



HYATT PLACE

Hyatt Place Kent Narrows and Marina -  
Catering



# BREAKFAST

For a buffet serving fewer than 25 attendees, a flat minimum surcharge of \$250.00 plus taxes and fees will apply

## Continental Breakfast

Danishes, Assorted Fresh Muffins, Cinnamon Rolls  
 Fresh Bagels & Assorted Breads  
 Cream Cheese Spreads & Mini Assorted Jellies  
 Assorted Flavored Yogurt, Fresh Cut Fruit, Whole Mixed Fruit  
 Freshly Brewed Regular & Decaffeinated Coffee  
 Assorted Herbal & Black Teas  
 Assorted Juices & Milk

**\$15.00 Per Guest**

## Narrows Breakfast Buffet

Danishes, Assorted Fresh Muffins, Fresh Bagels & Assorted Breads  
 Cream Cheese Spreads & Mini Assorted Jellies  
 Applewood Smoked Bacon, Sausage Links, Turkey Sausage  
 Breakfast Potatoes, Scrambled Eggs, Belgian Waffles  
 Assorted Cereals, Fresh Cut Fruit, Whole Fresh Fruit  
 Freshly Brewed Regular & Decaffeinated Coffee  
 Assorted Herbals & Black Teas  
 Assorted Juices & Milk

**\$24.00 Per Guest**

## Breakfast Enhancements:

- **Steel Cut Oatmeal** - \$1.50 per guest
- **Eggs Benedict** - \$5.00 per guest
- **Filet Benedict** - \$10.00 per guest
- **Crab Cake Benedict** - \$10.00 per guest
- **Smoked Salmon Tray** - \$12.00 per guest
- **Fruit and Cheese Platter** - \$5.00 per guest
- **Omelet Station** - \$10.00 per guest (Chef Attendant Required \$125.00)

## Sunrise Brunch Buffet

Fresh Bagels, Cream Cheese Spreads, Danishes  
 Assorted Fresh Muffins, Scones, Cinnamon Rolls  
 Mini Assorted Jellies & Butter  
 Fresh Fruit Display, Applewood Smoked Bacon, Sausage Links  
 Roasted Vegetable Quiche, Quiche Lorraine  
 Breakfast Potatoes, Chef's Choice of Soup, Roasted Mixed Vegetables  
 Choice of Two Breakfast Entrees (selections below)  
 Choice of Two Lunch Entrees (selections below)  
 Freshly Brewed Regular & Decaffeinated Coffee, Assorted Juices, Milk  
 Assorted Soft Drinks and Water

**\$39.00 Per Guest**

## Breakfast Entree Selections (Choose 2)

- **Ham Benedict**
- **Biscuits and Gravy**
- **Belgian Waffles**
- **Buttermilk Pancakes**
- **Filet Benedict** (additional \$10.00 per guest)
- **Crab Cake Benedict** (additional \$15.00 per guest)

## Lunch Entree Selections (Choose 2)

- **Chicken Marsala with Wild Rice**
- **Chicken Caprese with Wild Rice**
- **Sliced Sirloin Teriyaki with Sour Cream Mashed Potatoes**
- **Sliced Boneless Pork, Mushroom Cream Sauce with Sour Cream Mashed Potatoes**
- **Miso Glazed Salmon with Wild Rice**
- **Blackened Mahi-Mahi w/Mango Salsa & Wild Rice**
- **Rockfish with Herbed Beurre Blanc with Wild Rice** (additional \$7.00 per guest)
- **Sliced Filet, Cognac Pepper Cream with Sour Cream Mashed Potatoes** (additional \$10.00 per guest)

## Suggested Brunch Enhancements

- **Filet Mignon Carving Station** - \$23.00 per guest \*
- **Prime Rib Carving Station** - \$17.00 per guest \*
- **Omelet Station** - \$10.00 per guest \*
- **Smoked Salmon Tray** - \$12.00 per guest
- **Vegetable Crudité Display** - \$5.00 per guest
- **Harvest Board** - \$6.00 per guest

**\* Chef Attendant - \$125.00, each**

Required for these enhancements

Menu prices subject to 22% Administrative Fee and 6% Sales Tax

# BREAKS

## Continental Break

*Vanilla Cake Doughnut Holes, Fresh Baked Mini Cinnamon Rolls, Danishes, Assorted Muffins, Seasonal Whole and Cut Fruit, Chocolate Milk, Orange Juice, Bottled Water*

