



HUNT VALLEY INN
BALTIMORE



Banquet Menu



Breakfast

Breakfast Table

COMPLETE BREAKFAST BUFFET

Orange, Grapefruit, Cranberry and V-8 Juices

Sliced Melons, Seasonal Fruits and Berries

Freshly Baked Morning Pastries and Sliced Breakfast Bread with Fruit

Preserves and Butter

A Medley of Breakfast Cereals with Bananas, Whole, 2% and Skim

Milk

Individual Fruit and Plain Regular and Non-Fat Yogurts

Fluffy Scrambled Eggs

Hardwood Smoked Bacon, Country Sausage Links, Chicken Apple

Sausage, or Grilled Smokehouse Ham

Oven Roasted Breakfast Potatoes with Vidalia Onions

Just Now Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a

Selection of Black, Herbal and Specialty Teas

19.00

ENHANCEMENTS

BUTTERMILK GRIDDLE CAKES OR CINNAMON FRENCH TOAST

Fresh Berries, Warm Syrup and Whipped Butter

8.00

MADE TO ORDER BELGIAN WAFFLES*

Georgia Peaches and Cream, Warm Syrup, Whipped Cream and Butter

8.00

MADE TO ORDER OMELETS *

Cheddar and Swiss Cheeses, Diced Smokehouse Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Sun Dried Tomatoes, Spinach Leaves, Bacon, Salsa with Eggbeaters Available

8.00

SMOKED SALMON

Traditional Accompaniments and Sliced New York Style Bagels, Low Fat and Regular Cream Cheese

10.00

*The Complete Breakfast Buffet Provides a 60 Minute Service and Carries 20 Person Minimum *Requires Uniformed Attendant | \$ 100.00*

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service charge and state and local taxes.

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service



Breakfast

Continental Breakfast

Includes Just Now Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Herbal and Specialty Teas

CONTINENTAL BREAKFAST

Orange and Grapefruit Juices
Ripe and Delicious Hand Fruit
Freshly Baked Morning Pastries with Fruit Preserves and Butter
Pure and Natural Granola and Energy Bars
11.50

THE EXECUTIVE CONTINENTAL BREAKFAST

Orange, Grapefruit, Cranberry and V-8 Juices
Sliced Melons, Seasonal Fruits and Berries
An Assortment of Breakfast Cereals with Bananas, Whole, 2% and Skim Milk
Individual Fruit and Plain Yogurts
Assorted New York Style Bagels with Fat Free and Regular Cream Cheese
Freshly Baked Morning Pastries with Fruit Preserves and Butter
15.50

CONTINENTAL BREAKFAST ENHANCEMENTS

Egg and Sausage on a Buttermilk Biscuit
6.00

Grilled Smokehouse Ham and Swiss Cheese on a Croissant
4.50

Hardwood Smoked Bacon, Egg, and American Cheese on an English Muffin
5.50

Pure and Natural Granola and Fruit Yogurt Parfait with Berries
4.50

Steel-cut Oatmeal Accompanied by Brown Sugar, Dried Fruits, Nuts, and Milk
3.00

Chilled Hard Boiled Eggs
1.50

Freshly Made Smoothie with Yogurt, Honey, Seasonal Fruits and Berries
5.50

Imported and Domestic Cheese and Meat Display
8.80

Western Style Breakfast Burrito with Salsa

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service



Breakfast

4.50

Local Bakeshop Doughnuts

4.00

Prices are Per Guest, Based on a 60 Minute Service and Carries no Minimum

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service charge and state and local taxes.

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service



Breakfast

Brunch

Served with Freshly Brewed Coffee and Decaffeinated Coffee and a Variety of Traditional and Herbal Teas

This Meal requires a minimum of 25 Guests.

