



Catering Menu

BREAKFAST

Includes freshly brewed iced tea, coffee, and an assortment of Bigelow hot teas.

SUNRISE BUFFET

\$12.95 per person

Assorted Fruit Juices

Fresh Cut Seasonal Fruits and Berries

Oatmeal with Toppings

Freshly Baked Muffins, Danish and Breakfast Breads with Butter and Preserves

Fluffy Scrambled Eggs

Thick Cut Applewood Bacon and Smoked Sausage

Breakfast Potatoes with Roasted Red Peppers

COASTAL BUFFET

\$14.95 per person

Assorted Fruit Juices

Fresh Cut Seasonal Fruits and Berries

Oatmeal with Toppings

Yogurt with Granola

Freshly Baked Muffins, Danish and Breakfast Breads with Butter and Preserves

Scrambled Eggs

French Toast or Pancakes

Thick Cut Applewood Bacon or Smoked Sausage

Breakfast Potatoes with Roasted Red Peppers

FENWICK BUFFET

\$16.95 per person

Chilled Orange and Cranberry Juices

Fresh Cut Seasonal Fruits and Berries

Oatmeal with Toppings

Yogurt with Granola

Variety of Cereals

Freshly Baked Muffins, Danish and Breakfast Breads with Butter and Preserves

Fluffy Scrambled Eggs

French Toast or Pancakes

Thick Cut Applewood Bacon or Smoked Sausage

Breakfast Potatoes with Roasted Red Peppers

Nova Lox and Traditional Accompaniments

Prices are per person and subject to a 20% service charge, Maryland food sales tax of 6.5% and liquor tax of 9.5%.

Minimum of 35 people for all buffet packages. A \$150 surcharge will be applied to groups of less than 35.

À LA CARTE BREAK

Beverages

Freshly Brewed Regular and Decaf Coffee	\$32.95 per gallon
Freshly Brewed Sweetened and Unsweetened Iced Teas	\$30.95 per gallon
Hot Water with a Selection of Biglelow Herbal Hot Teas	\$25.95 per gallon
Fresh Juices (Orange, Apple, Grapefruit or Cranberry)	\$30.00 per gallon
Cucumber, Basil and Lime Water	\$15.00 per gallon
Freshly Squeezed Lemonade	\$15.00 per gallon
Strawberry and Mint Infused Lemonade	\$19.00 per gallon
Assorted Coca-Cola Soft Drinks	\$2.00 each
Dasani Bottled Water	\$2.00 each
Red Bull Energy Drink	\$4.00 each
Milk Pint (Whole or 2%)	\$2.00 each

Morning Snacks

Assorted 5 oz. Dannon Flavored Yogurts	\$2.50 each
Whole Fresh Fruit	\$2.00 each
English Muffin Breakfast Sandwich with egg, cheese	\$5.00 each
Fresh Sliced Fruit and Berries	\$5.25 per person
Cinnamon Twist with Strawberry Topping	\$25.00 per dozen
Breakfast Breads, Muffins or Bagels	\$20.00 per dozen
Assorted Doughnuts	\$20.00 per dozen
Homemade Fruit and Yogurt Parfaits with Granola	\$48.00 per dozen
Assorted Kind Granola Bars	\$3.50 each

Afternoon Snacks

Freshly Baked Cookies	\$12.00 per dozen
Chocolate Fudge Brownies	\$12.00 per dozen
Assorted Hershey Candy Bars	\$2.00 each
Jumbo Soft Pretzels Served Hot with Mustard and Cheese	\$3.25 each
Individual Trail Mix or Mini Pretzels	\$2.00 each
Homemade Chips with Blue Cheese Dip	\$2.95 per person
Crudit� Cups with Garlic Roasted Red Pepper Hummus and Ranch	\$35 per dozen
Tortilla Chips Served with Guacamole, Salsa and Sour Cream	\$4.00 per person

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COLD LUNCHEONS

All Selections are Served with Freshly Brewed Sweetened and Unsweetened Iced Teas, Freshly Brewed Coffee, Assorted Tazo Hot Teas and Chef's Choice of Dessert

Turkey Club Wrap

\$15

Roasted Turkey Breast, Provolone Cheese and Thick Cut Applewood Bacon Topped with Shredded Lettuce and Tomatoes Wrapped in a Grilled Sun Dried Tomato Tortilla Served with Honey Mustard, a Pickle Spear and Kettle Chips

Fresh Pesto Grilled Chicken

\$15

Grilled chicken Breast Chilled and Topped with Fresh Pesto, Havarti Cheese, Fresh Greens and Tomatoes on Ciabatta Bread Served with a Pickle Spear and Kettle Chips

Italian Stacker

\$16

Pepperoni, Cappicola Ham, Turkey and Provolone Cheese Stacked and Topped with Shredded Lettuce, Tomato and Red Onion on an Italian Roll Served with Italian Dressing, a Pickle Spear and Kettle Chips

Arugula Salad

\$15

Arugula, Quinoa, Grilled Chicken Red Onion, Edamame, Chopped Tomatoes, Chopped Cucumbers, Wonton Strips with House-made Lemon Basil Vinaigrette. Served with Warm Rolls and Whipped Butter.

