

Banquet & Event Menu



Breakfast Buffets

Minimum of 20 people. Maximum of 90 minutes of service. Price per person.

Freshly brewed coffee, decaf, and iced tea.

Tax & 20% Gratuity Not Included

Classic Continental

Fresh Baked Assorted Pastries

Whole Fruit

\$14

American Buffet

Fresh Seasonal Fruit Salad

Fluffy Scrambled Eggs

Choice of Two:

crispy bacon, sausage, or

turkey sausage

With

Hash Brown Potatoes,

Toast, and Fresh Baked

Assorted Pastries

Butter and Preserves

\$19

French Toast

Fresh Seasonal Fruit Salad,

Quiche Lorraine or

Vegetable Quiche,

Scalloped Potatoes,

Cinnamon French Toast

with Maple Syrup and Butter

Choice of Two: crispy bacon,

sausage, or turkey sausage

With

Fresh Baked Assorted Pastries

and Toast

\$22

Royal Continental

Danish, Muffins, Bagels,

Croissants

Butter, Cream Cheese, and

Preservatives

Whole fruit

Add On:

Steel-Cut Oatmeal with brown

sugar, Nuts, and Milk

OR

Greek Yogurt with granola and

berries

\$18

Easy To Grab

Whole Fruit

Croissant breakfast

Sandwiches:

Croissant, Scrambled Eggs,

Cheddar Cheese, and

Choice of Two: crispy bacon,

sausage, or turkey sausage

\$18

Sweet and Savory

Fresh Seasonal Fruit Salad

Buttermilk Pancakes with

maple syrup and butter

Fluffy Scrambled Eggs

Choice of Two: crispy bacon,

sausage, or turkey sausage

With

Hash Brown Potatoes

Assorted Breakfast Pastries

and Toast

\$20

Breakfast Enhancements

Only available to be added-on to one of the Breakfast options.

A la carte

Steel-Cut Oatmeal with brown sugar, raisins, nuts, and milk - \$5 per person

Hard Boiled Eggs - \$24 per dozen

Assorted bagels with cream cheese - \$24 per dozen

Cinnamon French Toast with maple syrup and butter - \$5 per person

Buttermilk Pancakes with maple syrup and butter - \$5 per person

Fluffy scrambled eggs - \$5 per person; add cheese for \$0.50

Smoked Salmon - Beautifully presented with fresh bagels, chopped eggs, onion, cream cheese, capers, and a dill sauce - \$14 per person

Omelet station

Requires a Chef - \$75

\$9 per person

List of ingredients available at the station:

Whole eggs and egg whites

Cheddar, Swiss, and Mozzarella cheese

Diced Ham, Bacon, and Sausage

Tomatoes, Onions, Spinach, Bell Peppers, Mushrooms, Chives, & Olives

Let it be Brunch

Pick 1 salad, 1 entree, and 1 dessert

\$18 per person

Spinach Salad: Bleu Cheese, Sunflower Seeds, Pear, and Vinaigrette

Caesar Salad: Chopped Romaine Hearts, Shaved Parmesan, Herb Croutons, & Caesar Dressing

Strawberry Salad: Spring Mix, Candied Pecans, Cherry Tomatoes, Red Onion, Feta Cheese, & Balsamic Vinaigrette

Lemon Rosemary Roasted Chicken

Cheese Ravioli in Pesto Sauce

Grilled pre-carved Ham

Chef's catch of the day with lemon butter



Fudge Brownies and cookies

Triple Chocolate Cake

Key Lime Pie

Carrot cake

Business Breaks

Minimum of 15 people. Maximum of 45 minutes of service.

Price per person. Tax & 20% Gratuity Not Included.

