



BEVERAGE SELECTIONS

OPEN BAR HOUSE BRANDS

One Hour \$8.95 Per Person
 Two Hours \$12.95 Per Person
 \$4.00 Per Person Each Additional Hour

CALL BRANDS

One Hour \$9.95 Per Person
 Two Hours \$14.50 Per Person
 \$4.50 Per Person Each Additional Hour

TOP SHELF BRANDS

One Hour \$10.95 Per Person
 Two Hour \$15.95 Per Person
 \$5.00 Per Person Each Additional Hour

PREMIXED COCKTAILS & PUNCHES

(All Prices Per Gallon)

Whiskey Sour	\$55.00
Daiquiri	\$55.00
Bloody Mary	\$55.00
Screwdriver	\$55.00
Champagne Punch	\$60.00
Sangria	\$45.00
Non-Alcoholic	
Fruit Punch	\$25.00
Cranberry Lemonade	\$25.00
Non-Alcoholic	
Polar Sunrise	\$25.00

BEER	CASE	1/2 KEG
Heineken	\$65.00	\$165.00
Molson	\$65.00	\$165.00
Michelob	\$65.00	\$140.00
Coors	\$55.00	\$120.00
Coors Light	\$55.00	\$120.00
Budweiser	\$55.00	\$120.00
Yuengling Lager	\$55.00	\$120.00
Miller Genuine		
Draft	\$55.00	\$120.00
O'Douls		
(Non-Alcoholic)	\$55.00	\$120.00

SODA BAR

Pepsi, Diet Pepsi,
 Sierra Mist, Ginger Ale
 & Assorted Juices
 \$3.95 Per Person (Maximum of 4 Hours)

CASH BAR

House Brands	\$4.00
Call Brands	\$4.50
Top Shelf	\$5.00
Premium Brands	\$5.50
Two Liquor Drinks	\$6.00
Wines ~ House Premium	\$5.00
Cordials	\$6.00
Domestic Beer	\$3.50
Imported Beer	\$4.00
Soda/Juice	\$1.50
Bottled Water	\$2.50

HOST BAR

Charges Are Based on Actual
 Consumption on a Per Drink Basis

HOUSE WINES & CHAMPAGNES

(Please Ask For Our Wine List For Complete Selection)

\$4.00~\$4.50 Glass ◀▶ \$24.00 Carafe

Sparkling Cider

\$1.50 (Toast) ◀▶ \$16.00 Bottle

Andre Champagne

\$2.50 Glass (Toast) ◀▶ \$20.00 Bottle

Asti Spumante

\$3.00 Glass (Toast) ◀▶ \$25.00 Bottle

CORDIAL CART

\$6.00 Per Person

Grand Marnier	Kahlua
Bailey's Irish Cream	Frangelica
Courvoisier	Sambuca
Remy Martin	Chambord
Tia Maria	Cointreau
Drambuie	Hennessy



MEETING BREAKS

A LA CARTE

<i>Assorted Juices including Grapefruit, Orange, Apple & Cranberry Juices.....</i>	<i>\$2.25 Per Person/\$8.95 Per Carafe</i>
<i>Assorted Soft Drinks</i>	<i>\$2.25 Per Person</i>
<i>Beverage Break – Sodas, Coffees & Waters.....</i>	<i>\$3.95 Per Person</i>
<i>Bottled Waters</i>	<i>\$2.75 Per Person</i>
<i>Freshly Brewed Coffee, Tea, Decaffeinated Coffee</i>	<i>\$28.00 Per Gallon/\$2.25 Per Person</i>
<i>Freshly Brewed Iced Tea.....</i>	<i>\$28.00 Per Gallon/\$2.25 Per Person</i>
<i>Sliced Fresh Fruit.....</i>	<i>\$3.25 Per Person</i>
<i>Assorted Whole Fruit.....</i>	<i>\$2.75 Per Person</i>
<i>Flavored Yogurts with Granola.....</i>	<i>\$3.50 Per Person</i>
<i>Cold Cereals with Fresh Fruit.....</i>	<i>\$2.95 Per Person</i>
<i>House Baked Danish & Coffee Cake.....</i>	<i>\$15.00 Per Dozen</i>
<i>Assorted Bagels with Cream Cheese</i>	<i>\$18.00 Per Dozen</i>
<i>House Baked Assorted Muffins or Sticky Buns.....</i>	<i>\$16.00 Per Dozen</i>
<i>House Baked Cookies & Brownies.....</i>	<i>\$1.95 Per Person/\$19.00 Per Dozen</i>
<i>House Baked Miniature Eclairs & Cream Puffs</i>	<i>\$21.00 Per Dozen</i>
<i>Potato Chips or Pretzels with Dip.....</i>	<i>\$12.00 Per Bowl serves 25 Guests</i>
<i>Assorted Fancy Mixed Nuts.....</i>	<i>\$15.00 Per Bowl serves 25 Guests</i>





