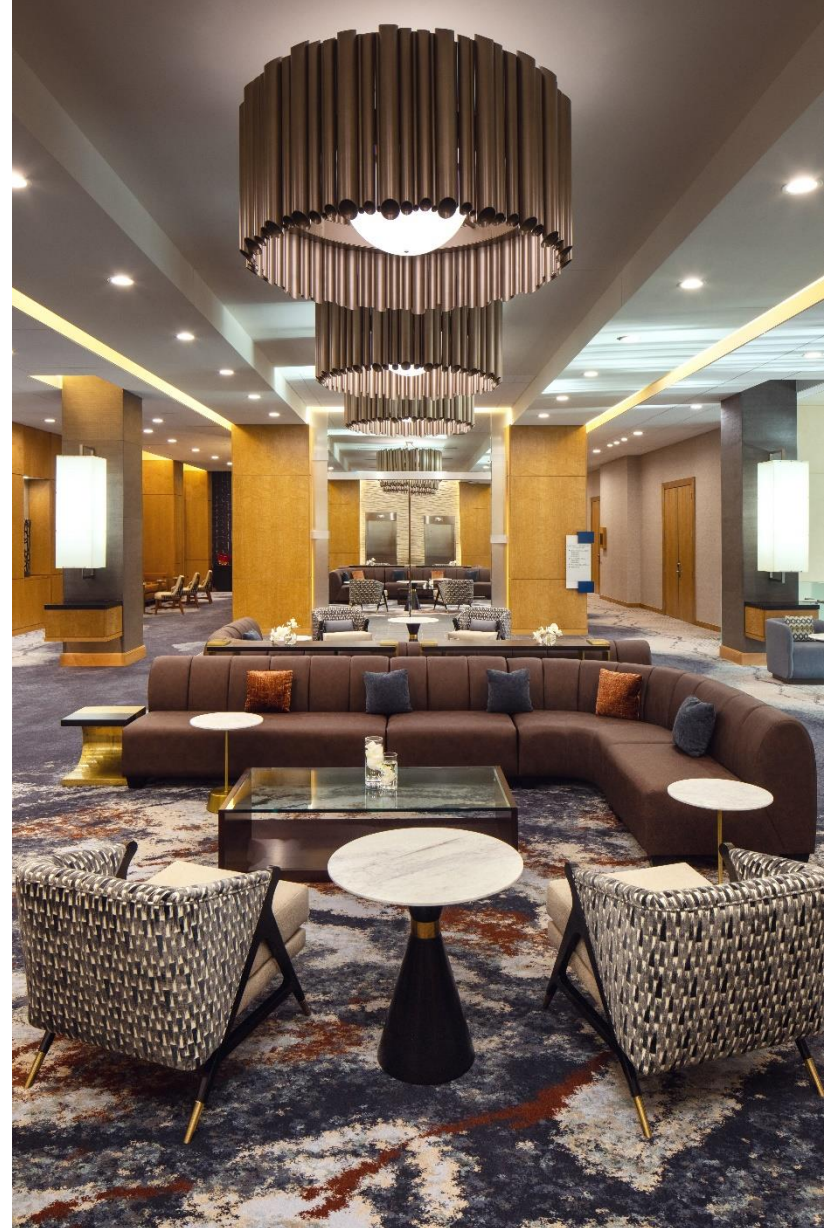


BANQUETS & CATERING MENU 2026



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, 2026. 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. The surcharges 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, cashier's 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.

Food and Beverage

All food and beverages must be supplied and prepared by the hotel and consumed in the function room for which it was purchased apart from a celebratory cake. No food or beverages 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, décor 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 \$42 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 \$57 per person

Sliced Seasonal Fruit, Grapes and Mixed Berries (GF & Vegan)
Croissants to include Raspberry, Cheese, Pecan, and Apple

Choice of two Breakfast sandwiches:

- Croissant with Egg Ham & 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 \$56 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 \$60 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 \$43 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 \$45 per person

Grilled Center Cut New York Steak (8oz.)
Scrambled Eggs with White Cheddar, Chives
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 \$200.00++