Kid at Heart

Fresh Baked Cookies
Fudge Brownies
Blondies
Assorted Sodas and Water
\$13

Power Up

Whole Fresh Fruit
Trail Mix
Energy Bars
Assorted Sodas and Water
\$12

Healthy and Light

Hummus
Tzatziki
Pita Chips
Baby Carrots, Celery and Crackers
Whole Fruit
Infused Water and Iced Tea
\$15

At the Movies

Whole Fresh Fruit
Granola Bars
Candy Bars
Assorted Chips and Popcorn
Assorted Sodas and Water
\$14

A la carte

Brownies and Blondies - \$33 per dozen
Assorted Fresh Baked Cookies - \$33 per dozen
Soft Warm Pretzels with Hot and Honey Mustard - \$33 per dozen
Assorted Fruit Yogurts with Granola \$40 per dozen
Individual Bags of Trail Mix or Mixed Nuts - \$40 per dozen
Individual Bags of Assorted Chips and Popcorn - \$38 per dozen
Granola or Energy Bars \$40 per dozen
Candy Bars - \$38 per dozen
Sliced Fresh Seasonal Fruit - \$6 per person
Bowl of Whole Fruit (Apples, Bananas, Oranges) - \$4 per person
Vegetable Crudit  Display with Ranch or Blue Cheese Dip - \$7 per person

Beverage Breaks

Minimum of 20 people. Price per person.

Tax & 20% Gratuity Not Included.

Stay Hydrated

Assorted Sodas and Bottled
Water

\$5 per person (90 minutes)

Brews

Freshly Brewed Coffee,
Decaf, and Hot Tea
\$5 per person (90 minutes)

Infused Water

Your choice of
Strawberry-Basil, Lemon-
Mint, or Orange-
Grapefruit

\$5 per person (90 minutes)

Lemonade Stand

Freshly Brewed Iced Tea
Lemonade
Lemon Water

\$5 per person (90 minutes)

Coffee Please

Half-day hot beverage service (coffee, decaf, and hot tea) - \$10.00 per person (Out for 4 Hours MAX)

Full-day hot beverage service (coffee, decaf, and hot tea) - \$15.00 per person (Out for 8 Hours MAX)

Half-day cold beverage service (soda and bottled water) - \$11.00 per person (Out for 4 Hours MAX)

Full-day cold beverage service (soda and bottled water) - \$16.00 per person (Out for 8 Hours MAX)

Half-day hot & cold beverage service (coffee, soda, and water) - \$17.00 per person (Out for 4 Hours MAX)

Full-day hot & cold beverage service (coffee, soda, and water) - \$21.00 per person (Out for 8 Hours MAX)

Plated Lunch

Minimum of 20 people and maximum 175 people. Freshly brewed coffee, decaf, and iced tea. Tax & 20% Gratuity Not Included.

Choice of 1st Course

Vegetable Soup (DF, V)
Potato Leek Soup
Tomato Basil Soup (GF, V)
Creamy Chicken Gnocchi
MD Crab Soup (GF, DF) | Add \$2
Cream of Crab Soup | Add \$2

Savour Salad: Iceberg & Spring Mix,
Cherry Tomatoes, Cucumbers, Red
Onions, and Old Bay Croutons
Caesar Salad: Chopped Romaine Hearts,
Shaved Parmesan, Old Bay Croutons, Red
Onions, & Caesar Dressing
Greek Salad: Tomatoes, Cucumbers, Red
Onion, Feta, Lettuce, Olives, and
Vinaigrette
Spinach Salad: Bleu Cheese, Sunflower
Seeds, Pears, and Vinaigrette

Choice of 2 Entrees

Lemon Rosemary Roasted Chicken (GF,
DF) \$22
Chicken Parmesan \$22
Vegetable Lasagna (V) \$22
Grilled Flank Steak (DF, GF) \$27
Cheese Ravioli in Pesto or Vodka Sauce
(V) \$22
Eggplant Parmesan (V) \$20

Chef's catch of the day with lemon
butter (GF) \$25
Thinly Sliced Roast Beef with
mushroom gravy \$26
Pan Seared Salmon (GF, DF) \$25
Crab Cake \$26
Falafel (V) \$20

Choice of 2 Sides

Pasta Salad with Garden Vegetables
(DF)
Potato Salad
Steamed Broccoli with Garlic and
Olive Oil (GF, DF)
Herbed Vegetable Rice (GF, DF)
Sautéed Zucchini and Squash (GF, DF)

Sautéed Seasonal Vegetables (DF)
Whipped Potatoes (GF)
Roasted Baby Carrots (GF, DF)
Baked Sweet Potato (GF, DF)
Fingerlings Potatoes with Fresh Herbs
& EVOO (GF, DF)
Fresh Baked Chips (GF, DF)

Lunch Buffet

Minimum of 20 people. Maximum of 90 minutes of service.