FULL DAY MEETING PACKAGES

PACKAGE NO. 1

\$23.95 Per Person

CONTINENTAL DELUXE BREAKFAST

*Freshly Brewed Coffee, Tea, &
Decaffeinated Coffee
Assorted Juices
House Baked Muffins, Danish & Coffee Cake
Sliced Fresh Fruit
Assorted Bagels with Cream Cheese, Butter
& Our House Made Preserves*

MID MORNING BREAK

Coffee, Tea & Decaffeinated Coffee

CHEF'S LUNCHEON BUFFET

*Soup Du Jour ◀▶ Garden Fresh Salad Bar
Sliced Deli Meats & Cheeses ◀▶ Three Cold Salads
Assorted Rolls, Breads & Condiments
Chef's Choice of Two Hot Entrees
Oven Roasted Potatoes ◀▶ Medley of Vegetables
House-Made Assortment of Cakes & Pies
Coffee, Tea, Decaffeinated Coffee & Iced Tea or Lemonade*

AFTERNOON BREAK

*Assorted Soft Drinks & Bottled Water ◀▶ House Baked Cookies & Brownies
Potato Chips & Pretzels*



FULL DAY MEETING PACKAGES (CONT.)

PACKAGE NO. 2

\$13.95 Per Person

CONTINENTAL DELUXE BREAKFAST

Freshly Brewed Coffee, Tea, & Decaffeinated Coffee

Assorted Juices

House Baked Muffins, Danish & Coffee Cake

Sliced Fresh Fruit

Assorted Bagels with Cream Cheese, Butter &

Our House Made Preserves

MID MORNING BREAK

Coffee, Tea & Decaffeinated Coffee

AFTERNOON BREAK

Assorted Soft Drinks & Bottled Water <> House Baked Cookies & Brownies

Potato Chips & Pretzels





REFRESHMENT BREAKS

MIDDAY BREAK

*Assorted Soft Drinks & Bottled Waters
Freshly Brewed Coffee, Tea,
Decaffeinated Coffee
Sliced Fresh Fruit or Crudités & Dip
Freshly Baked Cookies & Brownies
\$7.25 Per Person*



GRANDMA'S PORCH

*Ice Cold Lemonade &
Freshly Brewed Iced Tea
Sliced Fresh Fruit Display
Freshly Baked Sugar Cookies & Brownies
\$6.95 Per Person*



EXECUTIVE BREAK

*Assorted Soft Drinks & Bottled Waters
Freshly Brewed Coffee, Tea,
Decaffeinated Coffee
Assorted Finger Sandwiches
Cheese & Cracker Display
Garnished with Fresh Fruit
House Made Cookies & Brownies
\$8.25 Per Person*



HEALTHY START

*Assorted Juices
Bottled Waters
Flavored Yogurts with Granola Toppings
Whole & Sliced Fresh Fruit Display
Freshly Brewed Iced Tea
\$6.50 Per Person*



THEMED BREAKS

ICE CREAM PARLOR SUNDAE BAR

Make Your Own Sundae
Vanilla, Chocolate & Strawberry
Ice Creams
Brownie Bits, M&Ms, Crushed Oreo
Cookies, Granola Clusters, Reese's Pieces,
Jimmies, Peanuts, Chocolate Syrup &
Whipped Cream
Assorted Soft Drinks & Bottle Waters
\$8.50 Per Person



