



CATERING MENU



Our experienced culinary team consistently impresses guests with a delectable menu of seasonal specialties. Read on to explore the variety of cuisines we offer.

Meet CHEF SANNA



The past twenty years, Chef Sanna has been a beacon of culinary excellence in the DMV area, captivating diners with his masterful fusion of high-end cuisine and rich West African flavors. Hailing from a West African background, Chef Sanna brings a unique perspective to the culinary scene, seamlessly blending the vibrant spices and bold flavors of an African cuisine with the refined techniques of Western gastronomy.

His culinary journey began early, fueled by a passion for flavors and cooking. Over time, he has left a profound impact on the region's food scene, pushing gastronomic boundaries and creating imaginative dishes. Whether orchestrating banquets or mentoring aspiring chefs, his influence in the culinary world is remarkable.

Throughout his career, Chef Sanna has received numerous awards, including the Manager of the Year from the Maryland Hotel and Lodging Association, highlighting his leadership in hospitality. Every dish he creates invites diners to explore a tapestry of cultures and flavors, ensuring that Chef Sanna's legacy of excellence and creativity will endure.





GOOD MORNING BREAKFAST

CATERING MENU



BREAKFAST ♦ BUFFETS

All breakfast buffets are served with chilled juices, freshly brewed regular and decaffeinated coffees, hot herbal teas, whipped butter and assorted fruit preserves.

Classic Continental

Seasonal Sliced Fruits and Fresh Berries, Fresh Baked Breakfast Breads, Pastries and Yogurt Parfaits with Organic Granola
\$40

Healthy Start

Seasonal Sliced Fruits and Fresh Berries, Baked Breakfast Breads and Pastries, Steel Cut Oatmeal with 2% Milk, Almond Milk, Oat Milk, Wildflower Honey, Brown Sugar, Sliced Almonds, Dates and Agave Nectar
Choice of One: Turkey Bacon or Apple Chicken Sausage
\$44

All American

Seasonal Sliced Fruits and Fresh Berries, Fresh Baked Breakfast Breads, Pastries, Farm Fresh Scrambled Eggs and Home-Fried Potatoes
Choice of One: Applewood Bacon, Turkey Bacon or Apple Chicken Sausage
\$49

BREAKFAST ♦ PLATED

Please select one menu item to serve your guests. All plated breakfasts are served with orange juice, freshly brewed regular and decaffeinated coffees, hot herbal teas, freshly baked breakfast breads, individual fruit cups, whipped butter and assorted fruit preserves.

Breakfast Quiche

Caramelized Onions, Mushrooms, Baby Spinach, Roasted Roma Tomatoes, Swiss Cheese and Chicken Apple Sausage
\$46

Huevos Rancheros

Fried Egg, Chorizo, Black Beans, Tostada, Sliced Avocado, Cotija Cheese, Pico De Gallo, Chipotle Drizzle
\$49

Traditional

Farm Fresh Scrambled Eggs, Chef's Potato Hash and Roasted Tomato
Choice of One: Applewood Bacon, Turkey Bacon or Apple Chicken Sausage
\$49

BREAKFAST ♦ ENHANCEMENTS

Bakeshop Muffins

Seasonal Selection of Assorted Muffins
\$60 per dozen

Assorted Local Bagels

Regular, Chive and Raspberry Cream Cheeses, Whipped Butter, Assorted Preserves and Seasonal Jams
\$62 per dozen
Includes Toaster at the Station

Breakfast Scones

Assorted Sweet and Savory Scones
\$72 per dozen

Steel Cut Oatmeal

Brown Sugar, Wildflower Honey and Agave Nectar and a selection of Dried Fruits
\$7

Cold Cereals and Milk

Sweet and Whole Grain Breakfast Cereals Selection of Dairy or Soy Milk
\$7
Plant-Based Milk – Almond, Coconut or Oat
(Additional \$3 Per Person)

Overnight Oats \$7

Butter Grits \$8

Home Fried Potatoes \$8

Pork Bacon \$8

Turkey Bacon \$10

Chicken Sausage \$10

Vegan Patty \$10

Buttermilk Pancakes \$10

French Toast \$10

Belgian Waffles \$12

CATERING MENU



BREAKFAST ♦ STATIONS

Seasonal Individual Fruit Medley

\$9

Fresh Seasonal Sliced Fruit Display

Chef's Selection of Sliced Seasonal Fruits and Fresh Berries

\$15

Bagels and Lox

Assorted Bagels, Smoked Salmon, Cream Cheeses, Red Onions, Tomatoes and Capers

\$18

Pre Made - Breakfast Burrito

Scrambled Eggs, Roasted Potatoes, Queso Fresco Cheese, Flour Tortillas, Roasted Tomato Salsa and Chipotle Aioli

Protein Options: *Chicken, Beef or Chorizo*

Choice of 1 Protein \$19

Choice of 2 Proteins \$26

Create Your Own Parfait - Choice of Two Yogurts

Plain, Vanilla or Greek Yogurts
Assorted Dried Fruits and Nuts, Shredded Coconut, Açai, Mixed Berries, Chia and Flax Seeds, Granola

\$20

Breakfast Sliders - Choice of Three

Bacon, Fried Egg, Cheddar Cheese on English Muffin, *Tomato salsa*

Chicken Apple Sausage, Scrambled Eggs, Crispy Hash Browns on an English Muffin, *Tomato aioli*

Ham and Swiss Cheese, Scrambled Eggs, on an English Muffin, *Dijon mustard aioli*

Egg Whites, Mozzarella, Grilled Tomato, on a Croissant, *Sundried tomato*

Egg Whites, Grilled Vegetables, Feta on a Croissant
Vegan Patty with Sauteed onions, spinach, red peppers on an English Muffin