**\$13.00 Per Guest**

## Brunch Break

*Mini Chicken & Waffles, Mini Assorted Quiche Bites, Assorted Bottled Juices and Bottled Water*

**\$13.00 Per Guest**

## Healthy Choice

*Assorted Whole Fruit, Granola Bars, Make-Your-Own Parfait w/ Greek Yogurt, Granola and Fresh Berries, Dried Fruit, Bottled Water, Gatorade*

**\$13.00 Per Guest**

## Rejuvenate Break

*Make-Your-Own Trail Mix, Power Bars, Assorted Whole Fruits, Assorted Granola Bars, Bottled Water and Green Juices*

**\$12.00 Per Guest**

## Tea Party

*Assorted Tea Sandwiches, Assorted Petite Fours, Flavored Hot and Cold Teas, Bottled Water*

**\$12.00 Per Guest**

Menu priced subject to 22% administrative fee and 6% sales tax

## Sweet Tooth

*Assorted Cookies, Double Chocolate Brownies, Mini Chocolate Bars, M&M's, Flavored Popcorn, Assorted Soft Drinks and Bottled Water*

**\$11.00 Per Guest**

## Ice Cream Break

*Individual Cups of Vanilla Ice Cream, Chocolate Sauce, Caramel Sauce, Sprinkles, Chocolate Pieces, Reese's Pieces, Coconut, Gummy Bears, Walnuts, Strawberries, Cherries, Assorted Soft Drinks and Bottles Water*

**\$10.00 Per Guest**

## Energy Break

*Assorted Hummus, Pita, Fresh Cut Vegetables w/ Dill & Ranch Dips, Whole & Cut Fruits, Sahale Trail Mix, Gatorade & Bottled Water*

**\$12.00 Per Guest**

## Charcuterie Break

*Individual Charcuterie Cups, Cheddar Crisps, Still and Sparkling Water*

**\$14.00 Per Guest**

## Take Me Out to the Ballgame!

*Individual bags of Dry Roasted Peanuts, Cracker Jacks, Popcorn, Pretzel Dogs w/ Mustard, Lemonade, Bottled Water & Assorted Coke Products*

**\$12.00 Per Guest**

# A LA CARTE

## Coffee by the Gallon

Freshly brewed regular and decaffeinated coffee and a selection of black and herbal teas. 3 gallons of each per serving.

**\$75.00 Per Gallon**

## Assorted Freshly Baked Muffins

**\$19.00 Per Dozen**

## Assorted Fruit and Cheese Pastries

**\$19.00 Per Dozen**

## Cinnamon Rolls

**\$25.00 Per Dozen**

## Fresh Bagels

with cream cheese, butter & fruit spread

**\$25.00 Per Dozen**

## Individually Packaged Granola Bars

Kashi/Nature Valley \$26 per dozen

Kind/Cliff \$49 per dozen

GF Chocolate \$30 per dozen

## Assorted Sliced Fruit Platter

**\$6.00 Per Person**

## Assorted Whole Fruit Platter

**\$30.00 Per Dozen**

## Trail Mix Options

Sahale Fruit Trail Mix \$5 per

Trail Mix Chocolate & Nuts \$30 per dozen

Trail Mix Fruit & Nuts \$36 per dozen

## Sweet Treats

Cookies 1.5oz \$15 per dozen

Cookies 4.5oz \$42 per dozen

Brownies \$35 per dozen

Assorted Dessert Bars \$42 per dozen

Assorted Macaroons \$30 per dozen

Assorted Mini Desserts \$96 per dozen

Mini Fruit Tarts \$180 per dozen

Mini Chocolate Eclairs \$12 per dozen

**Salty Snacks**

<i>Harvest Chips</i>	<i>\$33 per dozen</i>
<i>Veggie Chips</i>	<i>\$48 per dozen</i>
<i>Miss Vickie's Sea Salt Chips</i>	<i>\$35 per dozen</i>
<i>Cracker Jacks</i>	<i>\$60 per dozen</i>
<i>Fishers Popcorn</i>	<i>\$48 per dozen</i>
<i>Route 11 Chesapeake Bay Chips</i>	<i>\$42 per dozen</i>
<i>Smartfood Cheddar Popcorn</i>	<i>\$29 per dozen</i>

**Add Mini Chocolate Bars to Meeting Tables**

**\$2.00 Per Guest**

# BUFFET LUNCHES

For a buffet serving fewer than 25 attendees, a flat minimum surcharge of \$250.00 plus taxes and fees will apply.

