

CATERING & EVENTS MENU



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brunch
breaks
meeting
packages
lunch
receptions
dinner
beverages



7795 Arundel Mills Boulevard ■ Hanover, MD 21076
410-796-9830
thehotelarundel.com

TERMS & CONDITIONS

The enclosed menu will provide guidance in planning your event. Our culinary team is available to customize menus to meet your individual taste and needs. All prices are subject to change without notice; however, all contracted prices will be honored. If you have any questions please contact your catering representative.

MINIMUM

A total food and beverage minimum will apply to your event. This number is determined based on the expected number of guests and event space required and may vary based on day of the week and date of interest.

SERVICE CHARGE/ TAX FEES

All menu prices are subject to the prevailing taxable service charge and sales tax, which are currently 23% service and 6% sales tax. Prices valid through December 31, 2021. A fee of \$125 applies to serviced meals and action stations ordered for 25 people or less. A fee of \$150 applies for each bartender. A fee of \$150 applies for each chef per station. A re-tray fee of \$150 applies for food relocation and/or re-tray requests for later use. All prices listed are subject to changes correlating with the fluctuation in market costs of food, beverages or other operating and supply fees. All taxes and service fees are subject to change. The Hotel at Arundel Preserve does not offer ticket collectors during meal functions. Any badge or ticket checking is the responsibility of the client or appointed personnel.

MISCELLANEOUS CHARGES

Some additional charges may be incurred while planning your event. These charges may include, but are not limited to: vendor meals for your entertainment as well as the necessary power requirements for your event, lighting company, vendor station attendant fees, delivery of amenities, etc.

DEPOSITS / BILLING SCHEDULE

Deposits are based on your contracted food, beverage and room rental minimum. Your first deposit will be due along with your signed catering contract, and is based on 20% of your anticipated revenue. Final pre-payment of all estimated charges is due ten business days prior to the event via certified or cashiers check or credit card along with the guaranteed number of attendees. A personal check will be accepted as final payment provided it is received fourteen business days prior to the event with a credit card on file as back-up. Signed Banquet Event Orders are required 10 business days prior to the event along with any additional certified funds to satisfy the balance due.

MENU TASTING

For all contracted events of \$10,000++ or more in Food and Beverage Revenue; up to four guests are invited to a complimentary menu tasting (of lunch and dinner items only) two to three months prior to your event. Tastings will be scheduled during non-peak meal hours and are based on availability.

Tastings are not available for the following meal periods: breakfast, reception, hors d'oeuvres and buffets.

FOOD AND BEVERAGE

All food and beverage must be supplied and prepared by the hotel and consumed in the function room for which it was purchased with the exception of a celebratory cake. No food or beverage may be removed from the premises. Only hotel servers may dispense alcoholic beverages. We are able to cater to special dietary requirements, including vegetarians, gluten-free and vegan. Kosher orders must be submitted a minimum of fourteen days prior to event. Please inform your Hotel contact of any dietary or customized menu needs.

FOOD AND BEVERAGE GUARANTEE

Ten business days prior to function date, the final guaranteed number of attendees must be submitted no later than 10 a.m. If the guarantee is not submitted, the contracted agreed attendance number will become the guaranteed. If your actual numbers should increase more than your guaranteed number on the day of the event, the fee assessed is \$20.00++ per person added to the event in addition to the menu price. Changes to the menu will result in a \$25.00++ per person fee in addition to the menu price.

BARS

In accordance of our 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 towards the agreed food and beverage minimum. Food service is required with all bar setups.

EARLY SETUP

Any event requested to be set and ready more than 2 hours prior to the event start time will be subject to additional labor fees ranging from \$1,000.00++ to \$5,000.00++ per room/per day. This includes, but is not limited to, security sweeps, décor deliveries and assistance with placing individual items at your guests' seats. For further information, please call your catering or conference services manager.



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BREAKFAST ▪ MORNING BUFFETS

All Breakfast Buffets are Served with Freshly Brewed Illy Regular & Decaffeinated Coffee and Herbal Teas and Fresh Juices

CONTINENTAL BREAKFAST

Sliced Fresh Seasonal Fruit, Grapes & Mixed Berries (GF & Vegan)
Assorted Muffins - Including: Blueberry, Orange Cranberry & Bran with Carrot and Raisin
Coffee Cakes & Fresh Flaky Croissants
Served with Butter, Fruit Preserves & Jam
Toasted Bagels with Regular, Low Fat & Chive Cream Cheeses
Assorted Yogurts (GF) with Granola
\$27 per person

FARMERS BREAKFAST BUFFET

Sliced Fresh Seasonal Fruit, Grapes and Mixed Berries (GF & Vegan)
Fresh Flaky Croissants—Including Almond, Chocolate & Plain Fresh
Baked Cinnamon Rolls

Choice of two Breakfast Sandwiches:

- *Croissant with Egg, Ham & Cheddar Cheese
- *Whole Wheat English Muffin with Egg White, Spinach, Tomato & Provolone Cheese
- *Buttermilk Biscuits with Egg, Bacon & Pepper Jack Cheese

Choice of two Meats:

- * Smoked Ham
- * Applewood Smoked Bacon
- * Pork Sausage
- * Chicken Apple Sausage
- * Turkey Sausage (GF)

Home-Style Breakfast Potatoes (GF & Vegan)
French Toast with Maple Syrup & Honey Butter

\$38 per person

SUNRISE MORNING BUFFET

Sliced Fresh Seasonal Fruit, Grapes & Mixed Berries (GF & Vegan)
Pomegranate Muesli (Vegan)
Assorted Muffins - Including: Blueberry, Orange Cranberry & Bran with Carrot and Raisin
Coffee Cakes & Fresh Flaky Croissants
Served with Butter, Fruit Preserves & Jam
Toasted Bagels with Regular, Low Fat & Chive Cream Cheeses
Assorted Yogurts (GF) with Granola, Honey & Chopped Walnuts
Country Fresh Scrambled Eggs (GF)
Applewood Smoked Bacon & Sausage Links
Home-Style Breakfast Potatoes (GF & Vegan)
\$36 per person

HEALTHY START CONTINENTAL

Sliced Seasonal Fruit, Grapes & Berries
Whole Wheat Muffins with Preserves
Yogurt Parfait with Mixed Berries
KIND Bar Snack Bars
Hard Boiled Eggs (GF)

Choice of 1:

- * White Chocolate Pistachio Almond Oatmeal
- * Steel-Cut Oatmeal with Pecans, Raisins & Brown Sugar (Vegan)

