

A still life composition featuring fresh ginger, sage, and rosemary in a copper colander, with a small glass dish of dried herbs in the foreground. The scene is lit with warm, golden light, creating a cozy and inviting atmosphere. The word "welcome" is centered in a white box with a dotted border.

welcome

Surrounded by 43 acres of manicured lawns, lush gardens, and rolling Maryland countryside, the Bolger Center, a conference hotel, offers the most exclusive accommodations in Potomac, Maryland. The center features the beautiful Stained Glass Hall, reminiscent of the Gilded Age, which provides a spectacular ambience for weddings, milestones, and meetings.

For us, the key ingredient to a successful event is providing a memorable culinary experience for our guests. That's why we focus so intently on our dining experience and offer vibrant spaces filled with delectable food made with only the freshest ingredients. From food offerings to décor, we strive to inspire people before they take their first bite.

Our award-winning executive chef combines rich ethnic flavors with locally sourced products. Inspired by their own family traditions, our culinary staff incorporates the flavors of numerous countries, including El Salvador, Bangladesh, Sri Lanka, and Vietnam. The flavors are bold, unique, and authentic.

But we don't just provide local menu options. We build partnerships that allow us to acquire produce from nearby sources, creating fresher menu options while minimizing our impact on the environment. At any given meal you may actually be enjoying a tomato from our garden behind the dining room, which truly exemplifies "locally grown."

We strive to accommodate all dietary needs, as each guest is just as important as the next. Moreover, we find it gratifying to create healthy options for those who seek them. The only limit to our offerings is your own imagination.

The executive chef has created the menu showcased on the following pages, paying particular attention to local fare and home-style favorites. These menus, however, are only the start of your culinary adventure at the Bolger Center. Our culinarians are constantly creating new menu items and look forward to creating a custom menu for you and your guests.

We hope your taste buds are inspired and we look forward to helping you create a memorable and delicious event.

breakfast



breakfast

The Classic Continental \$28

(2-hour service) Buffets, enhancements, & action stations are priced per person

- Whole fresh seasonal fruit
- Fresh sliced seasonal fruit, berries, honey yogurt
- Hard-boiled eggs
- Assorted breakfast breads, pastries, bagels, muffins, croissants, cream cheese, butter, fruit preserves
- Granola, dry cereal, skim milk, 2% milk, whole milk
- Assorted individual yogurts, granola, dried fruits, brown sugar, honey
- Hot rotational specialty item
- Freshly brewed regular, decaffeinated coffee
- Selection of herbal teas, honey, lemon
- Chilled fruit juices
- Assorted soft drinks
- Iced tea
- Fruit-infused water

American Breakfast Buffet \$34

- Whole fresh seasonal fruit
- Fresh sliced seasonal fruit, berries, honey yogurt
- Assorted breakfast breads, pastries, bagels, muffins, croissants, cream cheese, butter, fruit preserves
- Granola, dry cereal, skim milk, 2% milk, whole milk
- Assorted individual yogurts, granola, dried fruits, brown sugar, honey
- Freshly scrambled eggs
- Applewood smoked bacon, turkey sausages
- Skillet potatoes, pepper, onion medley
- French toast or pancakes, maple syrup, honey butter
- Freshly brewed regular, decaffeinated coffee
- Selection of herbal teas, honey, lemon
- Chilled fruit juices
- Assorted soft drinks
- Iced tea
- Fruit infused water

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We offer meals made with gluten free ingredients, although we are not a certified gluten free kitchen. As a result, we cannot guarantee any meal be completely free of allergens. Guest are urged to express all diets and allergies before making selections. All à la carte pricing excludes current Maryland tax and admin fee. ©2019 Aramark—All Rights Reserved

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breakfast

From the Griddle

Action stations & carving stations are priced per person

Belgian Waffle \$11

Whipped cream, fruit toppings, maple syrup, Vermont butter

Pancake Station \$11

Homemade pancakes, whipped cream, fruit compote, chocolate chips, syrup

Made-to-Order Omelets \$13

Traditional breakfast meats, cheese, vegetables

Breakfast/Brunch Enhancements

Petite Croissant Sandwich \$7

Fresh baked croissant, cheese, egg, bacon

Breakfast Burrito \$7

Sausage, egg, jack cheese, pico de gallo, guacamole, sour cream

Smoked Salmon \$12

Assorted bagels, capers, hard-boiled eggs, tomatoes, onions, cream cheese

Steel-Cut Oatmeal \$12

Dried cherries, strawberries, raisins, cinnamon, brown sugar

Deep-Dish Pancakes \$7

Blueberries, granola, cranberries, apples, maple syrup, sweet butter

Fresh Fruit Smoothies \$5

Yogurt, fresh fruit

Carving Stations

Tenderloin of Beef \$16

Steamship Round of Beef \$8

Roasted Whole Turkey \$9

Smoked Bone-in Pit Ham \$8

Roasted Side of Salmon \$14

Rosemary Roasted Leg of Lamb \$14

*Action stations and carving stations: one attendant per station at \$150
*Chef attendant is required for each action station for every 75 guests
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meeting-break
package

meeting-break package

Morning Break \$17

Morning break & enhancements priced per person

Morning Inspiration Break

- Whole fresh seasonal fruit
- Fresh sliced seasonal fruit, berries, honey yogurt
- Hard-boiled eggs
- Assorted breakfast breads, pastries, bagels, cream cheese, butter, fruit preserves
- Granola, dry cereal, skim milk, 2% milk, whole milk
- Assorted individual yogurts, granola, dried fruits, brown sugar, honey
- Assorted breakfast power & granola bars
- Freshly brewed regular, decaffeinated coffee
- Selection of herbal teas, honey, lemon
- Chilled fruit juices
- Assorted soft drinks
- Iced tea
- Fruit-infused water

Morning Enhancements

Fresh Fruit Smoothies \$5

Yogurt, fresh fruit

Breakfast Burrito \$5

Sausage, egg, cheese, salsa

Fruit Scones \$5

Sweet butter, fruit preserves

Warm Cinnamon Rolls \$5

Butter, powdered sugar, vanilla icing

Assortment of Fresh Donuts \$5

Warm Apple Strudel \$5

Apples, whipped cream

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meeting-break package

Afternoon Delight \$17

Afternoon break & enhancements priced per person

Afternoon Treats

- Fruit & cheese
- Fresh popped popcorn
- Whole fresh seasonal fruit
- Fresh sliced seasonal fruit, berries, honey yogurt
- Assorted candies
- Trail mix
- Fresh vegetable crudités, ranch
- Homemade cookies & brownies
- Chocolate, yogurt dipped pretzels
- Assorted individual bags of dry snacks, chips
- Freshly brewed regular, decaffeinated coffee
- Selection of herbal teas, honey, lemon
- Assorted soft drinks
- Iced tea
- Fruit-infused water

Afternoon Enhancements

Guacamole & Chips \$6

Fresh avocado, tomato, jalapeño, onion, cilantro, garlic

Mini Beef Wellington \$6

Mushrooms, shallots, puff pastry

Bacon-Wrapped Scallop \$6

Scallops, bacon

Beef Crostini \$6

Boursin cheese, red onion jam

California Rolls \$6

Avocado, cucumber, Japanese condiments

Mini Reubens \$6

Roast beef, Swiss cheese, sauerkraut, Thousand Island dressing

Warm Pretzels \$6

Wholegrain mustard, cheddar dip

Chicken Wings \$6

Traditional condiments

Crab & Artichoke Dip \$6

Lump crabmeat, artichokes, tortilla chips

Wild Mushroom Crepe \$6

Herbed wild mushrooms

Spinach & Artichoke Dip \$6

Cream cheese, chopped spinach, artichokes, parmesan cheese, pita

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lunch





lunch

PLATED LUNCH

All plated lunches include fresh baked rolls, soup or salad, entrée, dessert, iced tea, regular, decaffeinated coffee, selection of herbal teas. Plated lunches are priced per person

Vegetarian \$38

Poultry \$40

Seafood \$46

Meats \$48

Duets \$62

Soups

(Soup option is not available for parties over 30)

Maryland Crab Bisque

Lump crabmeat, potatoes, cream

Italian Wedding Soup

Italian sausage, couscous, spinach, orzo, carrots

Chicken Noodle Soup

Carrots, celery, onions

Tomato Basil Soup

Basil, reggiano, roasted tomato broth, herb croutons

Salads

Seasonal

Mixed seasonal greens, cucumbers, cherry tomatoes, house vinaigrette

Greek

Crispy garbanzo beans, radish, feta cheese, Kalamata vinaigrette

Belgian Endive & Frisée

Radicchio, pomegranate seeds, cranberry vinaigrette

Roasted Beet & Arugula

Caramelized pecans, crumbled goat cheese, house vinaigrette

Caesar

Romaine lettuce, toasted garlic crisp, parmesan cheese, Caesar dressing

Vegetarian

Twice-Baked Zucchini

Ricotta, parmesan cheese, spinach, roasted garlic

Squash Ravioli

Roasted asparagus, caramelized mushrooms, sage brown butter

Butternut Squash Risotto

Crispy oyster mushrooms, crispy leeks, red pepper relish

Stuffed Cannelloni

Roasted vegetables, manchego cheese, roasted tomato cream sauce

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PLATED LUNCH (continued)