## Kent Narrows Buffet Lunch

Kent Narrows Buffet includes Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, Tea and Water

**\$39.00 Per Guest**

### Choose One (1) Salad

- **Narrows Garden Salad** - Heirloom Tomatoes, English Cucumbers, Sweet Red Onion. Shaved Carrot, Garlic Croutons, Balsamic Vinaigrette
- **Caesar Salad** - Romaine Hearts, Shaved Parmesan, Garlic Croutons, Caesar Dressing
- **Spinach Parmesan**- Baby Spinach, Heirloom Tomatoes, Red Onion, Shaved Parmesan, Citrus Vinaigrette
- **Strawberry Spinach Salad** - Baby Spinach, Ripe Strawberries, Goat Cheese, Toasted Almonds, Champagne Vinaigrette (+\$2 per guest)
- **Mixed Seasonal Greens** - Seasonal Greens, Craisins, Blue Cheese Crumbles, Red Onion, Toasted Walnuts, Raspberry Vinaigrette (+\$2 per guest)

### Choose Three (3) Entrees

- **Marinated Sirloin** Cognac Pepper Cream
- **Slow Cooked Short Ribs** Mushroom Demi Glaze
- **Roasted Pork Loin** Honey Garlic Sauce
- **Chicken Marsala** Marsala Cream Sauce
- **Herb Chicken** Herbed Cream Sauce
- **Chicken Caprese** Balsamic Glaze
- **Miso Glazed Salmon** Hoisin Sauce
- **Blackened Mahi-Mahi** Mango Salsa
- **Seared Rockfish** Herb Citrus Beurre Blanc (+\$6 per guest)
- **Maryland Crab Cake** Spicy Remoulade (+\$15 per guest)
- **Wild Mushroom and Vegetable Risotto** Carnaroli Risotto, Shiitake, Portabella, Oyster Mushrooms, Seasonal Vegetables

### Choose Two (2) Sides

- **Sour Cream Mashed Potatoes**
- **Roasted Red Potatoes**
- **Wild Rice**
- **Haricot Vert**
- **Chef's Roasted Vegetables**
- **Roasted Brussels Sprouts**

## Boxed Lunch

Choice of (3) Specialty Sandwiches Listed Below

Chef's Choice of Whole Fresh Fruit, Individual Serving of Potato Chips, Chef's Choice Prepackaged Dessert, Bottled Water

**\$29.00 Each**

### Sandwich Board

Featuring a variety of specialty sandwiches on artisan breads. Price includes Potato Chips, Fresh Seasonal Fruit, Chef's choice of Freshly Baked Cookies or Brownies, Assorted Soft Drinks and Bottled Water

**Minimum of 25 guests required.**

**\$29.00 Per Guest**

### Specialty Sandwich Selection (Choose up to 3)

- **Sliced Turkey Breast with Cranberry and Brie** on Sourdough Bread
- **Sliced Ham with Provolone and Garlic Aioli** on Wheatberry Bread
- **House-made Chicken Salad** on Buttery Croissant
- **Roast Beef with Fontina and Horseradish Cream** on Kaiser Roll
- **Muffuletta** on Kaiser Roll
- **Italian Sub**
- **Chicken Caesar Wrap**
- **Grilled Chicken BLT** on White Bread
- **Turkey with Bacon and Avocado** on Multi Grain Bread
- **Shrimp Salad** on Buttery Croissant
- **Grilled Portabella Mushroom with Roasted Red Peppers** on Multi Grain Bread
- **Traditional Turkey & Ham Club** on White Bread
- **Vegetable, Hummus & Avocado** on Multigrain

### Selection Side Salad (Choose 1)

- Pasta Salad
- Cole Slaw
- Red Potato Salad
- Garden Salad w/ Balsamic Vinaigrette
- Strawberry Spinach Salad w/ Champagne Vinaigrette (+\$2 per guest)

### Make Your Own Sandwich Board

Price includes Potato Chips, Fresh Seasonal Fruit, Chef's choice of Freshly Baked Cookies or Brownies, Assorted Soft Drinks and Bottled Water

**Choose One (1) Dessert**

- **Fruit Tart** *Individual tart, crème anglaise, fresh fruit (+\$3 per guest)*
- **Cheesecake** *Individual vanilla cheesecake, fresh fruit, whipped cream*
- **Flourless Chocolate Cake (gf)** *Fresh fruit, Powdered Sugar*
- **Crème Brule (gf)** *Sugar Glazed, Fresh Berries (+ \$4 per guest)*
- **Tiramisu** *Marbled Chocolate Curls*
- **Vanilla Bourbon Mouse** *Almond Sponge Cake, Tahitian Vanilla Mouse*

