



*Welcome to Virginia Style, Luxury, and Charm.....*

*~ Banquet Menu ~*

*Breakfast is Served*

**The Crossings Continental**

Sliced Seasonal Fruits accompanied by Yogurt and Granola  
Assorted Muffins and Danish  
Bagels with Butter, Preserves and Cream Cheese  
Orange, Cranberry and V8 Juice  
Freshly Brewed Regular and Decaffeinated Coffee with Select Herbal Teas

**The Strawberry Hill Buffet**

Selections from the **Crossings Continental** accompanied by:  
Farm Fresh Eggs with Cheddar Cheese  
Breakfast Sausage and Bacon  
Griddle-Style Breakfast Potatoes with Peppers and Onions  
Cinnamon-Raisin French Toast with Maple Syrup and Butter  
Sausage Gravy with Biscuits

**Available Additions**

Chilled Roasted Salmon Display with Lemon, Capers, Chopped Egg and Red Onion  
Warm Breakfast Ham  
Spinach and Crab Frittata  
Cheese Blintzes with Berry Compote

**The Piedmont Plated Breakfast**

**First Course**  
(Select One)

Breakfast Parfait with Yogurt, Granola and Berry Trifle  
Fresh Seasonal Fruit Plate  
Chilled Breakfast Antipasto with Roasted Salmon and Boursin Cheese

**Entrées**

Served with Griddle-Style Breakfast Potatoes with Peppers and Onions  
(Select One)

Vegetable Frittata with Stewed Tomato Compote  
Virginia Ham and Swiss Frittata served with Bacon  
Cinnamon-Raisin French Toast with Maple Syrup, Butter and Breakfast Sausage  
Virginia Benedict with Ham, Lump Crab and Hollandaise  
Steak and Scrambled Eggs topped with Cheddar Cheese

*Banquet Menus*

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## **The Shenandoah Valley Brunch**

Chilled Roasted Salmon with Lemon, Capers, Red Onion and Chopped Egg  
Sliced Seasonal Fruits accompanied by Yogurt and Granola  
Assorted Muffins and Danish  
Bagels with Butter, Preserves and Cream Cheese  
Breakfast Sausage and Bacon  
Griddle-Style Breakfast Potatoes with Peppers and Onions  
Farm Fresh Eggs with Cheddar Cheese  
Fresh Field Green Salad with Buttermilk Ranch and Balsamic Vinaigrette  
Grilled Vegetable Antipasto with Caramelized Onion Dip  
Dinner Rolls with Butter  
Orange, Cranberry and V8 Juice  
Water and Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee with Select Herbal Teas

### **Carved Items**

Honey-Cured Ham with Whole Grain Mustard  
Roasted Prime Rib with Horseradish Cream and Au Jus

### **Entrées**

(Select Three)

Cinnamon-Raisin French Toast with Maple Syrup and Butter  
Sausage Gravy with Biscuits  
Cheese Blintzes with Berry Compote  
Spinach and Crab Frittata  
Crispy Coated Chicken Breasts with Tasso-Ham Gravy  
Roasted Chicken with Dijon Cream  
Roasted Pork Loin with Fire Roasted Peach Marmalade  
Herb Crusted Salmon with Dill Cream

### **Omelet Station**

Prepared to Order

Toppings include: Cheddar Cheese, Mushrooms, Tomatoes, Peppers, Ham and Onions

### **Desserts**

Chef's Selection Cakes and Pies

### **Available Additions**

Belgium Waffle Station with Strawberry Preserves and Whipped Cream  
Virginia Benedict with Ham, Lump Crab and Hollandaise  
Steamed Prawns with Cocktail Sauce  
Steamed Mussels with Red Wine and Scallion Vinaigrette  
Fried Oysters with Lemon Tartar  
Hand Carved Turkey Breast with Rosemary Demi and Garlic Aioli  
Champagne and Mimosas  
Bloody Mary's with Garden Celery, Lemons and Limes

An Attendant/Bartender fee of \$50.00 per hour is applied for each Station, Carver and Bar