Poultry

Tuscan Grilled Chicken Breast
Potato & eggplant caponatta, artichoke, butter

Chicken Saltimbocca
Crispy pancetta, roasted spaghetti squash, honey mustard carrots

Rosemary-Infused Chicken Breast
Smoked Gouda whipped potatoes, Kalamata olives, red pepper tapenade

Mediterranean Chicken
Artichoke & roasted tomato risotto, fennel slaw

Seafood

Grilled Salmon Steak
Cauliflower, couscous, grapefruit fennel relish

Pistachio-Encrusted Trout
Broccoli rabe, fingerling potatoes, romesco sauce

Red Snapper & Shrimp Creole
Steamed white rice, roasted tomatoes

Meats

Bourbon-Brined Pork Chop
Roasted Brussels sprouts, apple stuffing, cider-mustard glaze

Braised Short Rib
Polenta, garlic spinach, braising jus

Roasted Lamb Chop
Butternut squash & potato ragout, bacon-onion jam

Filet Mignon
Potato gratin, artichoke & roasted tomato risotto, port reduction

Duets

Roasted Maryland Crab Cake & Roasted Lamb Chop
Butternut squash, potato ragout, warm fennel salad

Filet Mignon & Roasted Chicken Breast
Wild mushroom risotto, patty pan squash, brown butter sauce

NY Strip & Jumbo Shrimp
Caramelized cipollini onions, micro salad, chervil butter

Beef Tenderloin & Crab Stuffed Shrimp
Polenta cake, haricots verts, port reduction

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lunch



PLATED LUNCH (continued)

Desserts

Seasonal Berries

Fresh berries, sabayon cream

Seasonal Panna Cotta

Sweetened cream

Apple Blossom

Puff pastry, cinnamon, apples

Flourless Chocolate Cake

Bittersweet chocolate

Vanilla Bourbon Cake

Vanilla syrup, vanilla bean mousse

Marquise au Chocolat

Bittersweet chocolate mousse, kirsch syrup, chocolate glaze

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lunch

BUFFETS

All buffets are priced per person

New York Deli \$38

Includes lettuce, tomato, onions, pickles, mustard, spicy mustard, ketchup, mayonnaise, assorted deli breads, fresh baked rolls, iced tea, regular, decaffeinated coffee, selection of herbal teas

Soup of the Day

Red Bliss Potato Salad

Bacon, chive, dijon mustard, red onions

House-Made Coleslaw

Crisp cabbage, carrots, creamy cider vinaigrette

Cobb Salad

Bacon, tomatoes, bleu cheese, chopped eggs, ranch, Italian dressing

Deli Meats

Sliced roast beef, salami, capicola, black forest ham, smoked turkey, mortadella

Cheese

Swiss, cheddar, provolone

Dessert

Cheesecake bites, cream puffs, eclairs, fresh sliced seasonal fruit

Post Master Cookout \$38

Includes lettuce, tomato, onions, pickles, mustard, ketchup, mayonnaise, fresh baked rolls, iced tea, regular, decaffeinated coffee, selection of herbal teas

House Salad

Tomatoes, red onions, cucumbers, ranch, house vinaigrette

Red Bliss Potato Salad

Bacon, chive, dijon mustard, red onions

Pesto Orzo Salad

Roasted tomatoes, roasted peppers, parmesan cheese, basil pesto

House-Made Coleslaw

Crisp cabbage, carrots, creamy cider vinaigrette

Boston Baked Beans

Brown sugar, molasses

Corn on the Cob

Burgers

Beef, turkey, veggie

Rotisserie Chicken

Dessert

Cookies, brownies, fresh sliced seasonal fruit

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BUFFETS (continued)

All buffets are priced per person

Latin America \$42

Includes fresh baked rolls, iced tea, regular, decaffeinated coffee, selection of herbal teas

Chicken Tortilla Soup

Cilantro, queso fresco

Roasted Corn Salad

Peppers, tomatoes, cilantro

Fresco Salad

Romaine lettuce, bacon, black beans, tomatoes, cilantro, chipotle-lime vinaigrette

Cilantro Rice

Borracho Beans

Dos XX, bacon, onions, cane sugar

Fried Sweet Plantains

Chimichurri Steak

Cilantro, lime, garlic, warm flour, corn tortillas

Desserts

Cinnamon sugar-rolled churros, caramel flan, fresh sliced seasonal fruit

Bella Italy \$45

Includes fresh baked rolls, iced tea, regular, decaffeinated coffee, selection of herbal teas

Italian Wedding Soup

Italian sausage, couscous, spinach, orzo, carrots

Pesto Orzo Salad

Roasted tomatoes, roasted peppers, parmesan cheese, basil pesto

Caesar Salad

Romaine lettuce, croutons, parmesan cheese, Caesar dressing

Orecchiette Pasta

Garlic olive oil, herbs

Parmesan Roasted Zucchini

Grilled asparagus, roasted peppers, radicchio

Baked Ziti & Meatballs

Marinara, basil, parmesan cheese, fresh mozzarella cheese

Chicken & Artichoke Piccata

Tomatoes, olives, capers, parsley, lemon

Shrimp Carbonara

Parmesan cheese, crispy bacon, black pepper, parsley

Dessert

Tiramisu, seasonal panna cotta, fresh sliced seasonal fruit

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lunch to go

BOXED LUNCHES

Includes kettle chips, whole fruit, pasta salad, chocolate chip cookie, beverage (soft drink or bottled spring water). Groups may order up to three types of sandwiches. Vegan & gluten free wraps available. Boxed lunches are priced per person

Signature Sandwich Selections \$24

Smoked Turkey

Smoked turkey, brie, avocado, arugula, tomato, focaccia

Cold Cubano

Sliced ham, turkey, pickled green tomato, lettuce, Swiss cheese, wholegrain mustard, baguette

Garlic Roast Beef

Tender sliced roast beef, pickled onions, tomatoes, horseradish, roasted garlic spread, ciabatta

Chicken Salad

Pesto-tossed chicken, sun-dried tomato, frisée, croissant

Caponata Wrap

Eggplant, capers, celery, olives, goat cheese, sun-dried tomato aioli, tortilla

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lunch

CREATE YOUR OWN LUNCH BUFFET \$52

All buffets include fresh baked rolls, regular, decaffeinated coffee, selection of herbal teas. Create your own lunch buffets are priced per person

- One additional soup \$7
- One additional salad \$5
- One additional side \$6
- One additional entrée \$10

Soups (choice of one)

Maryland Crab Bisque

Lump crabmeat, potatoes, cream

Italian Wedding Soup

Italian sausage, couscous, spinach, orzo, carrots

Chicken Noodle Soup

Carrots, celery, onions

Roasted Corn Chowder

Onions, celery, carrots, leeks

Tomato Basil Soup

Basil, reggiano, roasted tomato broth, herb croutons

Miso Soup

Roasted tofu, shitake broth, spring onion

Soup of the Day

Salads (choice of two)

Red Bliss Potato

Bacon, chive, dijon mustard, red onions

House-Made Coleslaw

Crisp cabbage, carrots, creamy cider vinaigrette

Soba Noodle Salad

Sautéed Asian vegetables, soy-sesame dressing

House Salad

Tomatoes, red onions, cucumbers, ranch, house vinaigrette

Caesar Salad

Romaine lettuce, croutons, parmesan cheese, Caesar dressing

Roasted Beet & Arugula Salad

Caramelized pecans, crumbled goat cheese, house vinaigrette

Greek Salad

Crispy garbanzo beans, radish, feta cheese, Kalamata vinaigrette

Fingerling Potato Salad

Vidalia onions, red peppers, green onions, mayonnaise

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lunch

CREATE YOUR OWN LUNCH BUFFET (continued)

Sides (choice of two)

Roasted Asparagus

Steamed Broccolini

Corn Succotash

Fresh corn, shucked lima beans

Sautéed Mushrooms & Green Beans

Roasted Fingerling Potatoes

Pesto-Roasted Vegetables

Grilled asparagus, summer squash, roasted mixed peppers, radicchio, spinach

Orecchiette Pasta

Garlic olive oil, herbs

Garlic Mashed Potatoes

Baby Carrots

Entrées (choice of two)

