



Dear Valued Guest:

The Beacon Hotel and Corporate Quarters is recognized for its premier event space choices and expert culinary team of the Beacon Bar & Grill. We hope you like our banquet menus that our Executive Chef, Dylun Coolidge has carefully prepared. The “Culinary Experience” our guests receive is very important to us and we hope you will return and try new items on every visit.

We are always happy to accommodate special requests so please feel free to discuss this with our sales team. Please keep in mind that the menus were designed for a minimum of 20 guests and some menus require a higher minimum.

Enjoy!

BREAKFAST BUFFET SELECTIONS

ALL AMERICAN BREAKFAST BUFFET

Juice Bar – Orange, Grapefruit and Cranberry
Sliced Fresh Seasonal Fruit and Berries
Croissants, Muffins and Danish Pastries
Fruit Preserves and Sweet Butter
Fluffy Scrambled Eggs with Fresh Herbs breakfast Potatoes
Smoked Bacon and Breakfast Sausage
Regular and Decaffeinated Coffee and
Selection of Decaffeinated Herbal Teas

\$ 28

THE VIRGINIAN

Juice Bar – Orange, Grapefruit and Cranberry
Assorted Fruit Flavored Yogurt
Sliced Fresh Seasonal Fruit and Berries
Croissants, Muffins and Danish Pastries
Fruit Preserves and Sweet Butter
A Selection of Individual Cereals
Chilled Regular and Skim Milk
Fluffy Scrambled Eggs with Fresh Herbs Breakfast Potatoes
Cinnamon French toast served with Warm Maple Syrup
Smoked Bacon and Breakfast Sausage
Regular and Decaffeinated Coffee
Selection of Decaffeinated Herbal Teas

\$ 34

THE HEALTH BUFFET

Juice Bar - Orange, Grapefruit, and Cranberry Juice
Sliced Fresh Seasonal Fruit and Berries
Display of Freshly Baked Low Fat Muffins
Fruit Preserves and Sweet Butter
A Selection of Individual Cereals
Assorted Fruit flavored Yogurts with Granola
Egg White, Portobello, Asparagus, Spinach and Fresh Herb Frittata
Regular and Decaffeinated Coffee and Selection of Decaffeinated Herbal Teas

\$ 35

EXPRESS CONTINENTAL

Juice Bar - Orange, Grapefruit, and Cranberry Juice
Display of Freshly Baked Croissants, Danish and Muffins
Assorted Bagels and Cream Cheese
Fruit Preserves and Sweet Butter
Regular and Decaffeinated Coffee and Selection of Decaffeinated Herbal Teas

\$ 20

HOUSE CONTINENTAL

Juice Bar - Orange, Grapefruit, and Cranberry Juice
Display of Freshly Baked Croissants, Danish and Muffins
Sliced Fresh Seasonal Fruit and Berries
Assorted Bagels and Cream Cheese
Fruit Preserves and Sweet Butter
Regular and Decaffeinated Coffee and a Selection of Decaffeinated Herbal Teas

\$ 22

(\$20 minimum)

BREAKFAST BUFFET ENHANCEMENT STATION

OMELET STATION

Omelets Cooked to Order with Complements to Include:
Onions, Ham, Peppers, Jalapenos, Fresh Herbs, Tomatoes and Mushrooms
Cheddar, Swiss and Feta Cheeses
(Uniformed Attendant Required at \$100)

\$ 9

EXPRESS BUFFET ENHANCEMENTS

BREAKFAST SANDWICH

Layered with Scrambled Eggs, Fresh Herbs & Peppers, Provolone Cheese and Bacon on Croissant
\$ 4 each (Minimum 15)

BREAKFAST BURRITO

Spinach Tortilla Filled with Scrambled Eggs, Peppers, Onions, Tomatoes, Cilantro, Chorizo Sausage and Jack Cheese
\$ 4 each (Minimum 15)

Include at \$15

Juice Bar (Orange, Grapefruit, and Cranberry)
Regular and Decaffeinated Coffee and a Selection of Decaffeinated Herbal Teas

BREAKFAST PLATED SELECTIONS

Menu Selections are served with Freshly Baked Breakfast Pastries and Muffins, Butter and Preserves, Fresh Orange Juice and Freshly Brewed Regular/ Decaffeinated Coffee and a Selection of Herbal Decaffeinated Teas