BREAKFAST - A LA CARTE

Assorted Granola Bars (Vegan)	\$7.00 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)	\$23.00 per dozen
Assorted Fruit Yogurt (GF)	\$7.00 each
Vanilla Yogurt Parfaits with Granola & Berries (GF without Granola)	\$10.00 each
French Toast or Pancakes with Warm Syrup	\$11.00 per person
Breakfast Protein (Choice of 1)	\$9.50 per person
• Applewood Smoked Bacon	
• Pork Sausage	
• Chicken Apple Sausage (GF)	
Oatmeal (Vegan)	\$8.50 per person
Breakfast Burrito with Eggs, Pepper Jack Cheese, Onions, Potatoes & Pico de Gallo	\$79.00 per dozen
Breakfast Quesadilla with Eggs, Turkey, Caramelized Onions & Cheddar Cheese	\$79.00 per dozen
Breakfast Sandwich (Choice of 1)	\$79.00 per dozen
• Croissant with Eggs, Ham & Cheddar Cheese	
• English Muffin with Egg White, Sausage & Provolone Cheese	
• Buttermilk Biscuit with Egg, Chicken & Pepper Jack Cheese	
Omelet Station (GF) *Attendant Required*	\$23.00 per person
Omelets Prepared to Order & Served with Diced Tomato Shredded Cheese, Diced Peppers, Diced Onions, Chopped Mushroom, Diced ham, Spinach & Salsa	
*Attendant fee - \$150 Per Attendant (1 per 75 guests required)	



BREAKS - A LA CARTE

NATURAL DELIGHTS

Whole Fruits (GF & Vegan)	\$45.00 per person
Fruit Kabobs with Honey Yogurt Sauce (GF)	\$18.00 per person

SNACKS

Dry Snacks – Individual bags of Potato Chips, Pretzels, & Popcorn	\$8.00 each
Assorted Candy Bars	\$8.00 each
Assorted Fresh Baked Cookies	\$68.00 per dozen
Brownies - and/or – Blondies	\$68.00 per dozen
Warm Soft Pretzels with Stout Beer Mustard, Whole Grain Mustard & Beer Cheese Sauce	\$68.00 per dozen

BEVERAGES - A LA CARTE

Regular Coffee	\$90.00 per gallon
Decaffeinated coffee	\$90.00 per gallon
Selection of Herbal Teas	
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 \$22 per person (4 Hours or less)

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

ALL DAY BEVERAGE SERVICE \$36 per person (Over 4 Hours)

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



BRUNCH • BUFFET

BRUNCH

\$83 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 Micro Mache, Arugula, Escarole with
Segmented Citrus Fruits with Feta Cheese &
Candied Walnuts Served with Mango Vinaigrette &
Ranch Dressings
Caesar Salad

OMELET STATION (GF)

**Attendant required*

Omelets Prepared to Order with a Variety of Toppings to
Include:

Diced Tomatoes, Shredded Cheese, Diced
Peppers, Diced Onions, Chopped 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 \$33 per person

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

THE MUNCHIES BREAK \$34 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 BREAK \$31 per person

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

THE ENERGY BREAK \$34 per person

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

THE HEALTHY BREAK \$33 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 BREAK \$33 per person

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 \$6.50 per person**
Breakfast Sandwiches — **Add \$7.50 per person**
Breakfast Burritos — **Add \$7.50 per person**
Breakfast Quesadillas — **Add \$7.50 per person**
Upgrade to the Sunrise Morning Buffet—**Add \$13 per person**

ADD A MID-MORNING BREAK

Nutrigrain Bars & Granola Bars - **Add \$6.50 per person**
Yogurt **(GF)** & Fruit Parfaits - **Add \$13 per person**
Pita Chips & Hummus **(Vegan)**- **Add \$6.50 per person**
Assorted Whole Fruits - **Add \$45 per dozen**

YOUR CHOICE OF LUNCH BUFFET

Executive Deli Buffet
Buffet Little Italy Buffet
Ramen Bowl Buffet
Boxed Lunches

UP GRADE YOUR LUNCH BUFFET

The Classic Buffet—**Add \$10 per person**
Headed South Buffet—**Add \$10 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

\$127.00 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

ADD A MID-MORNING BREAK

Nutrigrain Bars & Granola Bars - **Add \$6.50 per person**
Yogurt **(GF)** & Fruit Parfaits - **Add \$13 per person**
Pita Chips & Hummus **(Vegan)** - **Add \$6.50 per person**
Assorted Whole Fruits - **Add \$45 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

\$117.00 per person

BREAKFAST ADD-ONS

Oatmeal **(Vegan)**- **Add \$6.50 per person**
Breakfast Sandwiches - **Add \$7.50 per person**
Breakfast Burritos - **Add \$7.50 per person**
Breakfast Quesadillas - **Add \$7.50 per person**
Upgrade to the Sunrise Morning Buffet -**Add \$13 per person**



LUNCH - PLATED LUNCH

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



GRILLED CHICKEN CAESAR SALAD \$44 per person
Classic Caesar Salad with Crispy Romaine Hearts, Romano Cheese, Garlic Croutons Served with Peppery Anchovy Dressing

