose One Entrée Selection per event

## **Zucchini Squash with Roasted Eggplant, Spinach** (DF, GF, VEG, V)

Lentil, roasted red pepper on bed of tomatoes, artichoke, olives ragout

## **Vegetarian Italian Sausage Ragout** (DF, VEG, V)

Jasmine rice, red bean

## **Sweet Pea and Corn Risotto** (GF, VEG)

Pan seared trumpet mushroom, red pepper coulis, seasonal vegetable

## **Coconut Curry** (DF, GF, VEG, V)

Squash, zucchini, eggplant, rice, red bean

## **Vegetable Quinoa Paella** (DF, GF, VEG, V)

Pan seared tofu steak, red pepper coulis, seasonal vegetable

## **Vegetable Barley Hominy Risotto** (DF, GF, VEG, V)

Marinated miso roasted tofu, sweet corn sauce

## **Ginger Orange Glaze Cauliflower** (DF, GF, VEG, V)

Steamed Jasmine Rice

Dairy Free= DF | Gluten Free= GF | Vegetarian= VEG | Vegan= V

If an all vegetarian menu is selected, custom pricing will apply.

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# BUFFET DINNERS

Designed for 1.5 Hours of Service | Prepared on the Full Guest Guarantee | 35-Guest Minimum

## NATIONAL HARBOR

### COLD TABLE

#### Green Salad

Drunken Figs, Roasted Almonds, Crumbled Goat Cheese

#### Caesar Salad

Grilled Asparagus, Lemon Marinated Anchovies, Shaved Parmesan, Garlic Croûtons, Caesar Dressing

#### Basket of Assorted Breads and Rolls

### HOT TABLE

#### Pan-Seared Atlantic Salmon

Herb Risotto, Fennel, Tomato Chutney

#### Citrus-Glazed Chicken Breast

Roasted Fingerling Potatoes, Artichokes, Saffron Jus, Spinach

#### Grilled Beef Medallion

Baby Carrots, Yukon Gold Mash, Cabernet Sauce

#### Tortellini Pomodoro

Broccoli Florets, Roasted Tomato

### DESSERTS

#### Pistachio Crème Brûlée

#### Lemon Meringue

#### Bailey's Chocolate Cake

#### Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot and Iced Teas

**\$106 Per Person**

### ENHANCEMENTS

#### Soup of the Day

**\$5 Per Person**

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

# BUFFET DINNERS

Designed for 1.5 Hours of Service | Prepared on the Full Guest Guarantee | 35-Guest Minimum

## MONUMENTAL

### COLD TABLE

#### **Tropical Shrimp Salad**

Pineapple, Cucumber, Papaya, Red Pepper Cilantro Dressing

#### **Artichoke Green Bean Salad**

Smoked Duck, Cherry Walnut Dressing

#### **Red Oak Leaf, Bibb, Frisee Salad**

Big Woods Bleu Cheese, Garlic Croutons, Mustard Dressing

#### **Basket of Assorted Breads and Rolls**

### HOT TABLE

#### **Oven-Roasted Butcher Block Chicken**

Marbled Potato, Citrus Jus

#### **Seasonal Vegetable Paella**

Saffron Spanish Rice, Season Market Vegetables, Manchego Cheese

#### **Braised Beef Short Rib**

Mascarpone Polenta, Broccolini, Demi Sauce

#### **Seared Striped Bass**

Cavatelli, Rainbow Chard, Pancetta, Clam Butter Sauce

## DESSERTS

#### **Tiramisu Cup**

#### **Seasonal Fruit Tart**

#### **Raspberry Chocolate Cake**

#### **Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot and Iced Teas**

**\$122 Per Person**

## ENHANCEMENTS

#### **Soup of the Day**

**\$5 Per Person**

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.





# DRINKS

# BEVERAGES

\*Bartender Required | \$225 Per Bartender | Up to 4 Hours | 1 Bartender Recommended Per 100 Guests  
Each Additional Hour \$50 Per Bartender

## \*HOSTED BAR PACKAGES

Packages Are Charged on the Total Number of Guests Guaranteed

	Select	Ultra
One Hour .....	\$32 Per Person	\$38 Per Person
Two Hours .....	\$42 Per Person	\$48 Per Person
Three Hours .....	\$52 Per Person	\$58 Per Person
Four Hours .....	\$62 Per Person	\$68 Per Person

Bar Packages include Spirits, Cellarmaster Wines, Beers, Juices, Soft Drinks and Water  
Red Bull may be added to any Bar Package for an additional of \$3 Per Person  
Bar Packages may be extended beyond four hours at an additional \$10 Per Person

## \*HOSTED À LA CARTE BEVERAGES

**Select .....\$12 Per Single Shot Drink**

Cruzan Light, El Jimador Reposado, Jim Beam, Seagram's VO  
Dewar's 12 Year, Absolut, Absolut Citron, Tanqueray, Captain Morgan  
Custom Handcrafted Cocktail

**Ultra .....\$14 Per Single Shot Drink**

Captain Morgan , Herradura Silver, Jack Daniel's, Crown Royal, Chivas Regal, Grey Goose,  
Grey Goose Citron, Tito's Handmade Vodka, Bombay Sapphire, Bacardi Silver, Custom  
Handcrafted Cocktail

**Martini Bar .....\$15 Per Drink**

Handcrafted Classic MGM Selection  
Godiva Chocolate, Cable Car, Negron, Flavored Vodkas  
Assortment of Stuffed Olives, Twists Garnishes

**Cordials, Cognac and Ports .....\$12 Per Drink**

A traditional selection to end the evening

Johnie Walker Blue .....	\$60 Per Shot
Roca Patrón .....	\$18 Per Shot
Hennessy XO.....	\$55 Per Shot
Ron Zacapa 23 YR .....	\$20 Per Shot
The Macallan 12 YR .....	\$20 Per Shot
Crown Royal XR .....	\$24 Per Shot
Jack Daniel's SB .....	\$20 Per Shot
Hendrick's Gin .....	\$20 Per Shot

\*Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions. Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fees based charges.

