

CATERING & EVENTS MENU 2025

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



THE HOTEL
AT ARUNDEL PRESERVE

TERMS & CONDITIONS

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

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 the day of week and date of interest.

Service Charge/Taxes

All menu prices are subject to the prevailing taxable service charge and sales tax, which are currently 25% service charge, 6% sales tax, and 9% liquor tax. Prices valid through December 31, 2025. A fee of \$250 applies to serviced meals and action stations ordered for 25 people or less. A fee of \$175 applies for each bartender. A fee of \$175 applies for each chef per station. A re-tray fee of \$175 applies for food relocation or re-tray requests for later use. All prices are subject to changes correlating with the market costs of food, beverages, or other operating supply fees. All taxes and service charge 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 25% minimum of your anticipated revenue. Final pre-payment of all estimated charges is due (10) ten days prior to the event via certified check, cashiers check, ACH, or credit card (subject to a 3% processing fee) along with the guaranteed number of attendees. A personal check will be accepted as final payment provided it is received 14 business days prior to the event with a credit card on file as a 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 \$15,000++ or more in food and beverage revenue; up to (4) four guests are invited to a complimentary menu tasting (of lunch and dinner items only) sixty to 90 days prior to the 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 vegetarian, vegan, and gluten free. Kosher and Halal orders must be submitted a minimum of 14 days prior to the event. Please inform your hotel contact of any dietary or customized menu needs.

Food and Beverage Guarantee

Ten business days prior to the function date, the final guaranteed number of attendees must be submitted no later than 10AM. If the guarantee is not submitted, the contracted agreed attendance number will become the guaranteed. If your actual numbers should increase more than the guaranteed number on the day of the event, the fee assessed is \$25++ per person in addition to the menu price. Changes in the menu will result in a \$25++ per person fee in addition to the menu cost.

Early Setup

Any event requesting to be set and ready more than (2) two hours prior to the event start time will be subject to additional labor fees ranging from \$1,000++ to \$5,000++ per room/per day. This includes but is not limited to security sweeps, decor deliveries & assistance with placing individual items at your guest seats. For further information, call the sales department.

All pricing is subject to 25% taxable service charge and 6% state tax. Menu prices are subject to change based on seasonality

BREAKFAST ▪ MORNING BUFFETS

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



CONTINENTAL BREAKFAST \$41 per person

Sliced Seasonal Fruit, Grapes & Mixed Berries **(GF & Vegan)**
Assorted Muffins, Coffee Cakes & Pastries Served with Butter, Fruit Preserves, Jam & Honey
Bagels with Regular, Strawberry & Chive Cream Cheeses
Assorted Yogurts **(GF)**
Pomegranate Muesli **(Vegan)** Served with Chopped Walnuts & Honey

FARMERS BREAKFAST BUFFET \$56 per person

Sliced Seasonal Fruit, Grapes and Mixed Berries **(GF & Vegan)**
Croissants to include Almond, Chocolate & Plain Cheese Danish
Choice of two Breakfast Sandwiches:

- Croissant with Egg, Ham & Cheddar Cheese
- Buttermilk Biscuits with Egg, Chicken, & Pepper Jack Cheese
- English muffin with Egg White, Sausage, & Provolone

Choice of two Meats:

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

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

SUNRISE MORNING BUFFET \$54 per person

Sliced Seasonal Fruit, Grapes & Mixed Berries **(GF & Vegan)** Pomegranate Muesli **(Vegan)**
Assorted Muffins, Coffee Cakes, & Pastries Served with Butter, Fruit Preserves, Jam & Honey
Bagels with Regular, Strawberry & 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)**

POWER BREAKFAST \$58 per person

Sliced Seasonal Fruit, Grapes & Mixed Berries **(GF & Vegan)**
Assorted Muffins, Coffee Cakes, & Pastries Served with Butter, Fruit Preserves, Jam & Honey
Bagels with Regular, Strawberry, & Chives Cream Cheese
Assorted Yogurts **(GF)**
Pomegranate Muesli **(Vegan)**, Chopped Walnuts & Honey
Scrambled Eggs **(GF)**
Roasted Leg of Lamb Scallopini Topped with Chickpea Tomato Salsa
Quinoa Roasted with Kale, Mushrooms, Peppers, Sweet Onions, & Sundried Tomatoes

