



CATERING MENU



Kellogg
Conference
Hotel
At Gallaudet University



BREAKFAST - GREAT BEGINNINGS

CONTINENTAL

An assortment of Freshly Baked Goods to include the following: Regular and Low-Fat Assorted Mini Muffins, Coffee Cake, Fruit Scones, Bagels served with Sweet Butter,
Preserves, Plain and Strawberry Cream Cheese.
Fresh Sliced Fruit and Honey Yogurt Dip
Fresh Squeezed Orange, Cranberry and Apple Juice
Fresh Brewed Regular and Decaffeinated Coffee
Assorted Mighty Leaf Teas

"HEALTHY START" CONTINENTAL

Freshly Baked Mini Low-Fat Muffins, Low Fat Tea Bread,
Whole Grain Raisin Walnut Bread
Low Fat Yogurt, Granola and Dried Fruit
Locally Grown Seasonal Fresh Fruits Seasonal Berries and Honey Yogurt Dip
Fresh Brewed Regular and Decaffeinated Coffee
Assorted Mighty Leaf Teas
Fresh Squeezed Orange and Grapefruit Juice

ALA CARTE ADDITIONS

Priced Per Person

Farm Fresh Scrambled Eggs
Individual Yogurts and Granola Parfaits
Assorted Cereals and Milk
Assorted Bagels and Cream Cheese
Organic Yogurt
Bacon, Egg and American Cheese on an English Muffin
Sausage Patty, Egg and Cheddar Cheese on a Bagel
Egg White, Pepper and Mushroom Tortilla Wrap

ALA CARTE BEVERAGES

Fruit Smoothie
Odwalla Juice
Grapefruit Juice
Still and Sparkling Waters with an Assortment of Diet and Regular Sodas

Contact us for Pricing

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(202) 651.6103
tyra.marshall@gallaudet.edu

Alexandra Cavas-Mitson
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BREAKFAST – BUFFETS

All Breakfast Buffets Served with, Fresh Brewed Regular and Decaffeinated Coffee, Assorted Mighty Leaf Tea, Fresh Squeezed Orange, Cranberry and Apple Juice

Seasonal Sliced Fruit Platter, Fresh Berries and Honey Yogurt Dip
Freshly Baked Muffins and Scones

CUSTOMIZE YOUR BUFFET

Select One from Each Section

Egg Dishes

Scrambled Eggs with Chives, Quiche Lorraine or Vegetable and Cheese Frittata

Bread Items

Buttermilk Pancakes or Waffles

Meat Items

Applewood Smoked Bacon, Country Pork Sausage, Turkey Bacon, Turkey Sausage
Grilled Ham or Canadian Bacon

Potato Items

Golden Yukon Gratinee or Roasted Red Potato Home Fries

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SPECIALTY CUSTOMIZED BUFFET

Select One from Each Section

Egg Selection

Virginia Smoked Ham and Cheddar Cheese Frittata, Garden Vegetable and Egg
Cassolete,
Eggs Benedict or Ham and Egg Enchilada

Bread Selection

Blueberry Waffles, French Toast stuffed with Cinnamon Cream Cheese or Apple
Pancakes

Meat Selection

Applewood Smoked Bacon, Country Pork Sausage, Turkey Bacon, Turkey Sausage,
Country Ham or Corn Beef Hash

Starch Selection

Country Skillet Potatoes, Home Made Buttermilk Biscuits or Organic Sautéed Apples

BREAKFAST – ACTION STATIONS

*Add one or more of the following to your Breakfast Buffet
Requires one Uniformed Chef per 50 guests at \$95.00 for the first (2) hours, \$25.00 each additional hour*

OMELETS - prepared to order

Selection of Fillings Includes: Shaved Swiss Cheese, Cheddar Cheese, Diced Tomatoes, Virginia Smoked Ham, Bell Peppers, Onions, Sliced Mushrooms and Salsa

BELGIAN WAFFLES

Belgian Waffles prepared to order
Variety of Toppings Includes:
Maple Syrup, Honey Butter, Fresh Berries, Chocolate Chips and Toasted Pecans

CREPES STATION

Fresh Crepes prepared to order
Fresh Strawberries and Blueberries
Bananas with Candied Pecans
Seasonal Fresh Fruit
Crème Anglaise

BUTTERMILK PANCAKE STATION

Fresh Buttermilk Pancakes prepared to order
Selection of fillings Include: Fresh Strawberries, Blueberries and Candied Bananas, Maple Syrup and Honey Butter

SMOOTHIE BAR

Fresh Fruit Smoothies blended to order
Selection of ingredients include: Seasonal Melon, Pineapple, Bananas, Strawberries, Blueberries, Organic Non Fat Yogurt, Locally Raised Honey

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BREAKFAST – PLATED

All Breakfast Buffets Served with, Fresh Brewed Regular and Decaffeinated Coffee, Assorted Mighty Leaf Teas and Fresh Squeezed Orange Juice