\$30

Smoothies Shooters - Choice of Three

Spinach, Cucumber, Avocado, Pineapple, Chia Seeds Raspberry, Blackberry, Strawberry, Garden Mint Banana, Cocoa Powder, Yogurt, Honey
Banana, Pineapple, Coconut Milk
Peanut Butter, Banana, Yogurt, Honey
Açai, Mango, Pineapple

\$20

Buttermilk Waffle Bar*

Strawberries, Blueberries, Bananas and Raspberries Nutella and Peanut Butter
Chocolate Chips and Chopped, Toasted Walnuts Whipped Creme Fraiche

\$22

Cage-Free Eggs and Omelet Station*

Sausage, Smoked Bacon, Ham, Grilled Chicken, Shrimp. Peppers, Onions, Mushrooms, Tomatoes, Spinach, Cilantro, Jalapeños, Homemade Salsa, Egg Whites, Cheddar and Swiss Cheese

\$25

Additional \$8 pp - Steak Enhancement

**Chef attendant required - 1 attendant per 75 guests
Each chef attendant is \$200*

CATERING MENU



BRUNCH ♦ STATIONS

ALL AMERICAN BRUNCH

*All items included in the Brunch
Served with chilled orange and cranberry juices,
freshly brewed regular and decaffeinated coffees, and
hot assorted herbal teas, whipped butter and fruit
preserves*

- Seasonal Sliced Fruits
- Fresh Berries
- Fresh Baked Breakfast Breads and Pastries
- Farm Fresh Scrambled Eggs
- Belgian Waffles
- Home-Fried Potatoes
- Choice of One:** Applewood Bacon, Turkey Bacon or Apple Chicken Sausage

Mixed Green House Salad with two salad dressings

*Southern Fried Chicken OR Pan Seared Chicken with
Lemon Bur Blanc*

Choice of One Starch

- Mac & Cheese
- Potato Au Gratin

Choice of 2 Vegetables

- Haricot Verts
- Rosemary Cauliflower
- Seasonal Vegetables

Choice of 2 desserts:

- Seasonal Cheesecake
- Dutch Apple Pie
- Flourless Chocolate Cake
- Strawberry Shortcake

\$80 per person

Choice of (1) Additional Protein:

- Short Ribs **\$86**
- Salmon with Tomato Confit **\$88**
- Shrimp & Grits with Ham **\$90**
- Crab Cakes with Rémoûlade **\$98**

BRUNCH ♦ ENHANCEMENTS

CARVING STATIONS

Maple Glazed Smoked Ham *

Served with Stone ground mustard
\$24 per person

Roasted Garlic Turkey *

Served with Cranberry Sauce
\$30 per person

Beef Tenderloin *

Served with Horseradish Cream
\$36 per person



**Chef attendant required - 1 attendant per 75 guests
Each chef attendant is \$200*

BEVERAGES



CATERING MENU



BEVERAGES

Assorted Soft Drinks (12oz. Canned Products)
\$7 Each

Bubly Sparkling Waters
\$7 Each

Voss Still and Sparkling Waters
\$8 Each

Assorted Bottled Juices (Apple, Orange, Cranberry)
\$8 Each

Bottled Starbucks Frappuccino's
\$9 Each

Assorted Bottles of Gatorade
\$8 Each

Assorted La Colombe Coffee
\$9 Each

Assorted Kombucha Drinks
\$9 Each

Unsweetened Iced Tea with Lemons
\$100 Per Gallon

Lemonade or Arnold Palmer
\$100 Per Gallon

Regular and Decaffeinated Coffee
\$100 Per Gallon

Assorted Hot Herbal Teas
\$100 Per Gallon

1/2 Day Beverage Package (4 Hours)

Assorted Soft Drinks, Bottled Water,
Freshly Brewed Regular and Decaffeinated
Coffees and Hot Herbal Teas
\$25 Per Person

All Day Beverage Package (8 Hours)

Assorted Soft Drinks, Bottled Water,
Freshly Brewed Regular and Decaffeinated
Coffees and Hot Herbal Teas
\$50 Per Person

Infused Waters - Choice of Two

Minimum of 2 Gallons

Lime & Cucumber
Mango & Pineapple
Strawberry & Basil
Ginger, Lemon & Mint
Raspberry & Orange
Pomegranate, Orange & Basil
\$48 per Gallon

Winter Beverages

Freshly Pressed Maryland Hot Apple Cider
with Cinnamon Sticks
\$110 per Gallon

Hot Chocolate, Cinnamon Sticks,
Marshmallows
\$110 per Gallon

A top-down view of a light pink ceramic bowl filled with a mix of snacks. The bowl contains almonds, dark raisins, dried apricots, and pieces of candied nuts. A large, round, golden-brown fried item is also visible. The bowl sits on a light-colored wooden surface, with some snacks scattered around it. The word "BREAKS" is written in white, bold, sans-serif capital letters across the center of the bowl.