Choice of 1:

- * Quinoa Parfait with Apple and Toasted Almonds
- * Natural Greek Yogurts

\$28 per person

Pricing based on one hour of service. \$6.00 for every additional half hour of service. An additional \$125.00 will be charged for all buffets for less than 25 people
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BREAKFAST ▪ PLATED BREAKFAST

TRADITIONAL BREAKFAST

Chilled Orange Juice
Fresh Scrambled Eggs (GF)
Choice of one Meat:
* Applewood Smoked Bacon
* Pork Sausage Links
* Chicken Apple Sausage (GF)
Home-Style Breakfast Potatoes (GF & Vegan)
Basket of Breakfast Breads and Pastries (pre-set)
Freshly Brewed Illy Coffee, Decaffeinated Coffee and Herbal Teas
\$27 per person

CHAIRMAN OF THE BOARD

Chilled Orange Juice
Fresh Fruit Cup (GF & Vegan)
Broccoli & Cheddar Cheese Quiche (GF)
Choice of one Meat:
* Applewood Smoked Bacon
* Pork Sausage Links
* Chicken Apple Sausage (GF)
Home-Style Breakfast Potatoes (GF & Vegan)
Basket of Breakfast Breads and Pastries (pre-set)
Freshly Brewed Illy Coffee, Decaffeinated Coffee and Herbal Teas
\$29 per person

SHORT RIB HASH

Braised Beef, Breakfast Potatoes, Spicy Sweet Bell Peppers,
Sautéed Kale, Egg Over Medium and Ancho Hollandaise
Sweet Potato & Black Bean Hash
Bakeshop Breakfast Breads and Pastries
Served with Butter, Fruit Preserves and Jam
Freshly Brewed Illy Coffee, Decaffeinated Coffee and Herbal Teas
\$29 per person

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ENHANCEMENTS ▪ A LA CARTE

A LA CARTE SELECTION

Assorted Granola Bars (Vegan)	\$4.00 each
Assorted Breakfast Breads and Muffins	\$41.00 per dozen
Toasted Sliced Bagels	\$44.00 per dozen
With Assorted Cream Cheeses (Low-Fat, Chive and Plain)	
Fresh Flaky Croissants	\$44.00 per dozen
Sliced Fresh Seasonal Fruit and Mixed Berries	\$15.00 per person
(Gluten Free and Vegan)	
Assorted Fruit Yogurt (Gluten Free)	\$4.00 each
Vanilla Yogurt Parfaits with Granola and Berries	\$6.00 each
(Gluten Free without Granola)	
French Toast with Warm Syrup.....	\$8.00 per person
Pancakes with Warm Syrup	\$8.00 per person
Breakfast Protein (Choice of 1)	\$6.00 per person
* Applewood Smoked Bacon	
* Pork Sausage	
* Chicken Apple Sausage (Gluten Free)	
Oatmeal (Vegan)	\$5.00 per person
Breakfast Burrito.....	\$50.00 per dozen
With Eggs, Pepper Jack Cheese, Onions, Potatoes and Pico De Gallo	
Breakfast Quesadilla	\$50.00 per dozen
With Eggs, Turkey, Caramelized Onions and Cheese	
Morning Croissant Sandwich	\$50.00 per dozen
With Eggs, Smoked Ham and Cheddar Cheese	
Omelet Station (Gluten Free)	\$11.00 per person
Omelets Prepared to Order and Served	
Diced Tomato, Shredded Cheese, Chopped Peppers, Diced Onions, Sliced Mushroom, Diced Ham, Spinach and Salsa	
* Attendant Required	
Lox & Bagels	\$14.00 per person
Sliced Smoked Salmon, Shaved Onions, Cucumber, Sliced Tomato, Sprouts and Capers. Served with an Assortment of Bagels and Cream Cheese	

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BREAKS ▪ A LA CARTE

NATURAL DELIGHTS

Whole Fruits	\$30.00 per dozen
Gluten Free and Vegan	
Fresh Fruit Kabobs	\$10.00 per person
With Honey Yogurt Sauce (Gluten Free)	

SNACKS

Premium Mixed Nuts	\$6.00 each
Gluten Free and Vegan	
Dry Snacks	\$4.00 each
Individual Bags of Potato Chips, Pretzels & Popcorn	
Assorted Ice Cream Bars	\$5.00 each
Assorted Candy Bars	\$4.00 each
Assorted KIND Bars	\$4.00 each
Assorted Fresh Baked Cookies	\$41.00 per dozen
Double Fudge Brownies — or — Blondies	\$41.00 per dozen
Warm Soft Pretzels	\$42.00 per dozen
With Mustards & Sea Salts	
Toasted Pita Chips	\$5.00 per person
With Hummus (Vegan)	

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BEVERAGES ▪ A LA CARTE

BEVERAGES

Freshly Brewed Illy Regular Coffee	\$65.00 per gallon
Freshly Brewed Illy Decaffeinated Coffee	\$65.00 per gallon
Selection of Herbal Teas	\$65.00 per gallon
Freshly Brewed Iced Tea	\$39.00 per gallon
Sweetened — or — Unsweetened	
Lemonade	\$39.00 per gallon
Fruit Punch	\$39.00 per gallon
Orange, Apple, Cranberry — or — Tomato Juice	\$30.00 per quart
Assorted Regular and Diet Soft Drinks	\$4.00 each
Bottled Waters	\$3.00 each
Sparkling Bottled Waters	\$6.00 each
Bottled Juices	\$4.00 each
Orange, Apple — or — Cranberry	
Bottled Lemonade	\$5.00 each
Red Bull Energy Drink	\$7.00 each

HALF DAY BEVERAGE SERVICE

(4 Hours or less)

Assorted Regular and Diet Soft Drinks
Bottled Waters
Freshly Brewed Illy Coffee,
Decaffeinated Coffee and Herbal Teas
\$14 per person

ALL DAY BEVERAGE SERVICE

(Over 4 Hours)

Assorted Regular and Diet Soft Drinks
Bottled Waters
Freshly Brewed Illy Coffee,
Decaffeinated Coffee and Herbal Teas
\$24 per person

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BRUNCH ▪ MENU

STATIONARY DISPLAYS

Sliced Fresh Seasonal Fruits & Mixed Berries (GF & Vegan)
Coffee Cakes & Fresh Flaky Croissants
Served with Butter, Fruit Preserves & Jam

SALAD STATION (GF)

Field Green Salad with Candied Pecans, Cranberries, Strawberries, and Feta Cheese. Served with Pomegranate Vinaigrette & Ranch Dressing