MAJESTIC BRUNCH

Chilled Premium Orange Juice, V-8 Juice

Grapefruit Juice and Cranberry Juice

Whole and Sliced Seasonal Fresh Fruit Display

Individual Yogurts with Granola

Breakfast Cereals with Dried Fruits Fresh Bananas, Whole and Skim

Milk

Fresh Bakery Selections to Include:

Muffins, Croissants, Bagels, Nut and Fruit Breads

Butter, Margarine, Honey, Fruit Preserves

Regular and Light Cream Cheese

Atlantic Smoked Salmon Served with Bagels, Cream Cheese, Sliced

Tomatoes, Chopped Egg, Bermuda Onions, Capers and Lemon

Cheese Blintzes Served with Strawberry and Blueberry Sauce

Fluffy Scrambled Eggs, Hickory Smoked Bacon and Country Sausage

Links

Lyonnais Potatoes

**Omelets "Made to Order"

Ham, Mushrooms, Green Peppers, Onions, Tomatoes,

Artichoke Pieces, and Cheddar Cheese - Whole Eggs and Egg

Beaters

28.95

**\$100 Action Chef Applies for Each 50 Guests



Breakfast

**\$100 Action Chef Applies for Each 50 Guests

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service charge and state and local taxes.

**\$100 Action Chef Applies for Each 50 Guests



Breaks

Morning

BEVERAGE SERVICE

Just Now Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Herbal and Specialty Teas
Pepsi's Collection of Soft Drinks and Bottled Water

One Hour | \$7

Half Day | \$10

All Day | \$18

ENHANCEMENTS

Choose 3 for \$7

Choose 5 for \$9

Designer Trail Mix Station – with Sunflower Seeds, Mixed Dried Fruits, Almonds, Mixed Nuts, Pretzels

Pure and Natural Granola and Energy Bars

Fruit Yogurt Parfait with Granola and Berries

Buttery Crumbly Coffee Cake

Display of Various Breakfast Breads and Muffins

Ripe and Delicious Hand Fruit

Fruit Smoothie with Yogurt, Honey, Seasonal Fruits and Berries

Sliced Melons, Seasonal Fruits and Berries

Warm Cinnamon Rolls with Goey Cream Cheese Glaze

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service charge and state and local taxes.

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service



Breaks

Afternoon

BEVERAGE SERVICE

Just Now Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Herbal and Specialty Teas
Pepsi's Collection of Soft Drinks and Bottled Water

One Hour | \$7

Half Day | \$10

ENHANCEMENTS

Choose 3 for \$8

Choose 5 for \$10

Cracker Jacks
Individual Bags of White Cheddar Popcorn
Ripe and Delicious Hand Fruit
Sliced Melons, Seasonal Fruits and Berries
Toasted Pita Triangles and Smooth Hummus
Miniature Candy Bars, Twizzlers, and M&Ms
Blend of Oven Roasted Nuts
Lemon Tart Bars
Decadent Fudge Brownies
Chocolate Chunk Blondies
Crudit  Display with Buttermilk Ranch and blue Cheese Dips
Assorted Bags of Potato, Pretzels, Corn and Vegetable Chips
Warmed Ballpark Pretzels with Yellow Mustard
Tortilla Chips, Guacamole and Salsa
Home Baked Chocolate Chip Cookies
Oatmeal Cookies
Sugar Cookies
Peanut Butter Cookies
Assorted Cookies
Pure and Natural Granola and Energy Bars
Designer Trail Mix Station / With Raisins, Sunflower Seeds, Mixed
Dried Fruits, Almonds, Mixed Nuts, Pretzels

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service charge and state and local taxes.

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service



Lunch

Chilled Lunch Table

Just Now Brewed Coffee, Decaffeinated Coffee, a Selection of Black, Herbal and Specialty Teas, Iced Tea on Request

Buffet Luncheons Require a Minimum of 20 Guests

These Buffets are Available on Other Days for a \$5.00 Surcharge Per Person

SIMPLY SANDWICHES

Available Monday and Thursday

Today's Soup

Traditional Caesar Salad / Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

Field Greens / Roasted Pecans, Pears, Bleu Cheese Crumbles, Herb Vinaigrette

Oven Roasted Turkey Breast and Swiss on Ciabatta / Cranberry Apple Chutney, Greens, Tomatoes, Red Onion

Roast Beef and Grilled Onion on Baguette / Cheddar Cheese, Horseradish Cream, Greens

Open Faced Grilled Vegetables on Focaccia / Smooth Hummus

Classic Italian Submarine Sandwich / Genoa Salami, Cappelletti, Provolone Cheese, Lettuce and Tomato, Red Wine Vinaigrette

Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

Seasonal Fruits and Berries

Vanilla and Chocolate Mousse Parfaits

Italian Cheesecake with Strawberry Drizzle

27.00

NEIGHBORHOOD DELI

Available Wednesday

Today's Soup

Chopped Salad / Romaine, Iceberg, Diced Tomatoes, Chopped Hard

FROM THE FARMERS PRODUCE STAND

Available Tuesday and Friday

Today's Soup

Buffalo Mozzarella, Cherry Tomato and Basil Leaves / Champagne Vinaigrette

Mediterranean Quinoa Salad / Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese Herbed Vinaigrette

Romaine and Iceberg Salad, Baby Greens Salad

Toppings to include Carrots, Tomatoes, Red Onion, English

Cucumber, Peppers, Pecans, Parmesan Cheese, Bleu Cheese

Crumbles, Bacon, Hard Boiled Eggs and Garlic Croutons

Marinated and Grilled Sliced Chicken Breast, Flank Steak, Salmon, and Portobello Mushrooms Choice of Four Dressings

Fruit Tart of the Season with Fruit Coulis

Tiramisu / Espresso Soaked Lady Fingers, Cocoa and Mascarpone

Sweet Ricotta filled Cannoli

28.00

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service



Lunch

Boiled Egg, blue Cheese Crumbles, Bacon, Creamy Vinaigrette

Old Bay Cole Slaw

Three Potato Potato Salad / Yukon Gold, Sweet and Rustic

Grilled Chicken with Pesto Aioli on Ciabatta

Sliced Roast Beef with Aged Cheddar, Tomato, Horseradish

Mayonnaise on Jewish Rye

Vegetarian Wrap with Grilled Portobello Mushroom, Arugula, Roasted

Peppers, and Tapenade

Fresh Tuna Salad with Chopped Celery, Onion, Mayonnaise on

Sourdough Roll

Assorted Chips

Bourbon Chocolate Bread Pudding / Vanilla Bean Sauce

Key Lime Pie

Homemade Shortcake / Fresh Berries and Whipped Sweet Cream

25.00

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service charge and state and local taxes.

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service



Lunch

Hot Lunch Table

Just Now Brewed Coffee, Decaffeinated Coffee, a Selection of Black, Herbal and Specialty Teas, Iced Tea on Request

Buffet Luncheons Require a Minimum of 20 Guests

These Buffets are Available on Other Days for a \$5.00 Surcharge Per Person

TASTE OF ITALY

Available Monday and Thursday

Today's Soup

Traditional Caesar Salad / Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

Field Greens / Roasted Pecans, Pears, Bleu Cheese Crumbles, Herb Vinaigrette

Caprese / Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, EVOO

Baked Rigatoni / Roasted Garlic Tomato Sauce, Italian Sausage, Mozzarella and Shaved Parmesan

Cheese Ravioli / Grilled Vegetables, Pesto Cream Sauce

Chicken Farfalle Chardonnay / Grilled Chicken, Roasted Tomatoes, Artichokes, and Garlic Confit

Garlic Cheese Toasted Focaccia

Seasonal Fresh Vegetables

Seasonal Fruits and Berries

Vanilla and Chocolate Mousse Parfaits

Italian Cheesecake with Strawberry Drizzle

28.00

AMERICAN COMFORT

Available Wednesday

Today's Soup

Chopped Salad / Romaine, Iceberg, Diced Tomatoes, Chopped Hard

FLAVORS OF THE MEDITERRANEAN

Available Tuesday and Friday

Today's Soup

Traditional Caesar Salad / Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

Baby Spinach Salad / Roasted Pecans, Pears, Bleu Cheese Crumbles, Herb Vinaigrette

Mediterranean Quinoa Salad / Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese Herbed Vinaigrette

Pan Seared Chicken Breast / Lemon, Capers, Oven Dried Tomatoes or Red Pepper Risotto