CHICKEN MARSALA (GF) \$56 per person
Sautéed Chicken Breast with Mushroom Marsala Jus

ATLANTIC SALMON \$58 per person
Pan-Seared Filet of Salmon with Tarragon Parmesan Cream Sauce with Shaved Fennel

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 Sauce

ACCOMPANIMENTS

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

GARLIC & HERB CRUSTED SIRLOIN \$67 per person
Garlic herbed crusted Sirloin with Brandy Cream Sauce

VEGETABLE STRUDEL \$45 per person
Flaky Phyllo Dough Encompassing Hearty Mediterranean Vegetables with Fire Roasted Red Pepper Sauce

POTATO CRUSTED ROCKFISH \$54 per person
Potato Crusted Rockfish with Cajun Curry Cream Sauce Garnished with Pickled Peppers and Okra

DESSERTS

TRES LECHES CAKE

Three Layers of Yellow Cream Cake Soaked in Three Types of Milk, Filled and Topped with Real Whipped Cream, and Garnished 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. 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 \$57 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 \$68 per person

Amalfi Soup
Classic Caesar Salad
Caprese Salad: Marinated Mozzarella Cheese, Cherry Tomatoes & Basil
Choice of 2 Entrees:
• Marinated Flank Steak Tagliata with Pinot Noir Sauce
• Cioppino Seafood Stew with Clams, Mussels, Shrimp, and Cod
• 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)**
• Orecchiette Pasta with Broccoli Rabe and Parmesan
• Roasted Garlic Thyme Brussel Sprouts Served with Gremolata Toast **(GF & Vegan)**
Dessert:
Cappuccino Mousse in Chocolate
Cups Lemon Crème Brûlé



HEADED SOUTH

\$68 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 Blackberry BBQ Sauce
• 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 \$68 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
• Seared Rockfish on Honey Garlic kale with Tomato Pernod Cream 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)**
• Potato Boulangère Rice Pilaf

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

LUNCH ▪ LUNCH BUFFETS CONT.

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

INDIAN BUFFET

\$68 per person

*Served with Naan

SALADS:

Chana Salad, Chickpea Salad with Diced Peppers, Cucumbers, onions, And Fresh herbs

Baby Mixed Green Salad with Tomato, Cucumbers, carrots, and red onion

CHOICE OF 2 ENTREES:

Butter Chicken- Tandoori Grilled Chicken Simmered in Creamy Tomato Gravy
Grilled Chicken

Rockfish Curry Masala- Firm Flakey Whitefish Simmered in Fragrant onion Spiced Tomato Gravy

Coconut Braised Beef- beef Slow cooked in coconut milk gravy infused in lemon grass, ginger, and Red Thai Curry

Palak Paneer (VEG) – Indian cottage cheese cubes in a Thick, Velvety Spinach Sauce Blended with Ginger, Garlic, Garam Marsala, and Fragrant Spices

ACCOMPANIMENTS: Choose 1

Masala Roasted Baby Potatoes – Crispy Roasted Potatoes tossed in a Fragrant blend of Indian Spiced
Butter Basmati Rice- Aromatic, Long grain Basmati rice, delicately Toasted in Creamy, Melted Butter

CHEFS SELECTION OF DESSERT:

Mango Lassi- Smooth Blend of Ripe Mangoes, Thick Yogurt, and a hint of Sugar

Gulab Jamen- Soft Fried Dumplings Soaked in a Warm Fragrant Syrup Infused with Rose Water, Cardamom, and Saffron

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 Lemon grass Potstickers

Dessert:

Caramelized Rice

Pudding

Mango Custard

BOXED LUNCHES \$45 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

. Italian Sub with Provolone on Italian Roll

.Grilled Vegetable Wrap with Boursin Cheese

.Chicken Caesar Wrap



RECEPTIONS • HORS D'OEUVRES

RECEPTION PACKAGE 1 \$76 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 \$25 per person

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

RECEPTION PACKAGE 2 \$97 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 \$27.00 per person

Black Pepper & Dijon New York Strip Loin with Horseradish \$38.00 per person

Cream Herb, Garlic & Sea Salt Crusted Rib Eye Roast with Horseradish Cream \$33.00 per person

Smoked Garlic & Sea Salt Crusted Top Round \$30.00 per person

Coffee Crusted Tenderloin of Beef \$39.00 per person

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

All Carving Stations Requires 35 Person Minimum

Carving

TO COMPLEMENT YOUR CARVING STATION \$17 per person

Choice of One:

