

Banquet & Catering Menu



Carousel Resort Hotel & Condominiums
11700 Coastal Highway
Ocean City, Maryland 21842
1-800-233-1228

www.carouselhotel.com

CAROUSEL BREAKFAST BUFFET

(minimum 30 people)

Served until 10:30am

Add 20% service charge and 6% Maryland State Tax plus 1% Local Tax to the above prices.

The Extreme Carousel Breakfast

\$16.95++ per person

Eggs Benedict with sauce Hollandaise and Canadian bacon over a toasted English muffin, cheese blintz with fruit preserves, bacon, sausage and breakfast potatoes; creamed chipped beef with biscuits, fresh fruit parfait, assorted danish and mini muffin tray, regular and decaf coffee, hot tea, hot chocolate, milk and assorted fruit juice.

The Health Breakfast

\$14.95 ++ per person

Fresh fruit parfait, assorted whole fresh fruit, yogurt and granola, strawberries and cream, scrambled egg whites, cottage cheese and fruit compote, assorted Kellogg's cereals, assorted toasted bagels, fresh cut assorted fruits, assorted fruit juices, regular and decaf coffee, hot tea and hot chocolate.

Golfer Breakfast to go

\$11.95++ per person

Breakfast sandwich on a toasted English muffin. Your choice of bacon or sausage with scrambled egg and American cheese. Served with a banana, orange juice, and a Power Bar, all wrapped up in a to-go box. Delivered to your room between the hours of 6:30am and 9:00am.

The Classic Buffet

\$13.95++ per person

Scrambled eggs, bacon, sausage, creamed chipped beef, and biscuits, French toast or pancakes with maple syrup, hash browns, fresh fruit tray, fresh danish and muffins, assorted cereals, regular and decaf coffee, hot tea.

Country Breakfast

\$11.95++ per person

Scrambled eggs with salsa and melted cheddar and Monterey Jack cheeses, scrambled eggs sausage links, or bacon, oatmeal with brown sugar, sautéed Spanish onions with breakfast potatoes, creamed chipped beef and biscuits, regular and decaf coffee, hot tea.

ADD ON...

Omelet Station

\$2.25++ per person

\$50 fee first hour (per chef)

\$25 for each additional hour

Omelets made to order with fresh ingredients as follows: mushroom, red onion, diced tomato, diced red, yellow and green peppers, diced ham, sausage, bacon and shredded Monterey Jack and cheddar cheeses.

PLATED BREAKFAST

(minimum 25 people)

*All plated breakfast functions are served with golden hash browns, fresh fruit garnish, toast, assorted jellies, chilled orange juice and coffee
Served until 10:30am*

The Classic

\$7.95++

Scrambled eggs, bacon, sausage, biscuits and creamed chipped beef.

Add 20% service charge and 6% Maryland State Tax plus 1% Local Tax to the above prices.

Western Omelet

\$7.95++

Our awesome classic western with red onion, salsa, diced ham, diced red and green bell peppers with melted cheddar and Monterey Jack cheeses.

Old-fashioned Eggs Benedict

\$8.95++

Two poached eggs with Canadian bacon on toasted English muffin with Hollandaise sauce.

Steak and Eggs Chesapeake

\$16.95++

Two eggs scrambled, served with our 8-oz center cut NY strip steak, grilled to perfection and topped with jumbo lump crabmeat.

Texas French Toast

\$8.95++

5 slices of cinnamon dipped French toast topped with confectioner's sugar.

Country Skillet Wrap

\$12.95++

Grilled and sliced chicken, bacon, scrambled eggs, bell pepper, tomato, onion, cheddar cheese

Southwestern Breakfast Wrap:

\$12.95++

Grilled and sliced chicken, breakfast potatoes, bacon, jalapeno, Monterey Jack Cheese. Topped with salsa and sour cream.

THE CAROUSEL BRUNCH

(minimum 30 people)

served until 11:30am

\$29.95++

note: this station requires a uniformed chef: \$50 fee per chef

Brunch

Assorted fruit juices

Fresh fruit display

Fresh Danish and muffins

Eggs Benedict with Hollandaise sauce

Cheese Blintz with apple and strawberry

preserves

French toast sticks

Scrambled eggs

Bacon and sausage

Omelet Station

Carved slow cooked Prime Rib &

Herb-encrusted Pork Tenderloin

Creamed chipped beef and biscuits

Fresh fruit parfait

Assorted dessert table

Assorted fresh breads

Muffins, bagels, croissants

BREAKS (per person)

The Continental Breakfast

\$7.95++

Served with assorted danish and mini muffins, chilled juices, regular and decaf coffee, tea and water.

