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 MD and features the beautiful Stained Glass Room, reminiscent of the gilded age, offering a spectacular ambiance for weddings, milestones and meetings. Our Ben Franklin Ballroom is perfect for large events. Its elegant style compliments any decor.

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 foods made with only the freshest ingredients. From food offerings to decor, 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, Sri Lanka and Vietnam. The flavors are bold, unique, and authentic.

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 exhilarating to create healthy options just as inviting as our rich homestyle favorites! The only limit to our offerings is your own imagination.

Chef has created the menu showcased on the following pages, paying particular attention to local fare and home-style favorites. These menus however are simply 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!

Pricing is subject to change.
breakfast
Continental Breakfast
*Items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All à la carte pricing excludes current Maryland Tax and admin fee. ©2016 Aramark – All Rights Reserved

**The Classic**  $21 per person
- Freshly Baked Breakfast Breads, served with Sweet Butter, Preserves, and Honey
- Chef’s Choice of Tempting Hot Item, and Assorted Seasonal Fruit and Individual Yogurt

**Healthy Choice**  $21 per person
- Assorted Seasonal Fruit, Assorted Cereal, Yogurt Bar with Assorted Toppings
- Assorted Low-Fat Muffins, Fresh Bagels, and Breakfast Breads, with Light Cream Cheese, Breakfast Spreads, and Fruit Preserves

Breakfast Enhancements
Add any of the following items to create your own breakfast selection.

- Fresh Baked Scones with Whipped Cream $4 per person
- Assorted Dry Cereals with Whole, Skim, 2 percent, and Soy Milk $4 per person
- Assorted Individual Fruit Yogurts $4 per person
- Choice of Breakfast Proteins $4 per person
- Fluffy Scrambled Eggs $5 per person
- Mini Quiche $5 per person
- Bagels with Cream Cheese $5 per person
- Choice of Mini Breakfast Sandwiches $5 per person
- Smoked Salmon Display $7 per person
Breakfast Buffet
A minimum of 25 guests is required.

The Potomac Buffet $29 per person
- Fluffy Scrambled Eggs
- Cheese-Filled Blintzes with Warm Peaches
- Maryland Potatoes
- Assorted Breakfast Pastries
- Seasonal Fruit Display
- Assorted Individual Fruit Yogurts
- Assorted Cereal
- Choice of Two: Crisp Bacon, Pork Sausage, Turkey Sausage, or Honey Cured Ham
- Assorted Fruit Juices
- Coffee and Assorted Teas

The Seneca Brunch $45 per person
- Fluffy Scrambled Eggs
- Cheese-Filled Blintzes with Warm Peaches
- Cheese Tortellini with Spinach
- Seasonal Sliced Fruit Display
- Marinated Vegetable Salad
- Assorted Breakfast Pastries
- Chef’s Dessert Display
- Maryland Potatoes
- Chef’s Choice Quiche: Chicken Breast Marsala with Mushrooms, Pine Nuts, and Walnuts
- Choice of Two: Crisp, Bacon, Pork Sausage, Turkey Sausage, or Honey Cured Ham
- Smoked Salmon Display: Cream Cheese, Capers, Lemons, Onions, and Tomatoes
- Assorted Fruit Juices
- Coffee and Assorted Teas

Brunch Enhancements
Add any of the following items to create your own buffet.

Fresh Salad Display $7 per person
Pasta Display $10 per person
Southern Griddle Pancake Station $11 per person
Omelet Station $11 per person

Carving Station*
All carving stations are accompanied by assorted artisan rolls and condiments.
- Tenderloin of Beef $530 (Serves 50)
- Steamship Round of Beef $700 (Serves 150)
- Roasted Whole Turkey $470 (Serves 50)
- Smoked Bone-In Pit Ham $320 (Serves 50)
- Smoked Roasted Side of Salmon $530 (Serves 50)

*Attendant required

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meeting break package

**All Day Private Beverage Service**

**All Day Private Beverage Service** $24 per person
- Assorted Soft Drinks, Flavor-Infused Water, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

