



ROLAND E. POWELL CONVENTION CENTER
CENTERPLATE CATERING MENU GUIDE
2012 · 2013



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Centerplate

**CENTERPLATE CATERING
ROLAND E. POWELL CONVENTION CENTER
4001 COASTAL HIGHWAY
OCEAN CITY, MD 21842
(410) 723-8619**

GENERAL INFORMATION AND POLICIES

PLEASE TAKE THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES.

As Roland E. Powell Convention Center's exclusive caterer, Centerplate is renowned for its impeccable, world-class service, truly delectable cuisine and superb selection of menus that can be customized to any Event or special occasion. Whether it's a casual brunch, an elegant sit-down dinner or a reception featuring vibrant international cuisine, Centerplate's culinarians will use only the finest and freshest ingredients to create a truly extraordinary dining experience for you and your guests. From first course to last, Centerplate is committed to providing Craveable Experiences with Raveable Results.

In keeping with attention to every detail, we offer the following information to facilitate your planning. Count on your dedicated Catering Sales Professional to assist you in your pre-planning activities and communicate your goals to our operations team. Together, we will execute all services to your delight and satisfaction.

EXCLUSIVITY

Centerplate holds the exclusive contract for food and beverage at the Roland E. Powell Convention Center. Centerplate retains the exclusive right to provide, control and retain all Food and Beverage Services. A company/organization may not bring any food, beverages or alcoholic beverages for use anywhere within the convention center.

Exemptions: As there are many variables, we strongly recommend that show management refer exhibitors to the Centerplate Sales Office to seek personal guidance from a Centerplate Sales Manager.

- The only exception to this policy is when the exhibitor is the manufacturer that produces or sells the food or beverage in its normal day-to-day operations and intention is to give product samples to attendees from their Exhibit Booth. This exception does not apply to donated product.

- The restrictions on individual amounts served are as follows:

PLEASE NOTE: If the sample sizes are exceeded, you will be charged a 30% Buy Out Fee.

Food Product	2 ounces
Beverage (Non Alcoholic)	4 ounces
Beer	4 ounces
Wine	2 ounces
Spirits	½ ounce

All exemptions are at the discretion of Centerplate and must be approved by a Centerplate Sales Manager. A written proposal/letter/email detailing both a description of product and amounts of each item must be submitted to a Centerplate Sales Manager at least (2) weeks in advance. You will then be notified in writing as to whether you qualify for an exemption.

FOOD AND BEVERAGE PRICING

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the Event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.



GENERAL INFORMATION AND POLICIES

SERVICE CHARGES AND TAX

A 20% “House” or “Administrative” charge will apply to all food, beverage and labor charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.

The “House” or “Administrative” Charge of 20% is added to your bill for this catered event/function (or comparable service) which is used to defray the cost of set up, break down, service and other house expenses. No portion of this Charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

If the Customer is an entity claiming exemption from taxation in Maryland, the Customer must deliver to Centerplate satisfactory evidence of such exemption thirty (30) days prior to the Event in order to be relieved of its obligation to pay state and local sales taxes.

PAYMENT POLICY

A 90% deposit and signed Food and Beverage contract is due 30 days prior to your event. The remaining balance will be due five (5) business days prior to the start of your event. Any additional charges incurred during the Event, (the adjusted remaining balance) is required within (10) business days following the receipt of your final invoice. Centerplate will begin to accrue 1.5% interest from the date of the invoice if not paid within 10 business days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the Customer. We accept major credit cards and corporate checks.

CHINA SERVICE

All food and beverage events located in the Exhibit Halls and Non-Carpeted Areas, with the exception of plated meals, are accompanied by high-grade and/or compostable disposable ware. If china is preferred, there will be an additional \$250.00+ non-carpeted area china fee applied.

LINEN SERVICE

Centerplate provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal holidays: New Year’s Eve and Day, Martin Luther King Jr. Day, President’s Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

At the time of booking the Event(s), Centerplate will notify the Customer of estimated labor fees based on the information supplied by the Customer.

DELAYED OR EXTENDED SERVICE

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply.

Should your Event require extended pre or post service or stand by time, often necessitated by high functions, an additional labor charge will apply.



GENERAL INFORMATION AND POLICIES

CONCESSION SERVICE

Centerplate reserves the right to determine which Carts/Outlets are open for business and hours of operation pending the flow of business.

For additional Concession Carts/Fixed Outlets, a minimum guarantee in sales is required per Cart/Outlet or Customer will be responsible for the difference in sales up to \$800.00 per Outlet/Cart.

GUARANTEES

The Customer shall notify Centerplate, not less than five (5) business days (excluding holidays and weekends) prior to the Event, the minimum number of persons the Customer guarantees will attend the Event (the "Guaranteed Attendance").

There may be applicable charges for events with minimal attendance.

If Customer fails to notify Centerplate of the Guaranteed Attendance within the time required, (a) Centerplate shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the BEO's, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance.