PLATED BREAKFAST

TRADITIONAL BREAKFAST \$41 per person

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 & Pastries (pre-set)
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas
Chilled Orange Juice

STEAK & EGGS \$43 per person

Grilled Center Cut New York Steak (8 oz.)
Scrambled Eggs with White Cheddar, Chives, & Cherub Tomato
Potato Fondant
Basket of Breakfast Breads & Pastries (pre-set)
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas
Chilled Orange Juice

**If your group has less than 25 attendees for a buffet, there will be a charge of \$250.00++

BREAKFAST ▪ A LA CARTE

Assorted Granola Bars (Vegan)	\$6.50 each
Assorted Breakfast Breads & Muffins	\$63.00 per dozen
Sliced Bagels with Plain, Strawberry & Chive Cream Cheeses	\$63.00 per dozen
Croissants	\$63.00 per dozen
Sliced Seasonal Fruit & Mixed Berries (GF & Vegan)	\$21.00 per person
Assorted Fruit Yogurt (GF)	\$6.50 each
Vanilla Yogurt Parfaits with Granola & Berries (GF without Granola)	\$9.50 each
French Toast or Pancakes with Warm Syrup	\$10.00 per person
Breakfast Protein (Choice of 1)	\$9.00 per person
• Applewood Smoked Bacon	
• Pork Sausage	
• Chicken Apple Sausage (GF)	
Oatmeal (Vegan)	\$8.00 per person
Breakfast Burrito With Eggs, Pepper Jack Cheese, Onions, Potatoes & Pico De Gallo	\$74.00 per dozen
Breakfast Quesadilla With Eggs, Turkey, Caramelized Onions & Cheese	\$74.00 per dozen
Breakfast Sandwich (Choice of 1)	\$74.00 per dozen
Croissant with Egg, Ham, & Cheddar Cheese	
English Muffin With Egg White, Sausage & Provolone Cheese	
Buttermilk Biscuit with Egg, Chicken & Pepper Jack Cheese	
Omelet Station (GF) *Attendant Required*	\$21.00 per person
Omelets Prepared to Order & Served with Diced Tomato, Shredded Cheese, Chopped Peppers, Diced Onions, Sliced Mushroom, Diced Ham, Spinach & Salsa	

BREAKS ▪ A LA CARTE

NATURAL DELIGHTS

Whole Fruits (GF & Vegan)	\$42.00 per dozen
Fruit Kabobs With Honey Yogurt Sauce (GF)	\$16.00 per person

SNACKS

Dry Snacks - Individual Bags of Potato Chips, Pretzels, & Popcorn	\$7.00 each
Assorted Candy Bars	\$7.00 each
Assorted Fresh Baked Cookies	\$63.00 per dozen
Brownies — and/or — Blondies	\$63.00 per dozen
Warm Soft Pretzels With Sour Beer Mustard, Whole Grain Mustard, & Beer Cheese Sauce	\$64.00 per dozen



BEVERAGES ▪ A LA CARTE

Regular Coffee	\$90.00 per gallon
Decaffeinated Coffee	\$90.00 per gallon
Selection of Herbal Teas.	\$90.00 per gallon
Iced Tea (Sweetened or Unsweetened).	\$65.00 per gallon
Lemonade or Fruit Punch.	\$70.00 per gallon
Orange, Apple, Cranberry — or — Tomato Juice	\$40.00 per quart
Assorted Regular & Diet Soft Drinks.	\$6.50 each
Bottled Waters	\$6.50 each
Sparkling Bottled Waters	\$8.50 each
Bottled Lemonade	\$8.00 each
Red Bull Energy Drink	\$9.00 each

HALF DAY BEVERAGE SERVICE **\$20 per person** (4 Hours or less)

Assorted Regular & Diet Soft
Drinks Bottled Waters
Freshly Brewed Coffee,
Decaffeinated Coffee & Herbal
Teas