**Soup & Salad**

*Includes: Fresh Rolls, Butter, Whole Fruit, Bottled Water, Assorted Sodas, & Brownies or Cookies*

**Choose 1 soup**

Minestrone  
Vegetable  
Italian Wedding  
Cream of Potato  
Corn Chowder  
Clam Chowder ( +\$2 per guest)  
Maryland Vegetable Crab (+\$4 per guest)

**Make your Own Salad Station**

Mixed Greens, Spinach, Romaine  
---  
Cucumbers, Carrots, Heirloom Tomatoes, Red Onions, Croutons  
---  
Crumbled Blue Cheese, Shaved Parmesan Cheese, Goat Cheese  
---  
Craisins, Roasted Walnuts, Toasted Almonds, Grilled Chicken  
---  
Balsamic Vinaigrette, Champagne Vinaigrette, Caesar Dressing, Blue Cheese Dressing  
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\* Add Shrimp Salad +\$3 per guest\*

**\$25.00 Per Guest**

Menu prices subject to 22% administrative fee and 6% sales tax

Assorted Breads & Rolls

Ham, Turkey, Roast Beef, Salami, Pepperoni, Prosciutto, Chicken Salad  
Shrimp Salad (+\$3 per guest)  
Swiss, Provolone, Cheddar, Gouda  
Lettuce, Tomato, Pickles  
Yellow Mustard, Dijon Mustard, Horseradish  
Mayonnaise, Oil & Vinegar

**Selection of Side Salads (Choose 1)**

Pasta Salad  
Cole Slaw  
Red Potato Salad  
Garden Salad with Balsamic Vinaigrette  
Strawberry Spinach Salad with Champagne Vinaigrette (+\$2 per guest)

**\$32.00 Per Guest**

# RECEPTION

*Passed Hors D'Oeuvres; Displays and Stations*

*Stations and Displays require a minimum of 25 guests*

## Hot Passed Hors d' Oeuvres

*Each option can be chosen individually*

*Priced per 50 Pieces*

- **Spinach & Goat Cheese Stuffed Mushrooms**
- **Vegetable Spring Rolls**
- **Chicken Satay**
- **Coconut Chicken Satay**
- **Buffalo Chicken Skewers**

**\$110.00 Per Serving**

## Hot Passed Hors d' Oeuvres

*Each option can be chosen individually*

*Priced per 50 Pieces*

- **Beef Satay**
- **Beef Wellington Bites**
- **Spinach Stuffed Phyllo Bites**
- **Mini Pork BBQ Sliders**
- **Three Cheese Arancini Bites**
- **Arancini Cacio Pepe Bites**

**\$120.00 Per Serving**

## Hot Passed Hors d' Oeuvres

*Each option can be chosen individually*

*Priced per 50 Pieces*

- **Coconut Shrimp**
- **Bacon Wrapped Shrimp**
- **Bacon Wrapped Scallops**
- **Mini Crab Cakes**
- **Brulee Brie Crostini**

**\$150.00 Per Serving**

## Cold Passed Hors d' Oeuvres

*Each option can be chosen individually*

*Priced per 50 Pieces*

- **Tomato Bruschetta**
- **Tomato Caprese Skewers**

**\$70.00 Per Serving**

## Cold Passed Hors d' Oeuvres

## Eastern Shore Raw Bar - \$19.00 per guest

*Local Oysters, King Crab Claws, Shrimp Cocktail, Chilled Mussels, Atomic Cocktail, Mignonette*

*\*minimum of 35 guests\**

## Spinach and Artichoke Dip - \$7.00 per guest

*Carrots, Celery, Garlic Crostini, Fresh Baguettes*

*\*minimum of 25 guests\**

## Crab Dip - \$10.00 per guest.

*Carrots and Celery, Garlic Crostini, Fresh Baguettes*

*\*minimum of 25 guests\**

## Slider Trio Station - \$15.00 per guest

*Beef Sliders w/ Truffle Aioli; Buffalo Chicken Sliders, Pulled Pork Sliders w/ House BBQ Sauce, Frites, Ketchup, Dijon Mustard, Lettuce, Tomatoes, Pickles, Sliced Cheeses and Cole Slaw*