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## *Lunch is Served*

### **Box Lunches**

All Box Lunches are accompanied by:  
Bag Chips, Whole Fruit, Red Bliss Potato Salad, Cookie and Granola Bar  
Bottled Water



#### **Fried Chicken Caesar Wrap**

Crispy Chicken with Romaine, shredded Parmesan and Caesar Dressing

#### **Barbequed Pork Wrap**

Chilled Hickory Barbequed Pork with Shredded Cheddar Cheese

#### **Roasted Turkey Wrap**

Sliced Turkey with Diced Tomato Pesto-Mayo and Provolone

#### **Grilled Portobello on a Kaiser Roll**

Balsamic Grilled Mushrooms with Roasted Garlic Mayo, Fresh Basil, Cracked Pepper and Asiago Cheese

#### **Italian Hoagie on Baguette**

Select Italian Meats with Chopped Lettuce, Onion, Pepper and Tomato with Italian Dressing

#### **Grilled Chicken Salad on Baguette**

Roasted Chicken with Diced Celery, Grapes, Mayo and Fresh Herbs

#### **Ham and Swiss on a Kaiser Roll**

Thick Sliced Ham and Swiss with Whole Grain Mustard

#### **Roast Beef on a Kaiser Roll**

Sliced Beef with Horseradish Mayo and Provolone with Leaf Lettuce



**Box Lunches may be served plated for an additional charge  
A maximum of three selections may be ordered**

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## **Roll-In Lunches**

All Roll-In Lunches include Soft Drink or Bottled Water

### **Traditional Deli**

Garden Green Salad with Buttermilk Ranch and Balsamic Vinaigrette  
Deli-Style Ham, Turkey and Roast Beef with Ciabatta Rolls  
Sliced Cheddar and Swiss Cheeses  
Lettuce, Tomato and Red Onion  
Appropriate Condiments  
Pasta Salad  
Cookies and Brownies

### **Parade of Salads**

Grilled Chicken Salad, Ahi Tuna Salad and Ham Salad  
Fried Pita Chips and Ciabatta Rolls  
Broccoli Salad with Raisins, Pecans and Red Onion  
Fresh Fruit Salad

### **Italian Deli Board**

Salami, Pepperoni and Cappicola Ham with Ciabatta Rolls  
Shredded Lettuce, Diced Onion and Italian Vinaigrette  
Sliced Provolone and Cheddar Cheese  
Tomato and Mozzarella Salad with Cracked Pepper, Basil and Balsamic Drizzle  
Grilled Vegetable Antipasto with Shaved Parmesan and Roasted Red Peppers  
Creamy Cannolis

### **Wraps Around the World**

Fried Chicken Caesar Wrap with Parmesan  
Barbeque Pork Wrap with Cheddar Cheese  
Turkey Wrap with Provolone and Pesto-Mayo  
Creamy Cole Slaw  
Red Skin Potato Salad with Grain Mustard  
Cookies and Brownies

### **Baked Potato Bar**

Baked Potatoes with Grilled Chicken, Steamed Broccoli, Cheddar Cheese, Bacon, Butter and Sour Cream  
Southwestern Style Chili with Corn Bread  
Iceberg Wedge Salad with Peppercorn Ranch and Italian Dressings  
Fresh Fruit Salad

### **Gourmet Salad Bar**

Fresh Garden Greens with Buttermilk Ranch and Balsamic Vinaigrette  
Tossed Caesar Salad with Croutons and Parmesan  
Grilled Chicken Slices  
Marinated Fajita-Style Steak  
Hummus with Baked Pita Chips  
Vegetable Crudités with Bleu Cheese Dressing  
Cookies and Brownies

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## **Working Lunch**

All Working Lunches include Soft Drinks, Iced Tea and Bottled Water  
All Sandwiches are accompanied by French Fries and Pickle  
Meals will be accompanied by Family-Style Cookie Platters



### **Hearts of Romaine Caesar**

Chopped Romaine with Crispy Croutons, Deviled Eggs and Parmesan  
Topped with Choice of:  
Grilled Chicken  
Grilled Salmon Steak  
Chilled Steamed Shrimp