BREAKS

CATERING MENU



All Breaks include a **CHOICE** of 2 Infused Waters

BREAKS

Infused Waters (*Refreshed for 8 Hours*)

Choice of Two:

- Lime, Cucumber
- Mango, Pineapple
- Strawberry, Basil
- Ginger, Lemon & Mint
- Raspberry, Orange
- Pomegranate, Orange & Basil

\$48 Per Gallon (*Minimum of Two Gallons*)

Churros y Chocolate

- Traditional Churros
 - Salted Caramel and Chocolate Dipping Sauces
 - Seasonal Agua Fresca
- \$17 Per Person**

Mini Shooter Station - Choice of 2

- Spinach, Cucumber, Avocado, Pineapple, Chia Seeds Raspberry, Blackberry, Strawberry, Garden Mint Banana, Cocoa Powder, Yogurt, Honey
 - Banana, Pineapple, Coconut Milk
 - Peanut Butter, Banana, Yogurt, Honey
 - Açaí, Mango, Pineapple
- \$20 Per Person**

Create Your Own Trail Mix

- Dried Cherries, Cranberries, Banana, Papaya, Raisins and Shredded Coconut
 - Peanuts, Cashews, Almonds and Pecans
 - Chocolate Chips and M&Ms, Granola and Whole Fruits
- \$22 Per Person**

Munch

- Chocolate Chip Cookies, Pecan Brittle, Brownies,
 - Freshly Popped Popcorn and Salts
 - Assorted Mini Candies: Milky Way, Snickers, Three Musketeers, M&Ms, Reese's and Butterfinger
- \$26 Per Person**

Garden Break - (Chilled)

- Grilled Vegetable Crudité
 - Roasted Pepper Hummus, Baba Ghanoush and Boursin Cheese Dip
 - Assorted Olives and Tzatziki Sauce
 - Grilled Farm Bread, Lavash and Pitas
- \$30 Per Person**

Chips and Dips

Choice of 2 or 3

- Onion Dip
- Fresh Guacamole Dip
- Homemade Salsa
- Buffalo Chicken Dip with Blue Cheese
- White Cheese Chile Con Queso Dip

With assorted selection of chips:

- Homemade Potato Chips
 - Tortilla Chips
 - Pita Chips
 - Celery & Carrots
 - Pretzel Sticks
- \$28 Choice of 2**
\$32 Choice of 3

Cheese and Charcuterie Board

- Domestic Cheese, Cured Meats, Dried Fruits, Mini Dill Pickles, Honey Combs, Assorted Crackers and Crostini and Honey Combs
- \$38 Per Person**

BREAKS ♦ Á LA CARTE

Whole Fruit

\$6 Per Piece

Kind Bars

\$7 Each

Individual Granola Bars

\$7 Each

Chocolate Dipped Protein Bars

\$9 Each

Warm Pretzel Display with Spicy and Whole Grain Mustards (*Pretzel Rods, Nuggets, Traditional and Flavored*)
\$12 Per Person. *Estimated 4-5 pieces per person*

Homemade Freshly Baked Chocolate Chip and Oatmeal Raisin Cookies

\$65 Per Dozen

Fudge Brownies or Flourless Brownies

\$65 Per Dozen

Assorted Macaroons

\$65 Per Dozen

Gourmet Donut Wall Display

\$75 Per Dozen

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MEETING PACKAGES

CATERING MENU



PACKAGES

All-Day Meeting Package

Breakfast: Classic Continental

AM Break: Fruit Skewers and Assorted Granola Bars

Lunch: CHOICE of 1856 Table or Calvert Deli or ***Modified*** South of the Border

PM Break: Warm Pretzel Bites, Garden Vegetable and Hummus Shooters

All-Day Meeting Package
\$140

*NO Substitutions or Modifications to the
All-Day Meeting Package*

HALF Day Beverage Package (4 Hours)

Assorted Soft Drinks,
Bottled Water,
Freshly Brewed Regular and Decaffeinated
Coffees and Hot Herbal Teas
\$25

FULL Day Beverage Package (8 Hours)

Assorted Soft Drinks,
Bottled Water,
Freshly Brewed Regular and Decaffeinated
Coffees and Hot Herbal Teas
\$50



CATERING MENU



LUNCH ♦ BUFFETS

All lunch buffets include artisan rolls and whipped butter, freshly brewed regular and decaffeinated coffees and hot herbal teas.

Calvert's Deli

Penne Pasta Salad

Field Green Medley, Tomato, Cucumber, Shredded Carrots, Red Onions, Buttermilk Herb and Dijon Vinaigrette

Soups - Choice of One

Tomato Bisque

Minestrone

Tuscan White Bean

Chicken and Rice

Pre-Made Sandwiches (Choice of Three)

Classic Turkey Club

Roasted Turkey, Applewood Smoked Bacon, Lettuce and tomato on a Croissant

Roast Beef and Cheddar

Roast Beef, Vermont Cheddar, Horseradish Mayo, Crispy Fried Onions on Mini Kaiser Roll

Deli Ham and Havarti

Smoked Ham, Havarti Cheese, Fried Onion, Mayo and a Mustard Aioli on a Croissant

Maryland Chicken Salad Sandwich

Baked Shredded Chicken, Mayonnaise, Apple Cider, Brown Sugar, Red Onion on a Croissant

Classic Veggie Sandwich

Portabella Mushrooms, Roasted Peppers, Balsamic Glaze, on a Spinach Wrap

The Hotel Veggie Sandwich

Quinoa, Sautéed onions and peppers, Roasted Corn on a Sun-dried Tomato Wrap

Chocolate Chip Cookies

Individual Assorted Bags of Chips

\$68

1856

Beet Salad, Arugula, Goat Cheese Crumbles, Champagne Vinaigrette

Orzo Salad, Red Onion, Roasted Butternut Squash, Feta

Chicken Piccata, Lemon Piccata Sauce
Grilled Mahi Mahi with Lemon Creme

Grilled Asparagus
Garden Vegetable Saffron Rice

Mini Lemon Curd Tart

Mini Cheese Cake

\$68

South of The Border • MAXIMUM 150 GUESTS

Choice of Two Proteins

Creamy Chipotle Chicken

Ancho Chile-Cerveza Marinated Flank Steak

Salmon with Mango Salsa

Roasted Peppers, Onions, Salsa, Jicama Citrus Slaw, Shredded Lettuce, Jalapeños, Spanish Rice, Roasted Corn, Spicy Chili Beans with Ground Beef and Sliced Avocado