THE AMERICAN

Traditional Fluffy Scrambled Eggs
Crisp Bacon and breakfast Sausages
Breakfast Potatoes

\$ 24

THE STATESMAN

Sliced Fresh Fruit
Cinnamon French toast with Warm Maple Syrup
Fresh Berry Compote
Breakfast Sausage

\$ 24

HEALTHY PLATED BREAKFAST

Oatmeal
Seasonal Sliced Fruit
Bagel with Low Fat Cream Cheese and Jelly
Juice Bar – Orange, grapefruit and Cranberry

\$ 20

EGG WHITE PLATED BREAKFAST

Egg White omelets with Roasted Vegetable
Seasonal Sliced Fruit
Multi Grain Toast
Juice Bar – Orange, Grapefruit and Cranberry

\$ 22

Breakfast Buffet Selection Packages

Based on one hour of service. A service fee of \$150.00 for groups fewer than 20 guests apply.

Breakfast Buffet Enhancement Station Packages

*Based on one hour of service and priced according to full expected guarantee of guests. Only available in addition to a full buffet or plated breakfast
All prices are per person unless otherwise noted and are subject to a taxable 20% service charge and a 10% sales tax.*

CREATE YOU OWN BREAK

BEVERAGES

Regular and Decaffeinated Coffee and a Selection of Teas	\$9 per person
Freshly Squeezed Orange Juice and Grapefruit Juice	\$9 per person
Apple, Tomato and Cranberry Juices	\$4.25 each
Traditional and Diet Soft Drinks	\$4.25 each
Sparkling and Still Bottled Waters	\$4.25 each
Freshly Brewed Iced Tea with Lemon	\$4 per person
Energy Drink	\$4.50 each
Full Beverage Break with Freshly Brewed Coffee and Juices	\$12 per person

FRESHLY BAKED SELECTIONS

Glazed Danish Pastries	\$38 a dozen
Freshly Baked Assorted Muffins	\$38 a dozen
Flaky Croissants	\$37 a dozen
Assorted Bagels with Regular and Low Fat Cream Cheeses	\$38 a dozen
Assorted Freshly Baked Cookies	\$36 a dozen
Blondies and Brownies	\$36 a dozen
Assorted Biscotti	\$34 a dozen
Low fat Muffins	\$38 a dozen

OTHER SELECTIONS

Sliced Fresh Fruit and Berries with Yogurt Dip	\$9 per person
Individual Fruit Flavored Yogurt	\$3.25 each
Assorted Cereals and Milk	\$4 per person
Chocolate Dipped Strawberries	\$34 a dozen
Granola Bars and Power Bars	\$3 each
Buttered popcorn, Pretzels and Carmel Corn	\$3 per person
Mixed Nuts	\$17 a bowl
Dry Roasted Peanuts	\$10 a bowl
Bar Mix	\$10 a bowl
Individual bags of Assorted Chips	\$3 each
Trail Mix	\$10 a bowl

AFTERNOON THEMED BREAKS

COOKIES AND CANDY

Home Baked Cookies
Assorted Miniature Candy Bars
Ice Cold Milk
Traditional and Diet Soft Drinks
Regular and Decaffeinated Coffee and a Selection of Teas
\$ 12

CARNIVAL BREAK

Buttered Popcorn
Cracker Jack, Dry Roasted Peanuts
Warm Pretzels accompanied with Spicy Brown Mustard
Old Fashioned Root Beer
\$ 13

THE HEALTHY CHOICE

Granola and Power Bars
Sliced Fresh Fruit and Berries with Yogurt Dip
Trail Mix
Energy Drinks
Regular and Decaffeinated Coffee and a Selection of Teas
\$ 14

TEX - MEX

Tri Colored Crispy Tortilla Chips
Homemade Guacamole
Chili Con Queso
Mini Beef Empanadas
Traditional and diet Soft Drinks
\$ 15

FULL DAY BREAK PACKAGES

THE EXECUTIVE BREAK PACKAGE

Early Morning Break

(One Hour of Service)