Chicken Caesar Salad

\$15

Grilled Chicken over Crispy Romaine Lettuce with our Caesar Dressing, House-made Croutons and Parmesan Cheese. Served with Warm Rolls and Whipped Butter.

California Wrap

\$13

Roasted Red Pepper Garlic Hummus, Shredded Carrots, Peppers, Onions, Sliced Avocado, Shredded Cheddar Cheese and Arugula.

Box Lunch

\$15

All Box Lunches are Served with Kettle Chips, Pasta Salad, a Pickle Spear, a Freshly Made Cookie and Coca-Cola Products and Bottled Water

** Select Two Sandwich Options*

Shaved Roasted Turkey Topped with Cheddar Cheese

Sliced Honey Ham Topped with Swiss Cheese

Thinly Shaved Roasted Beef Topped with Smoked Provolone Cheese

California Wrap

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OCEAN BLUE BUFFET PACKAGE \$45

Includes Freshly Brewed Iced Tea, Coffee and an Assortment of Hot Tazo Teas.

Gourmet Cheese and Crudité Display

Domestic and imported cheeses laid out with a variety of fruits and nuts, accompanied by assorted crackers and sliced breads with an assortment of fresh seasonal vegetables served with an herb dipping sauce and house-made hummus.

Salad

** Select One*

House Salad– Mixed greens with chopped tomatoes, onions cucumbers and carrots

Spinach Salad– Fresh spinach topped with Applewood bacon, bleu cheese crumbles, chopped red onion and candied pecans

Nina Salad– Arugula with dried cranberries, chopped red onion, feta cheese and walnuts

Caesar Salad– Fresh romaine lettuce, house-made croutons and parmesan cheese

Dressing Choices: Ranch, Bleu Cheese, Lemon Basil Vinaigrette, Balsamic Vinaigrette, Italian and Caesar

Carving Station

** Select One*

Smoked Virginia Ham– served with honey mustard

Roasted Turkey Breast– served with cranberry relish

Roasted Beef Tenderloin– served with au jus and horseradish

Smithfield Pork Loin– served with mango chutney

Entrée Selections

** Select Two*

Chicken Florentine– Spinach and feta stuffed chicken with chardonnay pesto sauce

Chicken Picatta– Sautéed chicken breast with a lemon caper sauce

Grilled Atlantic Salmon– Served with creamy horseradish sauce

Parmesan Encrusted Cod– Topped with lemon butter

Sliced Roast Beef– Served with red wine sauce

Roasted Pork Loin– Herb encrusted and served with a bourbon maple glaze

Roasted Vegetable Penne Pasta– Served with squash, zucchini, red peppers topped with garlic olive oil

Accompaniments

** Select Three*

Whipped Potatoes with Boursin Cheese

Grilled Asparagus with Blistered Tomatoes

Wild Mushroom Risotto with Truffle Oil

Sautéed Zucchini, Squash and Peppers

Wild Rice Pilaf

Farmer's Market Vegetable Medley

Roasted Baby Red Potatoes

Broccolini served with Garlic and Olive Oil

Haricot Verts topped with Brown Butter and Almonds

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360 HORS D'OEUVRES PACKAGE \$32

**Based on a two hour time frame*

Includes freshly brewed iced tea, coffee, and an assortment of Bigelow hot teas.

Beverages

Strawberry and Mint Infused Lemonade

Cucumber, Basil and Lime Water

Gourmet Cheese Display

Domestic and imported cheeses laid out with a variety of fruits and nuts, accompanied by assorted crackers and sliced breads.

Fire Roasted Vegetable Display

Asparagus, peppers, Portobello mushrooms, zucchini and summer squash, drizzled with aged balsamic vinegar and olive oil, served with grilled pita bread and house-made hummus.