Mexican Chocolate Layer Cake

Raspberry Passion Fruit Coconut Biscuits

\$69

A Trip To The Med

Greek Salad

Rustic Farm Bread, Roma Tomatoes, Radicchio, Arugula and Frisee Lettuces, Cucumbers, Kalamata Olives, Greek Vinaigrette

Caprese Salad

Tomato, Mozzarella and Virgin Olive Oil

Choice of Two Proteins:

Chicken Tangine

Beef Tenderloin Medallions, Porcini Mushroom Red Wine Reduction

Salmon Piccata

Moroccan Couscous

Roasted Brussel Sprouts

Mini Red Velvet Sponge Cake

White Chocolate Macadamia Nut Cookies

\$76

CATERING MENU



All plated lunches are three course menus. Please select one soup or salad, one entrée and one dessert to serve your guests. Plated lunches are served with artisanal rolls and whipped butter, freshly brewed regular and decaffeinated coffees and hot herbal teas.

LUNCH ♦ PLATED

Soups (Choice of One)

Chicken and Rice (GF)
Tuscan White Bean Soup (Veg)
Roasted Tomato Soup with Vermont Cheddar
Crouton

Salads (Choice of One)

Traditional Crisp Romaine
Garlic Toasted Focaccia and Shaved Parmesan
Reggiano
Traditional Caesar Dressing

Mesclun Mix, Tomatoes, Feta Cheese, Red Onion,
Cucumber and Olives
Oregano Virgin Olive Oil Vinaigrette

Spinach Leaves, Radicchio, Candied Walnuts
and Pears
Dijon Vinaigrette

Starches (Choice of One)

Yukon Gold Mashed Potatoes
Corn Relish - *Sautéed Corn, Red Peppers, Brown
Sugar and Red Wine Vinaigrette*
Fingerling Potatoes
Rice Pilaf with Quinoa
Creamy Parmesan Risotto

Vegetables (Choice of One)

Grilled Market Vegetables
Haricot Verts
Herb Roasted Asparagus
Garlic Marinated Broccolini

Entrees (Choice of One)

*For a choice of 2 or more, the highest priced
entree will prevail.*

Seared Chicken Airline Breast, Mushroom
Madeira Demi-Glace
\$55

Breaded Chicken Breast, Pomegranate Glaze
\$58

Seared Salmon Fillet, Cajun Creme
\$58

Sea Bass, White Wine Emulsion
\$65

Petite Filet of Beef, Peppercorn Cream
\$68

Short Ribs, Smokey Red Wine Demi
\$70

Desserts (Choice of One)

Apple Tartlet, Vanilla Bean Crème Fraiche

Tres Leches

Flourless Chocolate Cake

Passion Fruit Tart, Whipped Cream, Raspberry

Stacked Strawberry Shortcake, Creme Fraiche

NY Style Cheesecake

Carrot Cake, Cream Cheese Icing

White Chocolate Bread Pudding

LUNCH ♦ PLATED DUALS

Dual Entrees

Chicken Breast and Seared Salmon, Lemon
Beurre Blanc
\$59

Short Ribs with Red Wine Glaze and Seared
Chicken Breast, Tarragon Cream
\$65

Seared Halibut and Beef Tenderloin, Chimcurri
Sauce
\$68

CATERING MENU



LUNCH/DINNER ♦ VEGAN OPTIONS

Lunch 11AM-2PM | **Dinner** 4PM- 7PM

Eggplant with Coconut Curry *(Vegan/Veg/GF)*
Jasmine Rice, Zucchini, Squash, and Red Beans
Lunch \$60 Per person | **Dinner** \$80 Per person

Truffle Butternut Squash Risotto *(Vegan/Veg/GF)*
Butternut Squash Risotto with Grilled Asparagus and Roasted Carrots
Lunch \$60 Per Person | **Dinner** \$80 Per Person

Mushroom Ravioli *(Vegan/Veg)*
With Lemon Beurre Blanc Sauce and Roasted Butternut Squash
Lunch \$60 Per Person | **Dinner** \$80 Per Person

Fried Vegetable Roasted Quinoa *(Vegan/Veg/GF)*
With Portabella Mushrooms and Miso Glaze
Lunch \$60 Per Person | **Dinner** \$80 Per Person

Cauliflower Steak *(Vegan/Veg/GF)*
With Quinoa, Carrots and Greens
Lunch \$60 Per Person | **Dinner** \$80 Per Person

Stuffed Eggplant *(Vegan/Veg/GF)*
With crispy Jasmine Rice
Lunch \$60 Per Person | **Dinner** \$80 Per Person

LUNCH/DINNER ♦ VEGAN DESSERTS

Lunch 11AM-2PM | **Dinner** 4PM- 7PM

Vegan Brownie *(Vegan/Veg/GF)*
Individual Fruit Medley *(Vegan/Veg/GF)*

Chef's Selection of Chocolate Dipped Fruits
(Vegan/Veg/GF)

A photograph of a white square plate containing several skewers of meat. The meat is coated in a dark, glossy sauce and sprinkled with white and black sesame seeds. In the center of the plate, there is a small yellow container filled with fresh green herbs, including chives, parsley, and thyme. The background is a light blue gradient.

HORS D'OEUVRES

CATERING MENU



HORS D'OEUVRES ♦ BUTLER PASSED

Hors d'oeuvres are sold in increments of 25 pieces. All pricing is per piece.