Seasonal Fruit Plate, Fresh Berries and Freshly Baked Muffins and Scones

SUNRISE FRITTATA

Vegetable and Cheese Frittata
Applewood Smoked Bacon or Country Pork Sausage
Home Fried Potatoes with Herbs

SCRAMBLED EGGS

Fresh Scrambled Eggs with Chives
Applewood Smoked Bacon or Turkey Sausage
Home Fried Potatoes with Herbs

GRIDDLE

French Toast Stuffed with Cinnamon Cream Cheese and Strawberry Compote
Applewood Smoked Bacon
Maple Syrup

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LIGHTER SIDE

Quiche Lorraine
Yogurt and Granola Parfait
Turkey Sausage

BREAKFAST – A LA CARTE

BEVERAGES

Freshly Brewed Coffee, Mighty Leaf Teas, Milk, Cream and Sweeteners
 Fresh Squeezed Orange and Grapefruit Juice
 Bottled Juices
 Odwalla Juice
 Still and Sparkling Waters with an assortment of Diet and Regular Sodas

BREAKFAST ITEMS

Priced Per Person

Farm Fresh Scrambled Eggs
 Applewood Smoked House Bacon, Country Pork Sausage,
 Turkey Bacon or Sausage
 Home Fried Potatoes
 Pancakes with Fresh Berries & Warm Compote
 French Toast stuffed with Cinnamon Cream Cheese and Strawberry Compote
 Stuffed Bagels – Herb Cream Cheese or Sun Dried Tomato Cream Cheese

Bagels and Cream Cheese
 Sticky Buns
 Freshly Baked Muffins
 Danish and Breakfast Pastries
 Homemade Sliced Breakfast Breads
 Individual Yogurts and Granola Parfaits
 Organic Yogurt
 Homemade Granola
 Assorted Cereals and Milk
 Locally Grown Seasonal Fresh Fruit, Berries and Honey Yogurt Dip
 Assorted Hand Fruit

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AM BREAKS

STUFFED BAGELS

Sundried Tomato Cream Cheese Stuffed Bagels
Herb Cream Cheese Stuffed Bagels
Bacon and Scallion Cream Cheese Stuffed Bagel
Two Seasonal Hand Fruits
Fresh Brewed Regular and Decaffeinated Coffee, Assorted Mighty Leaf Teas and Bottled Juices
Chef's Fresh Seasonal Juice

YOGURT PARFAIT BAR

Build Your Own Yogurt Parfaits from the following items:
Fresh Yogurt, Two Types of Seasonal Berries and Dried Fruits, Granola, Honey, Brown Sugar.
Two Seasonal Hand Fruits
Fresh Brewed Regular and Decaffeinated Coffee, Assorted Mighty Leaf Teas and Bottled Juices
Chef's Fresh Seasonal Juice

BAKERY

Mini Fruit Scones and Stick Buns
Two selections of Fresh Baked Breakfast Bread or Coffee Cakes
Two Seasonal Hand Fruits
Fresh Brewed Regular and Decaffeinated Coffee Assorted Mighty Leaf Teas and Bottled Juices
Chef's Fresh Seasonal Juice

FRESH FROM THE HEARTH

An assortment of Freshly Baked Goods to include the following:
Regular and Low-Fat Assorted Mini Muffins, Croissants, Coffee Cake, Fruit Scones served with Sweet Butter and Preserves

CEREALS

Hot Cereal and Assorted Individual Cereal with Homemade Granola, Berries and Skim Milk

AM COFFEE & TEA SERVICE

Freshly Brewed Coffee, Mighty Leaf Teas, Milk, Cream and Sweeteners

FULL BEVERAGE SERVICE

Assorted Sodas, Bottled Water, Freshly Brewed Coffee, Mighty Leaf Teas Milk, Cream and Sweeteners

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LUNCHEON BUFFETS - SANDWICHES

CONGRESSIONAL SANDWICH BUFFET

Pre-made Sandwich Buffet

Salads

Peruvian, Yukon & Fingerling Potato Salad with Leeks, Sweet Peas & Mustard Vinaigrette

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

Balsamic Glazed Grilled Vegetables

Flik Chips – Sweet, Purple and Golden Yukon Potato Chips

Select three wraps or sandwiches

Wraps

Hummus Wrap, English Cucumbers, Tomatoes, Sprouts, Carrots & Dijon Vinaigrette
Shaved Mozzarella, Spinach, Basil and Tomatoes

Peppered Turkey Wrap with Smoked Gouda, Roasted Peppers, Lettuce & Tomato

Chicken BLT Wrap, Applewood Smoke Bacon & Organic Tomatoes

Pesto Chicken Salad Stuffed Croissant

Sandwiches

Italian Provision on Herb Focaccia, Sun Dried Tomatoes, Provolone and Basil Pesto