**Morning Breaks**
*All breaks are served for 30 minutes Available from 7am-5pm.*

**Beverage Break** $13 per person
- Assorted Soft Drinks, Flavor-Infused Water, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

**Bakery Basket** $14 per person
- An Assortment of Fresh Pastries, and Breakfast Breads
- Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

**Morning Inspiration Break** $17 per person
- Seasonal Sliced Fruit Display, Assorted Fruit Yogurts, Granola and Cereal Bars, Muffins,
- Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

**Afternoon Breaks**
*All breaks are served for 30 minutes Available from 7am-5pm.*

**Cookies and Brownies** $16 per person

**Healthy Choice Break** $19 per person
- Vegetable Crudités with Dipping Sauce
- Granola and Cereal Bars, Trail Mix and Dried Fruit, Whole Fruit, Assorted Yogurt
- Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

**Sundae Fun Break** $19 per person
- Assorted Novelty Ice Cream Bars
- Vanilla Bean Ice Cream, Assorted Ice Cream Flavors
- Assorted Toppings to Include: Chocolate, Strawberry and Caramel Sauce, M&M’s, Cherries, Nuts, and Whipped Cream, Assorted Soft Drinks

**Break Enhancements**
*Add any of the following items to create your own break.*

**Assorted Freshly Baked Cookies** $32 per dozen
**Brownies and Blondies** $32 per dozen
**Petite Croissants (Plain or Filled)** $41 per dozen
**New York-Style Bagels with Cream Cheese** $41 per dozen

**Assorted Sliced Breakfast Breads** $41 per dozen
**Assorted Gourmet Muffins, Breakfast Pastries, Maple Pecan Danish, Iced Cinnamon Rolls, and Pecan Sticky Buns** $42 per dozen
**Whole Fresh Fruits** $3 each
**Assorted Dry Cereals with Whole, 2 percent, and Skim Milk** $4 each
**Assorted Fruit Yogurt** $4 each
**Assorted Granola and Cereal Bars** $3 each
**Assorted Candy Bars** $3 each
**Assorted Seasonal Sliced Fresh Fruit** $6 per person
**Mixed Nuts** $4 per person

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lunch
Plated Lunch Entrées
Three-Course Plated Lunches Include:
- Tossed House Salad or Choice of soup
- Chef’s Choice of Fresh Seasonal Vegetables and Starch
- Artisan Bread with Herb Butter
- Choice of One Dessert
- Water, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Teas offered throughout the meal

Herbed Marinated Chicken Breast $29 per person
Lemon Chicken Piccata $29 per person
Tofu Napoleon $29 per person
Sliced Marinated London Broil $32 per person
Grilled Yellow Fin Tuna $33 per person
Petite Filet Mignon $37 per person
Twin Maryland Crab Cakes $39 per person

Special Dietary Entrée Options Available Starting at $27 per person
Choices of Three Entrées Are Additional $5 per person

Enhancement to Menu Soup and Salad $4 per person

Plated Lunch Salads
Three Course Plated Lunches Include:
- Artisan Bread with Herb Butter
- Choice of One Dessert
- Water, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Teas offered throughout the meal

Caesar Salad: Grilled or Traditional
- With Grilled Chicken $22 per person
- With Grilled Steak $25 per person
- With Grilled Shrimp $27 per person

Garden Salad
- With Grilled Chicken $22 per person
- With Grilled Steak $25 per person
- With Grilled Shrimp $27 per person

Cobb Salad $25 per person
- Mixed Garden Greens, topped with Turkey Breast, Eggs, Bacon, Tomato, Cucumber, Avocado, Bleu Cheese, Olives, and Carrots with Chef’s Choice Dressing

Greek Chicken Salad $25 per person
Field Greens, Herb Grilled Sliced Breast of Chicken with Tomato, Cucumber, Olives, Peppers, Feta Cheese, and Onions with a Lemon Oregano Vinaigrette

Mixed Greens Salad with Chicken $25 per person
Greens with Sliced Apple, Dried Cranberries, and Crumbled Goat Cheese served with Shallot Vinaigrette