All stations require a Chef or Bar Attendant and is subject to \$225 Attendant fee per station up to four hours.

# BEVERAGES

\*Bartender Required | \$225 Per Bartender | Up to 4 Hours | 1 Bartender Recommended Per 100 Guests

## \*HOSTED BAR PACKAGES (CONTINUED)

**Domestic Beer .....\$7 Each**

Budlight, Samuel Adams, Goose Island IPA, Blue Moon, \*\*O'Doul's

\*\*Non-Alcoholic Beer

**Imported Beer .....\$8 Each**

Corona Extra, Stella Artois

**Local Craft Beer .....\$10 Each**

Flying Dog Raging Bitch, MD, Port City Optimal Wit, VA, DC, Brau

The Public, DC

**Cellarmaster .....\$14 Per Glass**

Selected Red, White, Rose and Sparkling

**Soft Drinks .....\$6 Each**

**Sparkling or Stilled Bottled Water .....\$6 Each**

**Selection of Chilled Fruit Juices .....\$6 Each**

**Red Bull, Regular and Sugar Free .....\$7 Each**

## \*CASH BAR À LA CARTE BEVERAGES

**Cash Bar .....Minimum Per Bar \$650**

(Prices Inclusive of Tax & Service Charge)

**Select .....\$14 Per Single Shot Drink**

Cruzan Light, El Jimador Reposado, Jim Beam, Seagram's VO

Dewar's 12 Year, Absolut, Absolut Citron, Tanqueray, Captain Morgan

Custom Handcrafted Cocktail

**Ultra .....\$16 Per Single Shot Drink**

Captain Morgan, Herradura Silver, Jack Daniel's, Crown Royal,

Chivas Regal, Grey Goose, Grey Goose Citron, Tito's Handmade Vodka,

Bombay Sapphire, Bacardi Silver, Custom Handcrafted Cocktail

**Cellarmaster .....\$16 Per Glass**

Selected Red, White, Rose and Sparkling

**Domestic Beer .....\$9 Each**

Budlight, Samuel Adams, Goose Island IPA, Blue Moon, \*\*O'Doul's

\*\*Non-Alcoholic Beer

**Imported Beer .....\$10 Each**

Corona Extra, Stella Artois

**Local Craft Beer .....\$11 Each**

Flying Dog Raging Bitch, MD, Port City Optimal Wit, VA, DC, Brau The Public, DC

\*Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions. Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fees based charges.

All stations require a Chef or Bar Attendant and is subject to \$225 Attendant fee per station up to four hours.

# BEVERAGES

\*Bartender Required | \$225 Per Bartender | Up to 4 Hours | 1 Bartender Recommended Per 100 Guests

## \*CASH BAR À LA CARTE BEVERAGES (Continued)

Soft Drinks .....	\$7 Each
Sparkling or Stilled Bottled Water .....	\$7 Each
Selection of Chilled Fruit Juices .....	\$8 Each
Red Bull, Regular and Sugar Free .....	\$8 Each

\*Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions. Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fees based charges.

All stations require a Chef or Bar Attendant and is subject to \$225 Attendant fee per station up to four hours.

# WINE | BOTTLES

## CHAMPAGNE & SPARKLING

Michelle, Brut, Washington .....	\$50
Lunetta, Prosecco, Italy .....	\$45
Mumm, Brut Rose, Napa Valley .....	\$65
Scharffenberger, Mendocino, California .....	\$62
Nicolas Feuillatte, Brut, Champagne .....	\$90
Veuve Clicquot, Yellow Label, Brut, Champagne .....	\$130

## CHARDONNAY

Barboursville, Virginia .....	\$44
Cakebread, Napa Valle .....	\$100
Chalk Hill, Sonoma .....	\$68
Jordan, Russian River Valley .....	\$84
Laguna, Sonoma .....	\$60
Sebastiani, Sonoma .....	\$53

## AROMATIC WHITES

Pinot Grigio, Ronco Dei Tassi, Clic, Italy .....	\$45
Riesling, Loosen Bros, DR. L, Germany .....	\$48
Sauvignon Blanc, Pascal Jolivet, France .....	\$60
Sauvignon Blanc, Cloudy Bay, New Zealand .....	\$84
Sauvignon Blanc, Honig, Napa Valley .....	\$48

## CABERNET SAUVIGNON

Freemark Abbey, Napa Valley .....	\$80
Jordan, Alexander Valley .....	\$125
Justin, Paso Robles .....	\$68
Robert Mondavi, Napa Valley .....	\$76
14 Hands, Washington .....	\$50

## MERLOT

Columbia Crest, Grande Estates, Columbia Valley .....	\$48
Ferrari-Carano, Sonoma .....	\$60

## PINOT NOIR

Domaine Drouhin, Willamette Valley .....	\$125
Dumo, Russian River Valley .....	\$150
Hangtime, California .....	\$48
Roserock, Willamette Valley .....	\$72

\$45 Per Bottle | Cellarmaster Selection | Our Wine Expert Will Select The Perfect Choice Of A Sparkling Wine, White And Red Wine For You

\*Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions. Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fees based charges.

All stations require a Chef or Bar Attendant and is subject to \$225 Attendant fee per station up to four hours.





101 MGM NATIONAL AVENUE, NATIONAL HARBOR, MD, 20745 | 301.971.5800 | [WWW.MGMNATIONALHARBOR.COM](http://WWW.MGMNATIONALHARBOR.COM)