OMELET STATION (GF)

Omelets Prepared to Order with a Variety of Toppings to Include:
Diced Tomato, Shredded Cheese, Chopped Peppers, Diced Onions,
Sliced Mushrooms, Diced Ham, Spinach and Salsa
***Attendant required**

CARVING STATION (GF)

Choice of (1):

- Smoked Turkey Breast with Cranberry Mayonnaise
- Mustard and Brown Sugar Glazed Ham with Honey Mustard
- Marinated Slow Roasted Roast Beef with Roasted Garlic Aioli

All Carving Stations are Served with Assorted Silver Dollar Rolls
***Attendant Required**

BRUNCH ALSO INCLUDES

Home Style Breakfast Potatoes (GF & Vegan)
Applewood Smoked Bacon (GF)
Seared Atlantic Salmon with Cucumber Dill Sauce (GF)
Chef's Selection of Seasonal Vegetable (GF & Vegan)
Sun-Dried Tomato Pesto Tortellini
Fresh Baked Rolls and Butter

Chef's Selection of Assorted Desserts
Fresh Juices
Freshly Brewed Illy Coffee, Decaffeinated Coffee and Herbal Teas
\$52 per person

ADD ON OPTIONS

Bloody Mary	\$30.00 per person
Mimosas	\$15.00 per person

(1) Attendant required per 75 ppl. **\$150 per attendant.** Pricing based on one hour of service. \$6.00 for every additional half hour of service
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BREAKS ▪ COMPLETE BREAKS

**All Breaks are Served with Freshly Brewed Illy Coffee, Decaffeinated Coffee and Herbal Teas and Soft Drinks & Bottled Waters

THE DELICIOUS BREAK

Pretzels with Mustards & Sea Salts
(Mustards— Cranberry, Jalapeno & Yellow)
(Pink Hawaiian, Black Lava & Course Sea Salt)
Warm Corn Chips with Guacamole & Salsa
\$20 per person

THE MUNCHIES BREAK

Fruit & Nut Trail Mix
Chex Strawberry Yogurt
Individual Bags of Potato Chips & Pretzels
Hershey's Miniature Chocolates
M&M's – Plain and Peanut
\$22 per person

THE COOKIE MONSTER BREAK

Chocolate Chunk, Heath Bar Crunch, White
Chocolate Chip Macadamia Nut
Brownies and Blondie's
Traditional Lemonade
\$20 per person

THE FRESH POPCORN BREAK

Fresh Popped Popcorn
Skittles, M&M's & Raisinets
Assorted Sea Salts— Truffle & Chili Oil
Bleu Cheese & Cheddar Cheese Powder
\$19 per person

THE ENERGY BREAK

Individual Bags of Trail Mix
Whole Fruits— Apples, Oranges & Bananas
Assorted Protein and Granola Bars
Chocolate Covered Almonds
Energy Drinks
\$21 per person

THE HEALTHY BREAK

Selection of Hummus (Black Bean with Lime
& Cumin, Chipotle, and Sweet Red Pepper)
Grilled Pita Points
Assorted Vegetable Sticks
Olive Salad with Tomatoes, Cucumber, Red
Onion & Feta Cheese
Crispy Garbanzo Beans
\$20 per person

MEMORY LANE

Warm Mini Grilled Cheese Sandwiches
Served with Tomato Soup Shooters
Petite Peanut Butter and Jelly Sandwiches
Mini Cupcakes and Rice Crispy Treats
Orange & Cream Soda
\$23 per person

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ALL-DAY MEETING PACKAGE

CONTINENTAL BREAKFAST

Continental Breakfast

Sliced Fresh Seasonal Fruit, Grapes and Mixed Berries (GF)
Assorted Flavored Yogurts (GF) with Granola
Assorted Bagels, Breakfast Breads & Pastries
Low Fat, Plain & Chive Cream Cheeses
Butter, Fruit Preserves and Jam
Orange, Apple and Cranberry Juices

ENHANCE YOUR BREAKFAST

- Oatmeal (Vegan)— Add \$3 per person
- Breakfast Sandwiches — Add \$4 per person
- Breakfast Burritos — Add \$4 per person
- Breakfast Quesadillas — Add \$4 per person
- Upgrade to the Sunrise Morning Buffet — Add \$7 per person
- Upgrade to the Healthy Start Continental — Add \$3 per person

ALL-DAY BEVERAGE SERVICE

Soft Drinks & Bottled Waters
Freshly Brewed Illy Coffee, Decaffeinated Coffee and Herbal Teas

ADD A MID-MORNING BREAK

- Nutrigrain Bars & Granola Bars — Add \$2.50 per person
- Biscotti — Add \$2.50 per person
- Yogurt (GF) & Fruit Parfaits — Add \$8.00 per person
- Pita Chips & Hummus (Vegan) — Add \$3.50 per person
- Assorted Whole Fruits (GF & Vegan) — Add \$2.00 per piece

YOUR CHOICE OF LUNCH BUFFET

(See menu descriptions on page 17 & 18)

Executive Deli Buffet
Soup, Salad & Pasta Bar Buffet
Salads & Sandwiches Buffet
Little Italy Buffet

UPGRADE YOUR LUNCH BUFFET

(See menu descriptions on page 17 & 18)

The Classic Buffet — Add \$5 per person
Headed South Buffet — Add \$5 per person

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ALL-DAY MEETING PACKAGE (CONTINUED)

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YOUR CHOICE OF PM BREAK:



The Cookie Break
Chocolate Chunk, Heath Bar Crunch, White
Chocolate Chip Macadamia Nut
Brownies and Blondie's
Traditional Lemonade

The Fresh Popcorn Break
Fresh Popped Popcorn
Skittles, M&M's & Raisinets
Assorted Sea Salts– Truffle & Chili Oil
Bleu Cheese & Cheddar Cheese Powder

The Energy Break
Individual Bags of Trail Mix
Whole Fruits (GF) - Apples, Oranges & Bananas
Assorted Protein & Granola Bars
Energy Drinks

The Fruit Break
Homemade Berry Parfaits
Whole Fruits (GF) - Apples, Oranges & Bananas
Assorted Dried Fruits
(Papaya, Pineapple & Blueberries)

The Munchies
Fruit n'Nut Trail Mix
Chex Strawberry Yogurt
Individual Bags of Potato Chips & Pretzels
Hershey's Miniature Chocolates
M&M's – Plain and Peanut