ALL DAY BEVERAGE SERVICE **\$33 per person** (Over 4 Hours)

Assorted Regular & Diet Soft
Drinks Bottled Waters
Freshly Brewed Coffee,
Decaffeinated Coffee & Herbal
Teas



BRUNCH ▪ BUFFET

BRUNCH

\$78 per person

Home Style Breakfast Potatoes **(GF & Vegan)**
 Applewood Smoked Bacon **(GF)**
 Seared Atlantic Salmon With Tuscan Cream Vine Ripe Tomato Hash **(GF)**
 Chef's Selection of Seasonal Vegetable **(GF & Vegan)**
 Sun-Dried Tomato Pesto Tortellini
 Fresh Baked Rolls & Butter

Chef's Selection of Assorted Desserts
 Fresh Juices
 Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

STATIONARY DISPLAYS

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

SALAD STATION (GF)

Citrus Salad With Matcha Arugula, Escarole with
 Segmented Citrus Fruits With Feta Cheese &
 Candied Walnuts Served With Mango Vinaigrette &
 Ranch Dressings
 Caesar Salad

ADD ON OPTIONS

Bloody Mary **\$34.00 per person**
 Mimosas **\$17.00 per person**

OMELET STATION (GF) **Attendant required*

Omelets Prepared to Order with a Variety of

Toppings to Include:
 Diced Tomatoes, Shredded Cheese, Chopped
 Peppers, Diced Onions, Sliced Mushrooms, Diced
 Ham, Spinach & Salsa

CARVING STATION (GF) **Attendant Required*

All Carving Stations are Served with Assorted Silver Dollar Rolls

Choice of (1):

- Herb Buttered & Citrus Roasted Turkey Breast
With. Cranberry Mayonnaise
- Honey Bourbon Glazed Ham With Honey Mustard
- Marinated Slow Roasted Roast Beef with
Roasted Garlic Aioli



BREAKS ▪ COMPLETE BREAKS

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

THE DELICIOUS BREAK \$30 per person

Pretzels with Stout Beer Mustard, Whole Grain Mustard, & Beer Cheese Sauce
Warm Tortilla Chips with Guacamole & Salsa

THE MUNCHIES BREAK \$32 per person

Mango Tango Almond Mix
Lorna Doone Shortbread Cookies
Individual Bags of Potato Chips & Pretzels
Hershey's Miniature Chocolates
M&M's – Plain & Peanut

THE FRESH POPCORN \$28 per person BREAK

Fresh Popped Popcorn
Crunch Bar, M&M's & Goodbar
Assorted Sea Salts— Truffle Oil, Bleu Cheese & Cheddar Cheese Powder

THE ENERGY BREAK \$31 per person

Individual Bags of Trail Mix
Whole Fruits— Apples, Oranges & Bananas
Assorted Protein & Granola Bars
Chocolate Covered Almonds
Energy Drinks

THE HEALTHY BREAK \$30 per person

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

THE COOKIE MONSTER \$30 per person BREAK

Chocolate Chunk, Snickerdoodle, & Strawberry Shortcake Cookies
Brownies & Blondie's
Traditional Lemonade



ALL-DAY MEETING PACKAGE

(for groups of 25 or more)