Pepper-Crusted Sirloin Salad $30 per person
Sirloin Steak Chilled over a Bed of Fresh Baby Greens with French Baguette Crostini and Stone Ground Mustard

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Lunch Buffets
*A minimum of 25 guests is required/available for daytime events only.*

**Simply Southern Fare $31 per person**
- Corn Chowder, Potato Salad, Coleslaw
- Mixed Greens with Tomatoes, Cucumbers, Hard Boiled Eggs, Red Onions, and Croutons
- Southern Fried or Grilled Chicken, Barbecue Pork Ribs, Catfish, and Hushpuppies
- Mac and Cheese, Collard Greens, Steamed Seasonal Vegetable Medley
- Strawberry Shortcake and Pecan Pie

**Bella Italy $36 per person**
- Italian Wedding Soup, Caesar Salad Bar – Romaine Lettuce, Grilled Chicken, Shrimp, Steak, Shredded Parmesan Cheese, Croutons, Caesar Dressing, and Basil Vinaigrette
- Antipasto Display with Fresh Mozzarella, Marinated Tomatoes, and Grilled Vegetables
- Baked Beef Cannelloni with Basil Marinara Sauce and Fontina Cheese
- Chicken Piccata with Lemon Butter and Capers
- Tilapia Milano with Stewed Tomatoes, Artichokes, Garlic, and White Wine Reduction
- Penne Pasta with Pesto
- Seasonal Steamed Vegetable Medley
- Tiramisu and Cannoli

**Postmaster Picnic $35 per person**
- Hamburger Bar (Beef, Turkey, and Veggie) with Lettuce, Tomato, Onions, Cheese, Pickles, and Condiments
- Choice of Southern Fried or Barbecued Chicken
- Molasses Baked Beans, Corn on the Cob
- Tossed Garden Salad with Chef’s Choice of Dressing
- Mustard Potato Salad
- Coleslaw
- Freshly Baked Rolls and Buns
- Freshly Baked Cookies and Brownies

**New York Deli $37 per person**
- Chicken Noodle Soup
- Potato Salad
- Creamy Coleslaw
- Cobb Salad with Grilled Chicken, Bacon Bits, Tomato, and Chopped Eggs with Ranch or Italian Dressing
- Tuna Salad, Chicken Salad
- Sliced Roast Beef, Salami, Capicola, Black Forest Ham, Smoked Turkey, Corned Beef, and Mortadella
- Sliced American, Swiss, Cheddar, Provolone, Muenster Cheese
- Relish Tray, Mustards, and Mayonnaise
- Assorted Deli Breads and Rolls
- Strawberry Cheesecake and Carrot Cake

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Signature Sandwich Selections

Take Away Lunch $24 per person
All boxed lunches are accompanied by kettle chips, fresh fruit cup, freshly baked “Ginormous” chocolate chip cookie, and beverage (Coke products including bottled spring water)

1–25 people may order 2 types of sandwiches
26–50 people may order 3 types of sandwiches
51–75 people may order 4 types of sandwiches
76 and above may order 5 types of sandwiches

Smoked Turkey
Smoked Turkey, Brie, Avocado, Sprouts, Arugula, and Tomato served with Cranberry Mango Chutney on Rosemary Brioche

Cold Cubano
Sliced Ham and Turkey, Pickles, Lettuce, Tomato, Swiss Cheese, and Wholegrain Mustard, served on a Mini Baguette

Roast Beef
Tender Sliced Roast Beef, Pickled Onions, Heirloom Tomatoes, Mescaline Mix, topped with Horseradish Mustard and served on Salted Ciabatta

Tuna Niçoise Salad
Our Signature Tuna Salad, English Cucumber, Olive Tapenade, Fresh Basil, Hard Boiled Eggs, Lettuce, and Tomato served on a Twisted Roll

Vegetarian Wrap
Grilled Vegetables, Olives, Hummus, Sun-Dried Tomato Tapenade, Fresh Mozzarella on a Sun-Dried Tomato Tortilla

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Cold Hors d’Oeuvres

Priced per dozen pieces; minimum order of 25 pieces is required

Smoked Salmon and Herbed Whipped Cream Cheese on Pumpernickel Points $42 per dozen
Fresh Tuna with Wasabi on a Crispy Wonton $42 per dozen
Bruschetta topped with Basil, Tomato, and Mozzarella Cheese $48 per dozen
Fresh Mozzarella and Cherry Tomato Lollipops $60 per dozen
Jumbo Shrimp with Cocktail Sauce and Lemon $72 per dozen

Hot Hors d’Oeuvres

Priced per dozen; minimum order of 25 pieces is required.