VEGETARIAN

Twice-Baked Zucchini

Ricotta, parmesan cheese, spinach, roasted garlic

Squash Ravioli

Roasted asparagus, caramelized mushrooms, sage brown butter

Butternut Squash Risotto

Crispy oyster mushrooms, crispy leeks, red pepper relish

Stuffed Cannelloni

Roasted vegetables, manchego cheese, roasted tomato cream sauce

POULTRY

Lemon Roasted Chicken

Thyme, au jus

Southern Fried Chicken

Buttermilk, cajun spice

Chicken & Artichoke Piccata

Tomatoes, olives, capers, parsley, lemon

Herbed-Crusted Rotisserie Chicken

Fresh herbs, butter, salt, pepper

Mediterranean Chicken

Roasted tomato, fennel, artichoke

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CREATE YOUR OWN LUNCH BUFFET (continued)

SEAFOOD

Shrimp Carbonara

Parmesan cheese, crispy bacon, black pepper, parsley

Steamed Shrimp

Old Bay seasoning, lemon, butter

Old Bay Scallops

Garlic butter, lemon

Fried Oysters

Cornmeal, cajun seasoning

Maryland Crab Cakes

Celery root remoulade

Mahi-Mahi

Stewed tomatoes, artichokes, garlic, white wine reduction

Seared Salmon

Lemon dill, warm fennel slaw

MEATS

Classic Beef Lasagna

Mozzarella cheese, ricotta cheese, basil, oregano, tomato

Pulled Pork

Garlic, brown sugar, chili powder

Smoked Beef Brisket

Sugar, garlic powder, cayenne, celery seed

Chinese BBQ Pork Ribs

Hoisin sauce, soy sauce, brown sugar, honey, five-spice powder, garlic, ginger

Porchetta

Pork loin, pancetta, spinach & fennel stuffing

London Broil

Roasted herb garlic butter

Braised Short Rib

Braising jus

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CREATE YOUR OWN LUNCH BUFFET (continued)

Desserts (choice of two)

Italian Rum Cake

Vanilla-bourbon frosting

Chocolate-Covered Strawberries

Fresh strawberries, milk chocolate

Assorted Mini Southern Desserts

Bite size assorted tarts, pies

Tiramisu

Mascarpone cheese, ladyfingers, espresso powder

Seasonal Panna Cotta

Sweetened cream

Cinnamon Sugar-Rolled Churros

Roll fried churros, cinnamon, sugar, chocolate sauce

Tres Leches Cake

Evaporated milk, condensed milk, heavy cream

Rice Pudding

Milk, cinnamon, sugar

Caramel Flan

Sweetened condensed milk, caramel sauce

Assorted Cookies, Brownies, Blondies

Oatmeal raisin, chocolate chip, sugar cookies, chocolate brownies, blondies

Assorted Cheesecake Bites

Lemon, raspberry, cream cheese, chocolate

Fresh Sliced Fruit

Assorted seasonal fruits

Vanilla Bourbon Cake

Vanilla-bourbon frosting

Marquise Au Chocolate

Bittersweet chocolate mousse, kirsch syrup, chocolate glaze

Bittersweet Chocolate Mousse

Unsweetened, semisweet chocolate, cream

Assorted Cupcakes

Vanilla, chocolate-frosted

Assorted Cakes, Pies

Chocolate, vanilla cake, pecan, apple, cherry pie

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reception





reception

DISPLAYS

Displays are priced per person

Domestic & Imported Cheese \$12

Assortment of domestic, imported cheese, sliced French bread

Vegetable Crudités \$9

Seasonal garden vegetables, ranch, bleu cheese

Middle Eastern Market \$12

Hummus, tabbouleh, baba ganoush, marinated olives, pita crisps, grilled vegetables, falafel, haloumi, grilled naan, dolmades, labneh

Grilled Vegetables \$9

Seasonal grilled marinated vegetables

Fruit & Berries \$11

Fresh sliced seasonal fruit, berries, honey yogurt

Smoked Salmon \$18

Mediterranean capers, chopped egg, chopped onion, chopped parsley, cream cheese, cocktail breads

Queso Fundito \$9

Assortment of grilled bread, charcuterie, roasted vegetables

Antipasto \$16

Prosciutto, salami, capicola, provolone cheese, caprese salad, balsamic-roasted peppers, olives, assorted pestos

Fruits De Mer \$21

Chilled shrimp, crab claws, oysters on the half shell, cocktail sauce, horseradish, mignonette, lemons

Asian Pork Belly Slider \$15

Pickled radish, cucumbers, cilantro slaw, sriracha

Assorted Sushi & Sashimi \$35

Seafood rolls, hand rolls, maki rolls, assorted sliced sashimi

Crab Dip \$14

Lump crabmeat, toasted baguette

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reception

STATIONS

Stations are priced per person

Wing Station \$15 (choice of three)

Includes bleu cheese, ranch, celery sticks, carrots. Additional selection \$7 per person

Buffalo

Cayenne pepper sauce

BBQ

Tangy BBQ sauce

Teriyaki

Hoisin sauce

Chesapeake

Old Bay seasoning

Paella Valenciana \$26

Saffron rice, chicken, shrimp, clams, mussels, calamari, spanish chorizo, roasted peppers

Sliders \$22 (choice of three)

Additional selection \$7 per person

All-American Beef

Lettuce, tomato, onion, pickle, American cheese

Buffalo Chicken

Cayenne pepper sauce, ranch, crumbled bleu cheese

Beyond Burger

Lettuce, tomato, herb aioli

Chesapeake Crab Cake

Lettuce, tomato, Old Bay seasoning, remoulade

Lobster Roll

Maine lobster, celery, scallions

Asian Pork Belly Slider

Sriracha-cilantro slaw

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reception

STATIONS

Stations are priced per person

French Fry Station \$15 (choice of three)
Includes waffle, steak, sweet potato fries. Each additional selection \$4 per person

Chili Cheese

Beef chili, cheese sauce

Loaded

Bacon, cheddar cheese, chives, sour cream

Buffalo

Cayenne pepper sauce, crumbled bleu cheese, ranch

Queso

Jalapeños, pico de gallo, black olives, guacamole

South of the Border \$20

Includes flour tortillas, crispy corn taco shells, sour cream, cheddar cheese, jalapeños, diced tomatoes, shredded lettuce, red onions. Each additional dip \$4 per person, each additional side \$6 per person, each additional protein \$8 per person

Choose Three Dips

Tomatillo, charred tomato, guacamole, pico de gallo, chili con queso

Choose Three Sides

Borracho beans, lime-cilantro rice, street corn salad, black bean salad

Choose Two Proteins

Sautéed shrimp, grilled chicken, grilled steak, shredded pork

Mini Hot Dog Station \$15 (choice of three)
Includes all-beef hot dog, hot dog roll. Each additional selection \$6 per person

Frito

Beef chili, cheese, chopped onions, Frito corn chips

Pastime

Onions, relish, sauerkraut, spicy mustard, ketchup

Philly Cheese

Peppers, onions, cheese sauce

Chicago-Style

Yellow mustard, relish, onions, tomato slice, pickle spear, peppers

Down South

Pico de gallo, sour cream, jalapeños, cheese sauce

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reception

ACTION STATIONS

Action stations are priced per person

Pasta Station \$22

Includes garlic bread, parmesan cheese, chili flakes, oregano, capers. Each additional protein \$6 per person, each additional pasta \$6 per person, each additional sauce \$5 per person, each additional vegetable \$4 per person

Choose Two Proteins

Sautéed shrimp, grilled chicken, sausage, beef meatball

Choose Two Pastas

Penne, cavatappi, tortellini, rigatoni, gluten-free

Choose Two Sauces

Bolognese, alfredo, marinara, arrabiata, pesto

Choose Four Vegetables

Peas, mushrooms, diced tomatoes, sun-dried tomatoes, peppers, onions, olives, fresh basil, artichokes, broccoli, zucchini

Stir-Fry Station \$24

Includes fried rice, soba noodle salad. Each additional protein \$6 per person, each additional sauce \$5 per person, each additional vegetable \$4 per person

Choose Two Proteins

Ginger beef, sesame chicken, garlic shrimp, five-spice pork, miso tofu

Choose Two Sauces

Teriyaki, kung pao, sweet & sour, hoisin peanut

Choose Six Vegetables

Broccoli, shiitake mushrooms, green onions, peppers, scallions, roasted garlic, sugar snap peas, carrots, celery, bok choy

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* Action stations and carving stations: one attendant per station at \$150
* Chef attendant is required for each action station for every 75 guests
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reception



CARVING STATIONS

Includes silver dollar rolls, pretzel rolls, sourdough, brioche. Carving stations are priced per person