The Healthy Corner

\$8.95++

Our healthy start to the day includes an assortment of yogurt, Whole fruit, Quaker Chewy Granola Bars, assorted Kellogg's cereals, assorted fruit juices, regular and decaf coffee, tea and water.

Add 20% service charge and 6% Maryland State Tax plus 1% Local Tax to the above prices.

The Carousel Bakeshop

\$7.95++

Made fresh to order, our assorted Danish, bagels, mini muffins & croissants with cream cheese, regular and decaf coffee, tea and water.

The Midday Breaks

\$8.95++

Assorted sodas, regular and decaf coffee, tea, spring water and hot chocolate. Served with your choice of one: Fresh Baked assorted cookies, brownies or hot soft pretzels.

Dessert Break

\$9.95++

Assorted cakes, pies, mini pastries, petit fours, cookies.

Energy Break

\$11.95++

M&M's, homemade granola, chocolate croissants, chocolate fondue with marshmallows and pretzel sticks for dipping, coffee, tea, iced tea, assorted sodas.

Carousel Carnival Break

\$7.95++

Cotton Candy, Snow Cones, Assorted Blue Bunny Ice cream Bars, Fresh popped Popcorn

The Morning After Break (hangover remedy)

\$195.00++ (20 people)

2 gallons of Bloody Mary mix, 1 bottle of house vodka, 2 gallons of orange juice, sliced lemons and limes, 20 bacon, egg and cheese bagels.

The Sportsman Break

\$250.00++ (20 people)

100 chicken wings with barbeque and hot sauce, assorted cheese display, crackers, celery sticks, ranch blue cheese, assorted sodas and waters.

The Ultimate Meeting Planner

\$17.95++

Morning	Mid-morning	Afternoon
Assorted fruit juices	Regular & Decaf Coffee	Regular & Decaf Coffee
Assorted danish and muffins	Hot tea	Hot tea & Iced Tea
Fresh sliced fruit	Assorted sodas	Assorted Soda
Regular & decaf coffee	Assorted fresh baked cookies	Finger sandwiches
Hot Tea	Quaker Chewy Granola Bars	Brownies or cookies
Hot Chocolate		

EXTRA REFRESHMENTS

&

MISCELLANEOUS BREAKS

Regular and decaf coffee, tea, hot chocolate (per person pricing)

\$3.00++

Add 20% service charge and 6% Maryland State Tax plus 1% Local Tax to the above prices.

Regular and decaf coffee, tea, hot chocolate, orange juice (per person pricing)	\$4.50++
Regular and decaf coffee, tea, hot chocolate, assorted soda (per person pricing)	\$4.50++
Bottled Spring water (per person pricing)	\$2.50++
Lox and bagels with capers and red onion (based on 1 piece per person)	\$7.00++
Sliced assorted seasonal fruit (per person pricing)	\$4.50++
Assorted juices (per person pricing)	\$3.50++
Assorted yogurts (by the dozen)	\$30.00++
Regular or decaf coffee, hot tea by the gallon	\$26.00++
Fresh Baked assorted cookies (by the dozen)	\$18.00++
Hot Soft pretzels (by the dozen)	\$29.00++
Fresh Baked brownies (by the dozen)	\$27.00++
Assorted Donuts (by the dozen)	\$25.00++
Assorted Danish (by the dozen)	\$27.00++
Croissants (by the dozen)	\$22.00++
Assorted fresh baked bagels w/ assorted cream cheese (by the dozen)	\$26.00++
Assorted Dessert Bars (by the dozen)	\$32.00++

CAROUSEL BANQUET LUNCH

All lunches are served with your choice of garden or Caesar salad, dinner rolls & butter, seasonal vegetable, chef's choice of dessert, regular and decaf coffee, hot tea, iced tea.

Lunch served until 2:00pm
(minimum of 25 people)

Stuffed Chicken Breast **\$13.95++**

Baked chicken breast stuffed with choice of: (Portabella mushrooms, bell pepper and topped with creamy lobster sauce, cranberry bread or florentine duxelle stuffing topped with supreme sauce)

Filet of Flounder with Lemon Butter **\$15.95++**

Our fresh flounder filet, broiled with fresh lemon and herbs.