Centerplate will be prepared to serve five percent (5%) above the Guaranteed Attendance, up to a maximum of 30 meals (the Overage).

- If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
- Should additional persons attend the event in excess of the total of the Guaranteed Attendance plus the Overage, Centerplate will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes.
- Should the guaranteed attendance increase or decrease by 10% or more from the original contracted number of guests, an additional charge of 20% per guaranteed guest may apply.

Meal functions of 750 and above are considered "Specialty Events" and may require customized menus. Your Catering Sales Professional and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these Events.

The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held.

SECURITY

At the discretion of the Roland E. Powell Convention Center, in order to maintain adequate security measures, the Customer may be required to provide security for certain functions. Security personnel will be at the Customer's sole expense. Please consult the Roland E. Powell Convention Center Event Manager for details.

By signing below, I understand and agree to all terms and conditions set forth by Centerplate in the aforementioned policies.

Signature: _____

Date: _____

Print Name: _____



BREAKFAST

CONTINENTAL BREAKFAST

- B1 CONTINENTAL BREAKFAST** **\$11.50**
Freshly Baked Breakfast Pastries, Muffins and Bagels
Served with Butter, Preserves and Cream Cheese
Assorted Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
- B2 PREMIUM CONTINENTAL BREAKFAST** **\$13.50**
Freshly Baked Breakfast Pastries, Muffins and Bagels
Served with Butter, Preserves and Cream Cheese
Sliced Seasonal Fruit and Berries
Assorted Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

ENHANCE YOUR CONTINENTAL BREAKFAST

- B3 BUTTERMILK BISCUIT SANDWICH** **\$4.25**
Scrambled Eggs and American Cheese with a Choice of:
· Ham
· Sausage
· Bacon
- B4 ENGLISH MUFFIN BREAKFAST SANDWICH** **\$4.25**
Scrambled Eggs and American Cheese with a Choice of:
· Ham
· Sausage
· Bacon
- B5 FLAKY CROISSANT SANDWICH** **\$4.25**
Scrambled Eggs and American Cheese with a Choice of:
· Ham
· Sausage
· Bacon
- B6 BREAKFAST BURRITO** **\$4.00**
Scrambled Eggs, Sausage and Cheese
- B7 BREAKFAST PIZZA (by the slice)** **\$4.00**
Choice of one:
· Scrambled Eggs with Chorizo, Pepper Jack Cheese and Salsa
· Scrambled Eggs with Ham, Peppers, Onions and Cheddar
· Scrambled Eggs with Sausage, Tomato and Pesto

For additional enhancements, please see our A La Carte section of the menu.



BREAKFAST

- B8 OCEAN CITY BUFFET** **\$16.00**
Eastern Shore-Style Scrambled Eggs with Tomato, Cheddar Cheese and Scallions
Home Fried Potatoes, Hickory Smoked Bacon and Country Sausage
Danish, Muffin and Biscuit
Served with Creamery Butter and Preserves
Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas
- B9 EASTERN SUNRISE** **\$19.25**
Eastern Shore-Style Scrambled Eggs with Tomato, Cheddar Cheese and Scallion
Thick Sliced French Toast with Warm Maple Syrup, Berry Compote and Whipped Butter
Home Fried Potatoes and Buttermilk Pancakes
Hickory Smoked Bacon and Country Sausage
Sliced Fresh Fruit Display
Danish, Muffin and Biscuit with Sausage Gravy
Served with Creamery Butter and Preserves
Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

Breakfast Buffets require a minimum order of (35) guests or an additional "Small Group Fee" may be applied.

ENHANCE YOUR BREAKFAST BUFFET

- B10 INDIVIDUAL CHEESE OMELETS** **\$3.25**
Individual Three Egg Omelet with a blend of Cheddar and Jack Cheeses
- B11 EGG AND OMELET STATION*** **\$3.75**
Prepared to Order with Ham, Onions, Green Peppers, Mushrooms, Tomatoes,
Swiss and Cheddar Cheeses
(Egg Substitute Available Upon Request)
- B12 SMOKED SALMON STATION*** **\$4.00**
Freshly Baked Bagels
Prepared to Order with Cream Cheese, Capers, Onions, Chopped Egg and Tomato Relish
- B13 BREAKFAST CARVING STATION*** **\$6.00**
Selection of Rope Sage Sausage, Chicken Apple Sausage, Chorizo and Pit Ham

**Minimum of (25) guests.*

**Requires a \$150.00+ fee per uniformed chef.*

For additional enhancements, please see our A La Carte section of the menu.



BREAKFAST

PLATED BREAKFAST

All plated breakfasts are served with Fresh Fruit, Freshly Baked Breakfast Pastries, Butter, Preserves, Fresh Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas.