The Delicious Break
Warm Pretzels with Mustards & Sea Salts
(Mustards: Cranberry, Jalapeno & Yellow)
(Pink Hawaiian, Black Lava & Course Sea Salt)



\$74.00 per person

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LUNCH ▪ PLATED LUNCH

The lunch package includes: first course salad, served entrée, choice of accompaniment, chef's choice of vegetable and dessert & coffee/tea

GRILLED CHICKEN CAESAR SALAD

Classic Caesar Salad with Crispy Romaine Hearts, Romano Cheese, Garlic Croutons
Served with Peppery Anchovy Dressing
\$26 per person

STRIPED BASS

Grilled Bass, Roasted Corn Succotash, Grilled Lemon, Spiced Pistachio and Cilantro Crumble
\$40 per person

ATLANTIC SALMON

Pan-Seared Filet of Salmon with Lemon Peppercorn Sauce
\$39 per person

TOFU TIKKA KEBABS

Grilled Marinated Tofu, Roasted Bell Peppers, Sweet Onion Chickpea Gremolata
\$30 per person

BISTRO STEAK (GF)

Grilled Flat Iron Steak with Green Peppercorn Sauce
\$43 per person

RUM RAISIN CHICKEN (GF)

Seared Breast of Chicken With Raisin Au Jus and Shredded Caramelized Carrots
\$38 per person

CHICKEN MARSALA (GF)

Sautéed Chicken Breast with Mushroom Marsala Jus
\$37 per person

VEGETABLE STRUDEL

Flaky Phyllo Dough Encompassing Hearty Mediterranean Vegetables With Fire Roasted Red Pepper Sauce
\$30 per person

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LUNCH ▪ PLATED LUNCH

The lunch package includes: first course salad, served entrée, choice of accompaniment, chef's choice of vegetable and dessert & coffee/tea

SALADS

- * Baby Mixed Greens with Tomato, Cucumber, Carrot & Roasted Sunflower Seeds
Served with Balsamic Vinaigrette & Ranch Dressing
- * Baby Spinach and Arugula Salad, Candied Pecans, Dried Cranberries, Pomegranate Seeds & Crumbled Feta Cheese
Served with Pomegranate Vinaigrette & Ranch Dressing
- * Classic Caesar Salad with Crispy Romaine Hearts with Parmesan Cheese & Garlic Croutons
Served with Peppery Anchovy Dressing.
- * Mixed Romaine Salad with Fresh Strawberries, Goat Cheese & Candied Pecans
Served with Herb Vinaigrette & Ranch Dressing

ACCOMPANIMENTS

- * Garlic Mashed Potatoes (GF)
- * Roasted Fingerling Potatoes (GF)
- * Saffron Scented Rice (GF)

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DESSERTS

GOURMET CHOCOLATE MOUSSE

Layers of Chocolate Cake Filled and Iced with Grand Mariner Flavored Chocolate Mousse. Decorated with Chocolate Shavings

APPLE TART

Sliced Granny Smith Apples with Almond Frangipane Baked in a Cookie Short Dough Shell.
Tarts is Finished and Glazed with a Layer of Apricot Preserves

WHITE CHOCOLATE RASPBERRY CHEESECAKE

Luscious Whole Raspberries with White Chocolate Folded into our New York Style Cheesecake Batter
Then Poured into a Chocolate Crust. Topped with White Chocolate Mousse and White Chocolate Shavings

SALTED CARAMEL CAKE

Layers of Moist Vanilla Cake Filled with a Rich Caramel Icing Flecked with Sea Salt

VANILLA BEAN ESPRESSO

Espresso-White Chocolate Mousse Filled in a Chocolate Coffee Cup.
Served with a Dark Chocolate Edible Spoon

TURTLE CHEESECAKE

New York Style Cheesecake Resting on a Thick Layer of Fudge.
Covered with a Caramel Sauce and Garnished With Chopped Pecans.
All in a Graham Cracker Crust

MANGO SORBET

Juicy Tropical Mangos Blended into a Smooth Puree. A Refreshing Treat with Sweet Fruit Intensity



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LUNCH ▪ LUNCH BUFFETS

All Lunch Buffets are Served with Freshly Brewed Illy Coffee, Decaffeinated Coffee and Herbal Teas

SALADS & SANDWICHES

Choice of 2 Salads:

- * Yukon Gold Potato Salad, Chopped Eggs, Dill Pickles & Crumbled Bacon
- * Grilled Green Asparagus, Balsamic Roasted Portobello Mushroom, Crumble Gorgonzola & Mango Vinaigrette
- * Arcadain Harvest, Black Beans, Red Onion, Fresh Corn, Tomato & Cilantro Ginger Vinaigrette

Choice of 2 Sandwiches:

Cold Sandwiches

- * Smoked Turkey with Lettuce, Tomato, Havarti and Chipotle Mayo on Croissant
- * Tuna Salad with Shredded Lettuce and Pepper Jack Cheese on a Dusted Kaiser
- * Smoked Ham & Swiss on Multi-Grain with Lettuce, Tomato, Cucumber & Tomato Pesto
- * Grilled Chicken, Onion, Roasted Red Pepper, Arugula, Hummus Spread, Balsamic Reduction on Brioche
- * Grilled Vegetable Wrap with Spinach & Red Pepper Olive Spread
- * Thai Chicken Salad, Shredded Cabbage, Carrots, Cilantro on Tortilla Wrap

Hot Sandwiches

- * Beef Brisket, Chopped Pickled Beets, Jalapenos, Horseradish, Sweet Onion Spread on Ciabatta
- * Ribeye, Bell Pepper and Onion Hash, Cheddar, Pickle on Sourdough
- * Veggie Burger, Sautéed Balsamic Mushroom, Fennel, Onion-Tomato Jam, Seeded Roll
- * Black Beans, Spinach, Mushroom, Sundried Tomato, Scallions, Jack Cheese, Queso Fresco Quesadilla
- * Grilled Tequila Lime Chicken, Roasted Peppers, Sweet Onion Marmalade, Pepper Jack Cheese on Telera Bread

CONT. SALADS & SANDWICHES

Desserts:

- * MiniLemon Meringue
- * Double Chocolate Mousse
- * Mini Apple Tarts

\$47 per person

Add on Option:

- * Additional Sandwich Option — \$7 per person
- * Cup of Soup — \$5 per person
- * Fire-Roasted Tomato Bisque
- * Potato, Kale, White Bean Soup
- * Chunky Chicken Tortilla Soup