Add 20% service charge and 6% Maryland State Tax plus 1% Local Tax to the above prices.

Maryland Lump Crab Cake **\$17.95++**

Made with lump crabmeat mixed with our famous imperial sauce.

Grilled Tuna Steak **\$12.95++**

An 8oz fresh Ahi tuna steak grilled to your liking
(chef recommends medium rare to medium with a light lemon dill sauce.

Penne Pomodoro **\$11.95++**

Grilled chicken breast julienne served over penne pasta with fresh basil, alfredo sauce and chopped tomato.

Baked Salmon En' Croute **\$14.95++**

Fresh salmon wrapped in a puff pastry, stuffed with diced artichoke hearts and red pimento and served over sauce buerre rouge.

Sirloin Tips Diane **\$13.95++**

Steak Tenderloin cubes cooked slowly with mushroom demi-glaze with a hint of Dijon, served over calico rice.

Trinity Salad **\$12.95++**

A healthy portion of shrimp salad, tuna salad, and chunky chicken salad served otop a fresh bed of fresh mixed greens with tomato and cucumber slices.

Boxed Lunch **\$11.95++**

Choice of deli ham, roast beef or roast turkey sandwich with condiments on a buttery croissant. Served with potato chips, fresh fruit, brownie and soda or bottled water.

Deli Croissant Sandwich **\$11.95++**

Filled with your choice of turkey, ham, chicken salad, or tuna salad. Accompanied by lettuce, tomato and alfalfa sprouts with a fresh fruit garnish. (shrimp salad add: \$1.00++)

LUNCH BUFFET

(minimum 25 people)

All lunch buffets come with your choice of a Caesar or garden salad or soup choice where indicated, dinner rolls & butter, and Chef's choice of dessert.

Regular or decaf coffee, hot tea & iced tea.

Lunch served until 2:00pm

The Carousel Lunch Buffet **\$15.95++**

Choice of New England clam chowder or Maryland crab soup
Sliced slow-cooked Top Round beef, sliced thin and served with mushroom au jus
Fresh broiled flounder with lemon butter

Vegetarian Hot Lunch **\$13.95++**

Add 20% service charge and 6% Maryland State Tax plus 1% Local Tax to the above prices.

Choice of either vegetable barley or chilled celery and cucumber soup
Roasted vegetable stacks with fresh mozzarella.
Pita squares with a spicy black bean and cilantro hummus
Linguini pasta tossed with seasonal vegetables, olive oil, garlic and a tomato caper sauce

Carousel Blue Crab Buffet

\$22.95++

Choice of seafood bisque or cream of crab and asparagus soup
4oz Maryland lump crab cake (broiled) (*1 per person*)
Fried Chicken
Fried Shrimp
Hush puppies
Cole slaw

The Pasta Extreme

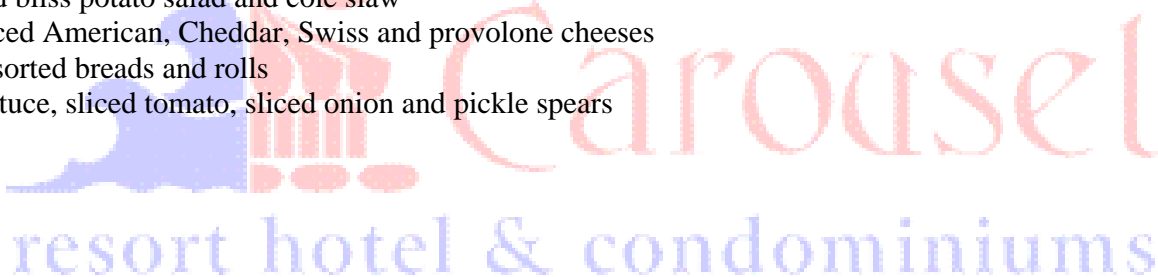
\$16.95++

Your choice of minestrone or Italian vegetable and beef soup
Toasted garlic Parmesan french baguettes
Fettuccine and linguine with alfredo and marinara sauces and meatballs
Grilled Chicken and sweet Italian sausage