Freshly Squeezed Orange Juice and Grapefruit Juice
Sliced Fresh Seasonal Fruit and Berries
Display of Freshly Baked Croissants, Danish and Muffins
Fruit Preserves and Sweet Butter
Regular and Decaffeinated Coffee and a Selection of Teas

Mid-Morning Break

(One Half Hour of Service)

Traditional and Diet Soft Drinks
Regular and Decaffeinated Coffee and a Selection of Teas

Mid-Afternoon Break

(One Half Hour of Service)

Choice of one of the Following

Fresh Garden Crudités s with Roasted pepper and Hummus Dips
Assorted Cookies and Brownies
Display of Imported and Domestic Cheeses with Gourmet Crackers and French Baguettes
Tortilla Chips with Salsa and Guacamole
Traditional and Diet Soft Drinks
Sparkling and Still Bottled Waters
Regular and Decaffeinated Coffee and a Selection of Teas

\$ 37

PRESIDENTIAL BREAK PACKAGE

Early Morning Break

(One Hour of Service)

Freshly Squeezed Orange Juice and Grapefruit Juice
Sliced Fresh Seasonal Fruit and Berries
Assorted Fruit Flavored Yogurt
Display of Freshly Baked Croissants, Danish and Muffins
Bagels and Cream Cheese
Fruit Preserves and Sweet Butter
Regular and Decaffeinated Coffee and a Selection of Teas

Mid-Morning Break

(One Half Hour of Service)

A Selection of Fresh Whole Seasonal Fruits
Traditional and Diet Soft Drinks
Sparkling and Still Bottled Waters
Regular and Decaffeinated Coffee and a Selection of Teas

Mid-Afternoon Break

(One Half Hour of Service)

Granola and Power Bars
Sliced Fresh Fruit and Berries with Yogurt Dip
Trail Mix
Energy Drinks
Traditional and Diet Soft Drinks
Sparkling and Still Bottled Waters
Regular and Decaffeinated Coffee and a Selection of Teas

\$ 42

Packages are based on one hour of service

A service fee of \$150.00 for groups fewer than 20 guests apply guarantee of guests.

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BRUNCH BUFFETS

Brunch Menu Selections are served with

Fresh Orange, Grapefruit or Cranberry Juice and Regular/ Decaffeinated Coffee and Herbal Teas, Sliced Fresh Seasonal Fruit and Berries, Croissants, Muffins and Danish Pastries, Fruit Preserves and Sweet Butter, Fluffy Scrambled Eggs with Fresh Herbs breakfast Potatoes, Smoked Bacon and Breakfast Sausage

Choice of 2 Entrees:

Fried Chicken	Chicken & Biscuits
Flank Steak	Grilled Salmon
Tilapia with Caper Cream Sauce	

Sides

Freshly Baked Breads with Butter
Mixed Field Green Salad with Balsamic Vinaigrette
Basmati Rice Steamed Vegetables

Dessert

Assortment of Pies and Cakes

BRUNCH I

All the Breakfast items above with no Entrée and Dessert options
\$ 30 (Minimum 20 guests)

BRUNCH II

Includes all the Breakfast items above

Your Choice of 2 Entrees

\$ 35 (Minimum 20 guests)

BRUNCH III

Includes 2 glasses of Champagne or Mimosas
and all the Breakfast items above

Your Choice of 2 Entrees

\$ 40 (Minimum 20 guests)

BRUNCH IV

Includes unlimited Champagne, Mimosas, and Bloody Mary's
and all the Breakfast items above

Your Choice of 2 Entrees

\$ 49 (Minimum 70 guests)

BRUNCH V

Includes unlimited Champagne, Mimosas, and Bloody Mary's
and all the Breakfast items above

Your Choice of 2 Entrees

Smoked Salmon Display

Thinly Sliced Salmon with Cream Cheese, Chives, Red Onions,
Tomatoes, Capers and Chopped Egg,

OMELET STATION

Omelets cooked to order with complements to include:
Onions, Ham, Peppers, Jalapenos, Fresh Herbs, Tomatoes and
Mushrooms, Cheddar, Swiss and Feta Cheeses
(Uniformed Attendant Required at \$100)