SOUTH OF THE BORDER

Corn & Bean Tortilla Chips
Cheddar Cheese Dip
Refried Bean Dip
Salsa & Guacamole
Cinnamon Sugar Tortillas
Assorted Sodas, Juices & Bottled Waters
Freshly Brewed Coffee, Tea,
Decaffeinated Coffee
\$6.95 Per Person



READING PHILLIES BREAK

Steamed Ball Park Style Hot Dogs & Buns
Served with Relish, Mustard,
Ketchup & Onions
Jumbo Soft Pretzels
Popcorn, Pretzels, Chips & Dip
Assorted Sodas & Bottled Waters
\$8.25 Per Person



PA DUTCH TREATS

"Unique" Hard Pretzels
"Goods" Natural Potato Chips
Pecan Pie
Farm Fresh Strawberries & Blueberries
With Whipped Cream
"Pennsylvania Dutch" Red Birch Beer
Bottled Waters
Freshly Brewed Coffee, Tea,
Decaffeinated Coffee
\$6.95 Per Person



THE PHILLY BREAK

Warm Soft Pretzels with Mustard
Italian Water Ice
Assorted Tasty Kakes
Assorted Sodas & Bottled Waters
Freshly Brewed Coffee, Tea,
Decaffeinated Coffee
\$6.50 Per Person



TO YOUR HEALTH

Frozen Fruit Juice Bars
Assorted Flavored Yogurts
Granola Bars
Slice Fresh Fruit Display
Vegetable Crudités with Ranch Dip
Bottled Water & Juices
\$8.25 Per Person





BREAKFAST SELECTIONS

STARTERS

<i>Sliced Fresh Fruit Plate</i>	<i>\$2.95 Per Person</i>
<i>Wedge of Cantaloupe or Honey Dew</i>	<i>\$2.95 Per Person</i>
<i>Half of Pink Grapefruit</i>	<i>\$2.95 Per Person</i>
<i>Cold Cereals with Fresh Fruit</i>	<i>\$2.95 Per Person</i>



CONTINENTAL BREAKFASTS

CONTINENTAL

*Freshly Brewed Coffee, Tea, &
Decaffeinated Coffee
Assorted Juices
House Baked Muffins, Danish &
Coffee Cake
Butter & Our House Made Preserves
\$5.75 Per Person*



CONTINENTAL DELUXE

*Freshly Brewed Coffee, Tea, &
Decaffeinated Coffee
Assorted Juices
House Baked Muffins, Danish &
Coffee Cake
Sliced Fresh Fruit
Assorted Bagels with Cream Cheese
Butter & Our House Made Preserves
\$6.95 Per Person*



*All Breakfast Selections include Assorted Pastry Baskets, Assorted Juices and
Freshly Brewed Coffee, Tea & Decaffeinated Coffee*

BREAKFAST ENTREES

THE ALL AMERICAN

*Scrambled Eggs
Bacon or Sausage
Home Fried Potatoes
Buttermilk Biscuits
Butter & Preserves
\$8.50 Per Person*



TEXAS TREAT

*Charbroiled NY Strip Steak
Scrambled Eggs
Home Fried Potatoes
Buttermilk Biscuits
Butter & Preserves
\$12.95 Per Person*



EGGS BENEDICT

*Maximum 50 Guests
Two Poached Eggs served over Canadian
Bacon atop Toasted English Muffins &
Laced with Hollandaise Sauce
Home Fried Potatoes
\$8.75 Per Person*



MELANGE OF FRESH FRUIT

*Sliced Fresh Fruit Plate
Oversized Fresh Blueberry Muffin
Low-Fat Flavored Yogurt
With Granola Topping
\$7.25 Per Person*



CLASSIC FRENCH TOAST

*Thick Sliced Cinnamon French Toast
Bacon or Sausage
Served with Warm Maple Syrup
Home Fried Potatoes
\$7.95 Per Person*