Smoked Roasted Turkey Breast **\$14**

Jalapeño marmalade, green tomato relish

Virginia Baked Ham **\$12**

Horseradish-orange marmalade, peanut mustard green salad

Grilled & Chilled Tenderloin of Beef **\$20**

Horseradish cream, mustard, twice-baked potato salad

Texas Brisket **\$17**

Mustard-BBQ sauce, mesquite slaw

Churrasco Lamb Rack **\$20**

Sweet roasted corn relish, chimichurri, jicama slaw

Sweet Soy Pork Belly **\$16**

Sesame-ginger sauce, rice noodle salad

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reception

Hors D'oeuvres

All hors d'oeuvres are priced per person

Chilled Hors d'oeuvres \$6

- Caprese skewer
- Asparagus-wrapped prosciutto
- Fried green tomatoes, goat cheese
- Chipotle chicken, risotto cake, fresh jalapeño
- Smoked crab salad bite, Old Bay potato
- Deviled egg, bacon, dill
- Bleu cheese-stuffed fig, prosciutto

Chilled Hors d'oeuvres \$7

- Ahi tuna tartare, crispy wonton
- Beef crostini, Boursin cheese, red onion jam
- Asian shrimp cocktail
- Lobster bite, toast point
- Cold cucumber roll, chili-lime vinaigrette
- Smoked salmon on cucumber

Hot Hors d'oeuvres \$6

- Franks en croute
- Vegetarian spring rolls, spicy chili sauce
- Chicken satay, sweet & spicy coconut sauce
- Mac & cheese bite, tomato jam, fresh jalapeño
- Mini tomato pie
- Mini reubens
- Goat cheese fritters
- Garlic chicken tostada
- Smoked chicken arancini, spicy tomato

Hot Hors d'oeuvres \$7

- Lamb chop, mint pesto
- Mini beef Wellington
- Beef satay, ginger sweet soy
- Bacon-wrapped scallop
- Mini crab cakes, Old Bay remoulade
- Lamb chop, bacon-onion jam
- Coconut shrimp, curried pineapple gastrique
- Sweet potato blini, pork belly

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*Items above may be passed or displayed

*Passed service requires one butler for every 50 guests. Butler fee is \$50 each

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reception



Dessert

Desserts are priced per person

Chocolate Station \$18 (choice of three)

- Chocolate-dipped strawberries
- Chocolate éclairs
- Black Forest torte
- Dark chocolate decadence
- Petite chocolate mousse
- Chocolate pot de crème

Classic American Dessert Station \$16 (choice of three)

- Strawberry shortcake
- Mini apple bread pudding
- Chocolate pecan tartlets
- Lemon meringue tartlets
- New York cheesecake
- Classic Devil's food cake
- Sour cream cake

Italian Dessert Station \$18 (choice of three)

- Lemon-hazelnut tiramisu
- Cannoli, ricotta, pistachio
- Panna cotta, berries
- Lemon cake
- Chocolate-dipped biscotti

Ultimate Ice Cream Sundae Bar \$16

- Chocolate, vanilla bean ice cream
- Toppings include chocolate, strawberry sauce, crushed Oreo cookies, M&M's, brownie pieces, sprinkles, whipped cream, maraschino cherries

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dinner





dinner

PLATED DINNER

All plated dinners include fresh baked rolls, soup or salad, entrée, dessert, iced tea, regular, decaffeinated coffee, selection of herbal teas. Plated dinners are priced per person

Vegetarian \$42

Poultry \$46

Seafood \$56

Meat \$58

Duets \$72

Soups

(Soup option is not available for parties over 30)

Maryland Crab Bisque

Lump crabmeat, potatoes, cream

Italian Wedding Soup

Italian sausage, couscous, spinach, orzo, carrots

Chicken Noodle Soup

Carrots, celery, onions

Tomato Basil Soup

Basil, reggiano, roasted tomato broth, herb croutons

Salads

Seasonal

Mixed seasonal greens, cucumbers, cherry tomatoes, house vinaigrette

Greek

Crispy garbanzo beans, radish, feta cheese, Kalamata vinaigrette

Belgian Endive & Frisée

Radicchio, pomegranate seeds, cranberry vinaigrette

Roasted Beets & Arugula

Caramelized pecans, crumbled goat cheese, house vinaigrette

Caesar

Romaine lettuce, toasted garlic crisp, parmesan cheese, Caesar dressing

Vegetarian

Twice-Baked Zucchini

Ricotta, parmesan cheese, spinach, roasted garlic

Squash Ravioli

Roasted asparagus, caramelized mushrooms, sage brown butter

Butternut Squash Risotto

Crispy oyster mushrooms, crispy leeks, red pepper relish

Stuffed Cannelloni

Roasted vegetables, manchego cheese, roasted tomato cream sauce

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dinner



PLATED DINNER (continued)

Poultry

Tuscan Grilled Chicken Breast
Potato & eggplant caponatta, artichoke, butter

Chicken Saltimbocca
Crispy pancetta, roasted spaghetti squash, honey mustard carrots

Rosemary-Infused Chicken Breast
Smoked gouda whipped potatoes, Kalamata olives, red pepper tapenade

Mediterranean Chicken
Artichoke & roasted tomato risotto, fennel slaw

Seafood

Grilled Salmon Steak
Cauliflower, couscous, grapefruit fennel relish

Pistachio-Encrusted Trout
Broccoli rabe, fingerling potatoes, romesco sauce

Red Snapper & Shrimp Creole
Steamed white rice, roasted tomatoes

Roasted Jumbo Lump Maryland Crab Cakes
Parsnip mashed, warm fennel slaw, remoulade

Meats

Bourbon-Brined Pork Chop
Roasted Brussels sprouts, apple stuffing, cider-mustard glaze

Braised Short Rib
Polenta, garlic spinach, braising jus

Roasted Lamb Chop
Butternut squash & potato ragout, bacon-onion jam

Filet Mignon
Potato gratin, artichoke & roasted tomato risotto, port reduction

Duets

Roasted Maryland Crab Cake & Roasted Lamb Chop
Butternut squash, potato ragout, warm fennel salad

Filet Mignon & Smoked Quail
Wild mushroom risotto, patty pan squash, brown butter sauce

NY Strip & Jumbo Shrimp
Caramelized cipollini onions, micro salad, chervil butter

Beef Tenderloin & Crab Stuffed Shrimp
Polenta cake, haricots verts, port reduction

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dinner

PLATED DINNER (continued)

Desserts

Seasonal Berries

Fresh berries, sabayon cream

Seasonal Panna Cotta

Sweetened cream

Apple Blossom

Puff pastry, cinnamon, apples

Flourless Chocolate Cake

Bittersweet chocolate

Vanilla Bourbon Cake

Vanilla syrup, vanilla bean mousse

Marquise au Chocolat

Bittersweet chocolate mousse, kirsch syrup, chocolate glaze

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dinner

BUFFETS

Includes fresh baked rolls, iced tea, regular, decaffeinated coffee, selection of herbal teas. Dinner buffets are priced per person

Sienna \$55

Italian Wedding Soup

Italian sausage, couscous, spinach, orzo, carrots

Rotini & Grilled Vegetable Salad

Grilled vegetables, green onions, balsamic vinaigrette

Caesar Salad

Romaine lettuce, croutons, parmesan cheese, Caesar dressing

House Salad

Tomatoes, red onions, cucumbers, ranch, house vinaigrette

Pesto-Roasted Vegetables

Grilled asparagus, summer squash, roasted mixed peppers, radicchio, spinach

Orecchiette Pasta

Garlic olive oil, herbs

Free-Range Chicken Cacciatore

Tomatoes, olives

Shrimp Carbonara

Parmesan cheese, crispy bacon, black pepper, parsley

Porchetta

Pork loin, pancetta, spinach & fennel stuffing

Desserts

Tiramisu, cannoli, seasonal panna cotta, fresh sliced seasonal fruit

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dinner



BUFFETS (continued)

Includes fresh baked rolls, iced tea, regular, decaffeinated coffee, selection of herbal teas. Dinner buffets are priced per person

East Asia \$66

Miso Soup

Roasted tofu, shitake broth, spring onion

Asian Mix Salad

Napa cabbage, iceberg lettuce, celery, toasted wonton, mandarin orange, orange vinaigrette

Soba Noodle Salad

Asian vegetables, soy-sesame dressing

White Rice

Szechuan Vegetable Sauté

Green beans, bok choy

Vegetable Spring Rolls

Plum, sweet chili dipping sauces

Steamed Bun

With pickled cucumber salad

Chinese BBQ Pork Ribs

Hoisin sauce, soy sauce, brown sugar, honey, five-spice powder, garlic, ginger

Spicy Kung Pao Chicken

Celery, dried chili, roasted peanuts

Dessert

Pineapple upside-down cake, fortune cookies, rice pudding, fresh sliced seasonal fruit

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dinner

BUFFETS (continued)

Includes fresh baked rolls, iced tea, regular, decaffeinate coffee, selection of herbal teas. Dinner buffets are priced per person