### **Ahi Tuna Salad**

Diced Apples, Grapes and Fried Almonds with Fresh Field Greens and Wonton Crisps  
Roasted Apple-Wasabi Vinaigrette

### **Junior Club on Texas Toast**

Sliced Turkey, Ham and Bacon  
Lettuce, Tomato, Onion, Swiss and Cheddar Cheese, Mayo on the side

### **Grilled Chicken Breast Sandwich**

Served on a Kaiser Roll with Lettuce, Tomato, Onion and Mayo on the side

### **Lump Crab Cake Sandwich**

Lemon-Caper Rémoulade

### **Grilled Portabella Sandwich**

Fried Leeks with Pesto Cream

### **Angus Burger**

Prepared Medium Well, Served with Cheddar Cheese  
Lettuce, Tomato, Onion, Mustard-Mayo and Ketchup on the side

### **Petite Filet Sandwich**

Served on Texas Toast with Green Peppercorn Aioli and Sage-Derby Cheddar



**Meals are served plated**

**A maximum of three selections may be ordered**

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## **The Blue Ridge Lunch Buffet**

Fresh Garden Greens with Buttermilk Ranch and Balsamic Vinaigrette  
Tossed Caesar Salad with Croutons and Parmesan  
Pasta Salad with Italian Meats, Olives and Diced Grilled Vegetables  
Broccoli Salad with Raisins and Red Onion  
Fresh Fruit Salad with Lavender-Honey  
Fresh Rolls and Butter  
Water and Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee with Select Herbal Teas



### **Entrées**

Accompanied by Chef's Selection Vegetables and Starch  
(Select Three)

Smoked Tomato Lasagna with Garden Pesto  
Roasted Red Pepper and Eggplant Stuffed Cabbage Rolls with Sweet Tomato Sauce  
Ricotta, Portabella and Herb Stuffed Peppers  
Penne Pasta with Sliced Chicken and Peas Tossed in Alfredo  
Fusilli Pasta with Beef and Mushroom with Brown Sauce, Sun-Dried Tomatoes and Pine Nuts  
Apple Cider-Barbequed Boneless Chicken Thighs  
Crispy Coated Chicken Breasts with Tasso-Ham Gravy  
Roasted Chicken Breast with Mushroom Demi  
Oregano Crusted Pork Loin with Stewed Tomato Compote  
Fried Boneless Pork Chops with Pan Drippings  
Whole Roasted Side of Salmon with Black Olive and Fried Artichoke Ratatouille  
Grilled Flank Steak with Garlic Butter  
Black Angus Meatloaf with Black Pepper Gravy

### **Desserts**

Chef's Selection Cakes and Pies



### **Available Additions**

Hand Carved Turkey Breast with Rosemary Demi and Garlic Aioli  
Hand Carved Honey-Cured Ham with Whole Grain Mustard  
Hand Carved Pineapple Marinated Pork Loin with Hoisin Barbeque  
Hand Carved Herb Crusted Prime Rib with Horseradish Cream and Au Jus

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## **The Hampton Plated Lunch**

Includes Water, Iced Tea and Coffee Service

### **First Course**

(Select One)

Fresh Field Green Salad with Toasted Pecans, Gorgonzola and Grilled Peach Vinaigrette  
Traditional Caesar Salad with Parmesan and Crispy Croutons  
Sun-Dried Tomato Hummus with Deep Fried Pita Chips, Carrot Sticks and Cherry Tomatoes

### **Entrées**

Accompanied by Dinner Rolls with Butter, Chef's Selection Vegetables and Starch  
(Select One)

Smoked Tomato Lasagna with Garden Pesto  
Roasted Red Pepper and Eggplant Stuffed Cabbage Rolls with Sweet Tomato Sauce  
Ricotta, Portabella and Herb Stuffed Peppers  
Apple Cider-Barbequed Boneless Chicken Thighs  
Crispy Coated Chicken Breasts with Tasso-Ham Gravy  
Roasted Chicken Breast with Mushroom Demi  
Oregano Crusted Pork Loin with Stewed Tomato Compote  
Pan Fried Boneless Pork Chops with Natural Juices  
Roasted Salmon with Mediterranean Tapenade  
Grilled New York Strip with Garlic Butter  
Black Angus Meatloaf with Black Pepper Gravy

