



# *Cocktail Hour & Dinner Station Enhancements*

## **Fajita Station**

Grilled Marinated Chicken or Flank Steak served with Grilled Onions and Peppers, Spanish Rice, Black Beans, Warm Flour Tortillas, Grated Monterey Jack & Cheddar Cheese Blend, Fresh Garden Salsa, Sour Cream & Guacamole

8.95 Per Person

## **Tapas Bar**

Shrimp & Artichoke Kebobs, Chicken, Chorizo & Roasted Red Pepper Kebobs, Spanish Cheeses, Chick Pea & Olive Salad, & Black Olive Bread

8.25 Per Person

## **Chesapeake Bay**

Maryland Crab Cakes, Miniature Lobster Rolls, Fried Clams & Scallop wrapped Bacon, Served with Lemon Caper Aioli, Cocktail & Tartar Sauce

13.95 Per Person

## **Boardwalk French Fry Station**

Waffle Fries, Crab Fries & Sweet Potato Fries accompanied by the following toppings: Chunky Beef Chili, Melted White Cheddar Cheese, Smoked Applewood Bacon, Ketchup & Scallions

5.00 Per Person

## **Slider Station**

Black Angus Cheeseburgers, Maryland Crab Cakes & BBQ Pulled Pork on Petit Brioche Rolls Accompanied by Waffle Fries, Sautéed Mushrooms, Sautéed Onions,

Bleu Cheese, Remoulade & Ketchup

9.25 Per Person

## **Taco Station**

Seasoned Ground Beef and Chicken served in a Soft Shell Taco

\*All prices are subject to a 6% Sales Tax & 20% Gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Accompanied by Salsa, Guacamole, Shredded Lettuce, Shredded Cheese & Sour Cream  
7.95 Per Person

### **The Bacon Bar**

This station is the ultimate Bacon Bucket List. Thick Cut Bacon Slices prepared all your favorite ways. Thick Cut Maple Peppercorn Bacon, Thick Cut Cherrywood Smoked Bacon, Pecan Wood Smoked Bacon, Jalapeno Wrapped Bacon, Chocolate Covered Bacon, Bacon Tempura & Red Skin Potato Bites with Bacon & Cheddar Cheese.  
8.00 Per Person

### **Ultimate Mac n' Cheese Station**

Tender Corkscrew Pasta with your choice of two Gourmet Cheese Blends  
**Four Cheese** (Cheddar, Muenster, Gruyere & Pecorino)  
**Neapolitan** (Fresh Mozzarella, Roasted Tomatoes, Roasted Garlic & Fresh Basil)  
**Bacon** (Cheddar & Thick Cherrywood Smoked Bacon)  
**Garden** (White Cheddar, Parmesan, Roasted Cauliflower, Portobello Mushroom, Broccoli & Scallions)  
**Buffalo Chicken** (Cheddar & American, Chicken Pieces & Buffalo Sauce)  
3.95 Per Person

### **Tempura**

Assorted Vegetables, Shrimp & Chicken Fried in a Light Tempura Batter,  
Served with Plum Sauce, Black Bean Sauce & Soy Scallion Dipping Sauce  
8.50 Per Person

### **Iced Raw Bar**

Jumbo Shrimp, Cherry Stone Clams, Snow Crab Claws & Oysters on the Half Shell  
Beautifully Displayed on a Bed of Crushed Ice with Cocktail Sauce,  
Louisiana Hot Sauce, Horseradish, Lemon Wedges & Oyster Crackers  
13.95 Per Person

### **Antipasto Display**

Display of sliced Mortadella, Genoa, Prosciutto, Pepperoni & Extra Sharp Provolone  
Accompanied by Fire Roasted Red Peppers, Olives, Marinated Artichokes & Mushrooms,  
& a Grilled Vegetable Display lightly drizzled with Balsamic Glacé,  
Served with Assorted Italian & Focaccia Breads  
9.00 Per Person

### **Mashed Potato Station**

Smashed Red Bliss & Mashed Sweet Potatoes Scooped into a Martini Glass with the following toppings:  
Chopped Scallions, Crumbled Hickory Smoked Bacon, Parmesan Cheese, Cheddar Cheese,  
Whipped Butter, Sour Cream, Sun Dried Tomatoes, Marshmallows, Brown Sugar,  
Roasted Garlic, Horseradish, French Onions Crisps & Red Wine Bordelaise  
3.95 Per Person

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## **Mixed Grill**

Chipotle & Apricot Glazed Chicken Kabobs, Adobo Rubbed Flank Steak with Chimichurri  
& Baby Lamb Chops drizzled with a Mint Demi-Glace  
12.95 Per Person