B14 EASTERN SHORE

\$19.00

Scrambled Eggs with Tomato, Cheddar Cheese and Scallions
Hickory Smoked Bacon and Country Sausage
Home Fried Potatoes

B15 CRAB MELT

\$23.00

Poached Eggs over Tomato and Spinach on an English Muffin, topped with Jumbo Lump Crab
Glazed with Cheddar Cheese Hollandaise Sauce
Home Fried Potatoes

B16 STEAK AND EGGS

\$23.00

Petite Filet of Beef, served with Two Poached Eggs and Bernaise Sauce
Hash Brown Potatoes
Sautéed Asparagus Tips

B17 EAST COAST

\$22.00

Traditional Eggs Benedict with English Muffin, Poached Eggs, Canadian Bacon and Hollandaise Sauce
Asparagus Wild Rice Medley

**Minimum of (25) guests.*



A LA CARTE

C1	COFFEE (gallon) Freshly Brewed Coffee and Decaffeinated Coffee <i>(3 gallon minimum order)</i>	\$32.00
C2	COFFEE (pot) Freshly Brewed Coffee and Decaffeinated Coffee	\$11.00
C3	HOT TEA Hot Water with a Selection of Teas	\$19.00
C4	ASSORTED BOTTLED FRUIT JUICES	\$3.25
C5	ASSORTED JUICES (gallon) Orange, Apple, Cranberry, Tomato, Grapefruit Juice	\$25.00
C6	LEMONADE (gallon)	\$19.00
C7	FRESHLY BREWED ICED TEA (gallon)	\$19.00
C8	ICED WATER (gallon) <i>(5 gallon minimum order)</i>	\$5.50
C9	CRYSTAL GEYSER BOTTLED WATER	\$1.95
C10	ASSORTED CANNED SODAS	\$2.25
C11	INDIVIDUAL ASSORTED CARTONS OF MILK	\$1.95
C12	SLICED SEASONAL FRUIT AND BERRIES Honey Lime Yogurt Dipping Sauce	\$3.00
C13	WHOLE FRESH FRUIT	\$1.00
C14	ASSORTED YOPLAIT YOGURT	\$1.75
C15	ASSORTED INDIVIDUAL CEREALS AND MILK	\$4.00



A LA CARTE

C16 MUFFINS (dozen) Banana Nut, Blueberry, Cranberry, Lemon	\$28.00
C17 BAGELS (dozen) Plain, Marble, Everything, Cinnamon Raisin	\$30.00
C18 DANISH (dozen) Blueberry, Apple, Cheese, Cherry, Lemon	\$31.00
C19 BREAKFAST BREADS (loaf) Banana Nut, Cranberry, Lemon Poppy, Apple Raisin	\$24.00
C20 SCONES (dozen) Blueberry, Cinnamon	\$28.00
C21 CROISSANTS (dozen) Freshly Baked Plain	\$32.00
C22 FRESH BAKED COOKIES (dozen) Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin	\$24.00
C23 BROWNIES (dozen) Fudge, Blondie	\$25.00
C24 HALF SHEET CAKE* (40 slices) Choice of Fruit or Cream Filling	\$65.00
C25 FULL SHEET CAKE* (80 slices) Choice of Fruit or Cream Filling	\$125.00
C26 CINNAMON BUNS WITH CREAMY ICING (dozen)	\$21.00
C27 RUM BUNS (dozen)	\$28.00
C28 ASSORTED INDIVIDUALLY WRAPPED HARD CANDIES (pound)	\$12.00

**Custom artwork available upon request.
Please speak to your Catering Sales Representative.*



A LA CARTE

C29 FRUIT TURNOVERS WITH CREAMY ICING (dozen)	\$24.00
C30 INDIVIDUAL BAGS OF CHIPS AND SNACKS	\$1.50
C31 TORTILLA CHIPS (per person) Served with Salsa and Guacamole	\$4.00
C32 POTATO CHIPS AND DIP (pound) Please select <u>one</u> from the following options: · California Onion Dip · Sour Cream and Dill · Roasted Garlic and Cream Cheese	\$21.00
C33 POTATO CHIPS (pound)	\$12.00
C34 PRETZEL TWISTS (pound)	\$12.00
C35 MIXED NUTS (pound)	\$18.00
C36 GIANT SOFT PRETZELS Choice of Mustard or Nacho Cheese Sauce	\$2.50
C37 QUAKER CHEWY GRANOLA BARS	\$1.25
C38 FULL SIZE ASSORTED CANDY BARS	\$2.00
C39 ICE CREAM NOVELTIES	\$2.00
C40 PREMIUM ICE CREAM NOVELTIES	\$3.75
C41 FRESHLY POPPED POPCORN (by the case) <i>Popcorn Machine Rental (per day) is \$150.00. Additional \$150.00+ fee per Attendant, per machine.</i>	\$50.00