Hors D'oeuvres

** Select Four*

Bacon Wrapped Scallops

Swedish Meatballs

Vegetable Spring Rolls served with a Sweet and Sour Sauce

Mini Beef Wellington

Smoked Chicken Quesadilla

Spanakopita

Shrimp Tostada

Bacon Wrapped Jumbo Shrimp

Coconut Shrimp served with a Thai Chili Sauce

Tomato and Farmstead Mozzarella Cheese Crostini topped with a Balsamic Glaze

Sesame Chicken Satay with Spicy Peanut Sauce

Crab Bites served with Spicy Remoulade

Crab Dip served with Toasted Breadsticks

Creamy Spinach and Artichoke Dip served with Grilled Pita Bread

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BUFFET SELECTIONS

Lunch \$22/ Dinner \$25

Includes Freshly Brewed Iced Tea, Coffee and an Assortment of Hot Bigelow Teas

TASTE OF THE SOUTH

Garden Salad-Mixed Seasonal Greens Topped with Tomatoes
Redskin Potato Salad and Coleslaw
Jalapeño Corn Bread and Biscuits
Southern Fried or Baked Chicken
Carolina BBQ Pulled Pork
Southern Style Green Beans
Homemade Macaroni and Cheese
Local Buttered Kernel Corn
House-made Brownies and Strawberry Shortcake

THREE AMIGOS

Southwest Chopped Salad with Cilantro Ranch Dressing
Fresh Corn & Red Pepper Salsa
Tri Colored Tortilla Chips served with Sour Cream, Guacamole, Pico de Gallo
Flour Tortillas and Taco Shells
Fajita Chicken Strips
Spicy Ground Beef
Black Beans and Rice
Confetti Corn with Roasted Red Peppers
Churros and Cheesecake

LITTLE ITALY

Nina Salad- Mixed Greens with Dried Cranberries, Walnuts, Feta Cheese and Red Onion
Freshly Baked Cheesy Garlic Bread and Warm Yeast Rolls
Chicken Parmesan or Meat Lasagna
Cheese Tortellini Mixed with Sautéed Fresh Vegetables and a Sundried Tomato Alfredo Sauce
Haircot Vert Topped with Roasted Shallots
Farmer's Market Vegetable Medley
Chocolate Mouse Cannolis and House-made Cookies

Backyard BBQ

Crudit  with Herb Dip and Ranch
Garden Salad-Mixed Seasonal Greens Topped with Tomatoes, Cucumbers, Onions and Cheese
Hickory BBQ Chicken
Cheeseburgers served with Condiments
Baked Potato Salad and Pasta Salad
Potato Chips and Dill Pickle Spears
House-made Brownies and Carrot Cake

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Minimum of 35 people for all buffet packages. A \$150 surcharge will be applied to groups of less than 35.

PLATED ENTRÉES

Includes freshly brewed iced tea, coffee, and an assortment of Bigelow hot teas.

Salad

** Select One*

House Salad– Mixed greens with chopped tomatoes, onions cucumbers and carrots

Spinach Salad– Fresh spinach topped with Applewood bacon, bleu cheese crumbles, chopped red onion and candied pecans

Nina Salad– Arugula with dried cranberries, chopped red onion, feta cheese and walnuts

Caesar Salad– Fresh romaine lettuce, house– made croutons and parmesan cheese

Dressing Choices: Ranch, Bleu Cheese, Lemon Basil Vinaigrette, Balsamic Vinaigrette, Italian and Caesar

Entrée Selections

** Select One or Create a Duet Plate For an Additional \$3 to the Higher Priced Entrée*

Chicken Marsala– Lightly breaded and topped with wild mushrooms and a marsala wine \$33

Chicken Florentine– Spinach and feta stuffed chicken with chardonnay pesto sauce \$35

Roasted Vegetable Penne Pasta– Served with seasonal vegetables and garlic olive oil \$32

Lump Crab Cakes– Pan seared and served with spicy remoulade \$42

Grilled Atlantic Salmon– Served with herb dill sauce \$36

Prime Rib of Beef– Herb encrusted and served with au jus \$40

New York Strip– grilled with cabernet thyme essence \$43

Grilled or Blackened Mahi– Served with pineapple jalapeño relish \$36

Seafood Scampi– Served with shrimp and scallops over linguine with lemon butter wine \$36

Accompaniments

** Select Two*

Whipped Potatoes with Boursin Cheese

Grilled Asparagus with Blistered Tomatoes

Wild Mushroom Risotto with Truffle Oil

Sautéed Zucchini, Squash and Peppers

Wild Rice Pilaf

Farmer's Market Vegetable Medley

Roasted Baby Red Potatoes

Broccolini served with Garlic and Olive Oil

Haricot Verts topped with Brown Butter and Almonds

Prices are per person and subject to a 20% service charge, Maryland food sales tax of 6.5% and liquor tax of 9.5%.
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À LA CARTE HORS D'OEUVRES