Chicken Quesadilla Rolls with Salsa Cocktail $48 per dozen
Hot Dogs wrapped in Pastry $48 per dozen
Mini Reuben with Sauerkraut and Russian Dressing $48 per dozen
Spicy Beef Empanadas with Cilantro Salsa $48 per dozen
Vegetable Spring Rolls with Apricot Ginger Sauce $60 per dozen
Mini Kobe Beef Sliders $60 per dozen
Skewered Beef or Chicken Saté with Peanut Sauce $72 per dozen
Baby Lamb Chops with Jalapeño Jelly $84 per dozen
Petite Maryland Crab Cakes with Garlic Aioli $84 per dozen
Sea Scallops wrapped in Bacon $84 per dozen

Stations

Minimum guarantee of 25 guests is required.

Crudité Display $10 per person
Spinach and Artichoke Dip Display $11 per person
Baked Brie en Croute with Sun-Dried Tomatoes $11 per person
Imported and Domestic Cheese Display $13 per person
Italian Antipasto Display with Assorted Vegetables, Meats, and Cheeses $18 per person
Warm Imperial Crab Dip Display $18 per person
Mediterranean Vegetable Display $18 per person
Hummus, Moutabel, Tabbouleh, Baba Ghanoush, and Roasted Marinated Vegetables served with Assorted Flat and Crusty Breads, Extra Virgin Olive Oil, and Kalamata Olives

Enhancements

Pasta Station $22 per person*
Choice of Two Pastas and Two Sauces sautéed in the room
Assorted Sushi and Sashimi $35 per person
To include Vegetable Rolls, Raw and Smoked Fish
Raw Seafood Display $40 per person
Ceviche, Oysters, Littleneck Clams, Shrimp Cocktail, and Crab Claws with Lemon, Horseradish, and Tabasco Sauce

The following items can be added to your sauce choices:
Special Toppings: $4 per person for each additional Item: Shrimp, Chicken, Italian Sausage, Primavera Vegetables

*Attendant Fee - Two hours of service, $150 per attendant

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dinner
Three Course Plated Dinner
*Minimum of 25 guests is required.

- Grilled Marinated Chicken Breast $44 per person
- Chicken Breast Marsala $44 per person
- Medallions of Pork Loin $46 per person
- Pan-Fried Snapper Étouffée $48 per person
- Traditional Roasted Prime Rib of Beef
  $49 per person*
- Grilled Swordfish or Tuna $52 per person
- Grilled Salmon $53 per person
- Choice New York Strip $55 per person
- Filet Mignon (8 oz.) $61 per person

Special dietary entrée options are available starting at $42 per person.

Choices of three entrées are additional $5 per person.

Choices of Three Entrées Are Additional $5 per person

Three Course Plated Dinner include:
- Artisan Bread with Herb Butter
- Choice of One Dessert
- Water, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Teas offered throughout the meal
- Tossed House Salad or Choice of soup
- Chef’s Choice of Fresh Seasonal Vegetables and Starch

Plated Duets
*Minimum of 25 guests is required.

- Duet of Tenderloin of Beef (4 oz.) and Grilled Salmon $62 per person
- Filet Mignon (4 oz.) with Shrimp Casino $63 per person
- Filet Mignon (4 oz.) with Crab Cake Imperial $64 per person
- Grilled Seafood Combination $65 per person
- Roasted Tenderloin of Beef coupled with 6 oz. Broiled Lobster Tail Market Price

Menu Enhancements
- Soup and Salad: $4 per person
- House Caesar Salad: $4 per person
- House Seasonal Salad: $5 per person

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Buffets
A minimum of 35 guests is required.