BREAK SERVICE

- C42 DEATH BY CHOCOLATE BREAK*** **\$17.00**
Chocolate Dipped Oreo Cookies, Pretzel Rods, Strawberries and Peanuts
Double Fudge Brownies and Double Chocolate Chip Cookies
Served with Assorted Milks, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C43 HARVEST BREAK*** **\$17.00**
Grilled Local Vegetable Antipasto Display, Herb Marinated Olives and Roasted Peppers
Gourmet Cheese Board with Regional Favorites
Toasted Specialty Flat Breads and Lavosh Crackers
Warm Spinach and Artichoke Dip
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C44 TAKE ME OUT TO THE BALL GAME*** **\$7.00**
Assorted Whole Fruit
Individual Bags of Cracker Jacks, Peanuts and Buttered Popcorn
Hot Jumbo Pretzels with Mustard and Cheese Sauce
- C45 TEA ANYONE?*** **\$6.00**
Fresh Sliced Fruit Display
Assorted Scones, Shortbread Cookies and Marble Cake
Creamery Butter and Preserves
Hot Water and a Selection of Teas
- C46 BODY AND MIND*** **\$10.00**
Assorted Bottled Juices
Fresh Fruit Brochettes
Assorted Granola Bars
Peanut Butter Celery Sticks

**Minimum of 50 guests.*



BOX LUNCHES

- L1 TRADITIONAL BOX LUNCH** **\$15.00**
SELECTION OF SANDWICH ON A KAISER ROLL:
· Turkey and Swiss Cheese
· Roast Beef and Cheddar Cheese
· Ham and Cheddar Cheese
· Grilled Vegetables
Served with Individual Bag of Potato Chips and Gourmet Chocolate Chip Cookie
Soda or Bottled Water
- L2 GOURMET WRAP BOX LUNCH** **\$15.75**
SELECTION OF GOURMET WRAP SANDWICH:
· Greek Salad Wrap with Feta Cheese, Artichokes, Olives and Tomatoes
· Chef's Salad Wrap with Deli Meats, Cheeses and Hard Cooked Eggs
· Chicken Caesar Wrap with Crisp Romaine, Grilled Chicken and Parmesan Cheese
Served with Gourmet Potato Chips, Pasta Salad and Gourmet Brownie
Soda or Bottled Water
- L3 GOURMET SALAD BOX LUNCH** **\$17.00**
SELECTION OF GOURMET SALAD:
· Citrus Salad with Greens, Shaved Sweet Onion and Tangy Jicama Slaw and Citrus Dressing
· Chicken Caesar Salad with Croutons, Parmesan Shavings and Classic Dressing
· Caprese Salad with Fresh Mozzarella, Beefsteak Tomatoes and Basil
Served with Gourmet Potato Chips and Gourmet Brownie
Soda or Bottled Water
- L4 OCEAN CITY DELI BOX LUNCH** **\$16.00**
SELECTION OF REGIONAL DELICATESSEN SANDWICH:
· Premium Turkey and Swiss on a Kaiser Roll
· Premium Beef with Cheddar and Red Onion on Pumpernickel
· Greek Salad Wrap with Leaf Greens, Feta Cheese, Artichokes, Olives and Tomatoes
· Focaccia Sandwich with Fresh Mozzarella, Tomato, Fresh Basil and Onion
Served with Pasta Salad, Fresh Baked Cookie and Whole Fruit
Soda or Bottled Water

*We recommend adding Whole Fruit to your box lunch!
Ask your Catering Sales Representative for additional information.*



CHILLED PLATED LUNCHES

Chilled Plated Lunch Entrées include Hearth Baked Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Iced Water.

ENTRÉES

Please select one from the following:

- | | |
|--|----------------|
| L5 CALIFORNIA COBB SALAD | \$18.00 |
| Iceberg Lettuce with Turkey, Bacon, Avocado, Tomato, Egg and Cheddar Cheese
Choice of Two Dressings | |
| L6 TRIO SALAD | \$18.00 |
| Chicken, Shrimp and Tuna Salads on a Bed of Greens
Choice of Two Dressings | |
| L7 CHICKEN AND AVOCADO CROISSANT | \$20.00 |
| Chicken and Avocado Salad topped with Sprouts
Served with Cheese Tortellini Salad | |
| L8 GRILLED LONDON BROIL SALAD | \$19.00 |
| Sliced Beef served over a bed of Greens with Grilled Asparagus
Shallot Pink Peppercorn Vinaigrette | |
| L9 CHICKEN SALAD STUFFED TOMATO | \$16.00 |
| Served on a Bed of Greens | |

DESSERTS

Please select one from the following:

NEW YORK CHEESECAKE

Raspberry Sauce

FRENCH APPLE PIE

CHOCOLATE FUDGE CAKE

STRAWBERRY SHORT CAKE

KEY LIME PIE



PLATED LUNCHES

Plated Lunch Entrées include choice of Salad, Hearth Baked Rolls and Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Iced Water.