The Marylander \$68

Roasted Corn & Crab Chowder

House Salad

Tomatoes, red onions, cucumbers, ranch, house vinaigrette

Roasted Beet & Arugula Salad

Caramelized pecans, crumbled goat cheese, house vinaigrette

Fingerling Potato Salad

Vidalia onions, red peppers, green onions, mayonnaise

House-Made Coleslaw

Crisp cabbage, carrots, creamy cider vinaigrette

Sweet Spiced Corn

Butter, garlic, brown sugar, red pepper flakes, chili powder

Roasted Garlic Mashed Potatoes

Southern Fried Chicken

Buttermilk, cajun spice

Hickory Smoked Short Ribs

Grain mustard BBQ sauce

Maryland Crab Cakes

Celery root remoulade

Desserts

Assorted cakes, pies, bread pudding, fresh sliced seasonal fruit

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dinner

CREATE YOUR OWN DINNER BUFFET \$68

*All buffets include fresh baked rolls, regular, decaffeinated coffee, selection of herbal teas.
Create your own buffets are priced per person*

- One additional soup \$6
- One additional salad \$7
- One additional side \$7
- One additional entrée \$12
- One additional dessert \$8

Soups (choice of one)

Maryland Crab Bisque

Lump crabmeat, potatoes, cream

Italian Wedding Soup

Italian sausage, couscous, spinach, orzo, carrots

Chicken Noodle Soup

Carrots, celery, onions

Roasted Corn Chowder

Onions, celery, carrots, leeks

Tomato Basil Soup

Basil, reggiano, roasted tomato broth, herb croutons

Miso Soup

Roasted tofu, shitake broth, spring onion

Soup of the Day

Salads (choice of three)

Red Bliss Potato

Bacon, chive, dijon mustard, red onions

House-Made Coleslaw

Crisp cabbage, carrots, creamy cider vinaigrette

Soba Noodle Salad

Sautéed Asian vegetables, soy-sesame dressing

House Salad

Tomatoes, red onions, cucumbers, ranch, house vinaigrette

Caesar Salad

Romaine lettuce, croutons, parmesan cheese, Caesar dressing

Roasted Beet & Arugula Salad

Caramelized pecans, crumbled goat cheese, house vinaigrette

Greek Salad

Crispy garbanzo beans, radish, feta cheese, Kalamata vinaigrette

Fingerling Potato Salad

Vidalia onions, red peppers, green onions, mayonnaise

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dinner

CREATE YOUR OWN DINNER BUFFET (continued)

Sides (choice of three)

Roasted Asparagus

Steamed Broccolini

Corn Succotash
Fresh corn, shucked lima beans

Sautéed Mushrooms & Green Beans

Roasted Fingerling Potatoes

Pesto-Roasted Vegetables
Grilled asparagus, summer squash, roasted mixed peppers, radicchio, spinach

Orecchiette Pasta
Garlic olive oil, herbs

Garlic Mashed Potatoes

Baby Carrots

Entrées (choice of three)

VEGETARIAN

Twice-Baked Zucchini
Ricotta, parmesan cheese, spinach, roasted garlic

Squash Ravioli
Roasted asparagus, caramelized mushrooms, sage brown butter

Butternut Squash Risotto
Crispy oyster mushrooms, crispy leeks, red pepper relish

Stuffed Cannelloni
Roasted vegetables, manchego cheese, roasted tomato cream sauce

POULTRY

Lemon Roasted Chicken
Thyme, au jus

Southern Fried Chicken
Buttermilk, cajun spice

Chicken & Artichoke Piccata
Tomatoes, olives, capers, parsley, lemon

Herbed-Crusted Rotisserie Chicken
Fresh herbs, butter, salt, pepper

Mediterranean Chicken
Roasted tomato, fennel, artichoke

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dinner

CREATE YOUR OWN DINNER BUFFET (continued)

SEAFOOD

Shrimp Carbonara

Parmesan cheese, crispy bacon, black pepper, parsley

Steamed Shrimp

Old Bay seasoning, lemon, butter

Old Bay Scallops

Garlic butter, lemon

Fried Oysters

Cornmeal, cajun seasoning

Maryland Crab Cakes

Celery root remoulade

Mahi-Mahi

Stewed tomatoes, artichokes, garlic, white wine reduction

Seared Salmon

Lemon dill, warm fennel slaw

MEATS

Classic Beef Lasagna

Mozzarella cheese, ricotta cheese, basil, oregano, tomato

Pulled Pork

Garlic, brown sugar, chili powder

Smoked Beef Brisket

Sugar, garlic powder, cayenne, celery seed

Chinese BBQ Pork Ribs

Hoisin sauce, soy sauce, brown sugar, honey, five-spice powder, garlic, ginger

Porchetta

Pork loin, pancetta, spinach & fennel stuffing

London Broil

Roasted herb garlic butter

Braised Short Rib

Braising jus

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dinner

CREATE YOUR OWN DINNER BUFFET (continued)

Desserts (choice of three)

Italian Rum Cake

Vanilla-bourbon frosting

Chocolate-Covered Strawberries

Fresh strawberries, milk chocolate

Assorted Mini Southern Desserts

Bite size assorted tarts, pies

Tiramisu

Mascarpone cheese, ladyfingers, espresso powder

Seasonal Panna Cotta

Sweetened cream

Cinnamon Sugar-Rolled Churros

Roll fried churros, cinnamon, sugar, chocolate sauce

Tres Leches Cake

Evaporated milk, condensed milk, heavy cream

Rice Pudding

Milk, cinnamon, sugar

Caramel Flan

Sweetened condensed milk, caramel sauce

Assorted Cookies, Brownies, Blondies

Oatmeal raisin, chocolate chip, sugar cookies, chocolate brownies, blondies

Assorted Cheesecake Bites

Lemon, raspberry, cream cheese, chocolate

Fresh Sliced Fruit

Assorted seasonal fruits

Vanilla Bourbon Cake

Vanilla-bourbon frosting

Marquise Au Chocolate

Bittersweet chocolate mousse, kirsch syrup, chocolate glaze

Bittersweet Chocolate Mousse

Unsweetened, semisweet chocolate, cream

Assorted Cupcakes

Vanilla, chocolate-frosted

Assorted Cakes, Pies

Chocolate, vanilla cake, pecan, apple, cherry pie

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beverage
bar



beverage bar



Open Bars

All bar packages include a selection of bottled beers, house wines, assorted soft drinks & appropriate mixers

Premium

\$18 per person for the first hour, \$8 per person for each additional hour

Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Jose Cuervo Silver Tequila, J&B Scotch, Seagram's VO Whiskey, Jim Beam Bourbon, Triple Sec Liqueur

Top Shelf

\$20 per person for the first hour, \$10 per person for each additional hour

Absolut Vodka, Smirnoff Vodka, Tanqueray Gin, Bacardi Silver Rum, Jose Cuervo Gold Tequila, Johnnie Walker Red Label Scotch, Canadian Club Whiskey, Jack Daniel's Whiskey, Maker's Mark Bourbon, Triple Sec Liqueur

Luxury

\$23 per person for the first hour, \$11 per person for each additional hour

Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin, Bacardi Silver Rum, Captain Morgan Spiced Rum, Jose Cuervo Gold Tequila, 1800 Silver Tequila, Johnnie Walker Black Label Scotch, Crown Royal Whiskey, Knob Creek Bourbon, Triple Sec Liqueur

Cordials

\$10 per person, per hour

Bailey's Irish Cream, Kahlua, Disaronno Amaretto, Grand Marnier, Courvoisier VS

Beer & Wine Open Bar

\$15 per person for the first hour, \$7 per person for each additional hour

Imported Bottled Beer

Amstel Light, Corona, Heineken

Domestic Bottled Beer

Budweiser, Bud Light, Miller Lite, Sam Adams, Yuengling, O'Doul's, Local IPA

House Wine Collection

Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

Assorted Beverages

Assorted soft drinks, still & sparkling waters, fruit juices

* Requires one bartender per 75 guests at \$175

* Our pricing excludes current Maryland sales tax, alcohol tax and admin charge

beverage bar



Cash Bar

Priced per drink (includes tax & admin charges)

- Premium Liquor \$10
- Top Shelf Liquor \$11
- Luxury Liquor \$12
- Cordials \$12
- Imported Beer \$9
- Domestic Beer \$8
- House Wine \$11
- Assorted Soft Drinks \$4
- Sparkling & Still Water \$4
- Fruit Juices \$4

Hosted Bar

Based on consumption (does not include tax & admin charges)

- Premium Liquor \$8
- Top Shelf Liquor \$9
- Luxury Liquor \$10
- Cordials \$10
- Imported Beer \$7
- Domestic Beer \$6
- House Wine \$9
- Assorted Soft Drinks \$3
- Sparkling & Still Water \$3
- Fruit Juices \$3

Premium

Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Jose Cuervo Silver Tequila, J&B Scotch, Seagram's VO Whiskey, Jim Beam Bourbon, Triple Sec Liqueur