FRUIT TOPPED PANCAKES

*Malted Pancakes Topped with
Apple or Strawberry Preserves
Bacon or Sausage
Served with Warm Maple Syrup
Home Fried Potatoes
\$7.95 Per Person*



*All Breakfast Selections include Assorted Pastry Baskets, Assorted Juices and
Freshly Brewed Coffee, Tea & Decaffeinated Coffee*

BREAKFAST BUFFET SELECTIONS

*All Breakfast Buffet Selections include Freshly Brewed Coffee, Tea &
Decaffeinated Coffee
Minimum of 40 Guests for Buffets*

THE ORIGINAL BUFFET

*Assorted Chilled Juices
Assorted Breakfast Pastry & Fresh Fruit Display
Scrambled Eggs
Home Fried Potatoes
Crisp Bacon & Country Style Sausage
Buttermilk Biscuits with Butter & Preserves
\$10.50 Per Person*



THE BUCHANAN BUFFET

*Assorted Chilled Juices
Fresh Fruit & Breakfast
Pastry Display
Scrambled Eggs
Silver Dollar Pancakes or Texas French Toast
Cold Cereals with Sliced Fresh Bananas & Berries
Home Fried Potatoes
Crisp Bacon & Country Style Sausage
Buttermilk Biscuits with Butter & Preserves
\$12.50 Per Person*



FITNESS BUFFET

*Assorted Chilled Juices
Cantaloupe & Honeydew Wedges
Assorted Cold Cereals with Fresh Sliced Bananas & Berries with Low-Fat Milk
Honey Bran & Blueberry Muffins
Basket of Whole Fresh Fruit
Low-Fat Flavored Yogurts with Granola Topping
Whole Wheat & Honey Oat Bagels with Cream Cheese, Butter & Preserves
Pita Pocket Bar with Scrambled Egg Beaters & Grilled Vegetables
Whole Wheat Pancakes with Warm Lite Maple Syrup
\$12.95 Per Person*

*Add Made-To-Order Omelet Station to Any Buffet \$3.50 Per Person
Maximum of 50 guests for Omelet Station*

Family Style Service Also Available At An Additional Charge Per Person.



LUNCHEON SELECTIONS

APPETIZERS

<i>Shrimp Cocktail</i>	\$9.95	<i>Black Bean Soup</i>	\$3.50
<i>Fruit Salad</i>	\$3.95	<i>German Potato Soup</i>	\$3.25
<i>Soup Du Jour</i>	\$2.95	<i>Eastern Shore Crab Soup</i>	\$3.75



ENTREES

<i>Beef Entrees</i>		<i>Poultry Entrees</i>	
<i>Petite Filet Mignon</i>	\$15.95	<i>Chicken Cordon Bleu</i>	\$12.95
<i>5 Spice London Broil</i>	\$13.95	<i>Chicken Nancy</i>	
<i>Beef Burgundy</i>	\$12.50	<i>Chicken Breast w/ Apple Raisin Stuffing</i>	\$13.50
<i>Sliced Sirloin of Beef</i>	\$12.95	<i>Chicken Raspberry</i>	\$13.95
<i>Baked Meatloaf</i>	\$11.95	<i>Chicken Francáise</i>	\$12.95
		<i>Chicken Teriyaki</i>	\$12.50
<i>Pasta Entrees</i>		<i>Seafood Entrees</i>	
<i>Shrimp Scampi</i>	\$14.95	<i>Seafood Newburg</i>	\$14.95
<i>Chicken & Broccoli Alfredo</i>	\$11.95	<i>Stuffed Flounder</i>	\$13.95
<i>Pasta Primavera</i>	\$10.95	<i>Lemon Pepper Haddock</i>	\$13.95
		<i>Broiled Crab Cakes</i>	\$14.95
		<i>Poached Salmon with Dill</i>	\$15.95

All Luncheon Entrée Selections are served with Crisp Caesar Salad or Mixed Field Greens, Chef's Accompaniments, Warm Rolls, Butter, Chef's Dessert Selection, Iced Tea or Lemonade and Coffee, Tea & Decaffeinated Coffee.