ENTRÉES

Please select one from the following:

- | | |
|--|----------------|
| L10 SAUTEED BREAST OF CHICKEN | \$25.00 |
| Choice of Champagne, Picatta or Marsala Sauce
Country Mashed Potatoes
Chef's Choice of Fresh Vegetable | |
| L11 LEMON PEPPER CHICKEN WITH PROSCIUTTO AND PROVOLONE | \$25.00 |
| Chive and Parsley Sauce
Three Cheese Risotto
Chef's Choice of Fresh Vegetable | |
| L12 CHICKEN AND PASTA | \$24.00 |
| Grilled Breast of Chicken and Linguini
Whole Grain Mustard Sauce
Julienne Vegetable | |
| L13 FILET MIGNON (4 OZ.) | \$28.00 |
| Mushroom Red Wine Demi Glaze and Roasted Shallots
Garlic Mashed Potatoes
Chef's Choice of Fresh Vegetable | |
| L14 MARYLAND STYLE LUMP CRAB CAKE | \$33.00 |
| Eastern Shore Remoulade Sauce
Rice Pilaf
Chef's Choice of Fresh Vegetable | |
| L15 PORK LOIN PROVENCAL | \$24.00 |
| Grilled Center Cut Pork Loin topped with Dijon Mustard and Seasoned Crumbs
Natural Au Jus
Roasted Red Potatoes Rissolle
Roasted Apples and Chef's Choice of Fresh Vegetable | |
| L16 SPINACH AND PARMESAN STUFFED BROILED FLOUNDER FLORENTINE | \$29.00 |
| Hollandaise Sauce
White and Wild Rice
Chef's Choice of Fresh Vegetable | |



PLATED LUNCHES

SALADS

Please select one from the following:

BABY SPINACH SALAD

Tossed Baby Spinach with Grape Tomatoes, Sliced Cucumbers, Hard Boiled Eggs,
Candied Pecans and Golden Raisins
Spiced Mustard Vinaigrette

CLASSIC CAESAR SALAD

Chopped Romaine Lettuce topped with Homestyle Croutons and Shredded Parmesan Cheese
Classic Caesar Dressing

SPRING MIX SALAD

Red and Yellow Pear Tomatoes, Radishes, Carrot Curls and Croutons
Sherry Vinaigrette

TORTELLINI AND ARTICHOKE SALAD

Tomatoes, Onions and Peppers
Zesty Vinaigrette

TOMATO AND MOZZARELLA SALAD

Fresh Mozzarella Cheese, Sliced Beefsteak Tomatoes, Basil and Bermuda Red Onions
Vinaigrette Dressing

DESSERTS

Please select one from the following:

NEW YORK CHEESECAKE

Strawberry Sauce and Whipped Cream

FRENCH APPLE PIE

CHOCOLATE FUDGE CAKE

STRAWBERRY SHORT CAKE

COCONUT CRÈME CAKE

CARAMEL APPLE PIE



LUNCH BUFFETS

*Included with your Luncheon Buffet are Hearth Baked Rolls and Creamery Butter, Iced Tea and Iced Water.
Served on high quality disposable service ware.*

L17 THE FRUGAL BUFFET - THE ITALIAN JOB **\$14.00**

Garden Salad with Choice of Two Dressings
Baked Ziti with Ricotta and Parmesan Cheeses
Freshly Baked Cookies

L18 THE FRUGAL BUFFET - THE PETITE AND PLENTY PICNIC **\$15.00**

Potato Salad
Barbeque Chicken
Corn on the Cob
Baked Beans
Freshly Baked Cookies

L19 THE FRUGAL BUFFET - CLASSIC SANDWICHES **\$14.00**

ASSORTED SANDWICHES TO INCLUDE:
· Roast Turkey and Provolone on a Kaiser Roll
· Ham and Swiss on Dark Rye
· Roast Beef and Cheddar on an Herb Roll
Lettuce, Tomato, Condiments and Pickles Whole Fruit
Potato Chips and Freshly Baked Cookies



LUNCH BUFFETS

L20 EAST SIDE DELI

\$21.00

Chicken and Vegetable Noodle Soup
Tossed Green Salad with Choice of Dressings
Macaroni Salad
Marinated Vegetable Salad

“Make Your Own Sandwich As You Like”
Chilled Sliced Roast Beef, Ham, Salami and Turkey
Swiss and American Cheeses
Sliced Onions, Lettuce, Tomatoes and Pickles
Assorted Sliced Breads and Rolls

Potato Chips
Cookies and Brownies

L21 LUDLAM’S DELIGHT

\$23.00

Tossed Garden Salad with Selection of Dressings

Breast of Chicken Marsala
Beef Tips Diane
Roasted Garlic and Dill Smashed Red Potatoes
Chef’s Selection of Fresh Vegetables

Assorted Fresh Baked Cookies and Brownies

L22 THE CORNUCOPIA

\$24.00

Tossed Garden Salad with Choice of Dressings
Cucumber Tomato Salad

Roast Pork Loin with Apple Chutney
Flounder Florentine stuffed with Spinach and Parmesan Cheese
Grilled Breast of Chicken with Lemon Caper Sauce and Artichokes

Saffron Rice
Chef’s Selection of Fresh Vegetables

Chef’s Selection of Assorted Desserts

L23 LONDON CALLING

\$28.00

Tossed Garden Salad with Choice of Dressings

Grilled London Broil with Red Wine Mushroom Sauce
Tarragon Breast of Chicken

Garlic and Chive Mashed Potatoes
Honey and Dill Glazed Carrots
Green Bean Almondine

Chef’s Selection of Assorted Desserts



DINNER BUFFETS

*Included with your Dinner Buffets are Hearth Baked Rolls and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Iced Water.*

DBI PREMIUM DINNER BUFFET

\$31.00

The Premium Dinner Buffet offers many combinations of foods to best suit your attendees.