Grilled Salmon / Herbed Garlic Butter and red Pepper Risotto

Grilled Flank Steak / With Peppers, Green Onion, Balsamic Jus

Bouquet of Marinated and Grilled Vegetables

Fruit Tart of the Season with Fruit Coulis

Tiramisu / Espresso Soaked Lady Fingers, Cocoa and Mascarpone

Sweet Ricotta filled Cannoli

31.00

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service



Lunch

Boiled Egg, blue Cheese Crumbles, Bacon, Creamy Vinaigrette

Old Bay Cole Slaw

Three Potato, Potato Salad / Yukon Gold, Sweet and Rustic

Crispy Buttermilk Fried Chicken

Classic Beef Meatloaf / Wild Mushroom Sauce, Crispy Fried Onions

Macaroni and Cheese / Creamy Cheese Blend

Green Beans and Caramelized Onions

Seasonal Fresh Vegetables

Southwest Style Corn Bread

Bourbon Chocolate Bread Pudding / Vanilla Bean Sauce

Key Lime Pie

Homemade Shortcake / Fresh Berries and Whipped Sweet Cream

28.00

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service charge and state and local taxes.

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service



Lunch

Plated Luncheons

All Plated Luncheons Include Three Courses, Artisanal Bread and Sweet Butter, Just Now Brewed Coffee, Decaffeinated Coffee, a Selection of Black, Herbal and Specialty Teas, Iced Tea on Request

Plated Luncheons Require a Minimum of 10 Guests

PLATED FIRST COURSE

Please Select One

Baby Field Greens Salad

Cherry Tomato, English Cucumber, Vegetable Vermicelli, Balsamic Vinaigrette

Traditional Caesar Salad

Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

Baby Spinach Salad

Roasted Pecans, Pears, Bleu Cheese Crumbles, Herb Vinaigrette

Iceberg Wedge

Diced Tomato, Bacon, Bleu Cheese Crumbles, Champagne Vinaigrette or blue Cheese Dressing
Today's Soup

Minestrone Soup

Chiffonade Basil, Ditalini Pasta, Shaved Parmesan

Tomato Bisque

Crème Fresh with Basil Oil

Maryland Crab and Corn Chowder

Add \$3

Hot Entrées

Includes Chef's Choice of Seasonal Vegetables

PARMESAN CRUSTED BREAST OF CHICKEN

Beurre Blanc Sauce and Rigatoni

22.00

SAGE MARINATED SEARED CHICKEN BREAST

Roasted Shallot Saffron Rice

22.00

PAN SEARED TENDERLOIN OF BEEF

Peppercorn and Red Wine Demi Glace, Yukon Gold Mashed Potatoes

28.00

MARYLAND STYLE CRAB CAKE

Old Bay Cream Sauce, Wild Rice Pilaf

26.00

BALSAMIC GLAZED SALMON

Lemon Herb Butter Sauce, Vegetable Rice Pilaf

27.00

PORTOBELLO AND VEGETABLE SHORT STACK

Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted Spinach, Pesto Oil

20.00

PLATED DESSERT

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service



Lunch

PLATED MAIN COURSE

Please Select One

Chilled Entrées

SEARED TUNA NICOISE SALAD

Sliced Ahi Tuna, Local Greens, New Potatoes, Green Beans,
Kalamata Olives, Egg, Tomato, Red Wine Vinaigrette

24.00

BARBEQUE RANCH CHICKEN SALAD

Diced Chicken, Local Greens, Black Bean and Corn Relish, Cheddar
Cheese, Tomato, Tri-Colored Tortilla Strips, Ranch Dressing

20.50

GRILLED CHICKEN CAESAR SALAD

Sliced Chicken, Baby Romaine, Shaved Parmesan, Garlic Croutons,
Caesar Dressing | \$18.00

Substitute 4 large Grilled Shrimp / Add \$3.50

Please Select One

Decadent Chocolate Tart with Whipped Sweet Cream

Vanilla Bean Mousse Parfait with Sugar Cookie Crumbles and
Whipped Sweet Cream

Fruit Tart of the Season with Fruit Coulis

Carrot Cake with Cream Cheese Frosting

Cheesecake with Fresh Fruit Compote

Homemade Shortcake with Fresh Berries and Whipped Sweet Cream

Key Lime Pie

Lemon Meringue Pie

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service charge and state and local taxes.