EXECUTIVE DELI BUFFET

Soup of the Day

Baby Mixed Greens with Tomato, Cucumber, Carrot, Roasted Sunflower Seeds and Alfalfa Sprouts (GF & Vegan)

Penne Pasta Salad with Sun-Dried Tomatoes, Feta Cheese, Olives & Herb Vinaigrette

Seasonal Fresh Fruit Salad (GF & Vegan)

Assorted Deli Meats & Cheeses:

Smoked Turkey Breast, Honey Cured Ham, Roast Beef and Sliced Grilled Chicken Cheddar, Swiss, Pepper Jack and Provolone

Albacore Tuna Salad (GF)

Leaf Lettuce, Sliced Tomatoes, Red Onion, Dill Pickles & Pepperoncini
Herb Mayo, Horseradish and Dijon Mustard

Assorted Breads to Include:

Pita Bread, Croissants and Brioche Rolls

Individual Bags of Potato Chips

CONT. EXECUTIVE DELI BUFFET

Chef's Selection of Desserts

\$39 per person

HEADED SOUTH

Baby Mixed Greens Salad (GF & Vegan)
Served with Ranch Dressing & Balsamic Vinaigrette

Summer Salad

Seasonal Selection of Fresh Vegetables

Choice of 2 Entrees:

- * Lime Grilled Chicken with Mango Salsa
- * Smoked Brisket with Chipotle Demi
- * Chorizo Saffron Cod
- * Brown Sugar Salmon with Scallions

Choice of 1 Accompaniment:

- * Rice Pilaf
- * Roasted Red Potatoes

Fresh Baked Rolls & Butter

Chef's Selection of Desserts

\$45 per person

BOXED LUNCHES

All Boxed Lunches Include:

Potato Chips, Potato Salad, Cookie and a Piece of Fruit. Choice of Bottled Water —or— Soft Drink

Choice of 3 Sandwiches:

- * Sliced Roasted Beef with Swiss Cheese
- * Smoked Turkey with Cheddar Cheese
- * Honey Cured Ham and Swiss Cheese
- * Tuna Salad
- * Grilled Vegetable Wrap with Boursin Cheese
- * Chicken Caesar Wrap

\$32 per person

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LUNCH ▪ LUNCH BUFFETS

All Lunch Buffets are Served with Freshly Brewed Illy Coffee, Decaffeinated Coffee and Herbal Teas

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SOUP, SALAD AND PASTA BAR

Soup of The Day

Choice of 2 Pastas:

- * Bowtie Pasta with Gorgonzola, Spinach, Tomato & Garlic Pesto
- * Cheese Tortellini with Chicken & Basil Pesto Sauce
- * Rigatoni with Spicy Tomato & Feta Cheese
- * Spinach Fettuccini Bolognese (Vegetarian alternative available upon request)
- * Tri Color Penne Pasta with Peas, Tomato, Basil and Tuscan Cream Sauce

Salad Bar Includes: (GF—except croutons)

Garden Greens and Hearts of Romaine
Grilled Chicken Strips
Marinated Rock Shrimp
Tomatoes, Cucumbers, Shredded Carrots, Sliced Mushrooms, Cheddar Cheese, Parmesan Cheese, Sunflower Seeds, Candied Pecans and Croutons

Caesar, Ranch, and Balsamic Vinaigrette (GF)

Homemade Focaccia Bread

Chef's Selection of Dessert

\$39 per person

LITTLE ITALY

Minestrone Soup

Classic Caesar Salad

Caprese Salad: Marinated Mozzarella Cheese, Cherry Tomatoes & Basil

Choice of 2 Entrees:

- * Marinated Flank Steak Gremolata (GF)
- * Sautéed Rock Shrimp Fra Diavolo (GF)
- * Sautéed Chicken Française with Capers & Lemon Sauce
- * Pan Seared Salmon Encrusted with Olive, Sundried Tomato and Fresh Basil (GF)

Saffron Rice (GF & Vegan)

Penne Pasta with Basil Pesto

Roasted Garlic Thyme Brussel Sprouts
(GF & Vegan)

Dessert

Cappuccino Mousse in Chocolate Cups
Lemon Crème Brûlée

\$43 per person

THE CLASSIC BUFFET

Baby Mixed Greens with Tomato, Cucumber, Carrot, Roasted Sunflower Seeds and Alfalfa Sprouts Served with Ranch Dressing & Raspberry Vinaigrette (GF & Vegan)

Classic Caesar Salad with Hearts of Romaine, Focaccia Croutons & Grana Padano Cheese

Choice of 2 Entrees:

- * Sautéed Chicken Breast with Mushroom Marsala Jus
- * Roasted Atlantic Salmon with Pineapple-Teriyaki Sauce
- * Pecan Crusted Salmon with Lime Shallot Beurre Blanc
- * Roasted Beef Tenderloin Tips with Rosemary Dijon Sauce

Choice of 1 Accompaniment:

- * Garlic Mashed Potatoes (GF & Vegan)
- * Roasted Fingerling Potatoes (GF & Vegan)

Seasonal Selection of Fresh Vegetables
(GF & Vegan)

Fresh Baked Rolls with Butter

Chef's Selection of Dessert

\$45 per person

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Pricing based on one hour of service. \$6.00 for every additional half hour of service. An additional \$125.00 will be charged for all buffets for less than 25 people. All pricing is subject to 23% taxable service charge and 6% state tax. Menu prices are subject to change based on seasonality.



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RECEPTIONS ▪ HORS D'OEUVRES

RECEPTION PACKAGE 1

Choose (3) Hors d'Oeuvres
~See Selections on Page 24~

Also Includes:

Roasted and Raw Vegetable Crudités with Garlic Hummus,
Sweet Red Pepper Hummus, Ranch & Green Goddess Dipping
Sauce

Imported and Domestic Cheese Display with Seasonal
Berries and Grapes
Served with French Bread and Assorted Crackers

Warm Spinach and Artichoke Dip
\$48 per person

FINISH WITH DESSERT

Dessert Tapas Display

Our Pastry Chef's Selection of Assorted Individual Desserts
Pricing Based on (4) Pieces Per Person

RECEPTION PACKAGE 2

Choose (4) Hors d'Oeuvres
~See Selections on Page 24~

Also Includes:

Roasted and Raw Vegetable Crudités with Garlic Hummus, Sweet
Red Pepper Hummus, Ranch & Green Goddess Dipping Sauce

Imported and Domestic Cheese Display with Seasonal Berries
and Grapes
Served with French Bread and Assorted Crackers