*Substitute any slider above for Crab Cake Sliders for a \$10pp upcharge*

## Crab Cake Sliders

*Old Bay Aioli*

**\$17.00 Per Person**

## Dessert Station (Choose up to 4) - \$15.00 per guest

- Cheesecake Brownies
- Assorted Dessert Bars
- Mini Tiramisu Cake
- Chewy Marshmallow Bars
- Mini Key Lime Pie
- Mini Beignets
- Mini Petit Fours

## Bar Food Station - \$19.00 per guest

*Chicken Quesadillas w/ Sour Cream, Chips, Salsa, Queso, Guacamole, Warm Pretzels, Egg Rolls w/ Thai Chili Sauce*

## Wings & Frites Station - \$15.00 per guest

*Traditional Hot Wings, Old Bay Wings, Blue Cheese Dipping Sauce, Ranch*

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*Each option can be chosen individually*

*Priced per 50 Pieces*

- **Blackened Ahi Tuna Nacho**
- **Tuna Tartar**
- **Melon & Prosciutto Skewers**

**\$145.00 Per Serving**

### **Cold Passed Hors d' Oeuvres**

*Each option can be chosen individually*

*Priced per 50 Pieces*

- **Filet Mignon Bruschetta**
- **Carpaccio Bruschetta**
- **Avocado Shrimp Ceviche Bites**
- **Shrimp Cocktail**
- **Charcuterie Skewers**
- **Smoked Salmon & Cream Cheese**

**\$150.00 Per Serving**

### **Fruit & Cheese - Stationary Display - \$5.00 per guest**

*Fresh Fruit, Assortment of Cheeses, Assorted Stone Ground Crackers,  
Assorted Chutneys and Jellies*

### **Harvest Board - Stationary Display - \$6.00 per guest**

*Chef's Choice of Artisan Cured Meats*

*Aged Cheeses, Goat Cheese, Blue Cheese*

*Roasted Vegetables*

*Assorted Stone Ground Crackers/Toasted Crostini's/Assorted Chutneys*

### **Mediterranean Table- Stationary Display- \$8.00 per guest**

*Roasted Garlic Hummus/Roasted Red Pepper Hummus/Tzatziki Sour Cream*

*Grilled Pita Bread/Flatbread Crackers*

*Marinated Artichoke Hearts/Kalamata Olives/Marinated Mushrooms*

*Roasted Bell Peppers/Cucumbers/Cherry Tomatoes*

*Feta Cheese/Asiago Cheese/Goat Cheese/Mozzarella*

*Grapes/sundried Tomatoes/Figs*

*Couscous Salad*

### **Mac & Cheese Bar - Stationary Display- \$19.00 per guest**

*With two types of Cheese: Cheddar & Gruyere*

*Toppings include: shrimp, ham, bacon, cheddar/jack cheese, fontina cheese,  
blue cheese, scallion's, hot sauces, truffle oil, bread crumbs*

*Served in Martini Glasses*

Menu prices subject to 22% administrative fee and 6% sales tax

*Dipping Sauce, Sweet BBQ Dipping Sauce, Frites*

### **Vegetable Crudite - Stationary Display - \$5.00 per guest**

*Roasted & Grilled Vegetables, Fresh Cut Vegetables, Hummus, Ranch Style*

*Dip, Dill Vegetable Dip*

# BUFFET DINNERS

*Includes rolls with butter, freshly brewed regular and decaffeinated coffee, tea and water*

*For a buffet serving fewer than 25 attendees, a flat minimum surcharge of \$250.00 plus taxes and fees will apply*

## Kent Narrows Buffet Dinner

### Choice Of Starter

*Choose 1 option.*

**Narrows Garden Salad** - *Fresh Baby Greens, Heirloom Tomatoes, English Cucumber, Sweet Red Onion, Shaved Carrot, Garlic Croutons, Balsamic Vinaigrette*

**Caesar Salad** - *Romaine Hearts, Shaved Parmesan, Garlic Croutons, Caesar Dressing*

**Spinach Parmesan** - *Baby Spinach, Heirloom Tomatoes, Red Onion, Shaved Parmesan, Citrus Vinaigrette*

**Strawberry Spinach Salad** - *Baby Spinach, Ripe Strawberries, Goat Cheese, Toasted Almonds, Raspberry Vinaigrette*

**Mixed Greens** - *Tender Mix of Seasonal Greens, Craisins, Blue Cheese Crumbles, Red Onion, Toasted Walnuts, Raspberry Vinaigrette*