Deli Express

\$14.95++

Choice of Maryland crab or minestrone soup
Sliced deli meats: turkey, ham, salami, and roast beef
Red bliss potato salad and cole slaw
Sliced American, Cheddar, Swiss and provolone cheeses
Assorted breads and rolls
Lettuce, sliced tomato, sliced onion and pickle spears



COLD & LIGHT FARE LUNCHEONS

Served plated

Served buffet style – add \$2.00 per person

Regular or decaf coffee, hot tea & iced tea

Lunch served until 2:00pm

Trio Salad Kick

\$14.95++

Fresh sliced fruit tray (only the best seasonal fruit)
Garden salad with cherry tomato, carrot and red onion
Smoked salmon with capers, red onion, diced egg, and tomato, served with crackers
Shrimp, tuna and chunky chicken salad served with a vegetable crisp

The Healthy Way

\$11.95++

Sliced fresh fruit garnish
Fresh spring salad mix with cherry tomato and cottage cheese, served with balsamic vinaigrette
Stuffed tomato with seasonal vegetable and baked with dill Havarti cheese

Add 20% service charge and 6% Maryland State Tax plus 1% Local Tax to the above prices.

GOURMET WRAPS: *(plated only)*

All wraps are served with vegetable sun chips, chef's choice of plated dessert, coffee, tea and iced tea.

- Grilled Chicken & Portabella Wrap:** **\$13.95++**
grilled chicken strips, portabella mushroom, garlic mayonnaise, mozzarella cheese, spinach leaves, tomato.
- Mardi Gras Wrap:** **\$13.95++**
spicy chicken strips, dirty rice, Italian relish, shredded lettuce
- Crunchy Chicken Club Wrap:** **\$13.95++**
fried chicken strips, bacon, lettuce, tomato, ranch dressing.
- Santa Cruz Shrimp Wrap:** **\$15.95++**
Shrimp, avocado, black bean and tomato salsa, Monterrey Jack Cheese, white rice, jalapeno lime mayonnaise
- Grilled Steak and Chile Cheese Wrap:** **\$14.95++**
Fajita steak strips, chopped green chilies, onions, garlic, shredded cheddar cheese.
- Greek Salad Wrap:** **\$10.95++**
Shredded Iceberg lettuce, feta cheese, pepperoncini peppers, sliced black olives, tomato, Italian dressing

CAROUSEL DINNER PLATED

*All Entrées served with Chef's choice of starch and vegetable,
Caesar or garden salad and dinner rolls & whipped butter.
All steak temperatures are cooked medium*

- Chicken Cordon Bleu** **\$17.95++**
Honey ham and Swiss cheese rolled and baked in a boneless chicken breast.
- Grilled Ahi Tuna Steak** **\$19.95++**
Large fresh Ahi tuna steak (Chef's recommendation: medium rare)
served with an Asian sesame glaze
- Slow-Cooked Prime Rib** **\$21.95++**
Our slow-roasted 10oz. Prime Rib cooked with rosemary and served
with au jus and horseradish sauce
- Filet Mignon with Sauce Béarnaise** **\$29.95++**
Twin 3 oz medallions of filet mignon served with sauce Béarnaise
- Baked Chicken Breast Florentine** **\$17.95++**
Chicken breast stuffed with spinach, roasted red pepper, garlic clove
and fresh mozzarella. Served in our garlic bell pepper cream sauce
- Maryland Crab Cake** **\$21.95++**

Add 20% service charge and 6% Maryland State Tax plus 1% Local Tax to the above prices.

A 4oz. lump crab cake served with a Dijon cream sauce

Vegetable Sauté

\$16.95++

Linguini pasta tossed with garlic, shallot, olive oil and fresh seasonal vegetables. Topped with a tomato caper sauce.

Carousel Steak and Cake

\$31.95++

6oz of filet of tenderloin medallions with demi-glaze and a 3oz lump crab cake served with a Dijon cream sauce

Baked Flounder

\$15.95++

Fresh flounder filet with lemon pepper seasoning cooked in white wine

Broiled Stuffed Flounder with Crab Imperial

\$22.95++

Fresh flounder stuffed with our lump crab imperial, finished with white wine

Salmon En Croute

\$24.95++

Fresh salmon filet wrapped in puff pastry stuffed with red pimento and artichoke hearts, served with a creamy dill sauce.