LIGHT LUNCHEONS

<i>Grilled Chicken Caesar Salad</i>	\$9.95	<i>Soup & Salad Combo</i> (Maximum of 40 Guests)	
<i>Vegetarian Mushroom Lasagna</i>	\$9.95	<i>Cup of Soup Du Jour Teamed</i>	
<i>Steamed Vegetable Symphony</i>	\$8.95	<i>with our Mixed Greens House</i>	
<i>Traditional Chef Salad</i>	\$9.95	<i>Salad</i>	\$8.50
<i>Working Lunch Platter</i> (Maximum of 40 Guests)		<i>Soup & Sandwich Combo</i> (Maximum of 40 Guests)	
<i>Potato Salad surrounded by</i>		<i>Cup of Soup Du Jour & Choice</i>	
<i>Deli Sliced Cold Cuts &</i>		<i>of Turkey, Ham & Cheese or</i>	
<i>Cheeses, Fresh Kaiser Rolls &</i>		<i>Chicken Cashew Salad on</i>	
<i>Appropriate Condiments</i>	\$9.50	<i>Croissant</i>	\$8.95

All Light Luncheons Includes Iced Tea or Lemonade, Coffee, Tea & Decaffeinated Coffee.

LUNCHEON BUFFET SELECTIONS

CHAMBERLAIN BUFFET

Minimum of 40 Guests

Soup Du Jour <> *Garden Fresh Salad Bar*
Fresh Fruit Salad <> *Two Cold Salads*
Beef & Chicken Entrees Du Jour
Pasta Entrée Du Jour <> *Oven Roasted Potatoes*
Medley of Vegetables <> *Warm Rolls & Butter*
House-Made Assortment of Cakes, Pies, & Mousses
Coffee, Tea, Decaffeinated Coffee & Iced Tea or Lemonade
\$13.50 Per Person



CHEF'S LUNCHEON BUFFET

Minimum of 40 Guests

Soup Du Jour <> *Garden Fresh Salad Bar*
Sliced Deli Meats & Cheeses <> *Two Cold Salads*
Assorted Rolls, Breads & Condiments
Chef's Choice of Two Hot Entrees
Oven Roasted Potatoes <> *Medley of Vegetables*
House-Made Assortment of Cakes & Pies
Coffee, Tea, Decaffeinated Coffee & Iced Tea or Lemonade
\$11.95 Per Person



WORKING LUNCH BUFFET

Available in Meeting Room Only

Minimum of 20 Guests and a Maximum of 50 Guests

Soup Du Jour <> *Selection of Sliced Deli Meats & Cheeses*
Assorted Breads, Rolls & Condiments
Relish Tray including Lettuce, Tomatoes, Onions & Pickles
Two Cold Salads <> *Potato Chips*
House Baked Cookies & Brownies
Coffee, Tea, Decaffeinated Coffee & Iced Tea or Lemonade
\$10.50 Per Person



Add Peel 'n' Eat Shrimp Bar to any Buffet \$3.95 Per Person

SPECIALTY BRUNCH SELECTIONS

*All Brunch Selections include Freshly Brewed Coffee, Tea & Decaffeinated Coffee
Minimum of 40 Guests*

HUNTER BRUNCH

*Assorted Chilled Juices<>Scrambled Eggs
Silver Dollar Pancakes or Texas French Toast
Crisp Bacon & Country Style Sausage
Hunter Style Roast Chicken<>Garden Fresh Salad Bar
Chef's Pasta Entrée<>Chef's Selection
Vegetable and Potato
Baked Haddock with Tomato Basil Relish
House Made Assortment of Cakes, Pies, Mousses & Parfaits
Coffee, Tea, Decaffeinated Coffee & Iced Tea or Lemonade
\$18.95 Per Person*