COLD

Tomato Basil Bruschetta on Crostini (v)
\$7

Mini Caprese Skewer, Cherry Tomato, Basil,
Mozzarella, and Balsamic Drizzle (v)
\$7

Goat Cheese Toast, Mushroom Tapenade
\$8

Caramelized Shitake Mushroom Polenta on Crostini (v)
\$8

Grilled Shrimp, Tomato Horseradish Mousse
\$9

Shrimp Ceviche
\$10

Beef Tenderloin Crostini, Caramelized Onions
\$10

Smoked Salmon Pumpernickel Toast, Red Onions, Capers
\$10

Tuna Tartare, Wonton Crisp, Tobiko Caviar
\$10

HOT

Vegetable Potstickers, Ginger Soy Dipping Sauce (v)
\$7

Nashville Hot Chicken, Spicy Cayenne Chili Oil
\$7

3 Cheese Macaroni Croquette (v)
\$7

Honey Sriracha Chicken Meatballs
\$8

Vegetable Spring Rolls, Sweet Chili (v)
\$8

Vegan Garden Tart (v)
\$8

Miniature Beef Wellington
\$8

Candied Apple Pork Belly, Brown Sugar Glaze
\$9

Peking Duck Roll
\$9

Shrimp Tempura, Caramelized Pineapple with Orange
Chili
\$10

Grass-Fed Baby Lamb Chops with Bearnaise Sauce
\$10

Mini Maryland Crab Cakes, Old Bay Remoulade
\$10

CATERING MENU



RECEPTION STATIONS ♦ PACKAGES

*Packages can not be modified - 90 Minutes of Service - Requires Chef Attendants
ALL stations include ONE choice of infused water*

Terrapin Package \$54 Per person

2 Cold Hors D'oeuvres
1 Hot Hors D'oeuvre

DISPLAY STATION | Select One

Wing Station
Slider Station
Charcuterie Display
Grilled Vegetable Board

Calvert Package \$72 Per person - Select

2 Cold Hors D'oeuvres
1 Hot Hors D'oeuvre

DISPLAY STATION | Select One

Wing Station
Slider Station
Charcuterie Display
Grilled Vegetable Board

ACTION STATION | Select One

Crab Cake Station
Ramen Station
Pasta Station

Top of the 7's \$116 Per person

2 Cold Hors D'oeuvres
1 Hot Hors D'oeuvre

DISPLAY STATION | Select One

Wing Station
Slider Station
Charcuterie Display
Grilled Vegetable Board

ACTION STATION | Select One

Crab Cake Station
Ramen Station
Pasta Station

RISSOTO STATION a choice of (2) proteins and (2) vegetables

Roasted Chicken	Butternut squash
Short Ribs	Caramelized Onions
Beef Tenderloin	Sugar Snap Peas
	Asparagus Tips

Dessert Reception Package \$28 Per Person

Chef's Selection of Assorted Mini Desserts
Estimated 2-3 pieces per person

A close-up photograph of a wooden cutting board filled with numerous sliders. Each slider is a small sandwich on a round, golden-brown roll, filled with a slice of meat, a slice of cheese, and a leaf of green lettuce. The sliders are arranged in neat rows on the board, which is placed on a white surface. The background is slightly blurred, showing a red object and a white surface with some indistinct markings. The text "DISPLAY STATIONS" is overlaid in the center of the image in a white, sans-serif font.

DISPLAY STATIONS

CATERING MENU



DISPLAYS AND STATIONS

Display stations must be purchased for the number of guaranteed guests.

Cheese Display

Assorted Domestic and Imported Cheeses
Assorted Crackers, Sliced Baguettes, Fresh Fruits
Garnish, and Honey Dip
\$22

Vegetable Crudité

Baby Carrots, Cucumber, Broccoli Rabe, Celery,
Jicama, Cauliflower
Buttermilk Ranch and Blue Cheese Dips, Garlic
Hummus
\$24

Grilled Vegetable Board (*Served Chilled*)

Grilled Eggplant, Yellow Squash and Zucchini
Marinated in Savory Herbs and Grilled to
Perfection Romesco, Traditional Hummus,
Whipped Ricotta, Assorted Breads, Crostini,
Pita and Flat Breads
\$24

Chicken Wings Station • Estimated 4 pieces per person

Selection of Dipping Sauces: Southern-Style BBQ,
Jerk, Buffalo, Honey Old Bay Seasonings
Carrot and Cabbage Slaw, Celery and Carrots
Blue Cheese and Ranch Sauces
\$26

Ramen Station Bar *

Sesame Garlic Noodles
Choice of Two Broths - Chicken, Beef or Vegetable
Kimchi Mushroom Cabbage
Snap Peas Roasted Corn Bean Sprouts
Onions Soy Sauce Hard Boiled Sliced
\$27
Eggs
Add On - Grilled Chicken \$8
Add On - Skirt Steak or Shrimp \$10

Dumpling Station

Edamame, Kale and Vegetable and Peking Duck
Dumplings
Assorted Dipping Sauces
\$28

Pasta Station*

Pastas: Tortellini, Fusilli, Penne
Vegetables: Mushrooms, Spinach, Bell Peppers,
Broccoli, Onions and Chopped Tomatoes
Sauces: Alfredo Sauce, Tomato Basil, Pesto
Served with Grated Parmesan and Crushed Red
Pepper Flakes
\$28
Add On - Grilled Chicken \$8
Add On - Skirt Steak or Shrimp \$10

Gluten Free Pasta Upon Request

Charcuterie Display

Assortment of Cured Meats - Pepperoni, Salami,
Capicola, Sopressata, Prosciutto, Kalama Olives,
Giardiniera, Gerkin Pickles, and Sliced Baguettes
\$28

Slider Bar

Short Rib on Pretzel Buns, Caramelized Onions and
Gruyere Cheese
BBQ Pulled Chicken, Cabbage Slaw
Vegetable Slider, Portobello Mushroom, Roasted
Pepper and Spinach on Brioche
\$32
Add On - Maryland Crabcake Slider with Romelade
\$8 per person