Chipotle BBQ Eye Round of Beef, Bleu Cheese Frizzled Onions on an Artisan Roll

Buffalo Mozzarella, Organic Tomatoes, Arugula, Sweet Peppers on Italian Panini

Brown Sugar Turkey, Smoked Gouda Cheese, Arugula on Sour Dough Baguette

Grilled Chicken on Brioche, Mozzarella, Cured Eggplant & Pommery Mustard

Albacore Tuna Salad, Sliced Cucumbers on Naan Bread

Grilled Vegetable Muffuletta on Olive Roll

Hummus, Grilled Eggplant on Ciabatta

Dessert

FLIK Chocolate Chip Cookies, Truffle Chocolate Brownies and Fruit Bars

Beverages

Assorted Diet and Regular Sodas and Bottled Water

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LUNCHEON BUFFETS - SANDWICHES

EXECUTIVE DELI BUFFET

Build Your Own

Chef's Seasonal Soup of the Day
Peruvian, Yukon & Fingerling Potato Salad with Leeks, Sweet Peas & Mustard Vinaigrette
Balsamic Glazed Grilled Vegetables

Pesto Chicken Salad, Smoked Turkey, Grilled Chicken, Virginia Smoked Ham, Roasted Inside Round of Beef

Smoked Gouda Cheese, Provolone, Cheddar, Swiss Cheese

Grain Mustard, Herb Mayonnaise, Hummus, Basil Pesto

French Baguette, Ciabatta, Sour Dough, 9 Grain, Croissants

Accompanied by:
Fresh Tomatoes, Leaf Lettuce, Arugula, Red Onion, Cucumbers

Flik Chips – Sweet, Purple and Golden Yukon Potato Chips

FLIK Chocolate Chip Cookies, Truffle Chocolate Brownies and Fruit Bars
Assorted Diet and Regular Soft Drinks and Bottled Water

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LUNCHEON BUFFETS - SALAD

PENNSYLVANIA AVENUE SALAD BUFFET

Build Your Own

Buffet are Served with Freshly Baked Rolls, Focaccia and Artisan Breads
Freshly Baked Cookies, Brownies, Signature Bars
Diet and Regular Soda and Bottled Water

Chicken Caesar Salad

Minestrone Soup
Crisp Romaine Lettuce
Grilled Marinated Chicken Breast
Balsamic Glazed Seasonal Vegetables, Vine Ripened Tomatoes, Baked Herbed Croutons
Marinated Olives, Freshly Shaved Romano Cheese and our own Caesar Dressing
Assorted Sliced Artisan Breads

Classic Cobb Salad

Chef Daily Soup
House Salad Greens
Virginia Smoked Ham and Roast Turkey
Vine Ripened Tomatoes, Ripe Avocado, Hard Boiled Eggs
Crumbled Bacon and Bleu Cheese and Dijon Mustard Vinaigrette
Assorted Sliced Artisan Breads

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LUNCHEON

BOXED LUNCH

Salad

Select One

Fingerling Potato Salad, Dijon and Fresh Herbs
Napa Cabbage Slaw, Garlic Peppercorn Dressing

Sandwiches/Wraps

Select Three

Raspberry Chipotle BBQ Eye Round of Beef with Bleu Cheese, Frizzled Onions on Artisan Roll
Virginia Smoked Ham on Herb Focaccia, Sun Dried Tomatoes, Provolone and Basil Pesto
Pepper Turkey Wrap, Smoked Gouda Cheese, Roasted Apples, Pecans & Grilled Endive
Free Range Chicken BLT Wrap with Apple Smoked Bacon & Heirloom Tomatoes
Hummus Wrap, English Cucumbers, Tomatoes, Sprouts and Dijon Vinaigrette

All Selections Include:

Chef's selection of Kettle Chips, Assorted Whole Fruit and Signature FLIK Cookies
Soft Drinks and Bottled Water

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LUNCHEON BUFFETS

SOUP OR SALAD

Select One

Soup of the Day, Caesar Salad or Tossed Salad with assorted House Dressings

ENTREES

Select Two Entrées

Chicken

Boneless Chicken Cacciatore
Crispy Southern Fried Chicken
Roasted Lemon-Thyme Chicken

Fish

Cajun Grilled Tilapia
Cornmeal Fried Catfish

Fit and Vegetarian

Sweet and Sour Tofu
Vegetable Stir Fry
Vegetable Cakes with Spicy Remoulade
Turkey Meatloaf

Beef

Lime Marinated Flank Steak with Cilantro-Tomato Relish
Beef Stew with Roasted Root Vegetables
Yankee Pot Roast

Pork

Blackened Pork Loin with Papaya Salsa
Pork Pot Pie

All Selections Served with:

Accompaniments

Chef's Choice of Seasonal Vegetables, Freshly Baked Rolls and Butter,
Chef's Choice of Wild Rice Pilaf, Oven Roasted Red Potatoes or Garlic Mashed Potatoes

Dessert

Assortment of Specialty Cakes and Pies

Beverages

Fresh Brewed Regular and Decaffeinated Coffee and Iced Tea

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REGIONAL AMERICAN CUISINE

SANTA FE FAJITAS

Tri-Color Tortilla Chips and Southwest Caesar Salad
 Make your own Fajitas with Soft Flour Tortillas, Grilled Lime and Cilantro Seasoned Beef and Chicken, Shredded Cheddar Cheese, Pico de Gallo, Jalapenos, Guacamole, Sour Cream, Spanish Rice and Beans
 Served with Cookies, Brownies and Smores Bar
 Iced Tea and Coffee