Carousel Crab Cake and Grilled Chicken Breast

\$23.95++

Our 3oz lump crab cake accompanied by a grilled and marinated chicken breast

Prime Rib and Crab Cake

\$32.95++

An 8-oz. cut of prime rib with a 3oz. crab cake, accompanied with au jus and horseradish sauce

Grilled Bone-in Frenched Pork Chop

\$18.95++

An 10oz. bone-in pork chop grilled medium well and served with an apricot demi-glaze

CAROUSEL DINNER BUFFET SELECTIONS

(Minimum 25 people)

All dinner buffets are served with Chef's choice of seasonal vegetable,

starch, dinner rolls & whipped butter and dessert

Regular or decaf coffee, hot tea & iced tea

Buffet One

Choice of Minestrone Soup, Maryland crab soup, garden or Caesar salad

Grilled chicken breast with supreme sauce

London broil with mushroom hunter sauce

Broiled fresh flounder with a lemon butter, white wine and caper sauce

\$25.95++ choice of two

Buffet Two

Choice of cream of crab and asparagus soup, beef vegetable soup, garden or Caesar salad.

Grilled salmon with lemon dill sauce

Center cut pork loin with a mandarin orange relish

6oz sirloin steak with a cabernet jus

\$28.95++ choice of two

Add 20% service charge and 6% Maryland State Tax plus 1% Local Tax to the above prices.

Buffet Three (requires a uniformed chef: \$50 fee)

Choice of chicken vegetable soup, seafood bisque, garden or Caesar salad

Hand-carved slow-roasted top round of beef with silver dollar rolls

Chicken Chesapeake (grilled chicken breast topped with lump crab imperial)

Maple Glazed Salmon

\$33.95++ (all three are included with this buffet)

Buffet Four (requires a uniformed chef: \$50 fee)

Fruit, vegetable and cheese display with assorted sauces and crackers

Hand-passed Hors D'oeuvres (3 pieces per person)-

(Spanikoppita, Crab Rangoon's and Scallops wrapped in bacon)

Slow-roasted prime rib hand-carved with au jus and fresh horseradish

4oz Maryland lump crab cakes in a citrus beurre blanc (1 per person)

Grilled chicken Marsala served over linguini pasta

\$37.95++ (all are included with this buffet)

*All beef temperatures are served medium



THEME BANQUETS

Country Hoedown

Tossed garden salad with your choice of dressing

Barbecued spare ribs

Fried chicken

Roast round of beef (carver fee \$50.00)

Cole slaw

Red bliss potato salad

Cucumber salad

Corn on the cob

Baked beans

Corn muffins and butter

Assorted desserts

\$27.00++

Grilled pork loin with tropical glaze

Hawaiian mixed vegetables

Oven roasted red bliss potatoes

Rolls and butter

Assorted desserts

28.00++

Island Luau

Assorted tropical fruit salad

Tossed garden salad with mango vinaigrette

Pineapple red cabbage cole slaw

Hawaiian chicken with grilled pineapple

Thai-marinated flank steak

Italian Buffet

*Tossed Italian salad with fresh greens, sliced onion, black olives, pepperoncini peppers, cherry tomatoes, parmesan cheese, croutons and Italian dressing

*Hot Antipasti Salad to include: baby

Add 20% service charge and 6% Maryland State Tax plus 1% Local Tax to the above prices.

eggplant parmesan, Italian sausage, meatballs, shrimp and roasted pepper polenta

**Penne pasta with the following toppings:*

Sliced chicken, olives, mushrooms, artichokes, capers, Marinara, Alfredo and Pesto sauces.

Grated parmesan cheese

Garlic bread

Assorted desserts

\$22.00++

Mini Lump Crab cakes (3 per person)

Fried chicken

Broiled flounder

Jumbo Fried Shrimp

Seafood Creole over linguini

Fresh Fruit Display

Red bliss potato salad

Cole slaw

Fresh vegetable medley

Corn Bread and honey butter

Assorted desserts

\$ 47.00++

Eastern Shore Feast

Choice of Maryland crab or cream of crab soup

Cold raw bar that includes the following:

**Peel and eat shrimp*

**Oysters on the half shell (2 per person)*

**Clams on the half shell (2 per person)*

***Ask your catering director about our Maryland blue crab feasts & pig roasts**

PICNICS

No outing is complete without our signature Picnics to Go. From a quiet day at the beach to a rigorous round of golf to a day of exploring what Ocean City has to offer we have you covered. All picnics are served in their own wicker basket and include all necessary accompaniments. All picnic baskets require a minimum 36 hour notice. All picnics are built for 4 people.