Crab Cake Station*

Chesapeake Lump Crab Cake Maryland Roasted
Corn
\$34

Seafood Display • Estimated 4 pieces per person

Shrimp, Clams, Oysters or Snow Crab Legs
Served on Ice with Cocktail and Hot Sauces and
Lemon
\$36

CARVING STATIONS

Herb Roasted Turkey Breast Carving Station*

Cranberry Relish, Creole Mustard and Whole
Grain Rolls
\$525 | serves 35

Maple Glazed Smoked Ham *

Dijon Mustard and Whole Grain Rolls
\$550 | serves 35

Smoked Texas Brisket *

BBQ Sauce and Caramelized Onions with Beef Demi
Glaze
\$575 | serves 35

Tenderloin of Beef Carving Station*

Brioche Buns
Horseradish Sauce and Dijon Mustard
\$625 per station | serves 35

**Chef attendant required - 1 attendant per 75 guests*
Each chef attendant is \$200

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A chef in a white uniform is seen in the background of a kitchen, preparing several plates of food. The focus is on a single plate in the foreground, which features a piece of pan-seared fish with a golden-brown crust, resting on a bed of vibrant vegetables including orange carrots, red bell peppers, and green peas. The fish is garnished with fresh green herbs. The text "GOOD EVENING DINNER" is overlaid in white, bold, sans-serif font across the center of the image. The kitchen counter is made of stainless steel, and the background is slightly blurred, showing other plates and kitchen equipment.

GOOD EVENING DINNER

CATERING MENU



DINNER ♦ BUFFET

Buffet dinners are served with warm rolls and whipped butter and coffee and herbal tea service.

Chesapeake Bay

Maryland Crab Corn Chowder
Smoked Bacon, Yukon Gold Potatoes and
Roasted Corn

Arugula and Frisee Salad, Pomegranate, Pear,
Candied Walnuts, Pickled Cauliflower and
Carrots, Orange Vinaigrette

Grilled Salmon, Mango Salsa

Grilled Chicken Breast, Honey Mustard Creme
Sauce

Roasted Corn Succotash
Crispy Yukon Potatoes, Malt Vinegar
\$86

Terp Alley

Radicchio, Frisee Salad Asiago, Grape Tomatoes,
Citrus-Roasted Shallot Vinaigrette

Greek Salad, Mixed Greens, Cherry Tomatoes,
Cucumbers, Kalama Olives, Red Onions,
Pepperoncini, Feta and Greek Vinaigrette

Seared Mahi Mahi, Lemon Caper Sauce

Roasted Chicken, Mushroom Marsala

Beef Medallion, Demi Glaze and Port Wine Sauce

Roasted Asparagus and Brown Sugar Carrots
Roasted Garlic Fingerling Potatoes
\$98

M Circle

Tomato Bisque Soup

Spinach, Frisee, Field Greens, Charred Trio of Baby
Tomatoes, Citrus Toasted Walnut Candied and
Champagne Vinaigrette

Grilled Beef Tenderloin Medallions, Red Wine Demi
Glaze

Seared Sea Bass, Lemon Beurre Blanc

Roasted Chicken Breast, Pomegranate Glaze

Roasted Truffled Fingerling Potatoes
Chef's Seasonal Roasted Vegetables
\$102



DINNER ♦ BUFFET DESSERT OPTIONS

CHOICE OF TWO

Chocolate Mousse with Fresh Berries

Fruit Tarlet

Italian Rum Cake

Pineapple Upside Down Cake

Flourless Chocolate Fudge Cake

Lemon Raspberry Cake

Caramel Brownie Cheesecake

CATERING MENU



DINNER ♦ CURATE YOUR OWN BUFFET

Please select one soup, one salad, two or three proteins, one starch, one vegetable and two dessert to serve your guests. Buffet dinners are served with warm rolls and whipped butter and coffee and herbal tea service.

SOUPS | SELECT ONE

Tomato Bisque
Minestrone Soup
Maryland Clam Chowder
Maryland Crab and Corn
Creamy Cauliflower Soup
Lobster Bisque

PROTEINS

SELECT TWO \$92 | SELECT THREE \$102

SHORT RIBS with Red Wine Demi
ROASTED CHICKEN with Honey Thyme Jus
GRILLED CHICKEN with Curry Cream Sauce
SLICED SIRLOIN with Chimichurri Sauce
SEARED ROCK FISH with Dill and Ginger Cream Sauce
PAN SEARED SALMON with Fennel Sauce

VEGETABLES | SELECT ONE

Green Beans
Chef's Seasonal Vegetable Medley
Parsnips and Turnips
Roasted Cauliflower
Roasted Brussel Sprouts
Grilled Asparagus

SALADS | SELECT ONE

Radicchio, Frisee Salad Asiago, Grape Tomatoes, Citrus-Roasted Shallot Vinaigrette

Roasted Beet and Cauliflower Salad, Candied Walnuts, Citrus Crème Fraiche

Spinach, Frisee, Field Greens, Charred Trio of Baby Tomatoes, Citrus Toasted Sunflower Seeds and Champagne Vinaigrette

Arugula and Frisee Salad, Pomegranate, Pear, Candied Walnuts, Pickled Cauliflower and Carrots, Orange Vinaigrette

Quinoa Salad, Currants, Grape Trio, Cous Cous, Cucumbers

STARCH | SELECT ONE

Israeli Couscous
Jasmine Rice Pilaf with Quinoa and Vegetables
Garlic Mashed Potatoes
Garlic Roasted Fingerling Potatoes
Oyster Mushroom Orzo Pasta
Potatoes Au gratin

DESSERTS | SELECT TWO

Chocolate Mousse with Fresh Berries
Fruit Tarlet
Italian Rum Cake
Pineapple Upside Down Cake
Flourless Chocolate Fudge Cake
Lemon Raspberry Cake
Caramel Brownie Cheesecake

CATERING MENU



DINNER ♦ PLATED

All plated dinners are three course menus. Please select one soup or salad, one entree, one starch and one vegetable and one dessert to serve your guests. Plated dinners are served with warm rolls and whipped butter and coffee and herbal tea service with dessert.