SOUTHERN PICNIC

Limestone Bibb Lettuce with Balsamic Vinaigrette and Green Bean Salad
 Crispy Southern Fried Chicken
 Traditional Potato Salad
 Red Beans with Virginia Smoked Ham
 Buttermilk Biscuits with Marmalade and Sweet Butter
 Served with Freshly Baked Cookies, Blondies and Pecans Bars
 Iced Tea and Coffee

THE PLAINS

Three Cabbage Slaw
 Grilled Colorado London Broil Crusted with Black Peppercorns, accompanied by Crispy Vegetable Chips and Horseradish Cream,
 Grilled Vegetables
 Roasted Rosemary Red Bliss Potatoes,
 Assorted Fresh Breads and Rolls,
 Freshly Baked Cookies, Brownies and Apple Squares
 Iced Tea and Coffee

NORTHEASTERN COMFORT

Three Onion Soup
 Tossed Greens with Spiced Walnuts and Raspberry Vinaigrette
 Roasted Breast of Turkey with Au Jus
 Old Fashioned Beef Stew with Roasted Root Vegetables
 Smashed Red Skin Potatoes
 Seasonal Vegetables
 Homemade Cornbread
 Freshly Baked Cookies, Brownies, Wonder Bar
 Assorted Diet and Regular Sodas, Bottled Water and Coffee

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INTERNATIONAL CUISINE

THE ITALIAN BUFFET

Crispy Romaine Hearts with Shredded Parmesan Cheese and Caesar Dressing
Farfelle Pasta Salad
Tri Color Cheese Tortellini with Alfredo Sauce
Penne Pasta with Marinara Sauce and Homemade Meatballs
Boneless Chicken Cacciatore
Grilled Vegetable Medley and Blackened Chicken
Garlic Bread
Freshly Baked Cookies, Brownies and Cannolis
Iced Tea and Coffee

THE ASIAN BUFFET

Soba Noodle Salad
Three Spice Napa Cabbage Slaw
Hot and Sour Thai Vegetable Soup with Frizzled Leeks
Sweet and Sour Tofu
Seared Mongolian Beef
Chicken and Crisp Vegetable Stir-fry
Saffron Basmati Rice with Scallions
Lime and Toasted Coconut Tart and Almond Cookies
Lemon Grass Iced Tea and Coffee

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PLATED LUNCHEONS

Select ONE of the following for your group

APPETIZER

Minestrone

Roasted Root and Quinoa Soup

Charred Tomato Bisque Soup

Tossed Seasonal Greens

Romaine Hearts, Parmesan, Tomato Bruschetta, Herbed Goat Cheese, Parsley Oil

Wild Watercress and Endive with Brandied Pears and Crumbled Bleu Cheese

ENTREES

Pan Roasted Tilapia, Roasted Potato, Sautée Wild Watercress, Fennel Dill Sauce

Seared Salmon, Wasabi Orzo Leek Ragout, White Wine Sauce

Pan Seared Chicken, Garlic Mashed Potatoes, Creamed Spinach with Roasted Shallots and Rosemary

Roasted Chicken, Wild Mushrooms, Smashed Yukon, Glazed Carrots, Sweet Garlic Jus

Pepper Tenderloin of Beef, Sweet Potato Croquettes, Sautéed Red Chard, Port Wine Sauce

Grilled Pork Tenderloin, Sweet Potato Puree and Brandy Apple Demi Glace

Cavatelli with Wild Mushroom Asparagus, Tomato Basil Ragout

Charred Vegetable Stack, Spinach Risotto with Tomato Basil Cream Sauce

DESSERT

Strawberry Short Cake Tart

New York Style Cheesecake, Strawberry Citrus Sauce

Flourless Chocolate Cake with Raspberry Sauce

Fruit Tart with Fresh Cream

Pennsylvania Dutch Apple Tart, Vanilla Ice Cream

All Luncheon Menus served with assorted Breads

Fresh Brewed Regular and Decaffeinated Coffee and Iced Tea

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AFTERNOON BREAKS

HEALTH CORNER

Asparagus Guacamole, Grilled Pita Chips, Hummus, Oatmeal Bars
Seasonal Hand Fruits
Fresh Brewed Regular and Decaffeinated Coffee, Mighty Leaf Tea and assorted Sodas
Ginger Peach Tea or Pomegranate Cider

CHIP OFF THE OLD BAGEL

Herb Bagel Chips, Garlic Bagel Chips, Cinnamon & Brown Sugar Bagel
Accompanied by Artichoke Dip and Honey Cream Cheese Dip
Seasonal Hand Fruits
Fresh Brewed Regular and Decaffeinated Coffee, Mighty Leaf Tea and assorted Sodas
Homemade Berry Lemonade