Warm Boursin and Blue Crab Dip with Tri-Color Tortilla Chips

Arundel Charcuterie Board — Cured Meats, Olives, Nuts, Dried
Fruits, Baguette Sliced House made Giardiniera &
House made Jam

Sautéed Crab Cake Station (Self-Serve/ Displayed)
(Add Attendant — Cooked in your event space: *Attendant Fee)

Assorted Mini Desserts

\$60 per person
Minimum of 30 people required

(1) Attendant required per 75 ppl. \$150 per attendant. Pricing based on one hour of service. \$6.00 for every additional half hour of service
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RECEPTIONS ▪ CARVING STATIONS

Smoked Turkey Breast	\$17.00 per person (25 person minimum)
Smoked Brown Sugar Bourbon	
Spiced Ginger Honey Pork Loin	\$15.00 per person (25 person minimum)
Black Pepper & Dijon New York Strip Loin	\$23.00 per person (25 person minimum)
With Horseradish Cream	
Herb, Garlic & Sea Salt Crusted Rib Eye Roast	\$20.00 per person (25 person minimum)
Smoked Garlic & Sea Salt Crusted Top Round	\$18.00 per person (25 person minimum)
Coffee Crusted Tenderloin of Beef	\$23.00 per person (25 person minimum)

All Carving Stations are Served with Assorted Silver Dollar Rolls & Accompaniments
Carving Attendant Fee—\$150.00 Per Attendant
(1 per 75 Guests Required)



TO COMPLEMENT YOUR CARVING STATION

Choice of One:

- *Garlic Mashed Potatoes
- *Roasted Red Skin Potatoes
- *Mixed Seasonal Vegetables

\$12 per person

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RECEPTIONS ▪ DISPLAY STATIONS

MARYLAND CHEESE BOARD

Cumin Gouda, Brie, Pepper Jack, Red Dragon Mustard Seed Ale, Boursin, Havarti, Amber Sixteen Cheddar, Manchego, Black & Bleu, Sage Derby

Served with Seasonal Fresh and Dried Fruits, Fig Jam, Crackers and Flatbreads

\$19 per person

FRESH VEGETABLE CRUDITES

Roasted and Raw Vegetable Crudités with Garlic Hummus, Sweet Red Pepper Hummus, Ranch & Green Goddess Dipping Sauce

\$12 per person

TASTE OF THE TROPICS

Seasonal Fruits and Berries
Accompanied with Honey Yogurt Dip

\$13 per person

WORLD CLASS SWEET TOOTH

An Assortment of Mini French Pastries and Napoleons
Assorted Fruit Tarts, Chocolate Dipped Petit Fours and Hand Rolled Truffles

Coffee Station:

Freshly Brewed Illy Coffee
& Decaffeinated Coffee and Herbal Teas with Traditional Accompaniments

\$17 per person

HOT MARYLAND CRAB DIP

With Tri Color Tortilla Chips

\$19 per person

PASTA STATION

Penne Pasta and Tri-Color Cheese Tortellini
Accompanied by Fresh Tomato Sauce and Parmesan Pesto Cream

Accompaniments to Customize and Design Your Own Creation Include:

White Wine, Olive Oil, Parmesan Cheese, Chopped Garlic, Fresh Herbs, Crushed Red Pepper, Artichoke Hearts, Sweet Peas, Sun Dried Tomatoes, Roasted Peppers, Diced Onion, Rock Shrimp Pieces, Julienne Salami and Spinach

***Attendant Required**

\$20 per person

SUSHI STATION

Chef made sushi to include Sashimi and Assorted Hand Rolls

\$25 per person



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RECEPTIONS ▪ HORS D'OEUVRES

HOT

Beef Bourguignonne Puff	\$5.00 per piece
Peach BBQ Brisket Wrapped with Pork Belly	\$5.00 per piece
Spicy Lobster & Shrimp Spring Roll with Fig Compote	\$5.00 per piece
Mini Chicken & Waffle Stack	\$4.00 per piece
Bacon Wrapped Shrimp	\$5.00 per piece
Lamb Meatball	\$5.00 per piece
With Cumin and Tahini Yogurt Sauce	
Maryland Style Mini Crab Cakes	\$5.00 per piece
With Remoulade Sauce	
Atlantic Salmon Satay	\$5.00 per piece
With Lime & Cilantro (Gluten Free)	
Vietnamese Style Spring Roll	\$4.00 per piece
With Sesame Garlic Sauce (Vegan)	
Mini Pork Carnitas Flat Bread	\$4.00 per piece

COLD

Shrimp Cocktail Shooter (Gluten Free)	\$5.00 per piece
Tuna Poke Wonton Mango Coulis	\$5.00 per piece
Tri-Color Tomato Bruschetta on Crostini	\$5.00 per piece
Coffee Crusted Tenderloin of Beef	\$5.00 per piece
With Manchego Cheese	
Pesto Chicken Crostini	\$5.00 per piece

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DINNER ▪ DINNER BUFFET

MARYLAND

Mixed Garden Greens Salad

Choice of:

* Two Homemade Dressings (GF)

Choice of:

- * Two Entrees
- * Two Vegetables
- * One Accompaniment

Fresh Baked Assorted Dinner Rolls & Butter

Pre-Set Water and Iced Tea

Coffee Station:

Freshly Brewed Regular &
Decaffeinated Coffee and Herbal Teas with Traditional
Accompaniments

Chef's Selection of Assorted Desserts

\$59 per person

CHESAPEAKE

Caesar Salad Bowl with Artichoke Hearts and Roasted Peppers (GF)

Mixed Garden Greens Salad

Choice of:

* Two Homemade Dressings (GF)

Choice of:

- * Two Entrees
- * One Carving Station
(Attendant Required—See *Selections on Page 22*)
- * Two Vegetables
- * One Accompaniment

Fresh Baked Assorted Dinner Rolls & Butter

Pre-Set Water and Iced Tea

Coffee Station:

Freshly Brewed Regular &
Decaffeinated Coffee and Herbal Teas with Traditional Accompaniments

Chef's Selection of Assorted Desserts

SALAD DRESSING SELECTIONS

- * Balsamic Vinaigrette
- * Raspberry Vinaigrette
- * Pomegranate Vinaigrette
- * Buttermilk Ranch
- * Herb Vinaigrette

ACCOMPANIMENT SELECTIONS

- * Herb Roasted Fingerling Potatoes
- * Vermont Cheddar Potato Au Gratin
- * Rosemary Roasted Red Potatoes
- * Yukon Gold Whipped Potatoes
- * Turmeric Lemon Rice