### **Desserts**

(Select One)

New York Cheesecake with Berry Compote  
Caramel Apple Pie with Whipped Cream  
Bourbon Pecan Pie with Crème Anglaise  
Fruit Plate with Poppy Seed Yogurt  
Domestic Cheeses with Crackers



### **Appetizer Plates (Additional)**

Shrimp Cocktail with Marinated Greens and Classic Cocktail Sauce  
Mushroom Ravioli's with Pesto Cream  
Seared Lump Crab Cakes with Chipotle Rémoûlade

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## *Dinner is Served*

### **The Windsor Dinner Buffet**

Fresh Garden Greens with Buttermilk Ranch and Balsamic Vinaigrette  
Tossed Caesar Salad with Croutons and Parmesan  
Fingerling Potato Salad with Bacon Vinaigrette  
Tomato and Cucumber Salad with Sweet Sherry Vinegar and Dill  
Rotini Pasta Salad with Tasso Ham, Grilled Onions and Gorgonzola Cheese  
Water and Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee with Select Herbal Teas

#### **Entrées**

Accompanied by Dinner Rolls with Butter, Chef's Selection Vegetables and Starch  
(Select Three)

Ricotta and Spinach Ravioli with Sweet Tomato Gravy  
Mushroom Ravioli with Pesto Cream and Grilled Portabellas  
Roasted Chicken Breast in Lemon-Caper Beurre Blanc  
Grilled Chicken Breast with Mushroom Ragout  
Barbequed Pork Loin with Roasted Apples and Rosemary  
Slow Roasted Pork with Mango Salsa and Bourbon Gravy  
Roasted Salmon with Grilled Fennel Cream  
Citrus Glazed Grilled Salmon  
Brown Sugar Marinated Flank Steak  
Grilled New York Strip with Cabernet Franc Reduction

#### **Desserts**

Chef's Selection Cakes and Pies



#### **Available Additions**

Hand Carved Turkey Breast with Rosemary Demi and Garlic Aioli  
Hand Carved Honey-Cured Ham with Whole Grain Mustard  
Hand Carved Pepper Crusted Pork Loin with Roasted Apple Demi  
Hand Carved Herb Crusted Prime Rib with Horseradish Cream and Au Jus

#### Pasta Station

Penne Pasta and Tortellini, Marinara and Alfredo Sauces with Fresh Vegetables

#### Ravioli Station

Mushroom Ravioli with Pesto Cream and Spinach and Ricotta Ravioli with Marinara

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## **The Monticello Plated Dinner**

Includes Water, Iced Tea and Coffee Service

### **First Course** (Select One)

Fresh Field Green Salad with Toasted Pecans, Gorgonzola and Grilled Peach Vinaigrette  
Traditional Caesar Salad with Parmesan and Crispy Croutons  
Baby Spinach Salad with Chopped Egg, Cherry Tomatoes, Red Onion with Mustard-Bacon Vinaigrette

### **Entrées**

Accompanied by Dinner Rolls with Butter, Chef's Selection Vegetables and Starch  
(Select One)

Mushroom Ravioli with Pesto Cream and Grilled Portabella  
Spinach and Ricotta Ravioli with Smoked Tomato Marinara  
Stuffed Chicken Breast with Spinach, Garlic and Roasted Pablano-Goat Cheese Cream  
Roasted Chicken Fresh Herb-Lemon White Wine Jus  
Slow Roasted Pork Loin with Fire-Roasted Mango Salsa  
Herb Crusted Salmon with Dill Cream Sauce  
Jumbo Lump Crab Cakes with Lemon-Caper Rémoulade  
Black Pepper Shrimp Sauté with Garlic Butter  
Grilled New York Strip with Red Onion Marmalade and Cabernet Franc Reduction  
Seared Beef Tenderloin with Mushroom Ragout and Green Peppercorn Demi

### **~Ducts~**

Roasted Chicken and Herb Crusted Salmon  
Seared Beef Tenderloin and Salmon  
Seared Beef Tenderloin and Roasted Chicken  
Seared Beef Tenderloin and Jumbo Lump Crab Cake