### Choice Of Entree

*Choose 3 options.*

**Slow Cooked Short Ribs** - *in a Mushroom Demi Glaze*

**Chicken Marsala** - *in Marsala Cream Sauce*

**Herb Chicken** - *in Herbed Cream Sauce*

**Chicken Caprese** - *with Balsamic Glaze*

**Miso Glazed Salmon** - *with Hoisin Sauce*

**Blackened Mahi Mahi** - *with Mango Salsa*

**Wild Mushroom and Vegetable Risotto** - *Carnaroli Risotto, Shiitake, Portabella, Oyster Mushrooms, Seasonal Vegetables (can be prepared Vegan)*

**Vegetable Skewers** - *Roasted Vegetables, Soy Teriyaki (can be prepared Vegan)*

**Bone in Pork Chop** - *with Honey Garlic*

\$5.00

**Seared Rockfish** - *in Herb Citrus Beurre Blanc*

\$8.00

**Filet Mignon** - *with Cognac Pepper Cream*

\$15.00

**Maryland Crab Cakes** - with Spicy Remoulade

\$17.00

**\$60.00 Per Guest**

**Choose Two (2) Sides**

- **Sour Cream Mashed Potatoes**
- **Roasted Red Potatoes**
- **Wild Rice**
- **Haricot Vert**
- **Chef's Roasted Vegetables**
- **Roasted Brussels Sprouts**
- **Scalloped Potatoes** (+ \$3.00)

**Choose One (1) Dessert**

- **Cheesecake**
- **Flourless Chocolate Cake (gf)**
- **Vanilla Bourbon Mouse** - Almond Sponge Cake, Tahitian Vanilla  
*Mouse*
- **Tiramisu**
- **Crème Brûlée (gf)** (+ \$4.00 per guest)
- **Fruit Tart** (+ \$3.00 per guest)

Menu prices subject to 22% administrative fee and 6% sales tax

# PLATED DINNERS

Each entree served with choice of one salad and one dessert from the below selections.

Entrees include rolls with butter, freshly brewed regular and decaffeinated coffee, tea and water

## SALAD SELECTIONS

- **Narrows Garden Salad**
- **Caesar Salad**
- **Spinach Parmesan Salad**
- **Strawberry Spinach Salad**
- **Mixed Seasonal Greens**

### Filet Mignon - Garlic Herb Butter

Served with Roasted Red Potatoes, Roasted Brussels Sprouts

**\$60.00 Per Guest**

### Slow Cooked Short Ribs

with Seasoned Mashed Potatoes, Roasted Vegetables, Mushroom Demi

**\$50.00 Per Guest**

### Bone in Pork Chop

with Seasoned Mashed Potatoes, Haricot Vert, Honey Garlic

**\$50.00 Per Guest**

### Herb Chicken

Pan Seared, Herbed Cream Sauce, Asparagus Risotto

**\$35.00 Per Guest**

### Chicken Marsala

Pan Seared, Marsala Sauce, Cavatappi

**\$40.00 Per Guest**

### Chicken Caprese

Pan Seared, Heirloom Tomatoes, Roasted Red Potatoes, Basil, Balsamic Glaze

**\$40.00 Per Guest**

### Blackened Mahi Mahi

Mango Salsa, Wild Rice, Roasted Asparagus

**\$40.00 Per Guest**

### Miso Glazed Salmon

Jasmine Rice, Sugar Snap Peas

**\$40.00 Per Guest**

### Seared Rockfish

Herb Citrus Beurre Blanc, Wilted Spinach, Creamed Risotto

**\$50.00 Per Guest**

### Maryland Crab Cakes

Spicy Remoulade, Haricot Vert, Lobster Risotto

**\$60.00 Per Guest**

### Wild Mushroom and Vegetable Risotto

Carnaroli Risotto, Shiitake, Portabella, Oyster Mushrooms, Seasonal Vegetables (can be prepared Vegan)

**\$37.00 Per Guest**

### Vegetable Skewers

Roasted Vegetables, Wild Rice, Soy Teriyaki (can be prepared Vegan)

**\$37.00 Per Guest**

### Filet & Shrimp Scampi

Seasoned Mashed Potatoes, Haricots Verts, Garlic Herb Butter

**\$69.00 Per Guest**

### Crab Cake & Filet

Seasoned Mashed Potatoes, Haricots Verts, Garlic Herb Butter, Spicy Remoulade

**\$79.00 Per Guest**

### Filet Oscar

Jumbo Lump Crab, Seasoned Mashed Potatoes, Asparagus, Hollandaise

**\$89.00 Per Guest**

## DESSERT SELECTIONS

- **Cheesecake**
- **Flourless Chocolate Cake (gf)**
- **Vanilla Bourbon Mouse**- *Almond Sponge Cake, Tahitian Vanilla Mouse*
- **Tiramisu**
- **Creme Brule** (gf) (+\$4.00 per guest)
- **Fruit Tart** (+\$3.00 per guest)