OMELET STATION

Omelets Cooked to Order with Compliments to Include:
Onions, Ham, Peppers, Jalapenos, Fresh Herbs, Tomatoes and
Mushrooms, Cheddar, Swiss and Feta Cheeses
(Uniformed Attendant Required at \$100)

\$ 55 (Minimum 70 guests)

All Brunch Buffet prices are per person unless otherwise noted and are subject to a 20% service charge and a 10% sales tax

THEMED LUNCH AND DINNER BUFFETS

TUSCAN

Traditional Caesar Salad
Penne Pasta with Spinach, Slow Roasted Tomatoes
And White Wine Sauce
Tuscan Grilled Flank Steak with Tuscan Sauté Vegetables
Parmesan Crusted Chicken with Ratatouille
Assortment of Freshly Baked Bread
Tiramisu
Regular and Decaffeinated Coffee and a Selection of Teas
\$35 / \$42

LITTLE ITALY

Penne Pasta Salad with Feta Cheese, Arugula, Olives and Grilled Pepper
Fresh Field Greens and Balsamic, Vine Ripened Tomatoes and Fresh Mozzarella Salad with Basil Vinaigrette
Glaze Sautéed Breast of Chicken with Wild Mushroom Marsala Sauce
Spinach Tagliatelle Pasta with Roasted Portobello Mushrooms, Grilled Peppers and Pesto
Vegetable Ratatouille with Parmesan Cheese and Basil
Rustic Tuscan Breads and Focaccia with Rosemary Olive Oil
Tiramisu
Regular and Decaffeinated Coffee and a Selection of Teas
\$ 39 / \$46

SOUTHWESTERN FIESTA

Spinach Chicken Tortilla Soup
Spinach, Mandarin Orange and Jicama Salad with Honey, Lime and Mustard Dressing
Black Bean and Roasted Corn Salad with Tortilla Chips
Make Your Own Fajita Station:
Marinated Beef and Chicken
Grilled Onions and Sweet Peppers
Soft Flour Tortillas
Shredded Lettuce, Tomatoes, Jalapenos, Salsa Picante, Sour Cream,
Guacamole and Jack Cheese
Spanish Rice and Beans
Cinnamon dusted Mini Churros or Mexican Rice Pudding
Regular and Decaffeinated Coffee and a Selection of Teas
\$ 39 / \$46

THE SANDWICH SHOP

Soup du Jour
Fresh Field Greens with Feta Cheese, Dried Cranberries and Maple Balsamic Dressing
Orzo Pasta Salad with Pesto, Crispy Pancetta, Sun Dried Tomatoes and Spinach
Chef Assembled Sandwiches: Choice of 3
Albacore Tuna Nicoise Salad with Lettuce, Vine Ripened Tomato and Onions
Ham and Jack Cheese with Honey Mustard, Lettuce and Tomato
Roasted Turkey, Swiss with Cranberry Mayo
Roast Beef with Cheddar Cheese, Caramelized Sun Dried Tomato and Sweet Onions, and Horseradish Mayo
Grilled Vegetable Wrap with Fresh Mozzarella, Zucchini, Yellow
Squash, Roasted Peppers and Pesto Dressing
Deli Pickles and Appropriate Condiments
NY Style Cheesecake
Chocolate Brownies
Regular and Decaffeinated Coffee and a Selection of Teas
\$ 34 / \$ 41

COLD SANDWICH BUFFET

Grilled Southwestern Chicken Wrap with Fresh Guacamole, Sliced Black Olives, Tomatoes, Lettuce, Grilled Sweet Onions and Green Onion Dressing in Spinach Wrap

Tuna Salad Croissant with Lettuce and Tomato

Roasted Vegetable and Feta Cheese Pita with Pesto Dressing and Olives

Napa Coleslaw

Potato Chips

Orzo Pasta Salad

Cookies and Brownies

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

\$ 29 / \$ 34

THE EXECUTIVE DELI BUFFET

Soup du Jour

Yukon Potato Salad with Caramelized Shallots, Celery and Fresh Tarragon Grilled Vegetables Antipasto with Balsamic Vinaigrette

Chicken Salad, Sliced Italian Cold Cuts, Rare Roasted Top Round Beef and Smoked Turkey Breast