Garlic Mashed Potatoes
Roasted Red Skin Potatoes
Mixed Seasonal Vegetables



*Attendant Fee - \$150 Per Attendant (1 per 75 guests Required)

RECEPTION • DISPLAY STATIONS



MARYLAND CHEESE BOARD

\$29 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

FRESH VEGETABLE CRUDITES

\$22 per person

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

COFFEE STATION

\$29 per person

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

HOT MARYLAND CRAB DIP \$30 per person

With Tri Color Tortilla Chips

SUSHI STATION

\$42 per person

Chef made sushi to include Sashimi and Assorted Hand Rolls

WORLD CLASS SWEET TOOTH

\$29 per person

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

RECEPTION • HORS D'OEUVRES

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

HOT

 Beef Bourguignonne Puff **\$8 per piece**

 Peach BBQ Brisket Wrapped with Pork Belly **\$8 per piece**

 Mini Chicken & Waffle Stack **\$8 per piece**

 Bacon Wrapped Shrimp **\$8 per piece**

 Lamb Meatball with Cumin & Tahini Yogurt Sauce **\$8 per piece**

 Maryland Style Mini Crab Cakes with Remoulade **MARKETPRICE**

 Vietnamese Style Spring Roll with Sesame Garlic Sauce (Vegan) **\$8 per piece**

 Sweet Potato Puff **\$7 per piece**

 Raspberry and Brie in Crispy Phyllo **\$7.50 per piece**

 Spanakopita **\$7 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) **\$8 per piece**

 Tri-Color Tomato Bruschetta on Crostini **\$7.50 per piece**

 Carne Asada Fresco Queso **\$8 per piece**

 Pesto Chicken Crostini **\$7.50 per piece**

DINNER - DINNER BUFFET

MARYLAND

\$90 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

SALAD DRESSING SELECTIONS

Balsamic Vinaigrette
Raspberry Vinaigrette
Buttermilk Ranch
Herb Vinaigrette

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



CHESAPEAKE

\$95 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

VEGETABLE SELECTIONS (GF)

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

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 Entrée 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 \$200.00++

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. \$7 pp**)

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 **\$72 per person**
Sear'd Breast of Chicken with Wild Mushroom
Marsala Jus

CHICKEN ROULADE **\$73 per person**
Stuffed with Spinach, Feta, Prosciutto, & Finished
with a Rose Beurre Blanc

CHICKEN CHESAPEAKE **\$81 per person**
Chicken Topped with Crab Imperial and Lemon-
Chive Beurre Blanc

SEAFOOD OPTIONS

ATLANTIC SALMON FILET **\$74 per person**
Pan Seared Salmon Filet with Lemon Peppercorn
Sauce

GRILLED SEABASS **\$79 per person**
Hoisin Glazed with Pineapple Salsa

MARYLAND CRABCAKES **MARKET PRICE**
Oven Baked Jumbo Lump Crab Cakes with Dijon
Beurre Blanc

BEEF OPTIONS

BRAISED BEEF SHORT RIB **\$85 per person**
With Shallot Pinot Noir Demi-Glaze

NY STRIP STEAK **\$85 per person**
Grilled New York Strip Steak with Pinot Noir Demi-
Glaze

VEGETARIAN OPTIONS

VEGETABLE STRUDEL **\$61 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

APPLETART

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 Short bread Pie Shell with Assorted Berries



BEVERAGES • BAR

PREFERRED LIQUOR BRANDS

Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum
Dewars Scotch, Jim Beam Whiskey, Seagram's VO
Whiskey, Bulleit Bourbon, Jose Cuervo Gold Tequila,
Kahlua, Baileys, Grand Marnier, Amaretto Disaronno

PREMIUM LIQUOR BRANDS

Grey Goose Vodka, Tanqueray Gin, Bacardi Rum,
Captain Morgan Rum, Knob Creek Bourbon, Makers
Mark, Crown Royal, Blended Whiskey, Kack Daniels
Whiskey, Johnny Walker Black Scotch, Patron Silver
Tequilla, Hennessy, Kahlua, Baileys, Grand Marnier,
Amaretto Disaronno

PREFERRED CONSUMPTION HOST BAR

Host Liquor \$16.00
Host Domestic Beer \$8.00
Host Imported and Craft Beers \$9.00
Host Wine \$14.00
Host Cordials \$15.00
Soft Drinks and Bottled Waters \$6.00

PREMIUM CONSUMPTION HOST BAR

Host Liquor \$17.00
Host Domestic Beer \$8.00
Host Imported and Craft Beers \$9.00
Host Wine \$16.00
Host Cordials \$15.00
Soft Drinks and Bottled Waters \$6.00