* Price Based Per 100 Pieces

Hot Hors d'oeuvres

Assorted Mini Quiche	\$185
Shrimp Tostado	\$395
Burger Sliders	\$195
Crab Bites served with Spicy Remoulade	\$275
Spanakopita	\$195
Swedish Meatballs	\$185
Smoked Chicken Quesadilla	\$200
Vegetable Spring Rolls served with Sweet and Sour Sauce	\$205
Bacon Wrapped Scallops	\$245
Breaded Chicken Tenderloins	\$185
Sesame Chicken Satay with Spicy Peanut Sauce	\$225
Mini Beef Wellington	\$295
Raspberry Baked Brie En Croute	\$225
Crab Dip served with Baked Breadsticks	\$325
Spinach and Artichoke Dip served with Grilled Pita Bread	\$225

Cold Hors d'oeuvres

Granny Smith Apple Chicken Salad served on a Crostini	\$195
Prime Rib Crostini	\$265
Iced Jumbo Shrimp served with House-made Cocktail Sauce	\$395
Anitpasta Cocktail Skewers	\$295
Seared Ahi Tuna and Avocado served on Wonton Chips with a Wasabi Dressing	\$265
Tomato and Farmstead Mozzarella Cheese Crostini topped with a Balsamic Glaze	\$195
Miniature Tartlets (Tuna, Ham and Chicken Salad)	\$195

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CARVING STATIONS

** A Chef Attendant Fee of \$60 Will Apply for a Two Hour Time Period
Price Based per 25 people*

Smoked Virginia Ham– served with honey mustard	\$180
Roasted Turkey Breast– served with cranberry relish	\$200
Roasted Beef Tenderloin– served with au jus and horseradish	\$255
Smithfield Pork Loin– served with mango chutney	\$185

STATIONS

Slider Bar \$14 per person

Mini hamburger, pulled pork and fried chicken sliders served with cheese, lettuce tomato, onion, pickle, coleslaw, ketchup, mustard, mayonnaise, BBQ sauce and maple syrup

Mash Potato Bar \$10 per person

Garlic whipped mash potatoes served with cheddar cheese, crumbled gorgonzola, bacon, diced chicken, sautéed mushrooms, caramelized onions, scallions, jalapeños, salsa, sour cream and butter

Pasta Bar \$11 per person

Penne and linguine noodles served with marinara sauce, alfredo sauce, parmesan cheese, ricotta cheese, butter, meatballs, roasted red peppers, sun dried tomatoes and mushrooms

Salad Bar \$10 per person

Arugula, spinach and romaine served with chopped tomatoes, onions, cucumbers, mushrooms, house– made croutons, parmesan cheese, cheddar cheese, crumbled gorgonzola, walnuts, candied pecans, dried cranberries and assorted dressings

Sweet Stop \$12 per person

Assorted Truffles, Pastries, Chocolate Covered Fruit and a Variety of Candies

SPECIAL DISPLAYS

** Per 50 Guests*

Gourmet Cheese

Domestic and imported cheeses laid out with a variety of fruits and nuts, accompanied by assorted crackers and sliced breads

Fire Roasted Vegetables

Asparagus, peppers, Portobello mushrooms, zucchini and summer squash, drizzled with aged balsamic vinegar and olive oil. Served with grilled pita bread and house– made hummus.

Gourmet Antipasto

Marinated artichoke hearts, mushrooms, assorted olives, roasted red peppers, fire roasted tomatoes, marinated caprese salad, pepperoncinis, genoa salami, prosciutto, capicola ham, aged provolone and asiago cheese accompanied by artisan and focaccia breads

Mediterranean

Aged goat cheese and herb dip and white bean dip served with roasted tomatoes, crumbled feta cheese, olive tapenade and roasted red pepper garlic hummus and served with grilled pita bread

Fresh Fruit and Berries

Freshly sliced seasonal fruits and berries served with a house-made Kahlua yogurt dip and chocolate

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BAR PACKAGES

HOST BAR

House Brands, Domestic and Imported Beer

\$13 per person for 1st Hour/ \$7 each additional hour

Call Brands, Domestic and Imported Beer

\$15 per person for 1st Hour/ \$9 each additional hour

Premium Brands, Domestic and Imported Beer

\$17 per person for 1st Hour/ \$10 each additional hour

Domestic and Imported Beer Wine and Soda

\$9 per person for 1st Hour/ \$7 each additional hour

CASH BAR*

House Brands	5.00
Call Brands	6.00
Premium Brands	8.00
Domestic Beer	4.00
Imported Beer	5.00
House Wine	5.00
Premium Wine	Market Price
Soda	2.00

HOST BAR

House Brands	4.55
Call Brands	5.55
Premium Brands	7.55
Domestic Beer	3.55
Imported Beer	4.55
House Wine	4.55
Premium Wine	Market Price
Soda	2.00

* Cash Bar– Three Hour Minimum

* Bartender Fee of \$50 Inclusive Per Hour