### **Desserts** (Select One)

New York Cheesecake with Berry Compote  
Berry Tart with Crème Anglaise  
Apple Tart with Cinnamon Accented Caramel  
Chocolate Ganache Torte with Raspberry Purée  
Fruit Plate with Poppy Seed Yogurt  
Domestic Cheeses with Crackers



### **Appetizer Plates (Additional)**

Fresh Mozzarella, Tomato and Basil Salad with Cracked Black Pepper and Balsamic Drizzle  
Pan Seared Pierogi with Tomato-Basil Cream  
Shrimp Cocktail with Marinated Greens and Classic Cocktail Sauce  
Mushroom Ravioli's with Pesto Cream  
Seared Lump Crab Cakes with Chipotle Rémoulade

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## **Reception**

### **Silver Package**

(Select Four)

#### Served Chilled

Tri-Colored Tapenade on French Baguette  
Sliced Cucumber with Boursin Cheese  
Bruschetta of Tomato with Asiago Cheese  
Hummus with Parsley and Toasted Pine Nuts on Fried Pita  
Italian Sausage with Roasted Pepper Salsa on Sourdough Crisp  
Artichoke and Parmesan Salad on Crostini

#### Served Warm

Mini-Cocktail Franks with Creole Mustard  
Rueben Bites on Rye Crouton with Swiss and Russian Slaw  
Slow Roasted Meatballs with Honey-Barbeque Dip  
Steamed Vegetable Dumplings with Sweet and Sour Sauce  
Pierogis with Smoked Gouda Dipping Sauce  
Assorted Mini Quiches with Béarnaise



### **Gold Package**

(Select Four)

#### Served Chilled

Roasted Pork on Crostini with Red Onion Marmalade  
Grilled Chicken Salad with Scallions on Fried Pita  
Salmon Salad with Capers and Sliced Egg  
Greek Salad Bruschetta with Feta Cheese  
Shrimp Salad Stuffed Roma Tomatoes  
Grilled Portabella Crostini with Basil and Asiago

#### Served Warm

Cordon Bleu Bites on Rye Crisp with Pommery Mustard  
Crab Spring Rolls with Chili-Thai Dip  
Assorted Deep Dish Pizza Tarts  
Wild Mushroom Fricassee in Pastry  
Beef Empanadas with Pimento Sour Cream  
Baked Brie on Rye Crouton with Raspberry Jam



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**Platinum Package**

(Select Four)

Served Chilled

Grilled Asparagus Bouchée with Roasted Red Pepper and Gorgonzola  
Citrus Marinated Shrimp Cocktail with Caper-Cocktail  
Crab and Jalapeño Salad on Fried Pita Crisp  
Shrimp Salad Stuffed Roma Tomatoes  
Smoked Duck Salsa with Charred Corn and Cabot Cheddar on Tortilla  
Pan Seared Scallop on Crisp Potato Wafer with Salmon Mousse

Served Warm

Spanakopita with Tzatziki Sauce  
Bacon Wrapped Shrimp with Béarnaise  
Lump Crab Cake Chipotle Tartar  
Surry Sausage in Puff Pastry with Whole Grain Mustard  
Petite Lamb Chop with Pesto Bread Crumbs and Balsamic Drizzle  
Assorted Mini Quiches with Béarnaise



**Chilled Displays**

Imported and Domestic Cheese Display with Grapes and Table Crackers  
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Fresh Seasonal Fruit Display with Yogurt  
~  
Buffalo Mozzarella Salad with Tomatoes, Basil, Cracked Pepper and Balsamic Reduction  
~  
Smoked Salmon with Capers, Chopped Egg, Red Onion and Fresh Bread  
~  
Roasted Salmon Display with Dill Cream and Lemon  
~  
Crisp Vegetable Crudités with Buttermilk Ranch and French Onion Dip  
~  
Antipasto with Italian Meats, Sausages, Roasted Peppers, Olives, Mustards, Aioli and Fresh Bread  
~  
Grilled Vegetable Antipasto with Caramelized Onion Dip  
~  
Chilled Steamed Shrimp with Caper Cocktail Sauce  
~  
Chesapeake Crab Claws with Old Bay Rémoulade  
~  
Snow Crab Cocktail Claws with Cocktail Sauce, Lemon and Rémoulade  
~  
Chilled Mussels with Scallions and Migonette Dressing  
~  
Rare Sesame Crusted Ahi Tuna Display with Pickled Ginger, Soy and Wasabi