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service



Lunch

Grab and Go

Groups up to 25 Guests, Select Two Sandwiches
Groups over 25 Guests, Select Three Sandwiches

BOXED LUNCH

Old Bay Cole Slaw or Three Potato Salad

Grilled Chicken with Pesto Aioli on Ciabatta

Fresh Mozzarella, Roasted Tomatoes on Focaccia

Sliced Roast Beef with Aged Cheddar, Tomato, Horseradish

Mayonnaise on Jewish Rye

Vegetarian Wrap with Grilled Portobello Mushroom, Baby Spinach,

Roasted Peppers, and Tapenade Smoked Turkey, Cranberry Aioli

and Swiss Cheese on Wheat Roll

Potato Chips

Ripe and Delicious Hand Fruit

Freshly Baked Chocolate Chip Cookie

Pepsi's Collection of Soft Drinks and Bottled Water

21.00

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service charge and state and local taxes.

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service



Reception

Reception Table

Prices are Per Person, are Based on a 60 Minute Service and Require a Minimum of 20 Guests

ARTISANAL CHEESE DISPLAY | \$6

International and Domestic Cheeses

Fresh Berries, Grapes and Seasonal Accompaniments

Whole Grain and Water Crackers, Sliced Baguettes

CRUDITÉ | \$4.50

Display of Crisp Raw Vegetables

Buttermilk Ranch and Chipotle-Parmesan Dips

Pita Chips and Crostini

Smooth Hummus and Baba Ghanoush

SEASONAL FRUIT DISPLAY | \$5

Sliced Melons, Pineapple, Seasonal Fruits and Berries

Honey Yogurt Dressing

EUROPEAN ANTIPASTI | \$9

Cappicola, Salami, Mortadella, Prosciutto

Fresh Mozzarella, Provolone and Gorgonzola Cheeses

Collection of Marinated and Grilled Vegetables and Mushrooms

Marinated Olives, Artichoke Hearts, and Roasted Tomatoes

Crusty Country Bread, Crackers, Crostini

SIGNATURE SWEETS | \$14.50

Collection of Bakery Cakes, Fruit Filled Pies and Assorted Miniature

French Pastries

Chocolate Covered Strawberries

Just Now Brewed Coffee Including Decaffeinated and a Selection of

Black, Herbal and Specialty Teas

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service charge and state and local taxes.

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service



Reception

Hot and Cold Canapés

Items are Priced Per piece

Minimum of 25 pieces per selection

CHILLED SPECIALTIES

- Smoked Salmon Rolls with Cream Cheese on Cucumbers \$3.50
- Smoked Salmon Mousse with Caviar on Pumpernickel Points \$3.50
- Jumbo Shrimp with Cocktail Sauce \$4.00
- Shrimp & Gazpacho Shooter \$4.00
- Thai Beef Tenderloin on Crostini \$4.00
- Mushrooms, Artichoke Hearts, Mozzarella and Grape Tomato Kabob \$3.00
- Variety of California Rolls with Soy-Wasabi Dip \$3.00
- Tomato Basil Bruschetta Tapenade / Balsamic Glaze, Garlic Crostini \$2.50
- Melon Wrapped in Prosciutto \$2.50
- Phyllo Cup with Crab Salad \$4.00
- Deviled Eggs \$3.00
- Belgian Endive / Boursin Cheese and Pine Nuts \$2.50

HOT SPECIALTIES

- Mini Reuben \$3.50
- Mini Grilled Ham & Cheese Biscuits / Dijon Mornay Sauce \$2.50
- Beef Sate / Bangkok Peanut Sauce \$3.00
- Spicy Beef Empanada \$3.00
- Beef Wellington / Mushrooms Duxelle in Puff Pastry \$3.50
- Mini All-Beef Coney Island Hot Dogs \$2.50
- Baby Lamb Chop Lollipop / Rosemary Zinfandel Glaze \$4.00
- Buffalo Chicken Drumettes / Bleu Cheese \$2.50
- Chesapeake Mushroom Caps Stuffed / Lump Crab \$3.50
- Chicken Tandoori, Spicy Yogurt Dip \$3.00
- Chicken Tempura / Honey Mustard Sauce \$3.00
- Chicken Quesadilla / Chipotle Sour Cream \$3.00
- Chicken Taquitos / Salsa Verde \$2.50
- Spanakopita / Phyllo Triangles Spinach and Feta \$2.50
- Assorted Mini Quiches \$2.50
- Baked Raspberry and Brie in Puff Pastry \$2.50
- Vegetarian Spring Rolls / Sweet Chili & Soy Sauce \$2.50
- Stuffed Mushrooms Florentine \$2.50
- Three Cheese Quesadilla / Salsa \$2.50
- Pot Stickers with Soy Ginger Sauce \$2.50
- Coconut Shrimp with Mango Chutney and Apple Sauce \$4.00
- Scallops Wrapped in Bacon \$3.50
- Mini Maryland Lump Crab Cake / Citrus Aioli \$4.00