Sliced Swiss, Cheddar, Jack and Provolone Cheeses

Selection of Freshly Baked Breads:

Flaky Butter Croissants, Kaiser Rolls, Flat Bread and White

Deluxe Relish Tray:

Kalamata Olives, Pepperoncini, Red Onions, Sliced Vine Ripened Tomatoes, Sour Pickles, Mayonnaise, Whole Grain Mustards

Warm Bread Pudding with Vanilla Sauce and Chocolate Brownies

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

\$ 38 / \$43

VEGETARIAN, VEGAN, GLUTEN and DAIRY FREE SANDWICH

Hummus, Cucumber and Feta Sandwich on Whole Grain Bread

MEDITERRANEAN

Appetizers

(Please Select Two)

Bruschetta

Antipasto Platter of Prosciutto, Marinated Artichokes, Mushrooms Olives and Fresh Mozzarella, White Bean Salad

Hummus with Pita Points and Grilled Vegetables

Caesar Salad Tossed with Herbed Croutons

Roma Tomatoes, Fresh Mozzarella and a Basil Vinaigrette

Marinated Seafood Salad of Mussels, Calamari and Shrimp

Entrees

(Please Select Two)

Lemon-Oregano Chicken with Jasmine Rice and Tomato Coulis

Shrimp, Littleneck Clams and Chicken Paella

Thyme-Roasted Beef Sirloin, Sweet Garlic New Potatoes, Whole-Grain Mustard Sauce

Dill-Crusted Salmon, Artichokes and Olives, Saffron Couscous and Lemon-Caper Sauce

Chicken Parmesan and Linguini

Jumbo Shrimp Scampi and Penne with a Tomato Vodka Sauce

Mushroom Ravioli with Pesto Cream

Tricolor Cheese Tortellini Topped with Pesto and Pine Nuts

Desserts

(Please Select Two)

Strawberries with Zabaglione Sauce

Mini Chocolate Éclairs

Classic Tiramisu

Walnut Baklava with Orange Honey

Amaretto Cheesecake Cinnamon dusted Mini Churros

Mexican Rice Pudding

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

\$ 48/58

**CREATE YOUR OWN
LUNCH AND DINNER BUFFETS SELECTIONS**

All buffets include rolls and butter, freshly brewed coffee and a selection of herbal teas.

TWO ENTREES \$ 39 Lunch \$ 49 Dinner
THREE ENTREES \$ 45 Lunch \$ 55 Dinner

SOUP AND SALADS

(Please Select Two)

SOUP OF YOUR CHOICE

CHEF'S SEASONAL SOUP

VEGETARIAN, VEGAN, GLUTEN and DAIRY FREE

CARROT GINGER SOUP

BLACK BEAN SOUP

CLASSIC CEASAR

Romaine, Parmesan Cheese and Herbed Croutons

GARDEN SALAD

Mixed Greens, Red Onion, Cherry Tomato, Carrots, and House Dressing

GREEK SALAD

Cucumber, Red Onion, Yellow and Red Peppers, Kalamata Olives and Feta Cheese with a Lemon-Oregano Dressing

WEDGE SALAD

Iceberg Wedge with Gorgonzola Dressing, Chopped Bacon and Diced Tomato

FRESH MOZZARELLA, VINE RIPENED TOMATO AND BABY ARUGULA

Served with Balsamic Dressing and Ciabatta Crostini

(Additional \$3)

ENTREES

(Served with Dinner Rolls and Butter)

GRILLED HANGER STEAK

With Shallots-Merlot Demi with Olives and Provencal Herbs

CAJUN ROASTED PORK LOIN

Dirty Rice and Roasted Sweet Peppers

CAJUN MAHI MAHI

Seared Mahi Mahi with Red Creole Sauce

ATLANTIC SALMON

Baby Spinach with a Lemon-Caper Sauce

PARMASAN CRUSTED CHICKEN BREAST

Oven Roasted Tomato Sauce

CHICKEN MARSALA

Wild Mushrooms

ROASTED PORTOBELLO STEAK

Served on Herbed Couscous Balsamic-Port Reduction

TOURNEDOS OF BEEF

with a Hunter Sauce

(Additional \$10)

CHEFS SELECTION OF CAKES, PIE AND TARTS

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

LUNCH AND DINNER PLATED SELECTION

Lunch and Dinner Menu prices are based on the entrée selection for a three course menu

Entrée prices include your selection of soup or salad and one dessert.