## **Sushi Bar**

Assortment of Maki (Rolls) & Nigiri (Filets) Sushi  
Served with Pickled Ginger & Wasabi  
10.50 Per Person

## **Philly Station**

Italian, Turkey, and Three Cheese Hoagies with Olive Oil, Oregano, Hot & Sweet Peppers  
Shaved Philly Steaks served on Freshly Baked Rolls with Cheese Whiz,  
Grilled Onions, Cherry Peppers & Ketchup  
Accompanied by Philly Crab Fries with melted White Cheddar Cheese  
9.00 Per Person

## **Mediterranean Garden Station**

Classic Greek Salad with Feta & Black Olives, Grilled Pesto Vegetables, Tuscan White Bean Salad,  
Hummus with Toasted Pita Triangles & Assorted Slow Cured Olives  
5.00 Per Person

## **Fresh Carved Fruit Display**

Features assorted Seasonal Fresh Fruit  
5.00 Per Person

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## **Hand Carved Cocktail Stations:**

### **Sirloin**

Garlic & Cracked Pepper Crusted Sirloin Carved-to-Order  
Served with Merlot Demi-Glacé, Chipotle Mayonnaise, Chimichurri & Creamy Horseradish  
11.95 Per Person

### **Loin of Pork**

Herb Roasted Pork Loin Carved-to-Order  
Served with Roasted Shallot au Jus, Three Peppercorn Sauce & Apricot Compote  
8.95 Per Person

### **Turkey**

Blackened, Herb Crusted, or Maple Glazed Turkey Breast Carved-to-Order  
Served with Cranberry Sauce, Peppercorn Mayonnaise & Sundried Cherry Mustard  
7.95 Per Person

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## Filet Mignon

Garlic Rubbed Tenderloin of Beef Carved-to-Order  
Served with Bourbon Demi-Glacé & Crispy Vidalia Onions  
12.95 Per Person

## Prime Rib

Slow-Roasted Prime Rib of Beef Carved-to-Order  
Served with Shallot Port Wine Demi-Glacé & Creamy Horseradish  
11.95 Per Person

## Butlered Hors D 'oeuvres:

(50 piece minimum)

Philly Cheese Steaks Egg Rolls with a Spicy Chipolte Mayo

2.50 Per Piece

Black Angus Sliders with Lettuce, Tomatoes, & Pickles

2.50 Per Piece

Jumbo Shrimp Cocktail with Cocktail Sauce

2.50 Per Piece

Southern Style Fried Pickle Spears

1.00 Per Piece

Mini Maryland Crab Cakes

2.00 Per Piece

Assorted Sushi Rolls

3.50 Per Piece

Agave Grilled Prawn in a Gazpacho Shooter

3.50 Per Piece

Seasoned & Roasted Baby Lamb Chops

3.50 Per Piece

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## Butlered Hors D 'oeuvres & Cocktail Pairs:

(50 piece minimum)

Mini Barbeque Pork Sandwich paired with a Spicy Peach Margarita

3.50 Per Piece

Potato Bites with Cheddar Cheese & Bacon paired with a Guinness Shooter

3.50 Per Piece

Crispy Fish Tacos with a Chipotle Crème & Pico de Gallo paired with a Margarita

3.50 Per Piece

Crab Wontons with a Plum Dipping Sauce paired with a White Sangria Sparkler

3.50 Per Piece

## *Reception Enhancements*

### Specialty Linens

Colored Solid Poly Cotton Napkin \$1.25 per Napkin

Colored Sash for Chivari Charis \$3.00 per Chair

Elegant Chair Covers accented with a bow in the color of your choice \$6.00 per Linen

Black or Ivory Patio Table Linen \$15.00 per Linen

Burlap Table Runner \$10.00 per Linen

### Up Lighting

Light up your ballroom with colored illumination

Northampton Ballroom 299.00

Crystal Ballroom 399.00

### Votive Candles

1.00 Each

### Patio & Cocktail Table Flowers

Floating Mixed Colored Gerber Daisies \$5.00 Each

Hydrangea in Patron Vase \$8.00 Each

### Patio Lanterns

10 Black Patio Lanterns with White Pillar Candles

100.00

### Patio Heaters

100.00ea

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## Personalized Scrolling Marquee

50.00

## Envelope Holder

20.00

## Rustic Tree Trunk or Elegant Silver Cake Stand

25.00

## Colorful Table Top Balloon Arrangement

21.00 per table

## Fresh Floral Arrangement of Daisies, Carnations, Fuji Mums, With Babes Breath, Greens, & Eucalyptus

35.00 per table

# *Dessert Enhancements*

## Viennese Sweets Table

Scrumptious assortment of Gourmet Cakes, Layered Mousse & Fruit Shooters,  
Chocolate Dipped Strawberries, Fresh Fruit, assorted Cookies, Cake Pops,  
French & Italian Miniature Pastries & Petit Fours, including Cannolis, Eclairs & more!