Menu prices subject to 22% administrative fee and 6% sales tax

# ALTERNATIVE OPTIONS

## Action Stations

### **Filet Mignon Carving Station**

*Chef attendant required \$125*

**\$23.00 Per Guest**

### **Prime Rib Carving Station**

*Chef attendant required - \$125*

**\$17.00 Per Guest**

### **Marinated Sirloin Carving Station**

*Chef attendant required - \$125.00*

**\$15.00 Per Guest**

### **Pasta Station**

*Cavatappi Pasta*

*Alfredo, Marinara, Arrabiata, Scampi Butter sauces*

*Served with options of Chicken, Shrimp, Mushrooms, Roasted Peppers, Spinach, Tomatoes, Red Chili Flakes*

*Chef attendant required \$125*

**\$12.00 Per Guest**

### **Risotto Station**

*Arancini Rice*

*Served with options of Chicken, Shrimp, Mushrooms, Bell Peppers, Asparagus, Spinach*

*Chef attendant required \$125*

**\$12.00 Per Guest**

# COFFEE & NA BEVERAGE

## All Day Beverage Package

Regular & Decaf Coffee, Hot Tea, Iced Tea & Accoutrements  
Coke, Diet Coke, Sprite, LaCroix Plain, LaCroix Flavored, Bottled Water

**\$24.00 Per Guest**

## Half Day Beverage Package

Regular & Decaf Coffee, Hot Tea, Iced Tea & Accoutrements  
Coke, Diet Coke, Sprite, LaCroix Plain, LaCroix Flavored, Bottled Water

\*Maximum 4 Hours\*

**\$12.00 Per Guest**

## All Day Coffee Package

Regular & Decaf Coffee, Hot Tea & Accoutrements  
Water by the Gallon

**\$15.00 Per Guest**

## Half Day Coffee Package

Regular & Decaf Coffee, Hot Tea & Accoutrements  
Water by the Gallon

\*\*Maximum 4 Hours\*\*

**\$7.00 Per Guest**

## All Day Soft Beverages Package

Coke, Diet Coke, Sprite, LaCroix Plain, LaCroix Flavored, Bottled Water

**\$15.00 Per Guest**

## Half Day Soft Beverage Package

Coke, Diet Coke, Sprite, LaCroix Plain, LaCroix Flavored, Bottled Water

\*Maximum 4 Hours\*

**\$7.00 Per Guest**

## A La Carte

Juice by the Gallon: Orange/Cranberry: \$75 Per Gallon

Assorted Canned Sodas \$5

Sparkling Can \$3

V8 \$8

Gatorade \$4

Naked Green Juice \$9

Aqua Panna/San Pellegrino \$7

Red Bull Regular & Sugar Free \$7

# COCKTAILS

*Bar products are subject to change based on availability*

## Banquet Beverage Plans

### Deluxe

Absolut Vodka, Absolut Orange Vodka, Absolut Citron, Titos Vodka, Jack Daniels Whiskey, Dewar's Scotch, Beefeater Gin, Hornitos Plata Tequila, Maker's Mark Bourbon, Bacardi Rum, Bacardi Coconut Rum, Sailor Jerry Spiced Rum, Peach Schnapps, Bols Amaretto, Concierge Triple Sec, Bottled Bud Light, Miller Lite, Blue Moon, Corona Light, Truly Hard Seltzer, Deluxe Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Frexi Brut, Frexi Rose (N/A).

### Ultimate

Grey Goose Vodka, Orange and Citron flavored Vodka, Tito's Handmade Vodka, Jack Daniels, Sipsmith Gin, Patron Silver Tequila, Knob Creek Bourbon, Chivas Regal 12, Bacardi 8 Rum, Bacardi Coconut Rum, Bols Peach Schnapps, Amaretto DiSaronno, Bailey's Irish Cream, Kahlua Coffee Liqueur, Bottled Bud Light, Miller Lite, Blue Moon, Corona, Stella Artois, Truly Hard Seltzer, Pinot Grigio, Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot.