We Recommend: 4 Items per Person Butler Passed 8 Items per Person Displayed

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service charge and state and local taxes.

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service



Reception

Action Stations

Prices are Per Guest, are Based on 60 Minute Service and Required a Minimum of 20 Guests

CUSTOM PASTA CREATIONS | \$ 14

Penne, Farfalle and Tortellini Pastas

Roasted Peppers, Caramelized Onions, Olives, Baby Spinach,
Sundried Tomatoes, Artichoke Hearts, Roasted Mushroom and Garlic
Confit

Italian Sausage and Grilled Chicken, Add Shrimp / \$2

Gorgonzola and Parmesan Cheese

Basil Marinara, Pesto Cream and Vodka Sauces Extra Virgin Olive Oil

Focaccia, Roasted Garlic and Cheese Bread

FARM STAND CHOP SHOP SALAD | \$ 11.50

Romaine and Iceberg Blend

Baby Field Greens

Baby Spinach Leaves

Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced

Cucumbers, Julienne Peppers,

Toasted Nuts, Parmesan Cheese, Bleu Cheese, Crumbled Bacon,

Hard Boiled Eggs, Croutons

Artisanal Rolls and Sweet Butter

Ranch, Caesar and Vinaigrette Dressings

CARVERY

All Stations Include Artisanal Rolls and are Based on 60 Minutes of
Service

Uniformed Attendant is Required

HERB ROASTED WHOLE BREAST OF TURKEY

Cranberry Relish, Herb Mayonnaise, Traditional Turkey Gravy

Serves 20 Guests

180.00

SLOW ROASTED PRIME RIB OF BEEF

Horseradish Sauce, Au Jus

Serves 25 Guests

275.00

ROOT BEER GLAZED SMOKEHOUSE HAM

Pineapple Relish, Spicy Honey Mustard Sauce

Serves 35 Guests

275.00

ROASTED BEEF TENDERLOIN

Port-Cherry Reduction, Horseradish Sauce, Apricot Sauce

Serves 12 Guests

200.00

MARINATED PORK LOIN

Apple Cider Reduction

Serves 20 Guests

225.00

CEDAR PLANK ROASTED SALMON

Moroccan Barbecue Glaze with Pineapple

Serves 15 Guests

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service



Reception

125.00

Uniformed Attendant / \$ 100

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service charge and state and local taxes.

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service



Dinner

Plated Dinner

All Dinners include Three Courses, Artisanal Rolls and Sweet Butter, Just Now Brewed Coffee Including Decaffeinated and a Selection of Black, Herbal and Specialty Teas, Iced Tea on Request
Plated Dinners Require a Minimum of 10 Guests

FIRST COURSE

Please Choose one

Today's Soup

Baby Field Greens Salad

Cherry Tomato, English Cucumber, Vegetable Vermicelli, Balsamic Vinaigrette

Traditional Caesar Salad

Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

Baby Spinach Salad

Roasted Pecans, Pears, Bleu Cheese Crumbles, Herb Vinaigrette

Iceberg Wedge

Diced Tomato, Bacon, Bleu Cheese Crumbles, Champagne Vinaigrette or blue Cheese Dressing