Top Shelf

Absolut Vodka, Smirnoff Vodka, Tanqueray Gin, Bacardi Silver Rum, Jose Cuervo Gold Tequila, Johnnie Walker Red Label Scotch, Canadian Club Whiskey, Jack Daniel's Whiskey, Maker's Mark Bourbon, Triple Sec Liqueur

Luxury

Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin, Bacardi Silver Rum, Captain Morgan Spiced Rum, Jose Cuervo Gold Tequila, 1800 Silver Tequila, Johnnie Walker Black Label Scotch, Crown Royal Whiskey, Knob Creek Bourbon, Triple Sec Liqueur

Cordials

Bailey's Irish Cream, Kahlua, Disaronno Amaretto, Grand Marnier, Courvoisier VS

Imported Bottled Beer

Amstel Light, Corona, Heineken

Domestic Bottled Beer

Budweiser, Bud Light, Miller Lite, Sam Adams, Yuengling, O'Doul's, Local IPA

House Wine Collection

Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

Assorted Beverages

Assorted soft drinks, still & sparkling waters, fruit juices

* Requires one bartender per 75 guests at \$175. One cashier per 75 guests at \$150

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beverage bar

White Wines by the Bottle

Bubbles

- Baron Herzog, Brut, Central Coast (Kosher) \$38
- Mionetto, Brut Prosecco, Valdobbiadene, Italy \$42
- La Marca Prosecco, Veneto, Italy \$42
- Gloria Ferrer, Blanc de Blanc, Carneros \$57
- Domaine Chandon, Blanc de Noirs, Napa Valley \$67
- Piper Heidsieck, Cuvee 1785, Champagne \$110

Chardonnay

- Acacia Vineyards, Carneros \$34
- Sokol Blasser, Willamette Valley \$36
- Baron Herzog, Central Coast (Kosher) \$41
- Seaglass, Santa Barbara \$41
- Cupcake, Central Coast \$42
- Jadot, Steel, Burgundy \$54
- Chloe, Sonoma \$54
- Sterling Vintner's Collection, Central Coast \$58
- Stag's Leap Wine Cellars, Napa Valley \$105

Sauvignon Blanc

- Baron Herzog, Central Coast (Kosher) \$38
- Matua, Hawks Bay \$42
- Benzinger, Sonoma \$42
- Whitehaven, Marlborough \$47
- Groth, Napa Valley \$69

Pinot Grigio/Pinot Gris

- Beaulieu Vineyards, Pinot Grigio, Napa Valley \$34
- Baron Herzog, Pinot Grigio, Central Coast \$38
- Stellina di Notte, Pinot Grigio, delle Venezie \$42
- J Vineyards, Pinot Gris, Russian River Valley \$47
- Etude, Pinot Gris, Carneros \$70

Rosé/Blush

- Beringer, White Zinfandel, Napa Valley \$34
- Boordy, Blush, Maryland \$34
- Baron Herzog, White Zinfandel, Central Coast (Kosher) \$42
- Matias Piattelli, Rosé of Malbec, Mendoza \$48
- Elouan, Rosé, Oregon \$58

Other Wonderful Whites

- Bella Sera, Moscato, Napa Valley \$34
- Raimat, Albarino, Rías Baixas \$34
- Kung Fu Girl, Riesling, Columbia Valley \$38
- Seaglass, Riesling, Santa Barbara \$39
- Ferrari-Carano, Fume Blanc, Sonoma \$49
- Vionta, Albarino, Rías Baixas \$49
- Trimbach Gewurztraminer, Alsace \$49

* Our pricing excludes current Maryland sales tax, alcohol tax and admin charge

beverage bar



Red Wines by the Bottle

Merlot

- Cypress, Central Coast \$34
- Baron Herzog, Central Coast (Kosher) \$42
- J Lohr Est, Paso Robles \$45
- Five Rivers, Paso Robles \$50
- Francis Coppola Diamond, Central Coast \$55
- Rutherford Hill, Napa Valley \$74
- Decoy, Sonoma \$74
- Markham, Napa Valley \$74

Cabernet

- Cypress, Central Coast \$34
- Carnivor, Lodi \$38
- Sterling Vintners, Napa Valley \$40
- Baron Herzog, Central Coast (Kosher) \$40
- Kings Estate, Sonoma \$44
- Dona Paula, Argentina \$49
- Nadia, Central Coast \$60
- Rombauer, Napa Valley \$90

Pinot Noir

- Irony, Central Coast \$42
- Seaglass, Central Coast \$44
- Matua, Marlborough \$46
- J Lohr Est, Falcons Perch, Central Coast \$52
- Borgo Reale, delle Venezie, Italy (Kosher) \$52
- Decoy, Sonoma \$74

Chianti

- Castillo Di Gabbiano, Tuscany \$40
- Rocca, Tuscany \$53
- Borgo Reale, Tuscany (Kosher) \$53
- Giulio Straccali, Tuscany \$83

Other Wonderful Reds

- Black Opal, Shiraz, South Eastern Australia \$32
- Don Rodolfo, Malbec, Mendoza \$34
- Greystone Cellars, Petite Sirah, La Rioja \$34
- Ruta 22, Malbec, Mendoza \$36
- Vaza, Tempranillo, Rioja \$36
- Tobia Rioja, Tempranillo, La Rioja (Kosher) \$38
- Greg Norman, Shiraz, Limestone Coast \$44
- Francis Coppola Diamond, Syrah, Central Coast \$44
- Ghost Pines, Red Blend, Napa Valley \$58
- Achaval Ferrer, Cabernet Franc, Mendoza \$58
- Estancia, Meritage Red RSV, Paso Robles \$82

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A romantic wedding table setting in a white tent. The table is covered with a white tablecloth and features several wine glasses, a white napkin, and silverware. In the center, there are floral centerpieces with pink and white flowers, greenery, and lit candles in glass holders. The background shows the white tent structure and a chandelier, creating a soft, elegant atmosphere.

wedding
packages

wedding packages

Wedding Packages

- One hour cocktail reception with four butler-passed hors d'oeuvres
- Four hour open bar
- Signature drink
- Extravagant three-course meal
- Sparkling wine toast
- Wine service during dinner
- Coffee service after dinner
- Hardwood dance floor
- Elegant table linens and napkins
- Private wedding tasting for up to four people
- Private bridal party holding room with light refreshments
- Bride and groom dressing rooms
- Complimentary honeymoon suite night of wedding
- Special guestroom rates
- Complimentary parking

Silver Package \$159

Premium bar, one reception display & deluxe entrée

Gold Package \$179

Top shelf bar & two reception displays

Choice of:

- Deluxe entrée or premium entrée

Platinum Package \$199

Luxury bar & three reception displays

Choice of:

- Deluxe entrée, premium entrée or premium duet

Signature Drinks (choice of one)

Blushing Bride

Peach schnapps, champagne, grenadine

Diamond Martini

Vodka, dry vermouth

Tuxedo

Gin, dry vermouth, maraschino, anise liqueurs, bitters

The Something Blue

Hpnotiq Liqueur, white wine, ginger ale

Wedding Cake

Gin, amaretto, orange, pineapple juices, cream

Kentucky Kiss

Maker's Mark Bourbon, strawberry puree, lemon juice, maple syrup, club soda

Pretty Pomegranate Mimosa

Champagne, pomegranate juice, lemon

Wedded Rosé-Berry Bliss

Rosé, sprite, pink lemonade, frozen blueberries

Bubbly Bouquet

Gin, Aperol, lemon juice, orgeat syrup

Baby Bellini (non-alcoholic)

Peach nectar, sparkling cider

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*Social concierge available day of event for an additional \$50 per hour

wedding packages



Reception Displays

Domestic & Imported Cheese

Assortment of domestic, imported cheese, sliced French bread

Vegetable Crudités

Seasonal garden vegetables, ranch, bleu cheese

Middle Eastern Market

Hummus, tabbouleh, baba ganoush, marinated olives, pita crisps, grilled vegetables, falafel, haloumi, grilled naan, dolmades, labneh

Grilled Seasonal Vegetables

Seasonal grilled marinated vegetables

Antipasto

Prosciutto, salami, capicola, provolone cheese, caprese salad, balsamic-roasted peppers, olives, assorted pestos

Crab Dip

Toasted baguette

Hors d'oeuvres

Chilled Hors d'oeuvres

- Caprese skewer
- Asparagus-wrapped prosciutto
- Fried green tomatoes, goat cheese
- Chipotle chicken, risotto cake, fresh jalapeño
- Smoked crab salad bite, Old Bay potato
- Deviled egg, bacon, dill
- Bleu cheese-stuffed fig, prosciutto
- Ahi tuna tartare, crispy wonton
- Beef crostini, Boursin cheese, red onion jam
- Asian shrimp cocktail
- Lobster bite, toast point
- Cold cucumber roll, chili-lime vinaigrette
- Smoked salmon on cucumber