resort hotel & condominiums

“GOOD MORNING”

Assortment of Freshly Baked Pastries and Muffins

Seasonal Fruit Salad

Assorted Fruit Juice Bottles

\$ 40.00++

GOLFER'S SHOTGUN START

Roast Beef, Turkey and Swiss cheese on a Croissant

Tuna or Ham with Cheddar Cheese on Kaiser Roll

Potato Chips

Pasta Salad

Whole Fresh Fruit

Candy Bar

Assorted Sodas or Bottled Waters

\$ 50.00++

SOUTHERN EXPERIENCE

Fried Chicken (Breast, wing, thigh)

Redskin Potato Salad

Potato Chips

Seasonal Fruit Salad

Add 20% service charge and 6% Maryland State Tax plus 1% Local Tax to the above prices.

Oatmeal Raisin and Chocolate Chip Cookies
Assorted Sodas or Bottled Waters
\$55.00++

VEGETARIAN

Grilled and Marinated Vegetables, Fresh mozzarella and Field Greens,
Balsamic Dressing on a 12" hoagie roll
Seasonal Fruit Salad
Assorted Fruit Juices or Bottled Waters
\$40.00++

DISPLAYS

SEAFOOD ON ICE (Min of 50 pieces)

Jumbo Shrimp
Clams
Oysters On The Half Shell
Served with lemon, Cocktail Sauce, Tabasco, Sweet Thai Chili Sauce and crackers
\$3.25++ per piece

SMOKED ATLANTIC SALMON

Pumpernickel squares, Tomatoes, Red Onions, Capers & Cream Cheese
\$5.00++ per person (minimum 20 people)

INTERNATIONAL CHEESE DISPLAY

Goat cheese, Brie, Aged Cheddar, Swiss, Blue Cheese, Grapes, Strawberries, Kiwi
Served with French Bread, Crackers and pommerey mustard
\$8.00++ per person (minimum 20 people)

CAROUSEL ANTIPASTA

Salami, Mortadella, Prosciutto, Cappicola, Sharp Provolone
Marinated Olives, Marinated mushrooms, pepperoncini, sliced banana peppers, pesto
Extra Virgin Olive Oil, Balsamic Vinegar, sliced breads
\$11.00++ per person (minimum 20 people)

ACTION STATIONS (minimum 25 people)

(requires a uniformed chef: \$50 per chef)

PASTA STATION

\$12.00++

Penne or Bowtie Pasta tossed with Italian Sausage, Grilled Chicken, Ratatouille, Banana Peppers, Mushrooms, Artichoke Hearts, Capers and Parmesan Cheese. Your choice of Marinara, Garlic Alfredo or Pesto Sauce. Accompanied by fresh baked garlic bread.

LUMP CRAB CAKES

\$18.00++

Pan fried Lump Crab Cakes (2oz) served with a Dijon cream sauce.
(3 pieces per person)

CARVING STATIONS

(requires a uniformed chef: \$50 per chef)

SLOW ROASTED PRIME RIB OF BEEF

\$250.00++ (serves 25)

Served with fresh horseradish, piquant, au jus and silver dollar rolls

OVEN ROASTED NEW YORK STRIP LOIN

\$300.00++ (serves 25)

Served with a mushroom demi and silver dollar rolls

TERRIYAKI GLAZED PORK LOIN

\$200.00++ (serves 25)

Served with a sesame vinaigrette and jalapeno corn muffins

WHOLE ROASTED TURKEY

\$225.00++ (serves 25)

Served with giblet gravy, cornbread stuffing, cranberry and mandarin orange relish

BAKED HONEY HAM

\$225.00++ (serves 25)

Served with pineapple mandarin compote and rosemary soft rolls

HERB CRUSTED TENDERLOIN OF FILET

\$275.00++ (serves 15)

Served with a horseradish demi, capers, onions and sourdough croustade.