ALL-DAY BEVERAGE SERVICE

Soft Drinks & Bottled Waters

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

CONTINENTAL BREAKFAST

Sliced Seasonal Fruit, Grapes & Mixed Berries **(GF)**

Assorted Flavored Yogurts **(GF)** with Granola

Assorted Bagels, Breakfast Breads & Pastries

Plain, Strawberry & Chive Cream Cheeses

Butter, Fruit Preserves & Jam

Orange, Apple & Cranberry Juices

Oatmeal **(Vegan)** — **Add \$6 per person**

Breakfast Sandwiches — **Add \$7 per person**

Breakfast Burritos — **Add \$7 per person**

Breakfast Quesadillas — **Add \$7 per person**

Upgrade to the Sunrise Morning Buffet — **Add \$11 per person**

ADD A MID-MORNING BREAK

Nutrigrain Bars & Granola Bars — **Add \$6 per person**

Yogurt **(GF)** & Fruit Parfaits — **Add \$11 per person**

Pita Chips & Hummus **(Vegan)** — **Add \$6 per person**

Assorted Whole Fruits — **Add \$42 per dozen**

YOUR CHOICE OF LUNCH BUFFET

Executive Deli Buffet

Soup, Salad & Pasta Bar

Buffet Little Italy Buffet

Ramen Bowl Buffet

Boxed Lunches

UPGRADE YOUR LUNCH BUFFET

The Classic Buffet — **Add \$9.50 per person**

Heated South Buffet — **Add \$9.50 per person**

YOUR CHOICE OF PM BREAK:

The Cookie Break

The Fresh Popcorn Break

The Energy Break

The Fruit Break

The Munchies Break

The Delicious Break

\$107.00 per person



ALL-DAY MEETING PACKAGE

(for groups less than 25)

ALL-DAY BEVERAGE SERVICE

Soft Drinks & Bottled Waters

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

CONTINENTAL BREAKFAST

Sliced Seasonal Fruit, Grapes & Mixed Berries **(GF)**

Assorted Flavored Yogurts **(GF)** with Granola

Assorted Bagels, Breakfast Breads & Pastries

Plain, Strawberry & Chive Cream Cheeses

Butter, Fruit Preserves & Jam

Orange, Apple & Cranberry Juices

BREAKFAST ADD-ONS

Oatmeal **(Vegan)**— **Add \$6 per person**

Breakfast Sandwiches — **Add \$7 per person**

Breakfast Burritos — **Add \$7 per person**

Breakfast Quesadillas — **Add \$7 per person**

Upgrade to the Sunrise Morning Buffet — **Add \$11 per person**

ADD A MID-MORNING BREAK

Nutrigrain Bars & Granola Bars — Add \$6 per person

Yogurt *(GF)* & Fruit Parfaits — Add \$11 per person

Pita Chips & Hummus *(Vegan)*. — Add \$6 per person

Assorted Whole Fruits — Add \$42 per dozen

YOUR CHOICE OF PLATED LUNCH

Grilled Chicken Caesar Salad

Chicken Marsala

Atlantic Salmon

Blackened Cod

Balsamic Grilled Sirloin

YOUR CHOICE OF PM BREAK:

The Cookie Break

The Fresh Popcorn Break

The Energy Break

The Fruit Break

The Munchies Break

The Delicious Break

\$97.00 per person



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 \$41 per person

Classic Caesar Salad with Crispy Romaine Hearts, Romano Cheese, Garlic Croutons Served with Peppery Anchovy Dressing

CHICKEN MARSALA (GF) \$53 per person

Sautéed Chicken Breast with Mushroom Marsala Jus

ATLANTIC SALMON \$54 per person

Pan-Seared Filet of Salmon With Lemon Peppercorn Sauce

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)

BALSAMIC GRILLED SIRLOIN \$63 per person

Bacon Wrapped Grilled Sirloin With Balsamic Pearl Onions & Roasted Cherry Tomatoes

VEGETABLE STRUDEL \$42 per person

Flaky Phyllo Dough Encompassing Hearty Mediterranean Vegetables With Fire Roasted Red Pepper Sauce

BLACKENED COD \$50 per person

Pan Seared Cod Filet With Salsa Picante & Crisp Basil

DESSERTS

GOURMET CHOCOLATE MOUSSE

Layers of Chocolate Cake Filled & Iced with Chocolate Mousse. Decorated with Chocolate Mousse Rosettes & 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. Topped With Vanilla Ice Cream

WHITE CHOCOLATE RASPBERRY CHEESECAKE

New York Cheesecake Swirled With Raspberry Preserves & White Chocolate & Baked With a Crumbled Chocolate Cookie Crust