Freshly brewed coffee, decaf, and iced tea. \$33 per person.

Tax & 20% Gratuity Not Included.

Choice of Soup or Salad

Vegetable Soup (DF, V)
Potato Leek Soup
Tomato Basil Soup (GF, V)
Creamy Chicken Gnocchi
MD Crab Soup (GF, DF) | Add \$2
Cream of Crab Soup | Add \$2

Savour Salad: Iceberg & Spring Mix,
Cherry Tomatoes, Cucumbers, Red
Onions, and Old Bay Croutons
Caesar Salad: Chopped Romaine Hearts,
Shaved Parmesan, Old Bay Croutons, Red
Onions, & Caesar Dressing
Greek Salad: Tomatoes, Cucumbers, Red
Onion, Feta, Lettuce, Olives, and
Vinaigrette
Spinach Salad: Bleu Cheese, Sunflower
Seeds, Pears, and Vinaigrette

Choice of 2 Entrees

Chicken Marsala (DF)
Lemon Rosemary Roasted Chicken
(GF, DF)
Chicken Parmesan
Vegetable Lasagna (V)
Grilled Flank Steak (DF, GF)
Eggplant Parmesan (V)

Chef's Catch of the day with lemon butter
(GF)
Thinly Sliced Roast beef with Mushroom
Gravy
Cheese Ravioli in Pesto or Vodka Sauce (V)
Pan Seared Salmon (GF, DF)

Choice of 2 Sides

Pasta Salad with Garden Vegetables
(DF)
Potato Salad
Steamed Broccoli with Garlic and Olive
Oil (GF, DF)
Sautéed Zucchini and Squash (GF, DF)

Sautéed Seasonal Vegetables (GF, DF)
Whipped Potatoes (GF)
Roasted Baby Carrots (GF, DF)
Baked Sweet Potato (GF, DF)
Fingerlings Potatoes with Fresh
Herbs & EVOO (GF, DF)
Fresh Baked Chips (GF, DF)

Specialty Lunch Buffet

Minimum of 20 people. Maximum of 60 minutes of service. Freshly brewed coffee, decaf, and iced tea. Price per person.

Tax & 20% Gratuity Not Included.

The Deli

Creamy Chicken Gnocchi
Caprese Sandwich: Fresh Mozzarella,
Tomato, Arugula, Basil and Balsamic
Reduction

Roast Beef on Rye: Cheese,
Horseradish Aioli

Roasted Turkey on Baguette: Tomato,
Sliced Gouda, Lettuce, and Avocado
Pasta Salad, Potato Chips, and Pickles
Brownies and Blondies

\$24

Comfort Food

Tomato Basil Soup
Grilled Cheese Sandwiches: with and
without Crispy Bacon
Fried Chicken

Chef's Special Meatloaf
Outstanding White Cheddar Mac &
Cheese

Mashed Potatoes
Fresh baked Cookies

\$26

Maryland Barbeque

Garden Salad with a choice of dressing
Hamburgers, Hotdogs, and Fried
Chicken with rolls

Condiments to Include: Sauerkraut,
Sliced Cheddar, Lettuce, Sliced
Tomatoes, Diced Onion, House Made
Pickles, and Jalapeños
Potato Salad and Coleslaw
Freshly Baked Cookies

\$28

South of the Border

Mexican Salad: Lettuce, Bell Peppers,
Onion, Tomato, Corn, Black Beans
with Lemon Garlic Dressing,
Flour Tortillas, and Hard Corn Taco
Shells