## Open Bar

### Deluxe

1 Hour - \$ 17pp  
2 Hour - \$ 21pp  
3 Hour - \$ 25pp  
4 Hour - \$ 31pp  
5 Hour - \$ 37pp

### Ultimate

1 Hour - \$ 23pp  
2 Hour - \$ 27pp  
3 Hour - \$ 35pp  
4 Hour - \$ 41pp  
5 Hour - \$ 47pp

### Deluxe Beer, Wine & Seltzer Only

1 Hour - \$ 14pp  
2 Hour - \$ 19pp  
3 Hour - \$ 25pp  
4 Hour - \$ 31pp  
5 Hour - \$ 36pp

## Host or Cash Bar (Host: Charged to master bill; Cash: Guests charged per drink)

### Deluxe Brands

#### Beer

\$8 Domestic / \$9 Imports/ \$10 Craft

Wine \$10

Mixed Drinks \$12

Rocks \$11

Cordials \$14

### Ultimate Brands

#### Beer

\$8 Domestic/ \$9 Imports/ \$10 Craft

Wine \$14

Mixed Drinks \$15

Rocks \$14

Cordials \$14

# THEMED BUFFET MENUS

For a buffet serving fewer than 25 attendees, a flat minimum surcharge of \$250.00 plus taxes and fees will apply

\*\*\*Themed Buffets do not include any beverage options\*\*\*

## Summer BBQ

Grilled BBQ Chicken Sliders  
 Grilled Hamburger Sliders  
 Hot Dog Sliders  
 (Cheddar Cheese, LTO, Mayo, Mustard, Ketchup, BBQ Sauce, Pickles)  
 Hot Wings  
 (Blue Cheese, Celery)  
 French Fries  
 Steamed Yellow Corn  
 Pasta Salad  
 Ice Cream Bars

**Lunch \$29PP**

**Dinner \$39PP**

## Holly's Comfort Food

Narrows Salad - Mixed Lettuce, Cucumber, Heirloom Tomatoes, Red Onion, Carrots, Balsamic Vinaigrette  
 Meatloaf -with Mushroom Demi Glaze  
 Open Faced Turkey Sandwich - White Bread, Oven Roasted Turkey, Turkey Au Jus  
 Baked Mac & Cheese  
 Sour Cream Mashed Potatoes  
 Green Bean Casserole  
 Assorted Dessert Cups

**Lunch \$39PP**

**Dinner \$49PP**

## Mexican Fiesta

Mexican Chopped Salad - Roasted Corn, Lettuce, Black Beans, Red Onion, Avocado  
 Tortilla Chips - with Cheddar Cheese Dips  
 Fajitas - Chicken, Steak, Red Pepper, Yellow Pepper, Onion, Tortillas, Shredded Cheese, Salsa, Guacamole, Sour Cream, Lettuce, Tomatoes  
 Spanish Rice, Black Beans  
 Churros

**Lunch \$39PP**

**Dinner \$49PP**

## Italian Buffet

Italian Salad - Chopped Romaine and Iceberg Lettuce, Red Onion, Cherry Tomatoes, Kalamata Olives, Pepperoncini, Parmesan Cheese, Italian Dressing  
 Oven Baked Lasagna (contains meat)  
 Pasta Bar - Cavatappi, Alfredo Sauce, Marinara Sauce  
 Grilled Chicken, Sautéed Shrimp  
 A choice of Pork Sausage Crumbles Or Beef Mini Meatballs  
 Mini Cannoli's

**Lunch \$39PP**

**Dinner \$49PP**

*\*Please let your Event Planner know of any dietary needs\**

# AUDIO VISUAL

## Full Day AV Package

Includes: Built-in LCD Projector & Screen, 1 HDMI Cord, Podium, 1-Wireless Microphone

**\$500.00 Per Session**

## Half Day AV Package

Includes: Built-in LCD Projector & Screen, 1 HDMI Cord, Podium, 1-Wireless Microphone

**\*\*Maximum 4 Hours\*\***

**\$250.00 Per Session**

## A La Carte AV Items

Wireless Microphone - \$50.00 per day

Hardwired Internet - \$100.00 per line, per day – limited availability may apply.

1 (one) Wireless Microphone (a la carte) - \$50.00 per day

In Room LCD Projector/Screen (a la carte) - \$300.00 per day

1 (one) Post It Flip Chart, Easel, and 3 Markers - \$50.00 per day

Easel (a la carte) - \$10.00 per day.

Extension Cord/Power Strip Combo - \$15.00 per strip.

(please request length of cord) Limited availability may apply.