SALTED CARAMEL CAKE

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

LUNCH ▪ LUNCH BUFFETS

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

EXECUTIVE DELI BUFFET

\$53 per person

Soup of the Day
Baby Mixed Greens With Tomato, Cucumber & Carrot
Penne Pasta Salad With Sun Dried tomatoes, Feta cheese, Olives & Herb Vinaigrette
Seasonal Fruit Salad **(GF & Vegan)**
Assorted Deli Meats & Cheeses

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

Albacore Tuna Salad **(GF)**
Leaf Lettuce, Sliced Tomatoes, Red Onion, Dill Pickles & Pepperoncini
Herb Mayo, Horseradish & Dijon Mustard
Assorted Breads To Include: Pita, Croissants, & Brioche Rolls
Individual Bags of Potato Chips
Whole Fruit
Chef's Selection of Desserts

LITTLE ITALY

\$63 per person

Minestrone Soup
Classic Caesar Salad
Caprese Salad: Marinated Mozzarella Cheese, Cherry Tomatoes & Basil
Choice of 2 Entrees:

- Marinated Flank Steak Tagliata With Pinto Noir Sauce
- Sautéed Rock Shrimp Fra Diavolo **(GF)**
- Sautéed Chicken Française with Capers & Lemon Sauce
- Pan Seared Salmon With Tuscan Cream Vinegar Ripe Tomato Hash

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

RAMEN BAR

\$55 per person

Mini Frisée Salad with Fennel, Radish & Beets with Orange Ginger Dressing
Chicken & Vegetable Broth
Roasted Pork, Roasted Chicken, & Shrimp
Accompaniments: Green Onions, Bamboo Shoots, Radish Sprouts, Egg, Shiitake Mushrooms, Kimchi, Pickled Ginger, Seaweed, Furikake, Chili Oil, Soy Sauce, Sriracha, Sesame Oil
Chicken Lemongrass Potstickers
Dessert:
Caramelized Rice Pudding
Mango Custrad

HEADED SOUTH

\$63 per person

Baby Mixed Greens With Tomato, Cucumber & Carrot *(GF & Vegan)*
Summer Salad
Seasonal Selection of Fresh Vegetables
Choice of 2 Entrees:
* Lime Grilled Chicken with Mango Salsa
* Smoked Brisket with Chipotle Demi
* Honey Bourbon Salmon With Roasted Corn Hash
Choice of 1 Accompaniment:
* Southern Red Rice
* Cajun Oven Roasted Potatoes
Fresh Baked Rolls & Butter
Chef's Selection of Desserts

THE CLASSIC BUFFET

\$62 per person

Baby Mixed Greens with Tomato, Cucumber, and Carrot 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 Mushrooms, Pearl Onions and Rosemary Dijon Sauce

Choice of 1 Accompaniment:

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

Seasonal Selection of Fresh Vegetables **(GF & Vegan)**
Fresh Baked Rolls with Butter
Chef's Selection of Dessert

BOXED LUNCHES

\$42 per person

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 Provolone Cheese on Seeded Bun
- Smoked Turkey with Cheddar Cheese on Croissant
- Honey Cured Ham and Swiss Cheese on Potato Roll
- Tuna Salad Brioche Roll
- Grilled Vegetable Wrap with Boursin Cheese
- Chicken Caesar Wrap



RECEPTIONS ▪ HORS D'OEUVRES

RECEPTION PACKAGE 1 **\$71 per person**

Choose (3) Hors d'Oeuvres

Also Includes:

Roasted & Raw Vegetable Crudités with Garlic Hummus, Ranch & Green Goddess Dipping Imported & Domestic Cheese Display with Seasonal Berries & Grapes Served with French Bread & Assorted Crackers

Choice of 1:

- Warm Spinach & Artichoke Dip
- Buffalo Chicken Dip

FINISH WITH DESSERT **\$23 per person**

Our Pastry Chef's Selection of Assorted Individual Desserts

Pricing Based on (4) Pieces Per Person

RECEPTION PACKAGE 2 **\$90 per person**

Choose (4) Hors d'Oeuvres

Also Includes:

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

Imported & Domestic Cheese Display with Seasonal Berries & Grapes Served with French Bread & 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