Please select two options from the following salads:

GARDEN SALAD

Choice of Two Dressings

CLASSIC CAESAR SALAD

BLACK BEAN AND RICE SALAD

TOMATO, BASIL AND FRESH MOZZARELLA

MARINATED TOMATO, RED ONION AND CUCUMBER SALAD

TORTELLINI AND ARTICHOKE SALAD

Please select two options from the following entrées:

GRILLED CHICKEN HUNTER STYLE

ROAST PORK LOIN

Apple Cider Demi Glace

GRILLED TUNA STEAK VERA CRUZ

Tomato, Pepper, Onion, Olives and Capers

VEGETABLE LASAGNA

LONDON BROIL

Mushroom Sauce



DINNER BUFFETS

Please select two options from the following:

ROASTED RED POTATOES RISSOLE

RICE PILAF

AU GRATIN POTATOES

ORZO PASTA

Sun Dried Tomato and Pine Nuts

MEDLEY OF FRESH VEGETABLES

Fine Herbs

CHEF'S SELECTION OF SEASONAL FRESH VEGETABLE

Please select two options from the following:

NEWYORK CHEESECAKE

Strawberry Sauce and Whipped Cream

FRENCH APPLE PIE

KEY LIME PIE

STRAWBERRY SHORT CAKE

SMITH ISLAND CAKE

FRESH FRUIT PIES

CHOCOLATE FUDGE CAKE

COCONUT CRÈME CAKE

Minimum of 50 guests.



DINNER BUFFETS

*Included with your Dinner Buffets are Hearth Baked Rolls and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Iced Water.*

DB2 DINNER BUFFET I

\$36.00

PRESET SPINACH AND MUSHROOM SALAD

with Bacon Dressing

FILET OF SALMON PROVENCEALE

FLANK STEAK WITH MUSHROOMS AND BORDELAISE SAUCE

BREAST OF CHICKEN STUFFED

with Rye and Currants with a Cider Reduction

SMASHED YUKON GOLD POTATOES AND PARMESAN

VEGETABLE MEDLEY

CHEF'S SELECTION OF DESSERT

DB3 DINNER BUFFET II

\$37.25

PRESET GARDEN SALAD

with Red Peppers, Yellow Tomatoes, Craisins and Croutons
Served with a Champagne and Raspberry Dressing

TEXAS STYLE DRY RUBBED BRISKET OF BEEF

with a Sweet Roasted Red Pepper and Tomato Chili Sauce

MAHI MAHI MENUIRE

with Toasted Almonds and Green Onions

BREAST OF CHICKEN

Stuffed with Artichoke Pesto

GARLIC AND DILL ROASTED RED POTATOES

THREE CHEESE TORTELLINI AND VEGETABLE AU GRATIN STYLE

GREEN BEANS AND CARROTS

CHOCOLATE FUDGE CAKE



PLATED DINNERS

*Plated Dinner Entrées include choice of Salad, Hearth Baked Rolls and Butter,
Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Iced Water.*

ENTRÉES

Please select one from the following:

- | | |
|---|----------------|
| D1 TUSCAN BREAST OF CHICKEN | \$29.00 |
| Stuffed with Artichoke Pesto
Three Cheese Risotto
Chef's Choice of Fresh Vegetable | |
| D2 CHICKEN CHESAPEAKE | \$28.00 |
| Stuffed with Crab Imperial
Wild and White Rice
Chef's Choice of Fresh Vegetable | |
| D3 FILET MIGNON (8 OZ.) | \$36.00 |
| Demi Glace a la Tomato and Watercress
Garlic Mashed Potatoes
Chef's Choice of Fresh Vegetable | |
| D4 SMOKED DRY RUBBED BRISKET OF BEEF | \$29.00 |
| Roasted Pepper and Tomato Essence
Red Bliss Potatoes Rissole
Chef's Choice of Fresh Vegetable | |
| D5 LAND AND SEA | \$45.00 |
| Filet Mignon (5 oz.)
Two Crab Imperial Stuffed Shrimp
Country Mashed Potatoes
Chef's Choice of Fresh Vegetable | |
| D6 MARYLAND JUMBO LUMP CRAB CAKES | \$38.00 |
| Stone Ground Mustard Sauce
Confetti Rice Pilaf
Chef's Choice of Fresh Vegetable | |
| D7 LEMON BUTTER BROILED FILET OF SALMON | \$27.00 |
| Dill Cream Sauce
Parsley Potatoes
Chef's Choice of Fresh Vegetable | |
| D8 GRILLED BONELESS PORK CHOP | \$27.00 |
| Granny Smith Red Onion Chutney
Roasted Red Potatoes Rissole
Chef's Choice of Fresh Vegetable | |