COMBO STATIONS: CHOOSE TWO

\$ MARKET PRICE

HORS D'OEUVRES

Cold (per 50 ppl)

Assorted Finger Sandwiches	\$110.00
Deviled Eggs	\$80.00
Fresh Fruit Kabobs	\$105.00
Assorted Deluxe Canapés	\$150.00
Fruit Tray (serves 50 pp.)	\$125.00
Fresh Vegetable Display	\$90.00
Cheese Display w/ crackers	\$100.00
Fruit and Cheese display	\$150.00

Hot (per 50 pcs)

Pear and Brie wrapped in pastry	\$60.00
Chicken Cordon Blue Bites	\$65.00
Swedish Meatballs	\$55.00
BBQ Meatballs	\$55.00
Spinach and Artichoke Tarts	\$65.00
Chicken & Pineapple Brochettes	\$65.00
Scallops wrapped in Bacon	\$85.00
Crab Rangoon	\$75.00

Add 20% service charge and 6% Maryland State Tax plus 1% Local Tax to the above prices.

<u>Cold Seafood</u> (per 50 ppl)		Spring Egg Rolls	\$70.00
Oysters on the half shell	\$125.00	Assorted quesadillas (beef, chicken, vegetable)	\$80.00
Cocktail Crab Claws	\$160.00	Clams Casino	\$80.00
Clams on the half shell	\$120.00	Stuffed Mushroom caps	market price
Smoked Salmon Display	\$150.00	Mini Crab Cakes	market price
Peel and Eat Shrimp	market price	Steamed Shrimp	market price
Jumbo Shrimp Cocktail	market price	Chicken Wings	\$65.00
Lump Crab Salad on pumpernickel points	\$195.00	Almond Shrimp	\$100.00
		Hot Crab Dip (per 50 ppl, 4oz per person)	\$175.00
<u>Snacks</u>		Spanikopita	\$65.00
Chips, Pretzels and Goldfish crackers		Mini deep-dish pizza	\$60.00
\$30.00 serves 50 ppl		Artichoke Mediterranean Tart	\$80.00
Chips with French Onion Dip or Salsa		Assorted Petite Quiche	\$90.00
\$45.00 serves 50 ppl		Carmelized onion puff	\$90.00
		Chicken Satay with a peanut sauce	\$100.00

DESSERT MENU

(Note: all prices are per person based on 1 piece each)

<i>German Chocolate Cake</i>	\$3.00++
<i>Blueberry Crumble Cheesecake</i>	\$4.50++
<i>Hawaiian Rum Cake</i>	\$4.50++
<i>NY Cheesecake with strawberry, blueberry or cherry topping</i>	\$3.50++
<i>Chocolate Lava Cake</i>	\$4.50++
<i>Lemon Berry Mascarpone Cake</i>	\$4.50++

**We can also special design custom dessert buffets,
displays or theme's for any event.**

Add 20% service charge and 6% Maryland State Tax plus 1% Local Tax to the above prices.

BEVERAGE SELECTIONS

Champagne

Champagne toast available for \$3.50++/ person

Wine

House Chardonnay, White Zinfandel, Merlot and Cabernet

Bottle 1.5 liter.....\$29.95++ Glass..... \$5.00++

Large Selection Available upon request

Beer (1/2 Keg)

Budweiser \$250.00++

Coors Light \$250.00++

Miller Lite \$250.00++

(other brands available)

Soft Drinks

Assorted \$2.00++

Bottled Water \$2.00++

BEVERAGE PACKAGES

Sponsored Open Bar - Bottle Basis

With this package, you select your desired brands from the bottled goods selection and charges are made to reflect all bottles opened (charges will be made accordingly at the conclusion of the affair). In addition, charges are also made for any wine or beer consumed, again on a per bottle basis. Mixers are included in the bottle price.

Sponsored Open Bar - Drink Basis

A bar stocked with your choice of call premium, call brand, or house liquors, with the charges reflecting the actual number of drinks consumed on an individual 1-1/4 oz. Drink basis. Mixers are included. Please indicate brand choice:

House brands	\$4.50++ per drink
Call brands	\$6.00++ per drink
Call premium brands	\$7.00++ per drink
Cordials	\$7.00++ per drink
Soft drinks	\$2.00++ per drink
Domestic beer	\$3.75++ per drink
Imported beer	\$4.50++ per drink
House wine	\$4.75++ per drink
Non-Alcoholic beer	\$3.75++ per drink