Minimum of 30 people required

CARVING STATIONS

Smoked Turkey Breast with Smoked Brown Sugar Bourbon Black Pepper & Dijon New York Strip Loin with Horseradish Cream

Herb, Garlic & Sea Salt Crusted Rib Eye Roast with Horseradish Cream

Smoked Garlic & Sea Salt Crusted Top Round

Coffee Crusted Tenderloin of Beef

\$25.00 per person

\$36.00 per person

\$30.00 per person

\$28.00 per person

\$36.00 per person

All Carving Stations are Served with Assorted Silver Dollar Rolls & Accompaniments

All Carving Stations Require a 35 Person Minimum

Carving Attendant Fee—\$150.00 Per Attendant (1 per 75 Guests Required)

TO COMPLEMENT YOUR **\$15 per person** CARVING STATION

Choice of One:

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



RECEPTION ▪ DISPLAY STATIONS

MARYLAND CHEESE BOARD

\$27 per person

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

HOT MARYLAND CRAB DIP \$28 per person

With Tri Color Tortilla Chips

SUSHI STATION

\$42 per person

Chef made sushi to include Sashimi and Assorted Hand Rolls

FRESH VEGETABLE CRUDITES

\$20 per person

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

WORLD CLASS SWEET TOOTH

\$25 per person

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

COFFEE STATION

\$27 per person

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

RECEPTION ▪ HORS D'OEUVRES

Pricing is Based on Per Piece. Minimum of 25 Pieces each

HOT

Beef Bourguignonne Puff	\$7.50 per piece
Peach BBQ Brisket Wrapped with Pork Belly	\$7.50 per piece
Mini Chicken & Waffle Stack	\$6.50 per piece
Bacon Wrapped Shrimp	\$7.50 per piece
Lamb Meatball with Cumin & Tahini Yogurt Sauce	\$7.50 per piece

Maryland Style Mini Crab Cakes with Remoulade

MARKET PRICE

Bourbon Glaze Salmon with Lime & Cilantro	\$7.50 per piece
Vietnamese Style Spring Roll with Sesame Garlic Sauce (Vegan)	\$6.50 per piece
Sweet Potato Puff	\$6.50 per piece
Raspberry and Brie in Crispy Phyllo	\$6.50 per piece
Spanakopita	\$6.50 per piece
Maui Shrimp Spring Roll with Chili Paste, Coconut Milk & Whole Fresh Cilantro	\$7.50 per piece

COLD

Blackened Shrimp with Mango Purée (GF)	\$7.50 per piece
Tri-Color Tomato Bruschetta on Crostini	\$7.00 per piece
Carne Asada Fresco Queso	\$7.50 per piece
Pesto Chicken Crostini	\$7.50 per piece



DINNER ▪ DINNER BUFFET

MARYLAND

\$86 per person

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

CHESAPEAKE

\$93 per person

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)**
- 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
- Buttermilk Ranch
- Herb Vinaigrette

VEGETABLE SELECTIONS (GF)

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

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 Vegetables Onion and Red Wine Sauce
- Pan Seared Atlantic Salmon with Lemon Marmalade Caper Sauce

ACCOMPANIMENT SELECTIONS

- Twice Baked Potatoes with Cheddar & Rosemary
- Vermont Cheddar Potato Au Gratin
- Rosemary Roasted Red Potatoes
- Yukon Gold Whipped Potatoes
- Honey Butter Rice with Almonds

*Selection of (1) additional Entree will add \$10.00 per person to package price

**If your group has less than 25 attendees for a buffet, there will be a charge of \$250.00++

DINNER ▪ PLATED DINNER PACKAGE

The Dinner Package Includes—Choice of Salad or Soup, Plated Entrée, Accompaniment, Chef's Choice of Vegetable, Freshly Baked Rolls, Dessert and Coffee/Tea Service.

FIRST COURSE Choice of Soup or Salad

SOUP

- Chicken Tortilla
- Roasted Tomato Bisque
- Tuscan White Bean
- Maryland Crab Soup (addl. \$7pp)

SALAD

- Baby Mixed Greens with Tomato, Cucumber, Carrot 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.