Caprese

Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, Extra Virgin Olive Oil

Cheese Tortellini

Peas, Carrots, Mushrooms, Basil Cream Sauce

Grilled Vegetable Cannelloni

Ricotta, Parmesan, Roasted Garlic Tomato Sauce, Pesto

PLATED ENTRÉES

Includes Chef's Choice of Seasonal Vegetables

PAN SEARED BREAST OF CHICKEN

Roasted Red Bliss Potatoes, Smoked Tomato Beurre Blanc Sauce
31.00

CLASSIC CHICKEN PICATTA

Lemon-Caper White Wine Sauce, Vegetable Rice Pilaf
31.00

BONELESS BEEF SHORT RIBS

Spinach Mashed Potatoes, Caramelized Apple Cabernet Demi Glaze
36.00

BEEF TENDERLOIN DIANE

Mushroom Pan Jus, Whipped Mashed Potatoes
43.00

PETITE FILET MIGNON AND GRILLED SHRIMP

Merlot Demi-Glace, Garlic White Wine Butter and Mashed Yukon Gold Potatoes
43.00

PAN SEARED JUMBO SCALLOPS

Lobster Mashed Potatoes, Olive-Caper Garlic Relish
40.00

DIJON CRUSTED SALMON

Lemon Herb Butter, Vegetable Rice Pilaf
35.00

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service



Dinner

ENHANCEMENTS

Maryland Style Crab Cake | Add \$13

Old Bay Cream Sauce

Classic Shrimp Cocktail | Add \$13

Raspberry Cocktail Sauce, Lemon Wedge

Lobster Ravioli | Add \$12

Ricotta, Parmesan, Roasted Garlic Tomato Sauce, Pesto

VEGETABLE BEGGARS PURSE

Lentils, Grilled Vegetables and Mushrooms, in Puff Pastry with
Marinara Sauce Coulis

26.00

PLATED DINNER DESSERTS

Please Select One

Decadent Chocolate Mousse / Sliced Berries and Whipped Sweet
Cream

Vanilla Bean Mousse Parfait / Sugar Cookie Crumbles, Whipped
Sweet Cream, Berry Coulis

Lemon Pound Cake with Fresh Berries and Whipped Sweet Cream

Chocolate Decadence Cake with Berry Coulis

Cheesecake with Fresh Fruit Compote

Shortcake with Seasonal Fresh Berries and Whipped Sweet Cream

Key Lime Pie

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service charge and state and local taxes.

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service



Dinner

Dinner Table

Just Now Brewed Coffee including Decaffeinated and a Selection of Black, Herbal and Specialty Teas, Iced Tea on Request.

Buffet Dinners Require a Minimum of 25 Guests. These Buffets are Available on Other Days for a \$5.00 Surcharge

NUEVO LATINO

Available Monday and Thursday

Southwestern Chicken and Tortilla Soup / Sour Cream, Green Onion
Tequila Citrus Romaine Salad / Shaved Red Onion, Crispy 3 Color
Tortilla strips, Chipotle Caesar Dressing
Jicama Jalapeno Slaw / Julienne Carrots, Bell Peppers, Sweet
Mayonnaise Dressing