All entrées include rolls and butter, freshly brewed coffee and a selection of herbal teas.

SOUP AND SALAD

(Please Select Two)

SOUP OF YOUR CHOICE

CHEF'S SEASONAL SOUP

VEGETARIAN, VEGAN, GLUTEN and DAIRY FREE

CARROT GINGER SOUP

BLACK BEAN SOUP

CLASSIC CEASAR

Romaine, Parmesan Cheese and Herbed Croutons

GARDEN SALAD

Mixed Greens, Red Onion, Cherry Tomato, Carrots, and House Dressing

PLATED HOT ENTRÉE

(Prices are for Lunch service, add \$10 for Dinner)

PEPPERCORN CRUSTED ROASTED TENDERLOIN

Sliced Roasted Beef Tenderloin with a Sherry Tarragon Reduction

\$ 49

ROASTED NY STRIP LOIN

Sliced Beef Strip Loin with a Port Demi Glace

\$ 47

HERB CRUSTED SEA BASS

Herb Crusted Sea Bass with a Lemon-Caper Sauce

\$ 40

CHICKEN PARMESAN

Chicken Breast Breaded in Parmesan Cheese with a Tomato Pomodoro Sauce

\$ 38

MEDITERRANEAN GRILLED CHICKEN BREAST

Roasted French Cut Chicken Breast with Marsala Tarragon Sauce

\$ 38

RED SNAPPER VERA CRUZANA

Red Snapper

\$ 40

ROASTED FILET MIGNON OF BEEF

Peppercorn Crusted Roasted Filet with Hunter Sauce

\$ 54

TUSCAN CHICKEN

Chicken with Citrus-Thyme Sauce

\$ 40

MARYLAND CRAB CAKE

Pan Roasted Crab Cake with Cajun Remulade

\$ 41

PAN SEARED SALMON

Pan Seared Salmon with Ginger Sauce

\$ 40

CAJUN MAHI MAHI

Seared Mahi Mahi with a Créole Red Sauce

\$ 42

LUNCH AND DINNER PLATED SELECTIONS CONTINUED...

PLATED CHILLED ENTRÉE

CHOP CHOP SALAD

Grilled Chicken, Chopped Greens, Fresh Vegetables, Shaved Parmesan,
Asian Dressing Served in a Chinese Food Box.

\$ 35

SALMON SALAD

Grilled Salmon, Mixed Baby Spinach, Endive, Oranges, Grape Tomatoes
And Citrus Vinaigrette

\$ 36

GRILLED SHRIMP SALAD

Mediterranean Mixed Greens, Mango, Cucumber, Feta, Kalamata Olives,
Tomato, Red Onion, with Greek Vinaigrette

\$ 36

BBG STEAK SALAD

Grilled and Seasoned Beef Steak with Iceberg Wedge,
Balsamic Reduction, Crumbled Blue Cheese and Grape Tomatoes

\$ 35

VEGETARIAN, VEGAN, GLUTEN AND DAIRY FREE

GARLIC CHICKEN ROASTED BREAST

GLASS NOODLE & SWEET PEPPER STIR FRY

WHOLE WHEAT PENNE WITH POMODORO

ROASTED PORTOBELLO AND SPINACH STACK

CORN SAUTEE W/ TOMATOES, SQUASH AND OKRA

SIMPLY STEAMED VEGETABLE BASKET, DIPPING SAUCE

STARCH AND VEGETABLES

(Please Choose Two)

JASMINE RICE

ROASTED GARLIC MASHED POTATOES

ROSEMARY ROASTED YUKON POTATOES

TRADITIONAL RATATOUILLE

STEAMED ASPARAGUS

STEAMED BROCCOLINI

DESSERT

CHEF'S SEASONAL CHOICE

DOUBLE CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE

TIRAMISU

SORBETS

CARROT CAKE

CLASSIC APPLE PIE

FRUIT TART

CROISSANT & GOLDEN BROWN RAISIN BREAD PUDDING

*All prices are per person unless otherwise noted and are subject to a taxable 20% service charge and a 10% sales tax.
A service fee of \$150 for groups fewer than 20 guests apply*