CHOCOLATE, CHOCOLATE, CHOCOLATE

Mini Chocolate Chip Cookies, Brownie Lollipops, Chocolate Biscotti
Pretzels Sticks
Seasonal Hand Fruits
Fresh Brewed Regular and Decaffeinated Coffee, Mighty Leaf Tea and assorted Sodas
Hot Chocolate or Iced Coffee

TWIST ON PRETZELS

Soft Pretzel Knots accompanied by:
Jalapeño Dip, Grain Mustard Dip, Cinnamon Honey Cream Cheese
Chocolate Dipped Pretzel Sticks
Deluxe Mixed Nuts
Seasonal Hand Fruits
Fresh Brewed Regular and Decaffeinated Coffee, Mighty Leaf Tea and assorted Sodas
Seasonal Spritzer

FIESTA

Flik Chips – Sweet, Purple and Golden Yukon Potato Chips
Yucca Brochette with Roasted Pineapple Chutney
Fresh Jalapeño Salsa
Black Bean Corn Relish
Seasonal Hand Fruits
Fresh Brewed Regular and Decaffeinated Coffee, Mighty Leaf Tea and assorted Sodas
Fresh Orange Spritzer

THE EUROPEAN

Sliced Prosciutto, Capocollo, Sopressata and Salami
With Parmesan Croustades, Hand Cut Baguette & Croustinis
Marinated Olives and Mushrooms
Vegetable Brochette
Seasonal Hand Fruits
Fresh Brewed Regular and Decaffeinated Coffee, Mighty Leaf Tea and assorted Sodas
Non-Alcoholic Sangria

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AFTERNOON – A LA CARTE

SEASONAL BEVERAGES

Priced Per Person

Hot Local Mulled Cider
Dark Hot Chocolate
Freshly Steeped Ginger Tea
Homemade Berry Lemonade

BEVERAGES

Freshly Brewed Coffee, Mighty Leaf Teas, Milk, Cream and Sweeteners
Bottled Juices
Bottled Peak Iced Tea
Still and Sparkling Waters with an Assortment of Diet and Regular Sodas
Odwalla Juice

SWEET AND SAVORY

Flik Chips – Sweet, Purple and Golden Yukon Potato Chips with Black Bean Cucumber Salsa
Herb Bagel Chips, Garlic Bagel Chips, Cinnamon & Brown Sugar Bagel
Artichoke Dip and Honey Cream Cheese Dip
Asparagus Guacamole, Grilled Pita Chips, Hummus
Tri Color Tortilla Chips with Fresh Jalapeño Salsa
Haagen Dazs Ice Cream Bars
Locally Grown Seasonal Fresh Fruit, Berries and Honey Yogurt Dip
Assorted Hand Fruit
Flik Chocolate Chip Cookies
Chocolate Truffle Brownies
Fat Free Oatmeal Cookies

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DINNER – PLATED

APPETIZERS

Grilled Sourdough Bruschetta with Grilled Artichokes and Balsamic Vinegar
Maryland Lump Crab cakes with Red Pepper Coulis – additional
Sherried Wild Mushrooms over Flakey Puff Pastry – additional
Fresh Fruit with Midori Liquor– additional

Select One Soup or Salad

SOUPS

Minestrone
French Onion with Gruyere Croutons
Minnesota Wild Rice Soup
New England Clam Chowder
Maryland Lump Crab and Corn Soup

SALADS

Baby Greens with Toasted Goat Cheese and Aged Balsamic
Traditional Caesar Salad with Shredded Parmesan and Hand Cut Croutons
Tossed Seasonal Greens with Baby Tomatoes, Cucumber and Julienne Carrots
Vine Ripened Tomatoes with Fresh Mozzarella Cheese – additional
Wild Watercress and Endive with Brandied Pears and Crumbled Bleu Cheese

SEA

Pesto Marinated Tilapia Fish Filet with Soft Polenta and Tomato Basil Salsa
Teriyaki Glazed Salmon Steak with Jasmine Rice and Sesame Green Beans
Pan Seared Halibut Filet with Lemon Chive Sauce
Horseradish Crusted Filet of Salmon with White Wine and Stone-Ground Mustard Sauce

AIR

Sautéed Breast of Chicken with Sundried Tomatoes, Fresh Basil and Risotto
Roast Stuffed Breast of Chicken with Spinach and Fresh Mozzarella Cheese
Roast Chicken with Roasted Garlic Pureed Potatoes
Pan Seared Breast of Chicken with Dried Cherry Sauce and Fried Leeks

LAND

Roast New York Sirloin Strip Steak with Red Onion Jam and Rosemary Sauce
Roast Eye Round Sirloin of Beef with Caramelized Onion Gravy and Smashed Potatoes
Pan Seared Medallions of Beef Tenderloin with Kentucky Bourbon and Mustard Sauce
Grilled Filet Mignon with Wild Mushroom Madeira Sauce
Pan Seared Medallions of Veal with Shiitakes Mushrooms and Cognac Sauce
Pan Seared Medallions of Pork with Caramelized Apples, Brandy Cream Sauce
Pesto Crusted Loin of Pork with Charred Tomato Demi Glace