ENTRÉE SELECTIONS

- * Seared Chicken Breast with Wild Mushroom
Marsala Jus (GF)
- * Citrus Lime Chicken with Poblano Cream
and Chili Roasted Corn Hash
- * Braised Beef Short Ribs Infused with Classic
Veal Demi Glaze and Horseradish Crema
- * Grilled Marinated Flank Steak with Cipollini
Onion and Red Wine Sauce
- * Pan Seared Atlantic Salmon with Lemon
Caper Sauce
- * Braised Cod with Chorizo and Potatoes in
Saffron Broth

VEGETABLE SELECTIONS (GF)

- * Green Beans with Citrus Pecans
- * Sautéed Brussel Sprouts, Pearl Onions and
Shitake Mushrooms
- * Sweet Corn Sauté with Bacon & Onions
- * Honey Roasted Root Vegetables
- * Olive Oil Roasted Seasonal Farmer
Vegetables
- * Steamed Broccolini with Red Onion
Marmalade

Selection of (1) additional Entree will add \$9.00 per person to package price

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DINNER ▪ PLATED DINNER PACKAGE

The Dinner Package Includes—Choice of Salad **or** Soup, Plated Entrée, Accompaniment, Dessert and Coffee/Tea Service.

FIRST COURSE

Choice of One:

- * Soup
- * Salad

SOUP

- * Chicken Tortilla
- * Roasted Tomato Bisque
- * Tuscan White Bean

Add On Option:

- * Maryland Crab Soup
(Additional \$4.00 per person)

SALAD

- * Baby Mixed Greens with Tomato, Cucumber, Carrot, & Roasted Sunflower Seeds
Served with Balsamic Vinaigrette & Ranch Dressing
- * Baby Spinach and Arugula Salad, Candied Pecans, Dried Cranberries, Pomegranate Seeds & Crumbled Feta Cheese
Served with Pomegranate Vinaigrette & Ranch Dressing
- * Classic Caesar Salad with Crispy Romaine Hearts with Parmesan Cheese & Garlic Croutons.
Served with Peppery Anchovy Dressing.
- * Mixed Romaine Salad with Fresh Strawberries, Goat Cheese & Candied Pecans.
Served with Herb Vinaigrette & Ranch Dressing



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DINNER ▪ PLATED ENTREES

CHICKEN ENTREES

CHICKEN MARSALA

Searced Breast of Chicken
with Wild Mushroom Marsala Jus
\$45 per person

CHICKEN SUPREME

Roasted Supreme Chicken Marinated with Fresh Herbs with
Red Pepper Coulis and Balsamic Reduction
\$45 per person

CHICKEN MEDITERRANEAN

Grilled Chicken with Spiced Tomato, Feta, Cucumbers,
Olives and Fresh Basil
\$47 per person

CHICKEN CHESAPEAKE

Chicken Topped with Crab Imperial
and Lemon-Chive Beurre Blanc
\$52 per person

BEEF ENTREES

TENDERLOIN STEAK

6oz Beef Center Cut
Marinated and Grilled with Portobello Bordelaise Sauce
\$64 per person

BRAISED BEEF SHORT RIB

With Shallot Pinot Noir Demi-Glaze
\$55 per person

STEAK AU POIVRE

New York Strip Steak Coated with Cracked Black Pepper and Laced with
Brandy Cream Sauce
\$56 per person

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DINNER ▪ PLATED ENTREES

SEAFOOD ENTREES

ATLANTIC SALMON FILET

Pan Seared Salmon Filet with Lemon
Peppercorn Sauce

\$45 per person

GRILLED SEABASS

Hoisin Glazed with Pineapple Salsa

\$49 per person

MARYLAND CRAB CAKES

Oven Baked Jumbo Lump Crab Cakes
with Dijon Beurre Blanc

\$55 per person

VEGETARIAN ENTREES

VEGETABLE STRUDEL

Grilled Vegetable and Vermont Goat Cheese
Strudel with Fire Roasted Pepper Sauce and
Organic Olive Oil

\$39 per person

HOMEMADE LASAGNA

Hand-Rolled Lasagna Sheets Stuffed with
Ricotta Cheese and Grilled Vegetables

\$40 per person

ACCOMPANIMENTS

Choice of One:

- *Garlic Mashed Potatoes
- *Roasted Fingerling Potatoes
- *Saffron Scented Rice
- *Butternut Squash Risotto
- *Turmeric Lemon Risotto



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DINNER ▪ DESSERT

GOURMET CHOCOLATE MOUSSE

Layers of Chocolate Cake Filled and Iced with Grand Mariner Flavored Chocolate Mousse. Decorated with Chocolate Shavings

APPLE TART

Sliced Granny Smith Apples with Almond Frangipane Baked in a Cookie Short Dough Shell. Tarts is Finished and Glazed with a Layer of Apricot Preserves

WHITE CHOCOLATE RASPBERRY CHEESECAKE

Luscious Whole Raspberries with White Chocolate Folded into our New York Style Cheesecake Batter Then Poured into a Chocolate Crust. Topped with White Chocolate Mousse and White Chocolate Shavings

SALTED CARAMEL CAKE

Layers of Moist Vanilla Cake Filled with a Rich Caramel Icing Flecked with Sea Salt

VANILLA BEAN ESPRESSO

Espresso-White Chocolate Mousse Filled in a Chocolate Coffee Cup. Served with a Dark Chocolate Edible Spoon

TURTLE CHEESECAKE

New York Style Cheesecake Resting on a Thick Layer of Fudge. Covered with a Caramel Sauce and Garnished With Chopped Pecans. All in a Graham Cracker Crust

MANGO SORBET

Juicy Tropical Mangos Blended into a Smooth Puree. A Refreshing Treat with Sweet Fruit Intensity



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BEVERAGES ▪ OPEN BAR

PREFERRED BAR

TITO'S HANDMADE VODKA
TANQUERAY GIN
BACARDI SILVER RUM
CAPTAIN MORGAN RUM
MARKERS MARK BOURBON
JACK DANIELS WHISKEY
DEWAR'S WHITE SCOTCH
JOSE CUERVO GOLD TEQUILA
E&J BRANDY

DOMESTIC REGULAR & LIGHT BEER
NON-ALCOHOLIC BEER
IMPORTED REGULAR & LIGHT BEER
HOUSE WINE: TRINITY OAKS
MINERAL WATER AND SOFT DRINKS
APPROPRIATE MIXERS, JUICES & GARNISHES