Seasoned Ground Beef and Sautéed
Chicken, Guacamole, Diced Tomatoes,
Jalapeños, Shredded Cheddar, Sour
Cream, Shredded Lettuce, and Black
Beans & Rice

Freshly Baked Cookies

\$29

Boxed Lunch \$20

Choice of 2:

Vegan Garden Wrap: Sautéed Mushrooms, Peppers, Asparagus, Onion,
Hummus in a Tortilla

Caprese on Ciabatta: Fresh Mozzarella, Tomato, Arugula, Basil, and Balsamic Reduction

Roast Beef on Rye: Cheese, Tomato, Lettuce, and Horseradish Aioli

Roasted Turkey on Baguette: Tomato, Sliced Gouda, Lettuce, and Avocado

Ham in Ciabatta: Sliced Ham, Swiss, Sliced Tomato, Spinach, and Dijon Mustard

Individual Bag of Chips, Cookie, and Whole Fruit | Bottled Water

Hors D'oeuvres

Minimum of 20 people.
Tax & 20% Gratuity Not Included.

Stationary

Fresh Fruit Tray - Seasonal Fruit Arranged Beautifully, Served with Yogurt Dip and Nutella
\$7 per person

Fresh Vegetable Tray - Cold Assortment of Carrots, Celery, Cucumber, Cauliflower, Red Bell Peppers, Tomatoes, and Pita Chips Served with Hummus and Blue Cheese Dip
\$8 per person

Charcuterie Display - Thinly Sliced Sausages, Artisan Cheeses, Olives, and Grilled Vegetables Offered with Baguette Slices
\$12 per person

Flatbread Pizzas - Pick 2: Margherita, Veggie Delight, BBQ Chicken, or Fig and Prosciutto
\$11 per person

Build Your Own Stations

Mashed Potatoes

Whipped Mashed Potatoes Served with an Array of Toppings Including Crispy Smoked Bacon, Scallions, Sour Cream, Cheddar Cheese, and Broccoli
\$6 per person

Mini Slider

Your Choice of Two of the Following: Beef, Chicken, or Veggie
\$8 per person

Gourmet Mac 'n' Cheese

Pasta in our Homemade Cheese Sauce, Served with Gruyere Cheese, Bacon, Broccoli, Green Onions, Jalapeños, and Parmesan Breadcrumbs. (Add Jumbo Lump Crab Meat \$8 per person)
\$9 per person

Wings

Naked Fried Wings | Buffalo, Garlic-Parmesan, and Savour BBQ Sauce | Celery, Carrots, Ranch and Bleu Cheese Dips
\$16 per person

Mini Taco Bar

Sautéed Chicken and Ground Beef | Tortillas, Diced Tomatoes, Guacamole, Shredded Lettuce, Cheese, Sour Cream, and Pico de Gallo
\$10 per person

Hot Dip

Serves 30-40 people

Buffalo Chicken Dip, Baguette Slices - \$250

Signature Crab Dip - Celery and Crostini - \$325

Spinach and Artichoke Dip, Baguette Slices - \$200

Warm Queso Blanco Served with Corn Tortilla Chips, Pico de Gallo, Guacamole, and Corn Salsa
- \$200

Beef or Chicken | Add \$3 per person

The Fun Hors D'oeuvres

Cold

Price per 100 Pieces

- Antipasto Skewer - \$250
- Smoked Salmon Pinwheels - \$250
- Gulf Shrimp on Ice with Cocktail Sauce - \$440
- Assorted Ham or Turkey Finger Sandwiches - \$200
- Whipped Ricotta with Honey and Pistachios on toast - \$225
- Caprese Salad on a Skewer - \$200
- Melon Wrapped in Prosciutto - \$230
- Olive Bruschetta - \$200
- Crab Gazpacho Shooter - \$390
- Seared Tenderloin on Crostini | Horseradish Cream - \$350
- Maryland Deviled Eggs - \$350