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**WYNDHAM**  
VIRGINIA CROSSINGS HOTEL  
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### **Warm Displays**

Lump Crab and Jalapeño Dip with Fried Pita Chips  
Artichoke and Spinach Dip with Baked Sourdough  
Cabot Cheddar Fondue with Dark Beer, Caraway and Fresh Bread  
Pepper Jack Cheese Dip with Tortilla Chips  
Chesapeake Crab Dip with Toasted Baguette  
Baked Mushroom Pâté with Asiago and Grilled Crostini



### **Action Stations**

#### Sweet and Savory Crêpes

Savory ~ Lump Crab, Spinach and Brie, Sweet ~ Caramelized Apple and Whipped Cream



#### Pasta Station

Penne Pasta, Tortellini, Marinara, Alfredo and Fresh Vegetables



#### Ravioli Bar

Mushroom Ravioli with Pesto Cream and Spinach and Ricotta Ravioli with Marinara



#### Gourmet Mashed Potatoes

Red Skin Mashed and Sweet Potato Purée

Sour Cream, Scallions, Cheddar, Parmesan and Brie Cheeses, Bacon, Brown Sugar and Cinnamon-Sugar



#### Slider and Mini-Crab Cake Bar

Thick Cut Roma Tomatoes, Leaf Lettuce, Bread and Butter Pickles and Cheddar Cheese

Silver Dollar Rolls, Ketchup, Mustard, Mayo and Lemon Tartar



#### Southwestern Fajita Station

Cumin Roasted Beef and Chicken with Peppers, Onions and Flour Tortillas

Diced Tomatoes, Shredded Lettuce, Salsa, Cheddar Cheese, Sour Cream and Guacamole



### **Carvery**

Gyros with Tzatziki Sauce, Diced Cucumber and Tomato and Grilled Pita Pockets

Turkey Breast with Rosemary Demi and Garlic Aioli with Dinner Rolls

Honey-Cured Ham with Whole Grain Mustard with Dinner Rolls

Pepper Crusted Pork Loin with Roasted Apple Demi with Dinner Rolls

Herb Crusted Prime Rib with Horseradish Cream and Au Jus with Dinner Rolls

Rack of Lamb with Mint Demi and Whole Grain Mustard

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## **Themed Dinners**

Accompanied by Iced Tea, Water, Coffee and Hot Tea Service



### **Traditional Barbeque**

Red Bliss Potato Salad  
Creamy Cole Slaw  
Tomato and Cucumber Salad with Dill  
Garden Salad with Ranch and Balsamic Vinaigrette  
Grilled Balsamic Marinated Portabellas  
Roasted Green Beans with Onions and Bacon  
Oven Herb Roasted Potatoes  
Maple Accented Baked Beans  
Black Angus Burgers  
Grilled Kielbasa  
Grilled Herb Marinated Chicken Breast  
Rolls, Sliced Cheese, Lettuce, Tomatoes, Onions, Pickles, Relish and Condiments  
Assorted Pies  
Cookies and Brownies



### **Taste of Virginia**

Fingerling Potato Salad with Bacon Vinaigrette  
Macaroni Salad with Diced Ham, Peas and Dijon  
Fresh Collard Slaw with Carrots  
Fresh Field Greens with Toasted Pecans Roasted-Apple Vinaigrette  
Iron Skillet Corn Bread with Apple Butter and Whipped Butter  
Fire Roasted Corn with Goat Cheese and Roasted Peppers  
Baked Sweet Potato Bar with Butter, Brown Sugar, Whipped Marshmallow and Cinnamon-Sugar  
Grilled Ham Steaks with Whiskey-Apple Cider Mop  
Roasted Trout with Chesapeake Crab Butter  
Bacon Wrapped Pork Loin with Oyster Stuffing  
Roasted Chicken Breasts with Hot Pepper Jelly Glaze  
Warm Peach Cobbler  
Bourbon Pecan Pie  
Apple Pie