Simply Southern Fare $40 per person
- Corn Chowder, Potato Salad, Coleslaw
- Mixed Greens with Tomatoes, Cucumbers, Hard Boiled Eggs, Red Onions, and Croutons
- Southern Fried or Grilled Chicken, Barbecue Pork Ribs, Catfish, and Hushpuppies
- Mac and Cheese, Collard Greens, Steamed Seasonal Vegetable Medley
- Strawberry Shortcake and Pecan Pie

South of the Border $42 per person
- Tortilla Soup, Roasted Corn, Black Bean, and Tomato Salad
- Tossed Mixed Greens, Tomatoes, Cucumber, Peppers, Green Onions, Alfalfa Sprouts, and Avocado with Creamy Garlic and Cilantro Dressing, and Tomatillo Lime Vinaigrette
- Beef and Chicken Fajitas with Peppers, Onions, Guacamole, Sour Cream, and Shredded Sharp Cheddar Salsa in Warm Flour Tortillas
- Chicken Mole, Grilled Red Snapper with Fresh Made Pico de Gallo
- Red Rice, Frijoles with Pork, Fresh Corn Tortilla Chips
- Fruit Flan with Fresh Berries and Sopapillas

Asian Inspired $44 per person
- Ginger Spinach Salad - Shoestring-Cut Carrots tossed with Fresh Ginger and Toasted Sesame Oil
- Vegetable Spring Rolls with Apricot Ginger Sauce
- Pot Stickers with Sesame Soy Sauce
- Shredded Chicken and Beef with Chinese Vegetables
- Steamed White or Brown Rice
- Green Tea Cakes

Chesapeake Bay $45 per person
- Seafood Chowder, Marylander Salad with Baby Spinach, Crumble Applewood Bacon, Red Onions, Cucumbers, Ranch and Balsamic Dressing
- Coleslaw
- Crab Cakes and Glazed Baked Chicken with Oven-Fried Potatoes, Seasonal Steamed Vegetable Medley
- Smith Island Cake and Seasonal Fresh Fruit

Bella Italy $46 per person
- Italian Wedding Soup, Caesar Salad Bar - Romaine Lettuce, Grilled Chicken, Shrimp, Steak, Shredded Parmesan Cheese, Croutons, Caesar Dressing, and Basil Vinaigrette
- Antipasto Display with Fresh Mozzarella, Marinated Tomatoes, Grilled Vegetables
- Baked Beef Cannelloni with Basil Marinara Sauce and Fontina Cheese
- Chicken Piccata with Lemon Butter and Capers
- Mahi-mahi with Stewed Tomatoes, Artichokes, Garlic, and White Wine Reduction
- Penne Pasta with Pesto
- Seasonal Steamed Vegetable Medley
- Tiramisu and Cannoli

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**Bar Options**

**Hosted Bar**

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<td>Cocktails</td>
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**Cash Bar**

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**Open Bar Packages**

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**Beer and Wine Packages**

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**Staff Requirements**

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<td>Additional Hour</td>
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*Open bar, full bar, and beer and wine package pricing is per person. Cash bar is priced per serving.

**Note:**
- One bartender is required for every 75 people.
- A cashier is required for all cash bars; one cashier is required for every 75 people.
- Policy prohibits sale of alcohol by the “shot.”
- Additional and specialty brands are available upon request.

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**House Wine and Champagne:**
Beringer White Zinfandel, Noble Vines Cabernet Sauvignon, Noble Vines Chardonnay, and Domaine Ste Michelle Brut

**Domestic and Imported Beers:**
Bud Light, Budweiser, Amstel Light, Heineken, and Corona

**Liquor:**
Premium: Absolut Vodka, Smirnoff Vodka, Tanqueray Gin, Bacardi Light, Jack Daniel's, Johnnie Walker Red, Seagram's 7, and Jose Cuervo

Top Shelf: Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Maker's Mark, Johnnie Walker Black, Cuervo 1800 Reposado Tequila, and Crown Royal Whiskey