All Dinners served with Freshly Baked Rolls, Breads and Focaccia Crisps, Chef's Seasonal Vegetable Selection and Starch, unless otherwise indicated

Contact us for Pricing

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DINNER – BUFFETS

All Dinner Buffet Include Seasonal Vegetables, Freshly Baked Breads, Rolls and Focaccia, Fresh Brewed Regular and Decaffeinated Coffee, Assorted Mighty Leaf Hot Teas, Unsweetened Iced Tea and Water

SOUP

Select One

French Onion Soup with Gruyere Croutons
Manhattan Clam Chowder Soup
Roasted Root Vegetable
Boston Cheddar Beer Soup

SALADS

Select One

Salad of Endive, Wild Watercress and Radicchio
Traditional Caesar Salad with Shredded Parmesan and Hand Cut Croutons
Roasted Balsamic Glazed Vegetable and White Bean Salad
Seasonal Tossed Greens
Farfalle Pasta and Roasted Broccoli Rabe Salad
Tossed Baby Greens with Raspberry Vinaigrette Dressing,
Vine Ripened Tomato and Fresh Mozzarella Cheese

ENTREES

Select Two

Roast Sirloin Strip of Beef with Portobello Mushroom Sauce
Braised Veal Stew with Mushrooms and Peppers
Traditional Yankee Pot Roast
Roast Loin of Pork with Braised Organic Apples
Catfish Cakes with Lemon Dill Veloute
Roasted Tilapia Filet with Pesto Crumbs
Pan Seared Filet of Salmon with Dilled Cucumber Relish
Braised Breast of Chicken with Artichoke Hearts, Roma Tomato and Calamata Olives
Chicken Piccata

SIDES

Select One

Lemon –Thyme Basmati Rice
Spinach Risotto
Roasted Garlic Smashed Potatoes
Roasted Red Skin Potatoes

DESSERTS

Seasonal Pies and Chef's Specialty Cakes

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Hotel**

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COCKTAIL RECEPTIONS

Receptions are based on a 2 hour event

BEVERAGES

Imported & Domestic Beer, House Red & White Wine
Assorted Soft Drinks, Sparkling and Still Mineral Water

GOURMET CHEESE AND FRUIT DISPLAY

A selection of Domestic, Imported and Artesian Cheese, accompanied with Dried and Seasonal Fruits, Crisps, Flatbreads and Crostini

FLAT BREAD

Select Two

Ricotta Cheese, Sweet Sausage, Spinach & Roasted Peppers
Artichoke, Goat Cheese, Sweet Garlic, Black Olive
Vine Ripened Tomato, Buffalo Mozzarella & Basil
BBQ Chicken, Cheddar Cheese & Guacamole

HOT HORS D'OEUVRES

Select Three

Thai Chicken Satay with Peanut Dipping Sauce
Andouille Sausage en Croute with Pommery Mustard
Toasted Almond and Pear with Brie in Phyllo Dough
Roasted Scallops Wrapped with Applewood Bacon
Crispy Coconut Shrimp with Roasted Pineapple Chutney
Vegetable Pot Stickers with Honey Soy Glaze
Mini Maryland Crab Cake with Dill Crème Fraiche
Mimi Potato Pancakes with Goat Cheese and Chive
Corn Hush Puppies with Honey Mustard

COLD HORS D'OEUVRES

Select Three

Roast Beef Crostini with Caramelized Onions and Horseradish Cream
Seasonal Fruit Kabobs with Poppy Seed Yogurt Sauce
Tomato Olive Bruschetta on Toasted Ciabatta Bread
Spicy Chilled Gulf Shrimp with Fresh Cocktail Sauce
Pulled Beef Summer Rolls with Plum Sauce
Boursin Cheese Stuffed Cherry Tomatoes
Southwestern Chicken and Cilantro-Tomato Tart
Smoked Salmon, Capers-Mayo on Naan Chips

ENHANCE YOUR RECEPTION

Top Shelf Bar
Premium Bar
Deluxe Coffee Bar
Sweet Table

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COCKTAIL RECEPTIONS

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VICE PRESIDENTIAL RECEPTION

Beverages

Imported & Domestic Beer, House Red & White Wine
Assorted Soft Drinks, Sparkling and Still Mineral Water

Hors D'Oeuvres

Slow Roasted Beef Crostini with Caramelized Onion and Horseradish Cream
Tomato Olive Bruschetta on Toasted Ciabatta Bread
Southwestern Chicken and Cilantro-Tomato Tart

Mediterranean Display

Toasted Pita Chips with Roasted Red Pepper Hummus and Roasted Eggplant Spread, accompanied by Cucumber Salad with Feta Cheese, Tabbouleh, Marinated Olives, Stuffed Grape Leaves and Roasted Garlic. Served with Zatar Bread, Lavash, Crostini and Focaccia

Gourmet Cheese and Fruit Display

A selection of Domestic, Imported and Artesian Cheese, accompanied with Dried and Seasonal Fruits, Crisps, Flatbreads and Crostini