Char-Grilled Sirloin Skirt Steak Chimmichurri / Garlic, Onions and
Fresh Herbs

Roasted Fresh Catch / Pineapple Mango Relish, Grilled Lemon

Chile-Rubbed Slow Roasted Pork Loin / Pan Jus

Frijoles Borrachos / Field Tomatoes, Minced Jalapeno, Red Onion,
Cilantro

Arroz Espanola

Roasted Squash, Tomatoes and Onion

Corn Bread and Whipped Butter

Churros with Mexican Chocolate and Honey

Warm Rice Pudding

Chile Dusted Fruit Salad

39.00

CHOP HOUSE STEAK HOUSE

Available Tuesday and Friday

Today's Soup

Iceberg Wedge / Diced Tomato, Bacon, Bleu Cheese Crumbles

Chop House Caesar / Romaine, Shaved Parmesan Cheese,

Homemade Croutons

Champagne Vinaigrette, Caesar, Bleu Cheese Dressings

Marinated Vegetable Salad / Zucchini, Broccoli, Carrots, Peppers,

Red Onions, Herb Vinaigrette

Fire-Grilled Sliced Sirloin

Pan-Roasted Atlantic Salmon Filets

Grilled Marinated Bone-In Pork Chop

*Carved to Order New York Strip Steak / Add \$6.00

Maitre d'hôtel Butter, Whole Grain Mustard, Lemon Aioli, Horseradish
Cream

Oven Roasted Steakhouse Asparagus

Baked Potato Bar with Separate Toppings: Sour Cream, Crumbled

Bacon, Chives, Cheddar Cheese, Soft Butter

Cheesecake with Fresh Fruit Compote

Warm Fruit Cobbler A la Mode

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service



Dinner

VIVO ITALIANO
Available Wednesday

Chocolate Decadence Cake with Raspberry Coulis
42.00

Today's Soup

Traditional Caesar Salad / Crisp Romaine, Shredded Parmesan
Cheese, Homemade Croutons, Caesar Dressing

Fresh Spinach Leaf Salad / Roasted Pecans, Pears, Bleu Cheese,
Champagne Vinaigrette

Tomato & Fresh Mozzarella Salad / English Cucumber, Basil
Chiffonade, Herb Vinaigrette

Parmesan Crusted Boneless Breast of Chicken / Roasted Garlic
Tomato Sauce

Grilled Salmon Puttanesca / Chopped Tomatoes, Olives, Capers

Baked Rigatoni / Roasted Garlic Tomato Sauce, Mozzarella and
Shaved Parmesan

Balsamic Laced Flank Steak / Marinated, Grilled & Thinly Sliced,
Fresh Herbs

Herb Roasted Potatoes

Bouquet of Marinated and Grilled Vegetables

Focaccia and EVOO

Tiramisu / Espresso Soaked Lady Fingers, Cocoa and Mascarpone

Filling

Carrot Cake / Cream Cheese Frosting

Key Lime Pie

42.00

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service charge and state and local taxes.

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service



Beverages

Beverages

FAVORITE SPIRITS:

Svedka Vodka, Barcardi Superior Rum, Gilbey's Gin, Sauza Gold Tequila, Courvoisier VS Cognac, Jim Beam Bourbon, Canadian Mist, Grant's Family Reserve Scotch, Dekuyper Peachtree Schnapps, Sour Apple Pucker, Triple Sec

APPREICATED SPIRITS:

Finlandia Vodka, Barcadri Superior Rum, Tanqueray Gin, Sauza Gold Tequila, Hennessey VS Cognac, Jack Daniels Bourbon, Canadian Club 6yr, Dewar's Scotch, Dekuyper Peachtree Schnapps, Sour Apple Pucker, Triple Sec

FAVORIATE WINES:

Sycamore Lane: Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, Beringer White Zinfandel, Sparkling Barefoot Bubbly

APPRECIATED WINES:

Trinity Oaks: Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, Beringer White Zinfandel, Sparkling Barefoot Bubbly

BEER:

Budweiser, Sam Adams Boston Lager, Coors Light, Corona Extra, St. Pauli Girl N.A.



Beverages

FAVORITE BARS

Package Bar

Priced per Hour

1 Hour 14.25

Additional Hours 8.50

Hosted Bar

Priced per Drink.

Mixed Drinks 8.50

Imported Beer 6.00

Domestic Beer 5.00

Wine by The Glass 8.50

Cordials 10.75

Mineral Waters 2.75

Soft Drinks 2.75

Cash Bar

Priced per Drink

Cocktails 8.00

Imported Beer 6.50

Domestic Beer 5.50

Wine by The Glass 9.00

Mineral Waters 3.00

Soft Drinks 3.00

Bartender Fee \$ 50 per hour

APPRECIATED BARS

Package Bar

Priced per Hour

1 Hour 14.25

Additional Hours 8.50

Hosted Bar

Priced per Drink.

Mixed Drinks 8.50

Imported Beer 6.00

Domestic Beer 5.00

Wine by The Glass 8.50

Cordials 10.75

Mineral Waters 2.75

Soft Drinks 2.75

Cash Bar

Priced per Drink

Cocktails 10.00

Imported Beer 6.50

Domestic Beer 5.50

Wine by The Glass 10.50

Mineral Waters 3.00

Soft Drinks 3.00

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service charge and state and local taxes.

All banquet food and beverage, room rental and miscellaneous charges are subject to a 21% taxable service