CORDIALS

Amaretto, Sour Apple, Peach Schnapps,
Triple Sec, Bailey's Irish Cream & Kahlua

First Hour: \$19.00 per person
Additional Hour: \$10.00 per person

PREMIUM BAR

KETEL ONE VODKA
BOMBAY SAPPHIRE GIN
BACARDI SILVER RUM
CAPTAIN MORGAN RUM
MALIBU RUM
BULLEIT BOURBON
KNOB CREEK WHISKEY
JOHNNIE WALKER BLACK SCOTCH
PATRON SILVER TEQUILA
HENNESSEY COGNAC

DOMESTIC REGULAR & LIGHT BEER
NON-ALCOHOLIC BEER
IMPORTED REGULAR & LIGHT BEER
HOUSE WINE: TRINITY OAKS
MINERAL WATER AND SOFT DRINKS
APPROPRIATE MIXERS, JUICES & GARNISHES

CORDIALS

Amaretto, Sour Apple, Peach Schnapps,
Triple Sec, Bailey's Irish Cream & Kahlua

First Hour: \$25.00 per person
Additional Hour: \$12.00 per person

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BEVERAGES ▪ ALCOHOLIC BEVERAGE OPTIONS

HOST BAR

Preferred Brands	\$11.00
Premium Brands	\$13.00
House Wine	\$10.00
Domestic Beer	\$6.00
Imported Beer	\$7.00
Cordials & Spirits	\$12.00
Soft Drinks & Bottled Waters	\$4.00

CASH BAR (TAX INCLUSIVE)

Preferred Brands	\$12.00
Premium Brands	\$14.00
House Wine	\$10.00
Domestic Beer	\$7.00
Imported Beer	\$8.00
Cordials & Spirits	\$13.00
Soft Drinks & Bottled Waters	\$5.00

OPEN BEER & WINE BAR

First Hour	\$16.00 per person
Each Additional Hour	\$9.00 per person

ADDITIONAL OPTIONS

Champagne Punch	\$65 per gallon
(Serves 12 - 14 people)	
Champagne Punch with Fountain.....	\$65 per gallon
(Minimum of 3 gallons)	
Bloody Mary's	\$35 per carafe
(Makes 4 - 5 servings)	
Margaritas	\$35 per carafe
(Makes 4 - 5 servings)	

Bartender Charges:

\$150.00 per bartender
One bartender per 100 guests required

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AUDIO VISUAL EQUIPMENT

* DAILY RENTAL PRICE SHEET*

POPULAR PACKAGES

MEETING ROOM VALUE LINE PACKAGE

Electric Drop-Down LCD Projector — 6,500 Lumens
Electric Roll-Down Screen
(1) Power Cable & (1) Power Strip
Basic Setup Assistance of Hotel's Equipment
\$475 per day

PORTABLE SCREEN & PROJECTOR PACKAGE

Portable LCD Projector — 6,500 Lumens
Tri-Pod Meeting Room Screen
(1) Power Cable & (1) Power Strip
Basic Setup Assistance of Hotel's Equipment
\$575 per day

ANNAPOLIS BOARDROOM VIDEO DISPLAY

** For Meetings in the Annapolis Boardroom only*
70" Flat Screen Monitor
(1) Power Cable & (1) Power Strip
Basic Setup Assistance of Hotel's Equipment
\$195 per day

ANNAPOLIS BOARDROOM VIDEO DISPLAY

** For clients bringing their own projector*
Standard: Electric Roll-Down Screen
Deluxe: Tri-Pod Meeting Room Screen
Both Include (1) Power & (1) Power Strip
Basic Setup Assistance of Hotel's Equipment
Standard: \$150 per day
Deluxe: \$250 per day

BALLROOM LCD PROJECTOR PACKAGE

Portable LCD Projector—6,500 Lumens
Standard: Fast Fold Screen (6'x8') with Dress Kit
Deluxe: Fast Fold Screen (7'x12') with Dress Kit
All Necessary Cabling
Basic Setup Assistance of Hotel's Equipment
Standard: \$950 per day
Deluxe: \$1,300 per day

BALLROOM WEDDING PACKAGE

Black/ White/ Ivory Backdrop
For Ceremony and/or Behind Sweetheart Table
(6) Uplighting Projected Upwards on Draping
Basic Setup Assistance of Hotel's Equipment
\$500 per day

AUDIO & VIDEO

Wired Handheld Microphone & Mixer \$135 each
Wireless Handheld/ Lavalier Microphones... \$195 each
Catch Box (Throwable Microphone) \$195 each
** All Microphones Must be Ordered with a Mixer*
6 — Channel Mixer \$75 each
16 — Channel Mixer \$250 each
Portable Speaker \$75 each
iPod Support Package \$75 each
Audio Conference Call (Polycom) \$150 each
Telephone Interphase \$250 each
** AV Technician Required*
4 X HDMI—DA (Distribution Amplifier) \$75 each
4 X HDMI Video Switcher \$350 each
40" Conference Monitor \$250 each
50" Monitor w/ Rolling Stand \$350 each

POWER DISTRIBUTION/ LIGHTING

Power Strip / Extension Cord \$30 each
50 Amp Power Drop \$250 each
LED Uplight \$60 each
Podium wash (2) Lekos / Dimmer \$300 each
Black/ White Drape Panel \$18 per ft
** Minimum of 10ft Required*

CONFERENCE SUPPLIES

Laptop Computer \$195 each
Laptop Remote w/ Laser Pointer \$40 each
3M Post-it Flipchart w/ Pads & Markers .. \$70 each
Flip Chart Stand only \$15 each
** Client to provide pad of papers and markers*
Easel Sign \$15 each
White Board w/ Markers & Eraser \$60 each

ADDITIONAL ITEMS

Wireless Internet \$125
** Up to 10 connections*
Wired Internet \$250
** Per Connection*

LABOR RAES

1/2 Day Rate \$450/day
** Up To 5 Hours*
Full Day Rate \$900/day
** Up To 10 Hours*
Weekend/ Evening/ Holiday \$115/hour
** Minimum 5 Hours*
Outside AV Fee \$75/day

Dedicated AV Technician is in your meeting room at all times and is available for your meeting only. If you do not order a Dedicated AV Technician there will be an AV Technician to help get you started with AV ordered through The Hotel and will be available for troubleshooting however, they are there to assist all meetings taking place throughout the day.

AUDIO VISUAL MANAGER

Thomas Dwarica
Office: 410.796.9842
thomasd@thehotelarundel.com

All AV Prices are Subject to 23% Service Charge
and 6% Sales Tax