CHAMPAGNE BRUNCH

*Glass of Mimosa or Bloody Mary
Assorted Chilled Juices<>House Baked Breakfast Pastry & Fresh Fruit Display
Mixed Field Greens with Assorted Dressings & Toppings
Scrambled Eggs with Western Mix<>Fruit Filled Crepes
Carved to Order Roast Sirloin of Beef or Baked Ham
Crisp Bacon & Country Style Sausage
Fresh Rolls & Condiments
Fillet of Sole Stuffed with Pine Nuts & Spinach
Fresh Vegetable Medley<>Home Fried Potatoes
House Made Assortment of Cakes, Pies, Mousses & Parfaits
\$21.45 Per Person*



ADDITIONS

<i>Peel 'n' Eat Shrimp</i>	<i>\$3.95 Per Person</i>
<i>Made-To-Order Omelet Station</i>	<i>\$3.50 Per Person</i>
<i>Waffle Station with Assorted Toppings & House Made Fruit Preserves</i>	<i>\$3.50 Per Person</i>
<i>Smoked Salmon Table with Bagels, Cream Cheese, Capers & Bermuda Onion</i>	<i>\$4.95 Per Person</i>
<i>Roast Prime Rib of Beef (Serves 20 – 30 Guests)</i>	<i>\$175.00</i>
<i>Roast Top Round of Beef (Serves 50 Guests)</i>	<i>\$250.00</i>
<i>Attendant Fee (Per Hour)</i>	<i>\$40.00</i>

HORS D'OEUVRES SELECTIONS

HOT

(Trays of 100 Pieces)

<i>Assorted Miniature Quiche</i>	\$140.00	<i>Swedish Meatballs</i>	\$125.00
<i>Miniature Egg Rolls</i>	\$140.00	<i>Marinated Steak Kebobs</i>	\$150.00
<i>Phyllo Rolled Spinach & Feta</i>	\$150.00	<i>Thai Beef Skewers</i>	\$150.00
<i>Chicken Tenderloins</i>	\$150.00	<i>Mushroom Caps with</i>	
<i>Chicken Sesame</i>	\$150.00	<i>Crab Imperial</i>	\$165.00
<i>Chicken Drumettes</i>	\$150.00	<i>Scallops Wrapped in Bacon</i>	\$175.00
<i>Buffalo Wings</i>	\$100.00	<i>Clams Casino</i>	\$175.00
<i>Hawaiian Chicken Brochettes</i>	\$150.00	<i>Coconut Shrimp</i>	\$175.00
<i>Miniature Reubens</i>	\$150.00	<i>Jumbo Fried Shrimp</i>	\$175.00
<i>Cocktail Franks in Puff Pastry</i>	\$140.00	<i>Oyster Rockefeller</i>	\$175.00

COLD

(Trays of 100 Pieces)

<i>Boursin Filled Cherry Tomatoes</i>	\$125.00	<i>Proscuitto Wrapped Melon</i>	
<i>Salmon Mousse Cucumber Slices</i>	\$125.00	<i>Balls</i>	\$150.00
<i>Assorted Canapés</i>	\$125.00	<i>Cherry Stone Clams on the</i>	
<i>Assorted Crostini</i>	\$125.00	<i>½ Shell</i>	\$175.00
<i>Assorted Finger Sandwiches</i>	\$150.00	<i>Oysters on the ½ Shell</i>	\$175.00
<i>Fresh Fruit Skewers, Raspberry</i>		<i>Chilled Maryland Crab Claws</i>	\$150.00
<i>Sauce</i>	\$125.00	<i>Peel 'n' Eat Shrimp</i>	\$175.00



ONE HOUR BUTLERED PACKAGE

Stationary Display of Vegetable Crudités, Sliced Fresh Fruit & International Cheese & Crackers

Add three selections to above display. Served Butler Style

<i>Assorted Canapés</i>	<i>Salmon Mousse Cucumber Slices</i>
<i>Swedish Meatballs</i>	<i>Scallops Wrapped in Bacon</i>
<i>Miniature Reubens</i>	<i>Mushroom Caps with Crab Imperial</i>
<i>Chicken Sesame</i>	<i>Thai Beef Skewers</i>
<i>Phyllo Rolled Spinach & Feta</i>	<i>Chicken Tenderloins</i>
<i>Miniature Egg Rolls</i>	<i>Assorted Miniature Quiches</i>
	<i>Cocktail Franks 'n' Puff Pastry</i>



\$11.50 Per Person - \$4.50 Per Person Each Additional Hour

HORS D'OEUVRES SELECTIONS (CONT.)