HOT HORS D'OEUVRES

(Minimum of 50 Pieces per Selection)

POULTRY

Chicken Chili Lime Kabob

Tandoori Style Chicken State with Cilantro Chutney

Chicken Quesadilla with Jalapeno, Bacon, Salsa Picante Duck Spring Roll with Hoisin

\$ 3.75 per piece

BEEF AND PORK

Beef Wellington in Puff Pastry

\$4.50 per piece

Lollipop Lamb Chops

\$ 6 per piece

VEGETARIAN

Spinach and Cheese Miniature Quiche

Vegetable Spring Rolls served with Duck Sauce, Vegetable Samosa with Cilantro Chutney

Mozzarella Tofu, Artichoke, Sun-dried Tomato

\$ 3.75 per piece

SEAFOOD

Scallops Wrapped in Bacon

Grilled Marinated Shrimp

Crab Hush Puppies

Mini Crab Cake with Cajun Remoulade

Salmon Gravlax wrapped Asparagus

\$ 4.75 per piece

RECEPTION HOT DISPLAYS

BAKED SPINACH AND ARTICHOKE DIP

Served with Sliced French Baguettes

Small (Serves 20) **\$ 80**

Large (Serves 40) **\$ 150**

BAKED MARYLAND CRAB AND CORN DIP

Served with Toasted Pita Points

Small (Serves 20) **\$ 100**

Large (Serves 40) **\$ 190**

BAKED BRIE EN CROUTE

Baked with Dried Berries, Brown Sugar,
and Pecans

Served with Sliced French Baguettes

(Serves 20 Guests) **\$ 75**

RECEPTION CHILLED DISPLAYS

CHILLED CANAPÉS

(Minimum of 50 Pieces per Selection)

CHEESE DISPLAY

A Selection of Imported and Domestic Cheeses
Gourmet Crackers and Sliced French Baguettes

Small (Serves 25) **\$ 190**

Medium (Serves 50) **\$ 360**

Large (Serves 100) **\$ 680**

DOMESTIC AND EXOTIC FRUITS

Served with Honey Yogurt Dipping Sauce

Small (Serves 25) **\$ 165**

Medium (Serves 50) **\$ 320**

Large (Serves 100) **\$ 625**

FRESH GARDEN CRUDITÉS

Served with Curry, Roasted Red Peppers and
Cucumber Dill Dips

Small (Serves 25) **\$ 160**

Medium (Serves 50) **\$ 290**

Large (Serves 100) **\$ 520**

ROASTED VEGETABLE DISPLAY

Red & Yellow Bell Peppers, Zucchini, Squash,
Asparagus, Sweet Onions, Mushrooms and
Scallions with Balsamic Vinaigrette
and Pesto Dip

Small (Serves 25) **\$ 190**

Medium (Serves 50) **\$ 375**

Large (Serves 100) **\$ 700**

DIPS AND BREADS DISPLAY

Fresh Hummus, Baba Ghanoush, Pico de Gallo,
Olive Tapenade, Tabbouleh, Feta Cheese, Fresh
Herbs and Radishes accompanied with French
Baguettes, Pita Focaccia
and Herb Flat Bread

Small (Serves 25) **\$ 240**

Medium (Serves 50) **\$ 450**

Large (Serves 100) **\$ 750**

CHILLED CANAPÉS

Asparagus Tips Rolled in Prosciutto Ham
Smoked Chicken on Rye Toast with
Hazelnut Mayonnaise Cucumber with
Smoked Salmon Mousse Prosciutto Di
Parma with Seasonal Melon

\$ 4 Each

SHRIMP DISPLAY

Jumbo Chilled Cocktail Shrimp Cocktail with Chipotle-Mango
Cocktail Sauce and Fresh Lemon

\$ 250 per 50 pieces

SUSHI DISPLAY

A Deluxe Assortment of Japanese Sushi and California Rolls
Served with Soy Sauce, Wasabi and Pickled Ginger

\$ Market 50 pieces

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A service fee of \$150 for groups fewer than 20 guests apply