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Wedding Packages
One hour cocktail reception with five butlered hors d’oeuvres and one display station
- Premium Bar Package for Five Hours
- Signature Drink
- Extravagant Three-Course Meal
- Sparkling Champagne Toast
- Choice of a Dessert Station or Plated Dessert
- Wine Service during Dinner
- Coffee Service
- Hardwood Dance Floor
- Complimentary Standard Table Linen and Gold or Silver Chargers
- Private Wedding Tasting for up to Four People
- Private Bridal Party Reception Room with Light Refreshments
- Complimentary Holding Room for Bridal Party
- Complimentary Dressing Room
- Complimentary Wedding Night Suite
- Social Concierge available for Day of the Wedding*

Silver Package $150 per person
Premium Bar and Deluxe Entrée

Gold Package $170 per person
Premium Bar and Two Display Stations
Choice of:
- Premium Entrée or Deluxe Duet (New York Strip with Salmon or Chicken)

Platinum Package $190 per person
Top Shelf Bar and Three Display Stations
Choice of:
- Premium Entrée or Premium Duet (Filet Mignon with Crab Cake, Salmon, or Chicken)

*Inquire for additional details and pricing
Special guest room rate for overnight guests
Complimentary parking

*All wedding packages are inclusive of tax and service charge. Should state taxes increase, difference in tax will be applied in addition to posted pricing.
Reception Stations
Crudités Display
Spinach and Artichoke Dip Display
Imported and Domestic Cheese Display
Baked Brie en Croute with Sun-Dried Tomatoes
Italian Antipasto Display with Assorted Vegetables, Meats, and Cheeses
Warm Imperial Crab Dip Display
Mediterranean Vegetable Display
Hummus, Moutabel, Tabbouleh, Baba Ghanoush, and Roasted Marinated Vegetables served with Assorted Flat and Crusty Breads, Extra Virgin Olive Oil, and Kalamata Olives

Reception Enhancements
Pasta Station $22 per person*
Choice of Two Pastas and Two Sauces sautéed in the room
Assorted Sushi and Sashimi $35 per person
To include Vegetable Rolls, Raw and Smoked Fish
Raw Seafood Display $40 per person
Ceviche, Oysters, Littleneck Clams, Shrimp Cocktail, and Crab Claws with Lemon, Horseradish, and Tobacco Sauce

The following items can be added to your sauce choices:
Special Toppings: $4 per person for each additional Item: Shrimp, Chicken, Italian Sausage, Primavera Vegetables

*Attendant Fee - Two hours of service, $150 per attendant

Reception - Cold Hors d’Oeuvres
- Bruschetta topped with Basil, Tomato, and Mozzarella Cheese
- Smoked Salmon and Herbed Whipped Cheese on Pumpernickel Points
- Fresh Tuna with Wasabi on a Crispy Wonton
- Fresh Mozzarella and Cherry Tomato Lollipops
- Jumbo Shrimp with Cocktail Sauce and Lemon

Reception - Hot Hors d’Oeuvres
- Chicken Quesadilla Rolls with Salsa
- Cocktail Hotdogs wrapped in Pastry
- Vegetable Spring Rolls with Apricot Ginger Sauce
- Skewered Beef or Chicken Saté with Peanut Sauce
- Petite Maryland Crab Cakes with Garlic Aioli
- Mini Kobe Beef Sliders
- Mini Reuben with Sauerkraut and Russian Dressing
- Spicy Beef Empanadas with Cilantro Salsa
- Sea Scallops wrapped in Bacon

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Salads
- Grilled Romaine Heart Caesar Salad with Creamy Caesar Dressing and Garlic Croutons
- Garden Salad with Cucumber, Shaved Carrots, and Pear Tomatoes served with Balsamic Vinaigrette
- Mixed Field Greens with Sliced Apple, Dried Cranberries, and Crumbled Goat Cheese served with Shallot Vinaigrette
- Micro Herb Greens Bouquet served with Cranberry Raspberry Vinaigrette
- Spinach Salad with Buttermilk Bleu Cheese Dressing