DISPLAY TABLES

Serves 50 Guests

<i>International Cheese & Cracker Display</i>	<i>\$195.00</i>
<i>Fresh Vegetable Crudités</i>	<i>\$150.00</i>
<i>Sliced Fresh Fruit Display</i>	<i>\$125.00</i>

CARVING STATIONS

<i>Steamship of Beef (Serves 50 Guests)</i>	<i>\$495.00</i>
<i>Sugar Cured Ham (Serves 35 – 50 Guests)</i>	<i>\$160.00</i>
<i>Herb Crusted Tenderloins (Serves 15 – 20 Guests)</i>	<i>\$195.00</i>
<i>Roast Breast of Turkey (Serves 25 – 30 Guests)</i>	<i>\$150.00</i>
<i>Roast Top Round of Beef (Serves 50 Guests)</i>	<i>\$250.00</i>

PASTA STATION

*Angel Hair • Tortellini
Rotini & Spinach Fettucine Sauteed with
Oriental Vegetables
Alfredo, Marinara & Clam Sauces
Served with Bread Sticks
\$7.50 Per Person*

SALAD & BREAD STATION

*Caesar, Spinach & Mixed Field Green
Assorted Toppings & Dressing
Variety of House Baked Breads & Breadsticks
\$4.75 Per Person*

FAJITA STATION

*Warm Flour Tortillas
With Grilled Chicken & Beef Strips
Served with Fried Peppers & Onions
Refried Beans, Guacamole
Sour Cream and Salsa
\$8.50 Per Person*

ORIENTAL STIR FRY STATION

*Stir Fried Beef, Chicken & Shrimp with
Oriental Vegetables,
Teriyaki Sauce & Sesame Rice
\$9.95 Per Person*

Attendant Fee Per Station Listed Above \$40.00 Per Hour, Minimum One Hour



SHRIMP TOWER

*200 Pieces of Jumbo Chilled Gulf Shrimp
Served with Lemon Wedges & Horseradish Cocktail Sauce
\$500.00
Additional Shrimp 2.50 each*



DINNER SELECTIONS

APPETIZERS

<i>Eastern Shore Crab Soup</i>	\$3.75	<i>Shrimp Cocktail</i>	\$9.95
<i>German Potato Soup</i>	\$3.25	<i>Fruit Salad</i>	\$3.95
<i>Black Bean Soup</i>	\$3.50	<i>Brie in Phyllo Pastry</i>	\$5.95
<i>Soup Du Jour</i>	\$2.95	<i>Smoked Salmon with Dill</i>	\$5.95



ENTREES

Beef Entrees

<i>Charbroiled Filet Mignon</i>	\$23.95
<i>Roast Prime Rib, Au Jus</i>	\$21.95
<i>New York Strip Steak</i>	\$21.50
<i>5 Spice London Broil</i>	\$17.95
<i>Roast Sirloin Espagnole</i>	\$15.95

Pork Entrees

<i>Pesto Stuffed Pork Loin</i>	\$16.50
<i>Apple Raisin Stuffed Pork Loin</i>	\$16.50
<i>Herb Crusted Pork Chop</i>	\$16.50
<i>Hunter Style Pork Medallions</i>	\$16.95

Seafood Entrees

<i>Lobster Thermidore</i>	Market Price
<i>Maryland Crab Cakes</i>	\$21.95
<i>Broiled Salmon with Dill Hollandaise Sauce</i>	\$21.50
<i>Shrimp & Crab Filled Flounder</i>	\$19.50
<i>Seafood Marinara</i>	\$17.95
<i>Broiled Lemon Dill Flounder</i>	\$17.50