7.95 Per Person

## Krispy Kreme Doughnut Bar

Dough-not miss this Delightful Assortment of Krispy Kreme Favorites!

Original Glazed, Sugar, Chocolate Iced, Glazed Chocolate Cake,  
Apple Cinnamon Filled & Glazed Cream Filled

5.50 Per Person

## Cheese Cake Station

New York Style Cheese Cake scoop served with an array of the following toppings:  
Cherry, Strawberry, Warm Milk Chocolate, Warm Caramel, Whipped Cream & Pecan Praline Sauce

4.50 Per Person

## Traditional Chocolate Fountain

A beautiful multi-tiered Belgian Chocolate Fountain

Includes the following fresh fruits & treats:

Strawberries, Pineapple, Bananas, Marshmallows, Pretzels & Graham Crackers

(Minimum of 100 people)

7.95 Per Person

## Caramel Apple Station

Astounding four-tiered Fountain with warm flowing Caramel

Includes the following fresh fruits & treats:

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Granny Smith, Gala & Red Delicious Apple Chunks, Chopped Peanuts, Shredded Coconut,  
Miniature Hershey Kisses & Peanut Butter Chips.

(Minimum of 100 people)

7.95 Per Person

### Make-Your-Own Sundae Bar

Hand Scooped Vanilla Bean & Chocolate Ice Cream

with toppings of Cherries, Strawberries, Chopped Pineapples, Rainbow Sprinkles, Wet Walnuts,  
Whipped Cream, Chocolate Sauce, Caramel Sauce, Oreo Cookie Crumbles, Reese's Crumbles & M&M's.

6.25 Per Person

### Crepes Station

Heavenly thin French Pancakes, made-to-order with a choice of one of the following fillings:

Drunken Bananas, Strawberry Preserve, Peach Melba or Cherries Jubilee

The following toppings will be available: Cinnamon Sugar, Cocoa Powder,

Powdered Sugar, Warm Milk Chocolate & Whipped Cream

4.95 Per Person

### Platters of Delicious Miniature Desserts

Cannolis, Chocolate Covered Strawberries, Brownies, Assorted Cookies, Petit Fours & Fruit Kabobs

4.50 Per Person

### S'more Station

No event is complete without a make-your-own S'Mores Station on the patio.

Roast your own Marshmallows and fill your Graham Cracker with Hershey's Milk Chocolate,

Cookies 'n Cream, Salted Caramel Chocolate or Mint Chocolate Squares.

5.95 Per Person

### Rustic Miniatures Display

Oversize Apothecary Jars filled with Chocolate Drizzled Coconut Macaroons,

Assorted Italian Biscotti, Pitzelles, Freshly Baked Oatmeal Raisin & Chocolate Chip Cookies,

Miniature Cupcakes featuring various flavors such as Pink Champagne, S'mores, & Red Velvet,

Handmade Country Pies filled with Fresh Fruit

6.95 Per Person

### Cordial & Coffee Station to Compliment Dessert

Freshly brewed Columbian Coffee & Decaffeinated Coffee;

Offered with Fresh Vanilla Bean Whipped Cream, Cinnamon Sticks,

White & Dark Chocolate Shavings & Rock Candy Stirrers,

All complemented with the following cordials:

Bailey's Irish Cream, Frangelico, Amaretto, Chambord & Sambuca

2.95 Per Person

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# *Late Night Bites*

## Make-Your-Own Philly Cheese Steaks

Accompanied with Cheese Whiz, Sautéed Peppers & Onions

4.00 Per Person

## Candy Station

Send your guests soaring into candy heaven as they fill their candy bags all of their favorite treats.

4.00 Per Person

## “End of the Night” Philly Station

Your guests will enjoy of a touch of Philly with this favor of Soft Pretzels, Bottled Water, & Tastykakes®.

4.00 Per Person

## Popcorn Bar

Life can be salty, but love is sweet. Offer your guests a yummy treat!

Choose your favorite three flavors: Plain Popcorn, Caramel Corn, Classic Cheddar, Garlic Parmesan, Jalapeno Nacho, Sour Cream & Chives, Spicy Cajun, White Cheddar, & Spicy Jalapeno.

5.00 Per Person

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