Hot Dip

Serves 30-40 people

- Buffalo Chicken Dip, Baguette Slices \$250
- Signature Crab Dip - Celery and Crostini - \$325
- Spinach and Artichoke Dip, Baguette Slices - \$200
- Warm Queso Blanco Served With Corn Tortilla Chips, Pico de Gallo, Guacamole, and Corn Salsa - \$200
- Beef or Chicken | Add \$3 per person

Hot

Price per 100 Pieces

- Mini Crab Cakes - \$375
- Coconut Shrimp with Bang Bang Sauce - \$325
- Chicken in Cream Curry Sauce - \$275
- Chinese Egg Rolls with Hot Mustard and Duck Dipping Sauce - \$200
- Shrimp or Pork Pot Stickers with Dipping Sauce - \$250
- Vegetable Spring Rolls with Dipping Sauce - \$200
- Spanakopita - \$200
- Jerk Chicken Bite Served with Honey Mustard - \$275
- Italian Sausage Brochettes - \$225
- Meatballs: Choice of Marinara or BBQ - \$240
- Empanadas: Choice of Chicken, Vegetable or Beef - \$220
- Raspberry Brie Puffs - \$260
- Fried Cheese Ravioli - \$225
- Herb and Garlic Shrimp Skewer - \$300
- Artichoke Beignet - \$290
- Bacon Wrapped Brussel Sprouts - \$300
- Buffalo Chicken Cheeseballs with Blue Cheese Drizzle - \$300
- Salmon Oscar En Croute - \$425
- Beef Deluxe Wellington - \$425
- Crab Hush Puppies - \$350
- Stuffed Mushrooms with Goat Cheese and Spinach - \$310
- Steak Bites with Chimichurri - \$350
- Chef's Baked Oysters - \$370

Carving Station

Chef Fee

\$75 per station

Filet of Beef Tenderloin: Offered with Silver Dollar Rolls and Horseradish Cream Sauce - \$380,

Serves 30

Round of Beef: Offered with Silver Dollar Rolls and Horseradish Cream Sauce - \$850,
Serves 100

Honey Glazed Ham: Offered with Biscuits and Honey Mustard - \$290,
Serves 30

Cuban Roasted Pork: Served with Sliced Ciabatta Bread, House Made Pickles, Swiss Cheese, and Mustard - \$290,
Serves 30

Oven Roasted Turkey: Served with Cranberry Orange Relish and Mayo - \$270,
Serves 30

Shareables

\$5 per person

Grilled Mixed Vegetables (GF, DF)

Corn Bread with Sweet Butter

Fingerling Potatoes with Fresh Herbs & EVOO (GF, DF)

Garlic Mashed Potatoes (GF)

Steamed Broccoli with Garlic and Olive Oil (GF, DF)

Grilled Asparagus (GF, DF)

Roasted Baby Carrots (GF, DF)

Plated Dinner

Minimum of 20 people.

Offered with warm rolls and butter. Freshly brewed coffee, decaf, and iced tea. Price per person.

Tax & 20% Gratuity Not Included.

Choice of 2 Entrees

Maryland Crab Cakes: An Eastern Shore Classic, Two Broiled Crab Cakes - \$52

Baked Salmon Filet: Topped with a Cream Dill Sauce - \$39

Rockfish: Stuffed with Crab Imperial and Baked to Perfection - \$44

Grilled Flank Steak: Grilled to Perfection with ChimiChurri Sauce - \$43

Pork Chop: Center Cut Bone, Arugula & Shaved Onion Salad with Fig Sauce - \$44

Surf and Turf: Filet Mignon, Three Jumbo Shrimp Sautéed with Garlic Butter - \$58

Shrimp Scampi: Sautéed Shrimp with Garlic and White Wine Sauce, Parmesan Cheese, Served on top of Linguine Pasta - \$35

Chicken Artichoke Piccata: A Boneless Breast of Chicken Lightly Breaded and Sautéed, Topped with Lemon White Wine Caper Sauce - \$35

Chicken Marsala: Chicken Cooked in a Flavorful and Aromatic Sauce Made with a Blend of Spices and Herbs - \$35