PLATED DINNERS

SALADS

Please select one from the following:

BABY ICEBERG WEDGE

Slivered Red Onions, Shaved Carrots, Crispy Pancetta Bacon and Herb-Speckled Oven-Dried Tomatoes
Tangy Ranch Dressing or Sweet Balsamic Vinaigrette

CAESAR WEDGE SALAD

Romaine Lettuce Wedge with Garlic Herb Croutons and Parmesan Cheese
Classic Caesar Dressing

TOMATO MOZZARELLA SALAD

Sliced Beefsteak Tomatoes, Fresh Mozzarella and Basil
Bermuda Red Onion and Vinaigrette

SPINACH SALAD

Baby Spinach, Sliced Mushroom, Tomatoes, Red Onion and Thick Bacon
Sun Dried Tomato Vinaigrette

DESSERTS

Please select one option from the following:

NEWYORK CHEESECAKE

Strawberry Sauce and Whipped Cream

FRENCH APPLE PIE

KEY LIME PIE

WARM APPLE COBBLER

Vanilla Bean Ice Cream

TIRAMISU

Vanilla Sauce

TRIPLE CHOCOLATE CHARLOTTE

CARAMEL APPLE PIE

CHOCOLATE FUDGE CAKE



RECEPTION

COLD HORS D'OEUVRES

Minimum order of 100 pieces per item. Prices below are for individual pieces.

R1	SHRIMP COCKTAIL	\$2.50
R2	SHRIMP CANAPE	\$1.70
R3	SMOKED SALMON CANAPE	\$2.00
R4	BEEF TENDERLOIN on Garlic Round	\$2.50
R5	RARE TUNA LOIN on Garlic Round	\$2.50
R6	PROSCIUTTO AND MELON	\$2.25
R7	FRESH FRUIT BROCHETTES	\$2.00
R8	BOURSIN STUFFED STRAWBERRY	\$1.95
R9	EASTERN SHORE CRAB GAZPACHO SHOOTER	\$2.50
R10	ANTIPASTO SKEWER with Artichoke, Tomato, Kalamata Olive and Mozzarella	\$2.50



RECEPTION

HOT HORS D'OEUVRES

Minimum order of 100 pieces per item. Prices below are for individual pieces.

R11 MINI QUICHE	\$1.85
R12 SPANAKOPITA	\$2.00
R13 FRANKS IN A BLANKET	\$1.60
R14 MUSHROOMVOLAUVENT	\$2.00
R15 ASPARAGUS IN PHYLLO	\$2.10
R16 RASPBERRY AND BRIE IN PHYLLO	\$2.00
R17 MINI VEGETARIAN EGG ROLL	\$1.65
R18 PETITE BEEF WELLINGTON	\$2.75
R19 SMOKED CHICKEN QUESADILLA	\$2.10
R20 SAUSAGE STUFFED MUSHROOM	\$1.80
R21 GRILLED BABY LAMB CHOP	\$3.20
R22 SCALLOP AND APPLEWOOD SMOKED BACON	\$2.95
R23 PEPPER BACON BARBEQUE SHRIMP	\$2.85
R24 COCONUT SHRIMP	\$2.50
R25 SHRIMP AND SCALLOP SKEWER	\$2.90
R26 MARYLAND STYLE MINI CRAB CAKES	\$2.50



RECEPTION

RECEPTION STATIONS

Prices below are per person.

- R27 IMPORTED AND DOMESTIC CHEESE DISPLAY** **\$5.00**
Garnished with Seasonal Fruit, Sliced Baguettes and Assorted Crackers
- R28 DISPLAY OF SLICED SEASONAL FRUIT AND BERRIES** **\$3.00**
Honey Lime Yogurt Dipping Sauce
- R29 FRESH VEGETABLE CRUDITÉ** **\$2.25**
Ranch Dip and Cusabi Dip
- R30 PASTA STATION*** **\$5.00**
Tortellini and Penne Pastas
Selection of two sauces:
· Marinara · Alfredo · Pesto
Made to Order with Mushrooms, Onions, Roasted Garlic, Artichoke Hearts,
Peppers and Parmesan Cheese
Served with Asiago Cheese Bread and Olive Rosemary Bread
- R31 BAKED BRIE (Each wheel serves 30 guests)** **\$110.00**
Imported Brie topped with a choice of sweet or savory fillings,
Wrapped in Puff Pastry and baked until golden brown, served warm.
Selection of one topping:
· Raspberry · Apple and Leek · Roasted Garlic Mushroom
- R32 BRUSCHETTA AND FLAT BREAD STATION** **\$9.00**
Served with Extra Virgin Olive Oil and a Variety of Toasted Flat Breads
Specialty Toppings to include:
· Warm Maryland Crab Dip
· Spinach Artichoke Dip
· Cool Baba Ghanoush
· Tomato Basil Relish
- R33 ANTIPASTO DISPLAY** **\$7.25**
Salami, Ham, Capicola and Sopressata
Provolone and Mozzarella Cheeses
Plum Tomatoes, Marinated Mushrooms, Artichokes, Olives, Roasted Red Peppers and Onions
Italian Breads and Crackers

**Requires a minimum 50 guests.*

**A \$150.00+ fee per Uniformed Chef required.*



RECEPTION

CARVED TO ORDER STATIONS

Prices below are per item.