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**Colonial Barbeque**

Sweet Potato Salad  
Pearl Barley Salad with Grilled Fennel and Peppers  
Sweet and Sour Slaw  
Spinach Salad with Red Onions and Bacon-Mustard Vinaigrette  
Fire Roasted Vegetables  
Boiled Potatoes and Corn on the Cob  
Settlement Stew with Crusty Rolls and Butter  
Grilled Chicken Wings with Fresh Herbs  
Black Angus Meat Loaf with Black Pepper Gravy  
Dry Rubbed Beef Brisket with Barbeque Sauce  
Warm Apple Crisp  
Bourbon Pecan Pie  
Apple Pie



**Seafood Sampler**

Iceberg Wedge Salad with Gorgonzola, Cherry Tomatoes, Cucumbers, Ranch and Thousand Island  
Chesapeake Potato Salad with Old Bay  
Cous Cous Salad with Basil, Tomatoes and Fresh Mozzarella  
Calamari Salad with Orzo and Scallions  
Chilled Clam Gazpacho with Cilantro-Sour Cream  
Maryland Corn and Crab Soup  
Dinner Rolls with Butter  
Corn Pudding with Bay Scallops, Bacon and Peppers  
Roasted Red Pepper Risotto  
Mushroom Ravioli with Pesto Cream and Sautéed Shrimp  
Roasted Grouper with Lime-Butter Sauce  
Spicy Pork Adobo with Chorizo and Clams  
Strawberry Shortcake  
Caramel Apple Pie



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**Spanish Tapas Experience**

Red and White House-Made Sangria (Included with Bar Package)  
Spanish Almonds  
Grilled Tasso Ham and Brie Finger Sandwiches  
Sliced Hard Boiled Eggs with Saffron Hollandaise  
Menchengo, Lemon Scented Olives and Cured Meat Display  
Spinach and Roasted Tomato Flat Break with Smoked Paprika Mayonnaise  
White Bean and Surry Sausage Salad  
Potato Salad with Chorizo  
Eggplant and Green Peppercorn Ratatouille  
Spiced Fried Mushrooms  
Spanish Tortillas (Egg and Potato)  
Pesto Stuffed Mussels  
Pork Scallopini with Romesco  
Calabacita (Spanish Fried Steak)  
Chocolate Fondue with Cayenne and Pound Cake  
Fruit Skewers with Lavender-Honey Cream



**Island Picnic**

Spinach and Strawberry Salad with Sesame Raisin Vinaigrette  
Slaw with Dijon and Chopped Red and Green Peppers  
Grilled Chicken Salad with Pineapple Salsa  
Sweet And Spicy Ginger and Mahi Ceviche with Fried Wonton Crisps  
Roasted Sweet Potatoes with Brown Sugar, Raisins and Pecans  
Hawaiian Harvest Fried Rice  
Roasted Peach Barbecued Pulled Pork  
Ham Steaks with Sweet Orange Glaze  
Hawaiian Curried Shrimp with Basmati Rice and Coconut Milk  
Chicken Breasts topped with Mango and Crab Salad  
Island Cheesecake  
Fresh Fruit with Caramel Dip



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### **Wine Dinner**

Work with our in house wine specialist to pair wines with our executive chef's tantalizing cuisine!  
Choose from a three to six course meal.  
Wines and food pairings may be customized to meet your budget.



### **Aluminum Chef "Team Building"**

Participate in our exclusive team building event! Cooking team building events can be designed for groups of ten to twenty-five guests and create a wonderful bonding experience for your team members.

Groups are divided into even teams and given raw ingredients to shape into creative meals. A special ingredient table is provided to make sure that guests can add their own flair to each preparation. All food is supervised and finished in the kitchen by our culinary team. All food is presented family style or buffet style depending on the size of your group. All creations are judged based on creativity, flavor and food overall presentation. The winner is determined by our culinary or a judging panel that you compile. Team buildings may be customized to meet your budget.