Champagne Chicken: Tomato, Heavy Cream, Champagne and Dijon Mustard Sauce - \$35

Eggplant Parmesan: A Layered Casserole with Roasted Vegetables, Marinara, and Melted Mozzarella Cheese - \$32

Vegan Vegetable Stir-Fry: A Mix of Colorful Vegetables in a Delicious StirFry Sauce made with Soy Sauce, Ginger, & Garlic, Served Over Rice - \$27

Vegan Cauliflower Steak: Roasted and Served Over a Tahini Lemon Sauce - \$27

Plated Dinner

Choice of Soup or Salad

Minimum of 20 people.

Vegetable Soup (DF, V)
Potato Leek Soup
Tomato Basil Soup (GF, V)
Creamy Chicken Gnocchi
MD Crab Soup (GF, DF) | Add \$2
Cream of Crab Soup | Add \$2

Savour Salad: Iceberg & Spring Mix, Cherry Tomatoes, Cucumbers, Red Onions, and Old Bay Croutons

Caesar Salad: Chopped Romaine Hearts, Shaved Parmesan, Old Bay Croutons, Red Onions, & Caesar Dressing

Greek Salad: Tomatoes, Cucumbers, Red Onion, Feta, Lettuce, Olives, and Vinaigrette

Spinach Salad: Bleu Cheese, Sunflower Seeds, Pears, and Vinaigrette

Choice of 2 Sides

Steamed Broccoli with Garlic and Olive Oil

Bacon Brussel Sprouts

Grilled Asparagus

Wild Mushroom Risotto | Add \$1

Baked Sweet Potato

Couscous with Fresh Herbs

Sautéed Seasonal Vegetables

Herb Whipped Potatoes

Roasted Baby Carrots

Fingerlings Potatoes with Fresh

Herbs & EVOO

Au Gratin Potatoes

Deluxe Orzo Salad

Dinner Buffet

Minimum of 20 people.

Offered with warm rolls and butter. Freshly brewed coffee, decaf, and iced tea. \$44 per person.

Tax & 20% Gratuity Not Included.

Choice of 2 Entrees

Chicken Artichoke Piccata
Eggplant Parmesan
Maryland Crab Cakes (1 per person)
Baked Salmon Filet
Stuffed Rockfish | Add \$2
Grilled Flank Steak
Baked Rigatoni in Meat Sauce

Champagne Chicken
Chicken Marsala
Chicken Parmesan
Shrimp Scampi
Vegan Vegetable Stir-Fry
Cheese Ravioli in Pesto or Vodka Sauce

Plated Meals for the Little Ones

(12 yo and under) - \$14

Select 1:

Chicken Fingers, French Fries and Apple Sauce

OR

Grilled Cheese, Steamed Broccoli, and Chocolate Cookie

Dinner Buffet

Minimum of 20 people.

Choice of Soup or Salad

Vegetable Soup (DF, V)
Potato Leek Soup
Tomato Basil Soup (GF, V)
Creamy Chicken Gnocchi
MD Crab Soup (GF, DF) | Add \$2
Cream of Crab Soup | Add \$2

Savour Salad: Iceberg & and Spring Mix, Cherry Tomatoes, Cucumbers, Red Onions, and Old Bay Croutons

Cesar Salad: Chopped Romaine Hearts, Shaved Parmesan, Old Bay Croutons, Red Onions, & Caesar Dressing

Greek Salad: Tomatoes, Cucumbers, Red Onion, Feta, Lettuce, Olives, and Vinaigrette

Spinach Salad: Bleu Cheese, Sunflower Seeds, Pears, and Vinaigrette

Choice of 2 Sides

Steamed Broccoli with Garlic and Olive Oil

Vegetable Rice Pilaf

Bacon Brussel Sprouts

Grilled Asparagus

Wild Mushroom Risotto | Add \$1

Baked Sweet Potato

Couscous with Fresh Herbs

Sautéed Seasonal Vegetables

Herb Whipped Potatoes

Roasted Baby Carrots

Fingerlings Potatoes with Fresh Herbs & EVOO

Au Gratin Potatoes

Deluxe Orzo Salad

Speciality Dinner Buffet

Minimum of 20 people.