Soups (Choice of One)

- French Onion
- Organic Chicken and Wild Rice
- Butternut Squash Soup, Crostini
- Maryland Crab Chowder, Smoked Bacon and Yukon Gold Potatoes

Salads (Choice of One)

- Traditional Caesar Salad
Grilled Romaine, Charred Cherry Tomatoes, Garlic Toasted Focaccia, Shaved Parmesan Reggiano and Traditional Caesar Dressing
- Mediterranean Salad
Butter Lettuce, Red Oak and Mache, Feta Crumbles, Kalamata Olives, Roasted Tomato and Onion and Lemon-Oregano Vinaigrette
- Farmhouse Salad
Lola Rosa, Mizuna and Spinach Salad, Fuji Apples, Goat Cheddar Cheese, Caramelized Walnuts and Citrus Vinaigrette
- House Salad
Mixed Garden Greens, Cucumbers, Strawberries, Feta, Caramelized Pecans and Balsamic Vinaigrette

Entrées

- Grilled Herb Chicken Breast with Pomegranate Demi-Glace
\$81
- Pan-Seared Airline Chicken Madeira Demi-Glace with Wild Mushrooms
\$83
- Grilled Salmon with White Wine Emulsion
\$89
- New York Strip Steak with 5 Peppercorn Sauce
\$90
- Jumbo Lump Crab Cake with Lemon Chive Sauce
\$92
- Grilled Filet Mignon (Temperature | Medium) Roasted Shallot Demi Glaze
\$94
- Seared Sea Bass with Garlic Parsley Butter
\$98

Dual Entrées

- Salmon and Chicken with a Cajun Crème Sauce
\$88
- Grilled Prawns and Filet Medallions with Butter Lobster Sauce
\$91
- Maryland Crab Cakes and Roasted Chicken with Lemon Beurre Blanc Sauce
\$91
- Chicken and Filet Mignon with Port Wine Demi
\$92
- Salmon and Filet Mignon with Chimichurri Sauce
\$92
- Seabass and Chicken with Tarragon Butter Sauce
\$96



CATERING MENU



DINNER ♦ **PLATED** (continued)

All plated dinners are three course menus. Please select one soup or salad, one entree, one starch and one vegetable and one dessert to serve your guests. Plated dinners are served with warm rolls and whipped butter and coffee and herbal tea service with dessert.

DINNER ♦ **VEGETABLES** | SELECT ONE

- Roasted Cauliflower
- Roasted Sunburst Squash
- Garlic Green Beans
- Roasted Asparagus
- Malibu Carrots
- Sauteed Spinach

DINNER ♦ **STARCH** | SELECT ONE

- Roasted Garlic Fingerling Potatoes
- Vegetable Fried Wild Rice and Quinoa
- Mascarpone Whipped Mashed Potatoes
- Purple Mashed Potatoes
- Creamy Risotto

DINNER ♦ **DESSERT OPTIONS** | SELECT ONE SELECT TWO \$15

- Lemon Meringue Tart, Shortbread Crust, Lemon Curd Almond Apple Tart, Salted Caramel, Anglaise
- Raspberry Chocolate Ganache
- New York Style Cheesecake, Strawberry Compote
- Triple Chocolate Charlotte Cake
- Salted Caramel Cake, Seasonal Berries



The image features two martini glasses filled with a red liquid, set against a solid black background. The glass on the left is a standard martini glass. The glass on the right is identical but has a bright orange and yellow flame rising from its rim. The text 'COCKTAIL PACKAGES' is centered in white, bold, sans-serif font across the middle of the image.

COCKTAIL PACKAGES

CATERING MENU



BAR ♦ PREFERRED BRANDS PACKAGE

Titos Vodka
Beefeater Gin
Captain Morgan
Bacardi Silver
Malibu Coconut Rum
Jim Beam Bourbon
Jack Daniels Whiskey
Seagram's VO Whiskey
Dewar's White Scotch
1800 Blanco Tequila
Courvoisier VS Cognac

CK Mondavi Red & White Wines
Castello Del Poggio Sweet Rose'
Hotel Select Sparkling Wines

Domestic & Imported Beers
High Noon Seltzers

Cordials to Include: Bailey's | Kahlua | Amaretto
Assorted Juices, Mixers & Soft Drinks

*First Hour - \$26 per person++
Each Additional Hour - \$19.00++*

BAR ♦ PREMIUM BRANDS PACKAGE

Grey Goose Vodka
Tanqueray Gin
Captain Morgan
Myers Rum
Malibu Coconut Rum
Jack Daniels Whiskey
Jameson Whiskey
Maker's Mark Bourbon
Casamigos Silver Tequila
Johnny Walker Black Scotch
Hennessey Cognac
Sovereign Red & White Wines
Castello Del Poggio Sweet Rose'
Hotel Select Sparkling Wines
Domestic & Imported Beers
High Noon Seltzers

Cordials to Include: Bailey's | Kahlua | Amaretto
Assorted Juices, Mixers & Soft Drinks

*First Hour - \$30 per person++
Each Additional Hour - \$22.00++*

BAR ♦ BEER & WINE PACKAGE

Hotel Select Red and White Wines
Domestic Beers
Imported Beers
Soft Drinks and Bottled Waters

*First Hour - \$24 per person ++
Each Additional Hour - \$17.00++*

BAR ♦ CONSUMPTION

Preferred Brands Liquor, *\$14 per glass*
Premium Brands Liquor, *\$16 per glass*
Hotel Select Red and White Wines, *\$14 per glass*
Domestic Beers, *\$8 per bottle*
Imported Beers, *\$9 per bottle*
Soft Drinks and Bottled Waters, *\$5 each*

BAR ♦ CASH INCLUSIVE PRICING

Preferred Brands Liquor, *\$16 per glass*
Premium Brands Liquor, *\$18 per glass*
Hotel Select Red and White Wines, *\$16 per glass*
Domestic Beer, *\$9 per bottle*
Imported Beers, *\$10 per bottle*
Soft Drinks and Bottled Waters, *\$6 each*

Bartenders are required for all service of alcohol and are charged at \$175 per four hours. The Hotel requires one per 75 guests. Cashiers are required for all cash bars and are charged at \$175 per four hours. The Hotel requires one per 75 guests.