Hot Hors d'oeuvres

- Franks en croute
- Vegetarian spring rolls, spicy chili sauce
- Chicken satay, sweet & spicy coconut sauce
- Mac & cheese bite, tomato jam, fresh jalapeño
- Mini tomato pie
- Mini Reubens
- Goat cheese fritters
- Garlic chicken tostada
- Smoked chicken arancini, spicy tomato
- Lamb chop, mint pesto
- Mini beef Wellington
- Beef satay, ginger sweet soy
- Bacon-wrapped scallop
- Mini crab cakes, Old Bay remoulade
- Lamb chop, bacon-onion jam
- Coconut shrimp, curried pineapple gastrique
- Sweet potato blini, pork belly

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wedding packages



Salads

Seasonal

Mixed seasonal greens, cucumbers, cherry tomatoes, house vinaigrette

Greek

Crispy garbanzo beans, radish, feta cheese, Kalamata vinaigrette

Belgian Endive & Frisée

Radicchio, pomegranate seeds, cranberry vinaigrette

Roasted Beets & Arugula

Caramelized pecans, crumbled goat cheese, house vinaigrette

Caesar

Romaine lettuce, toasted garlic crisp, parmesan cheese, Caesar dressing

Vegetarian Entrées

Twice-Baked Zucchini

Ricotta, parmesan cheese, spinach, roasted garlic

Squash Ravioli

Roasted asparagus, caramelized mushrooms, sage brown butter

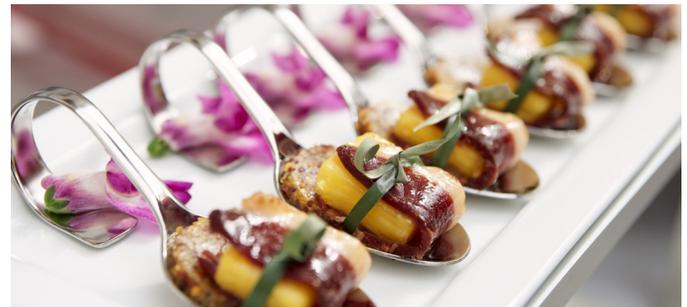
Butternut Squash Risotto

Crispy oyster mushrooms, crispy leeks, red pepper relish

Stuffed Cannelloni

Roasted vegetables, manchego cheese, roasted tomato cream sauce

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wedding packages

Deluxe Entrées

Tuscan Grilled Chicken Breast
Potato & eggplant caponatta, artichoke, butter

Chicken Saltimbocca
Crispy pancetta, roasted spaghetti squash, honey mustard carrots

Rosemary-Infused Chicken Breast
Smoked gouda whipped potatoes, Kalamata olives, red pepper tapenade

Mediterranean Chicken
Artichoke & roasted tomato risotto, fennel slaw

Grilled Salmon Steak
Cauliflower, couscous, grapefruit fennel relish

Pistachio-Encrusted Trout
Broccoli rabe, fingerling potatoes, romesco sauce

Bourbon-Brined Pork Chop
Roasted Brussels sprouts, apple stuffing, cider-mustard glaze

Braised Short Rib
Polenta, garlic spinach, braising jus

Premium Entrées

Red Snapper & Shrimp Creole
Steamed white rice, roasted tomatoes

Roasted Jumbo Lump Maryland Crab Cakes
Parsnip mashed, warm fennel slaw, remoulade

Roasted Lamb Chop
Butternut squash & potato ragout, bacon-onion jam

Filet Mignon
Potato gratin, artichoke & roasted tomato risotto, port reduction

Premium Duets

Roasted Maryland Crab Cake & Roasted Lamb Chop
Butternut squash, potato ragout, warm fennel salad

Filet Mignon & Smoked Quail
Wild mushroom risotto, patty pan squash, brown butter sauce

NY Strip & Jumbo Shrimp
Caramelized cipollini onions, micro salad, chervil butter

Beef Tenderloin & Crab Stuffed Shrimp
Polenta cake, haricot verts, port reduction

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wedding packages



Desserts

Seasonal Berries

Fresh berries, sabayon cream

Seasonal Panna Cotta

Sweetened cream

Apple Blossom

Puff pastry, cinnamon, apples

Flourless Chocolate Cake

Bittersweet chocolate

Vanilla Bourbon Cake

Vanilla syrup, vanilla bean mousse

Marquise au Chocolat

Bittersweet chocolate mousse, kirsch syrup, chocolate glaze

Viennese

Assortment of miniature pastries, tarts, cakes (varies by season)

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special
events



special events



Special Events Packages

Plated \$145

- Three butler-passed hors d'oeuvres & one reception display
- Four hour premium open bar
- Extravagant three-course meal
- Coffee service after dinner
- Hardwood dance floor
- Elegant table linens and napkins
- Private tasting for up to four people
- Complimentary suite night of event
- Special guestroom rates
- Complimentary parking

Stations \$159

- Three butler-passed hors d'oeuvres & one reception display
- Four hour premium open bar
- Choice of three stations
- Coffee service after dinner
- Hardwood dance floor
- Elegant table linen and napkins
- Private tasting for up to four people
- Complimentary suite night of event
- Special guestroom rates
- Complimentary parking

*Special event packages are priced per person, inclusive of tax and admin charge
*Social concierge available day of of event for an additional \$50 per hour



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special events



Reception Displays *(choice of one)*

Domestic & Imported Cheese

Assortment of domestic, imported cheese, sliced French bread

Vegetable Crudités

Seasonal garden vegetables, ranch, bleu cheese

Middle Eastern Market

Hummus, tabbouleh, baba ganoush, marinated olives, pita crisps, grilled vegetables, falafel, haloumi, grilled naan, dolmades, labneh

Grilled Seasonal Vegetables

Seasonal grilled marinated vegetables

Antipasto

Prosciutto, salami, capicola, provolone cheese, caprese salad, balsamic-roasted peppers, olives, assorted pestos

Crab Dip

Toasted baguette

Hors D'oeuvres *(choice of three)*

Chilled Hors d'oeuvres

- Caprese skewer
- Asparagus-wrapped prosciutto
- Fried green tomatoes, goat cheese
- Chipotle chicken, risotto cake, fresh jalapeño
- Smoked crab salad bite, Old Bay potato
- Deviled egg, bacon, dill
- Bleu cheese-stuffed fig, prosciutto
- Ahi tuna tartare, crispy wonton
- Beef crostini, Boursin cheese, red onion jam
- Asian shrimp cocktail
- Lobster bite, toast point
- Cold cucumber roll, chili-lime vinaigrette
- Smoked salmon on cucumber

Hot Hors d'oeuvres

- Franks en croute
- Vegetarian spring rolls, spicy chili sauce
- Chicken satay, sweet & spicy coconut
- Mac & cheese bite, tomato jam, fresh jalapeño
- Mini tomato pie
- Mini Reubens
- Goat cheese fritters
- Garlic chicken tostada
- Smoked chicken arancini, spicy tomato
- Lamb chop, mint pesto
- Mini beef Wellington
- Beef satay, ginger sweet soy
- Bacon-wrapped scallop
- Mini crab cakes, Old Bay remoulade
- Lamb chop, bacon-onion jam
- Coconut shrimp, curried pineapple gastrique
- Sweet potato blini, pork belly

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special events



Salads *(choice of one)*

Seasonal

Mixed seasonal greens, cucumbers, cherry tomatoes, house vinaigrette

Greek

Crispy garbanzo beans, radish, feta cheese, Kalamata vinaigrette

Belgian Endive & Frisée

Radicchio, pomegranate seeds, cranberry vinaigrette

Roasted Beets & Arugula

Caramelized pecans, crumbled goat cheese, house vinaigrette

Caesar

Romaine lettuce, toasted garlic crisp, parmesan cheese, Caesar dressing

Vegetarian Entrées *(choice of one)*

Twice-Baked Zucchini

Ricotta, parmesan cheese, spinach, roasted garlic

Squash Ravioli

Roasted asparagus, caramelized mushrooms, sage brown butter

Butternut Squash Risotto

Crispy oyster mushrooms, crispy leeks, red pepper relish

Stuffed Cannelloni

Roasted vegetables, manchego cheese, roasted tomato cream sauce

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special events

Entrées *(choice of two)*

Tuscan Grilled Chicken Breast
Potato & eggplant caponatta, artichoke, butter

Chicken Saltimbocca
Crispy pancetta, roasted spaghetti squash, honey mustard carrots

Rosemary-Infused Chicken Breast
Smoked gouda whipped potatoes, Kalamata olives, red pepper tapenade

Mediterranean Chicken
Artichoke & roasted tomato risotto, fennel slaw

Grilled Salmon Steak
Cauliflower, couscous, grapefruit fennel relish

Pistachio-Encrusted Trout
Broccoli rabe, fingerling potatoes, romesco sauce

Bourbon-Brined Pork Chop
Roasted Brussels sprouts, apple stuffing, cider-mustard glaze