Cash Bar - Drink Basis

Cash bar prices are inclusive of sales tax

House brands	\$5.00 per drink
Call brands	\$6.50 per drink
Call premium brands	\$7.50 per drink
Cordials	\$7.50 per drink
Soft drinks	\$2.00 per drink
Domestic beer	\$4.00 per drink
Imported beer	\$5.00 per drink
House wine	\$5.00 per drink
Non-Alcoholic beer	\$4.00 per drink

Cocktail Reception - Unlimited Cocktail Hour

The unlimited cocktail hour is a package designed to be used prior to planned luncheons or dinners. You will enjoy a fully serviced cocktail reception with experienced bartenders and full bar set-ups. The number charged is based on food function guarantees or number in attendance, whichever is greater.

House brands	\$10.00++ first hour per person
	\$7.00++ each additional hour/person
Call brands	\$13.00++ first hour per person
	\$9.00++ each additional hour/person
Call premium	\$17.00++ first hour per person
	\$11.00++ each additional hour/person

Bartender Fees

Two-hour minimum, \$50.00

Additional hours or any portion thereof, \$20.00 per hour

Add 20% service charge and 6% Maryland State Tax plus 1% Local Tax to the above prices.

SPIRITS

VODKA

Smirnoff	85
Absolute	99
Grey Goose	119

BOURBON

Jim Beam	85
Jack Daniels	99

SCOTCH

Dewars	99
Chivas Regal	139

TEQUILA

Cuervo Gold	99
Patron Silver	119

GIN

Beefeaters	85
Bombay Sapphire	99
Tanqueray	119

BLENDS

Seagrams 7	85
Canadian Club	85
Crown Royal	119

SINGLE MALT SCOTCH

Glenlivet	139
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RUM

Bacardi	85
Myers Dark Rum	119

CORDIALS

Baileys Irish Cream	119
Kahlua	119
Grand Marnier	129

MIXERS

\$19 each	
Dry or Sweet Vermouth ... 375 ml	
Sweet & Sour Mix ... liter	
Bloody Mary ... liter	

Add 20% service charge and 6% Maryland State Tax plus 1% Local Tax to the above prices.

POLICIES

Food and Beverage

All food and beverage items must be supplied and prepared by the hotel. Menu selections should be received three weeks prior to the function to ensure availability. Prices are subject to change to meet increased costs and will not be guaranteed for more than three months prior to your function. For health reasons, food and beverage left over from any function may not be removed from the premises for personal consumption.

Guaranteed Policy

A minimum guarantee of attendance must be called into the sales office before 14 days prior to the event. This is the minimum number for which you will be charged. An increase of up to 10% in the guaranteed attendance will be accepted up to 24 hours prior to the function, based on food and beverage availability. We will accept no more than a 10% decrease in numbers from your original estimated attendance. If no guarantee is received, the Hotel will prepare and charge for the number of persons estimated from the Catering contract. The group contact or the treasurer of the organization must sign all function checks.

Meeting Rooms

Function rooms are assigned according to the anticipated number of attendees; the Hotel reserves the right to reassign the function room based on these numbers. The Hotel reserves the right to charge a service fee for extraordinary requirements or a change in the original room set-up on the day of the function. Guests will be admitted to the banquet room and will be expected to depart at the times stated on the Catering contract.

Cancellations

Cancellations made less than 30 days prior to the function will be charged the entire planned food and beverage fees. Both meal and beverage activities are chargeable at 100% of anticipated billing. Cancellations made more than 30 days prior to the function will be charged 50% of the total planned food and beverage and room rental fees.

Tax Exemption

A Maryland tax exemption certificate must be on file at the Hotel before any tax exemption status can be guaranteed. To be exempt from the Maryland 6% tax, please return a copy of your Maryland tax-exempt certificate with your signed contract.

Liability

The Hotel reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The Hotel is not responsible for damage to, or loss of, any items left in the Hotel prior to, during, or following any function. The customer is responsible and shall reimburse the Hotel for any damage, loss, or liability incurred by the Hotel, by any of the customer's guests or any persons or organizations contracted by the customer. The Hotel reserves the right to exclude or eject any and all persons from a function, or Hotel premises without liability.

Payment

A deposit is required and will be processed to hold any space on a definite basis. Full payment of estimated charges, based on the final guarantee, would be due prior to the scheduled function(s). Holding a room with a credit card or direct billing approval is considered the same as a deposit received.

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