Pasta Station

Cheese Filled Tortellini, Penne Pasta and Linguini
Parmesan Cream Sauce and Charred Tomato Marinara
Olive Oil, Fresh Basil, Freshly Grated Pecorino Romano Cheese, Broccoli Florets, Cured Olives, Roasted Garlic, Mushrooms, Vine Ripened Tomatoes, Spinach and Grilled Chicken

Chef Attendants are required for all Action Stations

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ENHANCE YOUR RECEPTION

Top Shelf Bar
Premium Bar
Deluxe Coffee Bar
Sweet Table

COCKTAIL RECEPTIONS

Receptions are based on a 2 hour event

PRESIDENTIAL RECEPTION

Beverages

Imported & Domestic Beer, House Red & White Wine
Assorted Soft Drinks, Sparkling and Still Mineral Water

Butler Passed Hors D'Oeuvres

Slow Roasted Beef Crostini with Caramelized Onion and Horseradish Cream
Mini Potato Pancakes with Goat Cheese and Chives
Mini Maryland Blue Crab Cakes with Dill Crème Fraiche

Antipasto Display

Assorted Sliced Provisions to include Imported Prosciutto, Capocollo, Sopressata and Salami, accompanied by Imported Italian Cheeses, Marinated Vegetables and Assorted Olives, White Bean Dip, Grilled Asparagus.
Grilled Bruschetta and Crostini

Gourmet Cheese and Fruit Display

A selection of Domestic, Imported and Artesian Cheese, accompanied with Dried and Seasonal Fruits, Crisps, Flatbreads and Crostini

TAPAS STATION

Bacalao Pizza

Flatbread Pizza with Salt Cod, Grilled Peppers, Red Onions, Olives & Shaved Manchego

Croquetas

Pan Fried Potato Serrano Ham Croquettes with Lemon-Piquillo Mayo
Braised Beef Empanada with Sauce Verde

Platter

Patatas: Fiery Potato Wedges with Spicy Sauce
Grilled Shrimp & Calamari with Spicy Romesco Sauce
Olive Oil Fried Green Beans with Maldon Sea Salt

Tapas

Roasted Marcona Almonds, Cabrales Blue Cheese, Manchego Cheese, Piquillo Peppers, Spanish Olives

Chef Attendants are required for all Action Stations

ENHANCE YOUR RECEPTION

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HORS D'OEUVRES

COLD

*25 piece minimum for each selection
Priced Per Piece*

Peppered Beef Points with Parmesan Cheese & Eggplant Caponata

Toasted Goat Cheese on Crostini with Red Pepper Coulis

Tuna Tartar Sesame Crisp with Wasabi Cream

Assorted Sushi with Pickled Vegetables

Smoked Salmon, Caper-Mayo on Naan Crisps

Maryland Crab and Avocado Salad Tarts

Spiced Shrimp Satay

Slow Roasted Beef Crostini with Caramelized Onion and Horseradish Cream

Grilled Pencil Asparagus Wrapped with Prosciutto

Vine Ripened Baby Tomatoes, Fresh Mozzarella Cheese and Basil Bruschetta

Parmesan Crisps with Zinfandel Poaches Pear and Goat Cheese

Spicy Chilled Gulf Jumbo Shrimp with Fresh Cocktail Sauce

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HORS D'OEUVRES

HOT

*There is a 25 piece minimum for each selection
Priced Per Piece*

Crispy Coconut Shrimp with Roasted Pineapple Chutney

Mini Maryland Blue Crab Cakes with Dill Crème Fraiche

Corn Hush Puppies with Honey Mustard

Caponata Vegetable Tarts

Grilled Southwestern Spiced Shrimp with Avocado Dip

Roasted Root Vegetable and Three Cheese Quesadilla

Thai Chicken Satay with Peanut Dipping Sauce

Vegetable Pot Stickers with Honey Soy Glaze

Roasted Sea Scallops wrapped with Applewood Smoked Bacon

Spicy Chicken Empanadas with Cucumber Salsa

Risotto Rice Cakes with Crème France

Mini Reuben Panini with Stone ground Mustard

Warm Brie on Crostini with Caramelized Onions

Mini Potato Pancakes with Goat Cheese and Chives

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DISPLAYS

ANTPASTO DISPLAY

Assorted Sliced Provisions to include Imported Prosciutto, Capocollo, Sopressata and Salami, accompanied by Imported Italian Cheeses, Marinated Vegetables and Assorted Olives, White Bean Dip, Grilled Asparagus and Calamari Salad. Assorted Grilled Bruschetta and Crostini

Small - serves 25
Medium - serves 50
Large - serves 100

SEASONAL VEGETABLE DISPLAY

A selection of Seasonal and Local Vegetables to include: Asparagus, Broccoli, Cauliflower, Squash, Celery, Carrots, Bell Peppers, Grape Tomatoes Accompanied by a Herb Crème Fraiche and Hummus