R34 SAGE ROASTED WHOLE BREAST OF TURKEY (Serves 35 guests)	\$170.00
Served with Cranberry Orange Marmalade, Grain Mustard, Mayonnaise and Cocktail Rolls	
R35 STEAMSHIP ROUND OF BEEF* (Serves 150 guests)	\$450.00
Served with Horseradish Sauce, Grain Mustard and Cocktail Rolls	
R36 HERB MARINATED WHOLE TENDERLOIN OF BEEF (Serves 30 guests)	\$350.00
Served with Horseradish Sauce, Grain Mustard and Cocktail Rolls	
R37 COUNTRY LOIN OF PORK (Serves 30 guests)	\$110.00
Served with Grain Mustard, Apple Compote and Cocktail Rolls	
R38 TOP ROUND BARON OF BEEF (Serves 100 guests)	\$240.00
Served with Horseradish Sauce, Grain Mustard and Cocktail Rolls	
R39 BONELESS VIRGINIA PIT HAM (Serves 60 guests)	\$225.00
Served with Grain Mustard, Honey Peach Compote and Cocktail Rolls	

**A \$150.00+ fee per Uniformed Chef required.*

DESSERT STATIONS

Prices below are per person.

R40 ICE CREAM SOCIAL	\$5.50
Choice of two flavors of Premium Ice Cream accompanied by Hot Fudge, Caramel, Nuts, Cherries, Whipped Cream, Jimmies, Oreo Pieces and M&M's <i>(Minimum of 90 Guests)</i>	
R41 STRAWBERRY SHORTCAKE STATION	\$5.25
<i>Build Your Own Strawberry Shortcake Station to include:</i> Fresh Strawberries and Mixed Berry Compote Shortcake Biscuits, Pound Cake, Chocolate Sauce and Whipped Cream	
R42 DEATH BY CHOCOLATE STATION	\$17.00
Chocolate Dipped Oreo Cookies, Pretzel Rods, Strawberries and Peanuts Double Fudge Brownies and Double Chocolate Chip Cookies Served with Assorted Milks, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas	



BAR OPTIONS

PREMIUM LIQUORS

\$5.50 PER DRINK

Smirnoff Vodka, Tanqueray Gin, Bacardi Superior Rum, Jose Cuervo Especial Tequila, Johnnie Walker Red Label, Jack Daniel's, Canadian Club

DELUXE WINE

\$5.00 PER GLASS

Copperidge – Cabernet Sauvignon, Chardonnay, White Zinfandel

DOMESTIC BEER

\$4.50 PER BOTTLE

Budweiser, Bud Light, Miller Lite, Coors Light, O'Doul's Amber (*non-alcoholic*)

IMPORTED/MICROBREW BEER

\$5.00 PER BOTTLE

Heineken, Corona Extra, Yuengling

Customization of all liquor, beer and wine available upon request.

Please consult with your Catering Sales Representative for pricing.

All bar options require a \$30.00+ fee per uniformed bartender, per hour, with a (3) hour minimum.



BAR OPTIONS

CHARDONNAY

Copper Ridge	\$20.00
Mirassou	\$37.00
Sterling "Vintners Collection"	\$43.00
Clos du Bois	\$49.00

CABERNET

Santa Rita "120 Series"	\$27.00
Natura (Organic)	\$35.00
J. Lohr Estates "Seven Oaks"	\$46.00
Louis Martini Napa Valley	\$73.00

MERLOT

Copper Ridge	\$20.00
Mirassou	\$37.00
Chateau St. Jean	\$43.00
Blackstone	\$49.00

VARIETAL WINES

Clean Slate Riesling	\$31.00
Chateau Ste. Michelle Riesling	\$35.00
Ecco Domani Pinot Grigio	\$37.00
Matua New Zealand Sauvignon Blanc	\$40.00
Santi "Veneto-Wildman" Pinot Grigio	\$46.00
Santa Margherita Pinot Grigio	\$65.00

WHITE ZINFANDEL

Copper Ridge	\$20.00
Beringer "Founders Estate"	\$40.00

PINOT NOIR

Mirassou	\$37.00
Jekel	\$55.00

SPARKLING WINE - CHAMPAGNE

Martinelli's Sparkling Cider	\$15.00
William Wycliff	\$16.00
Freixnet "Carta Nevada" Brut	\$31.00
Maschio Prosecco	\$39.00
Domaine Ste. Michelle Brut	\$47.00
Korbel Brut	\$49.00
Tattinger "Brut la Francaise"	\$85.00
Dom Perignon	\$250.00

Wine options and prices are subject to change based upon availability.