PLATED ENTREES Choice of One

CHICKEN OPTIONS

CHICKEN MARSALA \$67 per person

Seared Breast of Chicken with Wild Mushroom Marsala Jus

CHICKEN ROULADE \$68 per person

Stuffed with Spinach, Feta, Prosciutto, & Finished with a Rose Beurre Blanc

CHICKEN CHESAPEAKE \$76 per person

Chicken Topped with Crab Imperial and Lemon-Chive Beurre Blanc

SEAFOOD OPTIONS

ATLANTIC SALMON FILET \$69 per person

Pan Seared Salmon Filet with Lemon Peppercorn Sauce

GRILLED SEABASS \$74 per person

Hoisin Glazed with Pineapple Salsa

MARYLAND CRAB CAKES MARKET PRICE

Oven Baked Jumbo Lump Crab Cakes with Dijon Beurre Blanc

BEEF OPTIONS

BRAISED BEEF SHORT RIB \$79 per person

With Shallot Pinot Noir Demi-Glaze

NY STRIP STEAK \$79 per person

Grilled New York Strip Steak with Pinot Noir Demi-Glaze

VEGETARIAN OPTIONS

VEGETABLE STRUDEL \$57 per person

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

ACCOMPANIMENTS Choice of One

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Saffron Scented Rice

Butternut Squash Risotto

Turmeric Lemon Risotto



DESSERTS Choice of One

GOURMET CHOCOLATE MOUSSE

Layers of Chocolate Cake Filled & Iced with Chocolate Mousse. Decorated with Chocolate Mousse Rosettes & 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. Topped With Vanilla Ice Cream

WHITE CHOCOLATE RASPBERRY CHEESECAKE

New York Cheesecake Swirled With Raspberry Preserves & White Chocolate & Baked With a Crumbled Chocolate Cookie Crust

SALTED CARAMEL CAKE

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

LEMON TART

Lemon Curd Filled Shortbread Pie Shell with Assorted Berries

BEVERAGES ▪ OPEN BAR

LIQUOR

TITO'S HANDMADE VODKA
GREY GOOSE VODKA
BOMBAY SAPPHIRE GIN
BACARDI SILVER RUM
CAPTAIN MORGAN RUM
MALIBU RUM
MAKERS MARK BOURBON
KNOB CREEK
CROWN ROYAL
JOHNNIE WALKER SCOTCH BLACK
PATRON SILVER TEQUILA
HENNESSEY COGNAC
KORBEL BRANDY

BEER

CORONA
HEINEKAN
MILLER LITE
YUENGLING

OPEN BEER & WINE BAR

First Hour **\$22.00 per person**
Each Additional Hour **\$10.00 per person**

ADDITIONAL OPTIONS

Champagne Punch **\$65 per gallon**
(Serves 12 - 14 people)
Bloody Mary's **\$35 per carafe**
(Makes 4 - 5 servings)
Margaritas **\$35 per carafe**
(Makes 4 - 5 servings)

Bartender Charges:
\$175.00 per bartender
One bartender per 75 guests required

Cashier Charges (Cash Bars Only):
\$175.00 per cashier
One cashier per 75 guests required

CORDIALS

AMARETTO
SOUR APPLE
PEACH SCHNAPPS
TRIPLE SEC
BAILEY'S IRISH
CREAM
KAHLUA

WINE - TRINITY OAKS

MERLOT
PINOT NOIR
CABERNET
CHARDONNAY
PINOT GRIGIO
CAPOSALDO
MOSCATO

First Hour: \$43.00 per person
Additional Hour: \$14.00 per person

HOST BAR

Host Liquor	\$15.00
Host Beer	\$9.00
Host Wine	\$12.00
Host Cordials & Spirits	\$14.00
Host Soft Drinks & Bottled Water	\$6.00

CASH BAR (TAX INCLUSIVE)

Cash Liquor	\$16.00
Cash Beer	\$9.00
Cash Wine	\$13.00
Cash Cordials & Spirits	\$15.00
Cash Soft Drinks & Bottled Water	\$6.00