PREFERRED BRANDS PACKAGE

First Hour \$45.00 per person
Each Additional Hour \$16.00 per person

PREMIUM BRANDS PACKAGE

First Hour \$52.00 per person
Each Additional Hour \$17.00 per person

*All packages include cordials, domestic and imported beer selections and a selection of chardonnay, pinot grigio, cabernet, merlot, pinot noir, and Moscato (Wines TBD). Sparkling Wine addition to any package is \$68.00 per bottle

BEER AND WINE PACKAGE BAR

First Hour \$24.00 per person
Each additional Hour \$12.00 per person
Sparkling Wine addition \$68.00 per bottle

CASH BAR (Tax Inclusive)

Cash Preferred Liquor \$16.00
Cash Premium Liquor \$17.00
Cash Domestic Beer \$8.00
Cash Imported Craft Beer \$9.00
Cash Wine \$14.00
Cash Cordials \$15.00
Cash Soft Drinks & Bottled Water \$6.00

*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



**The hotel does not calculate hosted bar charges based on a preset event budget; all hosted bar consumption will be billed according to actual usage based on hours determined.

BEVERAGES • BAR ENHANCEMENTS

Based on 3 hours of Service

MARTINI BAR

\$56 per person

Choice of 3:

Classic Martini

Vodka or Gin, Dry Vermouth garnished with lime, lemon, or Olives

Apple Martini

Vodka, Apple Picker with Sweet Vermouth Garnished with an Apple Slice

Dirty Martini

Vodka or Gin, Dry Vermouth Olive Brine Garnished with an assortment of olives- Classic Manzanilla, Castelvetrano, and Cerignola Olives, Stuffed Blue Cheese, Garlic, Jalapeño Olives

Chocolate Espresso Martini

Vodka, Kahlua, Espresso and heavy Cream, and Chocolate Syrup Garnished with fresh Espresso Beans

French Martini

Vodka, Raspberry liqueur Pineapple Juice Garnished with Fresh Raspberries

Cosmopolitan Martini

Vodka, Lime and Cranberry Juice, triple Sec Garnished with a Lime

THE ULTIMATE BLOODY

MARY BAR

\$60 per person*

Mixes

Classic House-Made Bloody Mary Mix, Spicy Habanero-Infused Mix, Green Bloody (Tomatillo, cucumber, herbs), Golden Bloody (Yellow Tomato, Turmeric, Citrus)

Rim & Salts

Celery Salt, Old Bay Seasoning (Great Regional touch for Maryland), Smoked Paprika Salt, Everything Bagel Seasoning, Tajin & Chili-Lime Blends

Fresh & Crisp

Celery, Cucumber spears, pickled asparagus, Cherry Tomatoes, Olives, Cornichons, Lemon Wedge, Lime Wedge

Cheese & Savory

Cubed cheddar, Pepper Jack, Mozzarella Balls, Stuffed Olives

Garnishes

Jumbo shrimp cocktail, Crispy Bacon Strips, Mini *Crab Cakes (Market Price) Salami Skewer, Prosciutto Skewer, or Pepperoni Skewer

MIMOSA & BELLINI

BAR

\$46 per person

Served with Prosecco (Light & Fruity)

Classic Juice & Puree Favorites Orange (fresh-squeezed), Grapefruit, Pineapple, Pomegranate, Peach Puree (for Classic Bellinis)

Elevated Options for an additional \$6 per person Blood Orange, Mango Puree, Strawberry Basil, Watermelon Mint, Vanilla Bean Syrup, Lavender Honey, Ginger Agave, Elderflower Liqueur, Hibiscus Syrup

THE ULTIMATE MARGARITA

EXPERIENCE BAR

\$53 per person

Spicy Paloma Margarita

Tequila, Grapefruit, lime, Jalapeño, with Tajin Rim

Garden Margarita

Tequila, Cucumber Mint Infusion, Lime, Agave, Herb Bouquet

Tropical Heat

Tequila, Pineapple Habanero, Lime, Smoked Salt Rim

Hibiscus Rose Margarita

Tequila, Hibiscus Reduction, Citrus, Floral Finish

Rim & Edge Options

Classic Sea Salt, Smoked Salt, Tajin Chili-Lime, Sugar and Citrus Zest, Crushed Pink Peppercorn, Toasted Coconut

*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



**The hotel does not calculate hosted bar charges based on a preset event budget; all hosted bar consumption will be billed according to actual usage based on hours determined.