A close-up photograph of a wine bottle being poured into a glass. The bottle is tilted, and a stream of red wine is captured mid-pour, splashing into the glass. The glass is partially filled with red wine, and the liquid is in motion, creating a dynamic scene. The background is dark, making the glass and the wine stand out. The text "WINE LIST" is overlaid in the center of the image in a white, sans-serif font.

WINE LIST

BANQUET WINE LIST



HOUSE WINES

CK MONDAVI

CK Mondavi Chardonnay, CK Mondavi Pinot Grigio, CK Mondavi Cabernet Sauvignon, CK Mondavi Merlot
\$42 Per Bottle

SOUVERAIN

Souverain Chardonnay, Souverain Sauvignon Blanc, Souverain Cabernet Sauvignon, Souverain Merlot
\$50 Per Bottle

WHITE WINES

Whitehaven Sauvignon Blanc \$46
Cakebread Chardonnay \$66
Livio Felluga Pinot Grio \$69
Sancerre Domaine Chatelan Select \$76
Grgich Sauvignon Blanc \$79
Groth Chardonnay \$94

RED WINES

Sterling Cabernet \$69
Stag's Leap Merlot \$80
Chateau Montelena Zinfandel \$86
Two Hands Shiraz, Angels Share, McClaren Valley \$92
Twomey Pinot Noir, Alexander Valley \$110
2016 Jordan Cabernet Sauvignon Blanc Alexander Valley \$112

ROSE WINES

La Crema Rose \$40
Wilamette Valley Rose of Pinot Noir \$49
Santa Margherita Rose 21 \$64

SPARKLING WINES

Domaine St. Michelle Brut Luxe \$45
Domaine St, Michelle Rose Luxe \$45
Banshee Brut Ten-of-Cups, California \$60
J Vineyards Brut Rose \$94

*Bartenders are required for all service of alcohol and are charged at \$175 per four hours. The Hotel requires one per 75 guests.
Cashiers are required for all cash bars and are charged at \$175 per four hours. The Hotel requires one per 75 guests.*

All pricing is per person unless otherwise noted.
All pricing is subject to 25% taxable service charge, 6% state tax and 9% liquor tax.
Catering menu prices are subject to change.

CATERING MENU



THE FINE PRINT

- All pricing is per person unless specifically noted otherwise.
- Service charge, currently 25%, is applicable to all costs. Sales tax is currently 6% for food and service charge and 9% for alcohol. Both service charges and sales taxes are subject to change.
- Buffets pricing is based on a continuous service time of 60 minutes for breakfast, 30 minutes for breaks and 90 minutes for lunch and dinner. Should you wish to extend your buffet time, please speak with your Catering Manager for pricing.
- A minimum guest count of 25 people is required for all hot buffets. Add \$250 per meal period for less than 25 guests.
- **PLATED DINNER SERVICE POLICY**
- To ensure the quality and timing of The Hotel's four-diamond service, all entrees chosen by client must accompany the same starch and vegetable. Should the client request a different starch and vegetable per entrée, there will be an additional fee of \$10 per person added to the master account. This does not include any entrées with dietary restrictions.
- The client may choose two entrees to offer to their guest prior to the event day. Should the client request a third option (not including dietary restrictions) there will be an additional fee of \$15 per person added to the master account.
- Our culinary team would be delighted to customize menus to meet your specific needs/requests. Please speak to your Catering Manager for further details.
- Please speak to your Catering Manager regarding special dietary restrictions (vegetarian, vegan, gluten-free, etc.).
- Package pricing is subject to change. Pricing will be confirmed with a signed contract.
- All food and beverage must be supplied and prepared by The Hotel and consumed in the event space (with the exception of a wedding cake). No food or beverage may be removed from the property.
- In accordance with Maryland State Beverage Licensing, The Hotel is responsible for supplying all products and bar labor for any alcohol-related services.
- Self-service bars are not permitted. Any generated cash bar sales are applied toward the food and beverage minimum. Food service is required with all bars.
- Bartenders are required for all services of alcohol and are charged \$175 per four hours. The Hotel requires one per 75 guests.
- The Hotel Bartenders are TIP certified and trained to responsibly serve alcohol and may refuse service to intoxicated guests.
- Seven business days prior to the function date, the final guaranteed number of attendees (and a breakdown of entrée counts) must be submitted to The Hotel. If the guarantee is not submitted, the contracted guest count will become the guarantee. After this date, the guarantee may increase based upon availability, but may not decrease.
- All vendors are subject to approval by hotel. The Hotel has the right to prohibit any vendor which does not meet hotel criteria.
- All vendors contracted by our clients are required to follow all Hotel guidelines, including any state and local guidelines that might be in effect. All requirements will be provided in advance and are subject to change.
- Vendor names and contact information are to be provided to your catering manager at least seven business days prior to the event date. All vendors are required to supply adequate proof of insurance a minimum of 10 business days in advance of the event date.
- The Hotel is not responsible for any items brought onto the premises by outside vendors nor their performance.