CARVING STATIONS

TENDERLOIN OF BEEF

Peppercorns Roasted
Served with Béarnaise Sauce Miniature Rolls
(Serves 25 Guests)

\$ 330

ANCHO CRUSTED PORK LOIN

Grilled Pineapple Relish

\$ 200

HERB AND PEPPERCORN ROASTED PRIME RIB OF BEEF

Accompanied with Horseradish, Mustard and Herbed Au Jus

Miniature Rolls

(40 Servings)

\$425

HONEY GLAZED HAM

Served with Gourmet Mustard and Mayonnaise

Freshly Baked Buttermilk Biscuits

(Serves 40 Guests)

\$310

FRESH GOLDEN ROASTED TURKEY

Cranberry Relish and Mayonnaise

Miniature Rolls

(Serves 40 Guests)

[\$ 260]

A Service Fee of \$ 100 applies for two hours of service

(One Attendant Required Per Carved Item)

SPECIALTY ACTION STATIONS

We recommend one chef per 80 guests.

CAESAR SALAD ENHANCEMENTS

Grilled Jumbo Shrimp, based on 2 pieces per person, **\$ 10**

Oregano Grilled Chicken, based on 3 oz per person, **\$ 9**

Grilled Flank Steak, based on 3 oz per person, **\$ 12**

Seared Salmon, based on 3 oz per person, **\$ 12**

PASTA STATION

(Please Select Two of the Following)

Your Choice of Sauce Served with Penne and Orrechetti Pasta

Sun Dried Tomato Pesto

Chardonnay-Pesto Sauce and Pancetta

Vodka Cream and Portobello Mushrooms

Spicy Cajun Sauce and Grilled Chicken

White Clam Sauce

Shrimp and Wild Mushroom Neptune Sauce

For Three Sauces Add **\$ 3**

All served with Freshly Grated Parmesan Cheese, Pine Nuts, Fresh Basil, Cracked Black Pepper,

Garlic Bread and Grissini Bread Sticks

(30 Guests Minimum)

\$ 22

A Service Fee of \$ 100 applies for two hours of service (One Attendant Required Per Station)

BEVERAGE INFORMATION

HOSTED BAR

FULLY STOCKED OPEN BAR: *Minimum is required. See below.*

Absolut, Bombay, Bacardi, Jim Beam and Dewars, Domestic Beer, Imported Beer, House Wine, Assorted Soda, Bottled Water
First Hour 16.00 per person, per hour
Each Additional Hour 12.50 per person, per hour

SPECIALTY BAR DRINKS: *Minimum is required. See below.*

Grey Goose, Bombay Sapphire, Bacardi, Johnny Walker Red and Jack Daniels, Domestic Beer, Imported Beer, House Wine, Assorted Soda, Bottled Water
First Hour 18.00 per person, per hour
Each Additional Hour 13.00 per person, per hour

BEER AND WINE BAR: *Minimum is required. See below.*

First Hour 15.00 per person, per hour
Each Additional Hour 10.00 per person, per hour

SPECIALTY DRINKS:

Martini Bar 25.00 per person, per hour
Choose From Up to 20 Different Specialty Martinis. Ask Your Catering Manager for Details

HOSTED OPEN BARS BASED ON CONSUMPTION:

Hosting organization pays based on per drink consumption and bartender fee. Minimum is required. Prices do not include tax and gratuity.

Domestic/Imported Beer	6.00 each
House Wine	7.00 each
Call Brand Cocktails	8.00 each
Premium Bar Cocktails	9.00 each
Assorted Sodas	3.50 each
Bottled Waters	3.50 each

CASH BAR

Guest will purchase their beverages and the hosting organization pays bartender fee and guarantees the minimum. Prices include tax and gratuity.

Domestic/Imported Beer	8.00 each
House Wine	8.00 each
Call Brand Cocktails	9.00 each
Premium Bar Cocktails	11.00 each
Assorted Sodas	4.00 each
Bottled Waters	4.00 each

ALL BARS REQUIRE A MINIMUM GUARANTEED REVENUE

50 people or less	\$ 600.00
50 people to 100 people	\$ 1,000.00
100 people or more	\$ 1,500.00

Bartender fee is \$ 65 per bartender per hour