Poultry Entrees

<i>Chicken & Mango Shrimp</i>	\$19.50
<i>Boursin Chicken wrapped in Puff Pastry</i>	\$17.95
<i>Chicken Francáise</i>	\$16.95
<i>Chicken Dijonnaise</i>	\$16.50
<i>Stuffed Breast of Chicken</i>	\$14.95
<i>Chicken Oscar</i>	\$17.95



HEALTHFUL DINING

<i>Grilled Tuna with Tomato Creole Relish</i>	\$18.95 Per Person
<i>Grilled Chicken & Crab Meat with Lemon Herb Sauce</i>	\$18.95 Per Person
<i>Rosemary Grilled Chicken</i>	\$15.95 Per Person
<i>Roast Turkey with Cranberry Stuffing</i>	\$14.95 Per Person
<i>Steamed Vegetable Symphony</i>	\$11.95 Per Person

All Dinner Selections Served with Crisp Caesar Salad or Mixed Field Greens, Vegetable Medley, Chef's Choice Potato or Rice, Warm Rolls & Butter, Dessert Selections and Coffee, Tea & Decaffeinated Coffee, Iced Tea and Lemonade.

Stuffed Baked Potato additional \$1.95



DINNER BUFFET SELECTIONS

Minimum of 40 Guests for Buffets

SHERMAN BUFFET

A Choice of Carved to Order:

Roast Sirloin of Beef, Breast of Turkey or Honey Baked Ham

Entrée Choices:

- Hunter Style Chicken
- Flounder Almandine
- Chicken Cacciatore
- Lemon Broiled Haddock
- Chicken Teriyaki
- Chicken Marsala
- Pasta Primavera

- Hunter Style Pork
- London Broil
- Stir Fry Pork
- Beef Bourguignonne
- Roast Pork Loin w/ Apple Nut Stuffing
- Sliced Sirloin Espagnole
- Stuffed Shells w/ Alfredo Sauce

Soup Du Jour

Warm Rolls and Butter

Garden Fresh Salad Bar, Caesar Salad

Fruit Salad, Pasta Salad, Marinated Mushroom & Vegetable Salad

Oven Roasted Potatoes

Medley of Vegetables

House-Made Assortment of Cakes & Pies

Coffee, Tea, Decaffeinated Coffee & Iced Tea or Lemonade

2 Entrees \$24.50 Per Person

3 Entrees \$26.95 Per Person



CONRAD WEISER BUFFET

Soup Du Jour

Warm Rolls & Butter

Garden Fresh Salad Bar

Chicken Marsala

5 Spice London Broil

Pasta Primavera

Oven Roasted Potatoes

Medley of Vegetables

House-Made Assortment of Cakes & Pies

Coffee, Tea, Decaffeinated Coffee & Iced Tea or Lemonade

\$20.95 Per Person

DINNER BUFFET SELECTIONS (cont.)

Minimum of 40 Guests for Buffets

KING NEPTUNE BUFFET

New England Clam Chowder

Herb Baked Chicken

Garden Fresh Salad Bar

Medley of Vegetables

Warm Rolls & Butter

Seafood Newburg & Rice

Pasta Entrée Du Jour

Oven Roasted Potatoes

Fried Shrimp

Chilled Shrimp Bar

Maryland Crab Cakes

Steamed Crabs

House-Made Assortment of Cakes, Pies, Mousses & Parfaits

Coffee, Tea, Decaffeinated Coffee & Iced Tea or Lemonade

\$29.50 Per Person



ALL AMERICAN BARBEQUE

Assorted Fresh Salad Bar ~ Fresh Rolls & Condiments

Charbroiled Steerburgers ~ Jumbo Beef Hotdogs ~ Country Fried Chicken

Corn on the Cob ~ Baked Beans ~ Red Bliss Potatoes

Fresh Squeezed Lemonade & Assorted Soft Drinks

Sliced Watermelon, Cantaloupe & Honeydew

Old Fashioned Apple Pie with Vanilla Ice Cream

\$15.50 Per Person