Braised Short Rib
Polenta, garlic spinach, braising jus

Desserts *(choice of one)*

Seasonal Berries
Fresh berries, sabayon cream

Seasonal Panna Cotta
Sweetened cream

Apple Blossom
Puff pastry, cinnamon, apples

Flourless Chocolate Cake
Bittersweet chocolate

Vanilla Bourbon Cake
Vanilla syrup, vanilla bean mousse

Marquise au Chocolat
Bittersweet chocolate mousse, kirsch syrup, chocolate glaze

Viennese
Assortment of miniature pastries, tarts, cakes (varies by season)

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special events



STATIONS *(choice of three)*

Wing Station *(choice of three)*
Includes bleu cheese, ranch, celery sticks, carrots. Additional selection \$7 per person

Buffalo
Cayenne pepper sauce

BBQ
Tangy BBQ sauce

Teriyaki
Hoisin sauce

Chesapeake
Old Bay seasoning

Paella Valenciana

Saffron rice, chicken, shrimp, clams, mussels, calamari, spanish chorizo, roasted peppers

Sliders *(choice of three)*
Additional selection \$7 per person

All-American Beef
Lettuce, tomato, onion, pickle, American cheese

Buffalo Chicken
Cayenne pepper sauce, ranch, crumbled bleu cheese

Beyond Burger
Lettuce, tomato, herb aioli

Chesapeake Crab Cake
Lettuce, tomato, Old Bay seasoning, remoulade

Lobster Roll
Maine lobster, celery, scallions

Asian Pork Belly Slider
Sriracha-cilantro slaw

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special events

STATIONS

French Fry Station (choice of three)
Includes waffle, steak, sweet potato fries. Each additional selection \$4 per person

Chili Cheese
Beef chili, cheese sauce

Loaded
Bacon, cheddar cheese, chives, sour cream

Buffalo
Cayenne pepper sauce, crumbled bleu cheese, ranch

Queso
Jalapeños, pico de gallo, black olives, guacamole

South of the Border
Includes flour tortillas, crispy corn taco shells, sour cream, cheddar cheese, jalapeños, diced tomatoes, shredded lettuce, red onions. Each additional dip \$4 per person, each additional side \$6 per person, each additional protein \$8 per person

Choose Three Dips
Tomatillo, charred tomato, guacamole, pico de gallo, chili con queso

Choose Three Sides
Borracho beans, lime-cilantro rice, street corn salad, black bean salad

Choose Two Proteins
Sautéed shrimp, grilled chicken, grilled steak, shredded pork

Mini Hot Dog Station (choice of three)
Includes all-beef hot dog, hot dog roll. Each additional selection \$6 per person

Frito
Beef chili, cheese, chopped onions, Frito corn chips

Pastime
Onions, relish, sauerkraut, spicy mustard, ketchup

Philly Cheese
Peppers, onions, cheese sauce

Chicago-Style
Yellow mustard, relish, onions, tomato slice, pickle spear, peppers

Down South
Pico de gallo, sour cream, jalapeños, cheese sauce

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special events

STATIONS *(continued)*

Pasta Station

Includes garlic bread, parmesan cheese, chili flakes, oregano, capers. Each additional protein \$6 per person, each additional pasta \$6 per person, each additional sauce \$5 per person, each additional vegetable \$4 per person

Choose Two Proteins

Sautéed shrimp, grilled chicken, sausage, beef meatball

Choose Two Pastas

Penne, cavatappi, tortellini, rigatoni, gluten-free

Choose Two Sauces

Bolognese, alfredo, marinara, arrabiata, pesto

Choose Four Vegetables

Peas, mushrooms, diced tomatoes, sun-dried tomatoes, peppers, onions, olives, fresh basil, artichokes, broccoli, zucchini

Stir-Fry Station

Includes fried rice, soba noodle salad. Each additional protein \$6 per person, each additional sauce \$5 per person, each additional vegetable \$4 per person

Choose Two Proteins

Ginger beef, sesame chicken, garlic shrimp, five-spice pork, miso tofu

Choose Two Sauces

Teriyaki, kung pao, sweet & sour, hoisin peanut

Choose Six Vegetables

Broccoli, shiitake mushrooms, green onions, peppers, scallions, roasted garlic, sugar snap peas, carrots, celery, bok choy

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* Action stations: one attendant per station at \$150

* Chef attendant is required for each action station for every 75 guests

special events



Dessert *(choice of one)*

Chocolate Station *(choice of three)*

- Chocolate-dipped strawberries
- Chocolate éclairs
- Black Forest torte
- Dark chocolate decadence
- Petite chocolate mousse
- Chocolate pot de crème

Classic American Dessert Station *(choice of three)*

- Strawberry shortcake
- Mini apple bread pudding
- Chocolate pecan tartlets
- Lemon meringue tartlets
- New York cheesecake
- Classic Devil's food cake
- Sour cream cake

Italian Dessert Station *(choice of three)*

- Lemon-hazelnut tiramisu
- Cannoli, ricotta, pistachio
- Panna cotta, berries
- Lemon cake
- Chocolate-dipped biscotti

Ultimate Ice Cream Sundae Bar

- Chocolate, vanilla bean ice cream
- Toppings include chocolate, strawberry sauce, crushed Oreo cookies, M&M's, brownie pieces, sprinkles, whipped cream, maraschino cherries



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young
adults



young adults



YOUNG ADULTS \$68

- One hour mocktail reception with three reception stations
- Three-course meal
- Unlimited beverages
- Hardwood dance floor
- Complimentary table linens and napkins
- Special guestroom rates
- Complimentary parking

Reception Stations (choice of three)

Additional selection \$10

Mini Grilled Cheese

Sliced challah bread, cheddar, American, provolone cheese

Vegetarian Spring Rolls

Sweet chili, soy, ginger sauce

Cheese Quesadilla

Sour cream, pico de gallo, salsa

Fresh Tortilla Chips & Dips

Salsa, pico de gallo, guacamole, queso fondito

Jumbo Soft Pretzels

Honey mustard, brown mustard, cheese dip

Kosher Franks in a Blanket

Kosher all beef hot dog, puff pastry, ketchup, mustard

Chicken Fingers

Honey mustard, ranch, ketchup, BBQ, buffalo sauce

Chicken Wings

Celery and carrot sticks, ranch, bleu cheese, BBQ, buffalo sauce

Hamburger Sliders

Traditional all beef burgers, lettuce, tomato, sliced onions, sliced cheddar cheese, ketchup, mustard, mayonnaise, pickles, mini brioche bun

Mozzarella Sticks

Marinara sauce

Beverages

Assorted soft drinks, fruit juices, grenadine, maraschino cherries

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*All young adult packages are priced per person, inclusive of tax & admin charge
*A \$180 labor fee will be charged for all events with fewer than 25 guests



young adults

DINNER BUFFET

Salads (choice of one)

Additional selection \$6

Traditional Garden Salad

Carrots, cucumbers, tomatoes, croutons, ranch

Classic Caesar

Romaine lettuce, parmesan cheese, croutons, Caesar dressing

Fresh Fruit

Seasonal sliced fruit, berries

Sides (choice of two)

Additional selection \$10

French Fries

Ketchup, mustard, ranch, BBQ, buffalo sauce

Onion Rings

Ketchup, mustard, ranch, BBQ, buffalo sauce

Whipped Potatoes

Roasted garlic, fresh herbs

Roasted Red Bliss Potatoes

Fresh herbs, spices, olive oil

Spanish Rice

Fresh tomatoes, cilantro, lime, green onions

Seasonal Roasted Vegetables

Fresh herbs, garlic, olive oil

Entrées (choice of three)

Additional selection \$10

Chicken Fingers

Honey mustard, ranch, ketchup, BBQ, buffalo sauce

Assorted Mini Pizzas

Cheese, pepperoni, veggie

Pasta Station

Cheese tortellini or penne pasta, classic alfredo or marinara sauce, garlic bread, parmesan cheese

Cheese Quesadillas

Sour cream, pico de gallo, salsa

Hoisin Beef

Beef sirloin, stir-fry vegetables, ginger hoisin sauce

Southern-Fried Chicken

Buttermilk, cajun spice

Chicken Wings

Celery, carrot sticks, ranch, bleu cheese, BBQ, buffalo sauce

Hamburger & Hotdog Sliders

Traditional all beef burgers and hotdogs, lettuce, tomato, onions, sliced cheddar cheese, ketchup, mustard, mayonnaise, pickles, relish, mini buns

Dessert

Ultimate Ice Cream Sundae Bar

Chocolate, vanilla bean ice cream

Toppings include chocolate, strawberry sauce, crushed Oreo cookies, M&M's, brownie pieces, sprinkles, whipped cream, maraschino cherries, gummy bears

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