Offered with Freshly brewed coffee, decaf, and iced tea.

Tax & 20% Gratuity Not Included.

Southern BBQ

Spinach Salad with Apple, Pecans, and
Mustard Vinaigrette Dressing
Pulled Pork with Honey BBQ
Maryland Fried Chicken
Cowboy Baked Beans with Jalapeños
Tart and Tangy Coleslaw
Baked Potato Bar
Cornbread with Honey Butter
Fresh Fruit Cobbler

\$39

Chesapeake Bay Feast

MD Crab Soup
Maryland Fried Chicken
Maryland Crab Cakes (one per person)
White Cheddar Mac & Cheese
Corn on the Cob with Melted Butter
and Old Bay
Coleslaw and Potato Salad
Smith Island Cake

\$42

With Love From Italy

Italian Wedding Soup
Caesar Salad: Chopped Romaine
Hearts, Shaved Parmesan, Old Bay
Croutons, Red Onions, & Caesar
Dressing
Chicken Artichoke Piccata: A Boneless
Breast Lightly Breaded and Sautéed
Topped with Lemon White Wine
Caper Sauce
Baked Rigatoni with Meat Sauce
Roasted Fingerlings Potatoes
Brussel Sprouts
Garlic Bread
Tiramisu

\$39

Le Mesa Latina

Black Bean & Corn Salad - Lime
Vinaigrette, Cilantro, and Red Onion
Grilled Flank Steak with Chimichurri
Chicken Fajitas
Warm Tortillas
Cilantro Lime Rice
Refried Beans
Chips and Salsa Bar - Pico, Guac, and
Queso Dip
Tres Leches Cake

\$39

Dessert

Choice of 1 Dessert

For additional \$6 per person

Triple Chocolate Cake

Carrot Cake

Apple Crumble Cheesecake

Plain Cheesecake | Fresh Berries

Smith Island Cake

Red Velvet Cake

Tiramisu

Fresh Fruit Cobbler

Brownies/Blondies

&

Fresh Chocolate Cookies

Key Lime Pie

Chocolate Mousse Pie

Peanut Butter Reese's Pie

Strawberry Shortcake

Chocolate Tuxedo Cake

Mini Italian Desserts (Family Style)

Ricotta Limoncello Cheesecake

Ice Cream Station \$10 per person

3 Ice Cream Flavors | Toppings

Beverage Packages

OPEN BAR (prices are per person)

	1 Hour	2 Hours	3 Hours	4 Hours
Beer & Wine	\$12	\$22	\$30	\$36
House Brands	\$14	\$26	\$36	\$44
Premium Brands	\$16	\$30	\$42	\$52
Top Shelf Brands	\$18	\$34	\$48	\$60

All bartender fees and a Champagne toast are included with the purchase of an open bar package of 3 hours or more

Consumption or Cash Bar

	Beer	Wine	Mixed Drink	Rocks
House Brands	\$5	\$8	\$8	\$10
Premium Brands	\$7	\$10	\$10	\$11
Top Shelf Brands		\$12	\$12	\$12

Add a Champagne Toast for \$4 per person

(All prices are subject to 9% alcohol tax and 20% gratuity)

Beers: Budweiser, Coors Light, Michelob Ultra, Miller Light, Natural Light, Yuengling, Heineken Zero N/A.

Import & Craft: Angry Orchard, Burley Oak, Corona Light, Dogfish 60min, EVO, High Noon, Stella Artois, Surfside

Wine: Cabernet, Pinot Grigio, Chardonnay, Sauvignon Blanc, Moscato, Prosecco, Rose, Riesling, Merlot, Pinot Noir

Premium Spirits: Tito's, Bacardi, Jack Daniels, Jameson, Seagram's 7, Jose Cuervo, Tanqueray, Beefeater, Dewar's, Captain Morgan