Small - serves 25
Medium - serves 50
Large - serves 100

GOURMET CHEESE AND FRUIT DISPLAY

A selection of Domestic, Imported and Artesian Cheese, accompanied with Dried and Seasonal Fruits, Crisps, Flatbreads and Crostini

Small - serves 25
Medium - serves 50
Large - serves 100

MEDITERRANEAN DISPLAY

Toasted Pita Chips with Roasted Red Pepper Hummus and Roasted Eggplant Spread, accompanied by Cucumber – Feta Cheese Salad, Tabbouleh, Marinated Olives, Stuffed Grape Leaves and Roasted Garlic. Served with Zatar Bread, Lavash, Crostini and Focaccia

Small - serves 25
Medium - serves 50
Large - serves 100

SEAFOOD DISPLAY

Chilled Spiced Jumbo Shrimp, Blue Crab Claws, Prince Edward Island Mussels Served with Cocktail Sauce, Cajun Remoulade, Lemon Wedges

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ACTION STATIONS

Chef Attendants are required for all Action Stations

CARVING STATION

All Carving Stations are Served with Assorted Artisan Breads

Apple Brined Organic Turkey, Cranberry Orange Chutney
Sea Salt Crusted Salmon, Classic Bordelaise Sauce
Roast Beef Filet with Peppercorn Sauce
Memphis BBQ Loin of Pork
Bourbon Glazed Flank Steak

PASTA STATION

Cheese Filled Tortellini, Penne Pasta and Linguini
Parmesan Cream Sauce and Charred Tomato Marinara
Olive Oil, Fresh Basil, Freshly Grated Pecorino Romano Cheese, Broccoli Florets, Cured Olives,
Roasted Garlic, Mushrooms, Vine Ripened Tomatoes, Spinach and Grilled Chicken

THAI LETTUCE WRAP STATION

Crisp Bibb Lettuce or Rice Paper with a selection of ingredients to include: Chicken Satay, Curried Shrimp, Soy Marinated Flank Steak, Rice Noodles, Thai Peanut Sauce, Korean Sesame Dressing,
Sweet and Sour Dipping Sauce, Mango Salsa and Pineapple Fried Rice

SOUTH OF THE BORDER

Assorted Tortilla Chips served with Mexican Cheese Fondue, Spicy Beef and Pulled Chicken Thighs, Guacamole, Salsa, Black Olives, Jalapeno Peppers, Sour Cream and Refried Beans

TAPAS STATION

Bacalao Pizza

Flatbread Pizza with Salt Cod, Grilled Peppers, Red Onions, Olives & Shaved Manchego

Croquetas

Pan Fried Potato Serrano Ham Croquettes with Lemon-Piquillo Mayo
Braised Beef Empanada with Sauce Verde

Platter

Patatas: Fiery Potato Wedges with Spicy Sauce
Grilled Shrimp & Calamari with Spicy Romesco Sauce
Olive Oil Fried Green Beans with Maldon Sea Salt

Tapas

Roasted Marcona Almonds, Cabrales Blue Cheese, Manchego Cheese, Piquillo Peppers, Spanish Olives

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DESSERT STATION

Chef Attendants are required for all Dessert Stations at \$95.00 for Two hours

FRENCH CREPE ACTION STATION

Crepes Made to Order and served with Seasonal Berries, Vanilla Bean Sauce, Whipped Cream and Shaved Chocolate

SWEET TABLE

A display of our Pastry - Chef's Deluxe Assortment of Cakes, Tortes, Miniature Pastries and Hand Dipped Chocolate Covered Fruits

ICE CREAM STATION

Hand Dipped Chocolate, Vanilla and Strawberry Ice Cream
Home Made Whip Cream, Shaved Chocolate, Cherries, Sprinkles, Chocolate Chips, Seasonal Berries, Caramelized Apples, Strawberry Coulis, Chocolate Sauce and Brandy

DELUXE COFFEE BAR

Fresh Brewed Regular and Decaf Coffee
Home Made Whip Cream, Shaved Chocolate, Cinnamon Sticks, Sugar Cubes, Kahlua, Baily's Irish Cream, Flavor Creams and Syrups

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BAR AND BEVERAGE SERVICE

OPEN BAR

Priced Per Person, Per Hour

Top Shelf

Open Bar

Additional Hours (per hour)

Chivas Regal, Jack Daniels, Absolute, Tanqueray, Mount Gay,
Johnny Walker Black, Jose Cuervo Gold, Remy Martin, Kahlua,
Baily's Irish Cream & Grand Marnier

Premium

Open Bar

Additional Hours (per hour)

Johnny Walker Red, Jim Beam, Smirnoff, Tanquery, Bacardi,
Hennessey, Jose Cuervo Gold & Kahlua

House Limited

Open Bar

Additional Hours (per hour)

Beer, Wine, Champagne, Bottled Water, and Soft Drinks

Consumption Bar

Priced Per Drink

Premium Brand Mixed Drinks

Name Brand Mixed Drinks

Domestic Beer

Important Beer

House Wines

Soft Drinks

Assorted Juices

House Bottle of Wine

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