Deluxe Entrées (All Packages)
- Herb-Crusted Salmon with Leek and Lemon Cream
- Airline Chicken Breast with Wild Mushrooms and Marsala Wine Sauce
- Chicken Francoise sautéed in White Wine, Lemon, Butter, and Capers
- Braised Short Rib of Beef in Black Currant Balsamic Glaze

Premium Entrées (Gold/Platinum Packages)
- Pan-Seared Chilean Sea Bass with Lemon Herb Pesto
- Jumbo Lump Maryland Crab Cakes with Lemon Aioli
- Filet of Beef with Port Wine Reduction
- Duet of Petit Beef Tenderloin Medallions and Grilled Salmon or Chicken

Vegetarian Entree
- Please inquire about our seasonal options

Sides
- Seasonal Vegetables
- Grilled Asparagus Medley
- Roasted Root Vegetables
- Garlic Mashed Potatoes
- Roasted New Potatoes seasoned with Fresh Herbs and Extra Virgin Olive Oil
- Rice Pilaf

*Items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All à la carte pricing excludes current Maryland Tax and admin fee. ©2016 Aramark – All Rights Reserved
special events
Special Events

Plated Dinner Package $138 per person
- Six Tray-Butlered Hors d’Oeuvres and one Display Station
- Four-Hour Premium Bar Package
- Extravagant Three-Course Meal
- Choice of Dessert Station or Plated Dessert
- Wine Service during Dinner
- Coffee Service
- Hardwood Dance Floor
- Complimentary Standard Table Linen and Gold or Silver Chargers
- Private Tasting for up to Four People
- Complimentary Event Night Suite
- Social Concierge Availability for Day of the Event*
- Special Guest Room Rate for Overnight Guests
- Complimentary Parking

*Inquire for additional details and pricing.
*Special event packages are inclusive of tax and service charge. Should state taxes increase, difference in tax will be applied in addition to posted pricing.
Just for Kids

**One-Hour Mocktail Reception $60 per person**
- Two Stationary Hors d’Oeuvres
- Unlimited Soft Drink Station
- Kids’ Dinner Buffet
- Sweet Ending Station

**Stationary Hors d’Oeuvres (Choose 2)**
- Mozzarella Triangles with Marinara Dipping Sauce
- Crispy Spring Rolls with Duck Sauce
- Pigs in a Blanket
- Chicken Tenders
- Mac and Cheese Lollipops

**Kids’ Buffet**
- Crispy House-Made Chicken Tender or Beef Sliders with Pickle Chips and Fries
- Classic Caesar Salad
- Penne with Parma Rosa Sauce or Pasta Alfredo served with Garlic Bread

**Buffet Add-On**
- Pizza Bar $10 per person
- Burger Bar $10 per person
- Taco Bar $10 per person
- Trattoria Bar $10 per person

**Sweet Ending (Choice of 1)**
- Ice Cream Sundae Station
- Mini Cupcake Bar
- Apple Station
- Candy Bar

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Corporate Menu Packages

Silver Reception $50 per person
Display Station
- Assortment of Domestic and Imported Cheeses served with Gourmet Crackers
- Crudités Cascading Display of Fresh Cut Vegetables

Passed Hors d’Oeuvres
- Two Hors d’Oeuvre Selections

Gold Reception $60 per person
Display Station
- Assortment of Domestic and Imported Cheeses served with Gourmet Crackers
- Sweet Treat
- Assorted Mini Tea Pastries

Passed Hors d’Oeuvres
- Three Hors d’Oeuvre Selections

Platinum Reception $75 per person
Display Station
- Assortment of Domestic and Imported Cheeses served with Gourmet Crackers
- Antipasto Display Assortment of Cold Cuts and Italian Vegetables
- Sweet Treat
- Assorted Mini Tea Pastries

Passed Hors d’Oeuvres
- Four Hors d’Oeuvre Selections

Bar Service (For All Receptions)
- Two-Hour Open Beer and Wine Bar
- Includes: Assortment of Domestic and Imported Beers
- House Red, White, and Blush Wines
- Assorted Soft Drinks and Juices