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## *Beverages*

### **Cash Bar Pricing**

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Cash Bar pricing is inclusive of Service Charge and 5% Sales Tax

A bartender fee of \$50.00 per hour will apply per bartender

One bartender is required for every Seventy-Five guests, Minimum of Two Hours

Tickets may be purchase in advance, but are non-refundable

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Domestic Beer \$5.00

Imported/Premium Beer \$5.50

House Champagne or Mimosa \$6.50

House Wines \$6.50

House Brands \$6.00

Deluxe Wines \$7.00

Deluxe Brands \$7.00

Ultra Wine \$7.50

Ultra Brands \$8.00

Cordials \$8.00

Soft Drinks \$3.00

Bottled Water \$3.00

Juice \$3.00

### **Host and Consumption Bar Pricing**

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Host and Consumption Bar pricing is subject to a 20% Service Charge and 5% Sales Tax

A bartender fee of \$25.00 per hour will apply per bartender, Minimum of Two Hours

One bartender is required for every seventy-five guests

Tickets may be purchase in advance, but are non-refundable

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Domestic Beer \$4.50

Imported/Premium Beer \$5.00

House Champagne or Mimosa \$6.00

House Wines \$6.00

House Brands \$5.50

Deluxe Wine \$6.50

Deluxe Brands \$6.50

Ultra Wine \$7.00

Ultra Brands \$7.50

Cordials \$7.50

Soft Drinks \$2.50

Bottled Water \$2.50

Juice \$2.50

### *Banquet Menus*

*All Pricing is subject to change.*

*All pricing is subject to 20% service charge and 5% sales tax*



## **Package Bar Pricing**

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A bartender fee of \$25.00 per hour will apply per bartender  
One bartender is required for every Seventy-Five guests, Minimum of Two Hours  
Package Bar Pricing is Subject to a 20% Service Charge and 5% Sales Tax  
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**All Package Bars include:**  
Bottled Water  
Soft Drinks  
Juice  
Appropriately Matched Wines  
Domestic Beer Selections  
Premium Beer Selections  
One Non-Alcoholic Beer Selection



### **House Brands**

Up to Two Hours \$20.00 per person  
Three Hours \$26.00 per person  
Four Hours \$32.00 per person



### **Deluxe Brands**

Up to Two Hours \$24.00 per person  
Three Hours \$31.00 per person  
Four Hours \$38.00 per person



### **Ultra Brands**

Up to Two Hours \$28.00 per person  
Three Hours \$36.00 per person  
Four Hours \$44.00 per person

### *Banquet Menus*

*All Pricing is subject to change.  
All pricing is subject to 20% service charge and 5% sales tax*



## **Brands Menu**

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### **The following Beers are provided for all bars:**

Budweiser, Bud Light, Miller Lite, Coors Light, Yuengling  
Amstel Light, Samuel Adams, Heineken, Corona, Bass Pale Ale, O'Doul's Non-Alcoholic

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### **House Brand Selections**

#### **Liquors**

Bowman's Vodka, Gordon's Gin, Castillo Rum, Montezuma Tequila  
Jim Beam Bourbon, Clan McGregor Scotch Whiskey, Canadian Club Whiskey

#### **Wines**

Provided by Sycamore Lane, California  
White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio

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### **Deluxe Brand Selections**

#### **Liquors**

Smirnoff Vodka, Tanqueray Gin, Bacardi Rum, Sauza Gold Tequila  
Jack Daniels Sour Mash, Dewar's Scotch, Seagram's Seven Whiskey

#### **Wines**

Provided by Esser Vineyards, California  
Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon  
White Zinfandel by Coastal Ridge

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### **Ultra Brand Selections**

#### **Liquors**

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Cuervo 1800 Tequila  
Woodford "Reserve" Bourbon, Glenlivet 12 yr. Scotch  
Crown Royal Whiskey, Courvoisier VS Cognac

#### **Wines**

Provided by Natura  
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Grigio  
Snoqualmie Riesling by Naked Vineyards

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**Specialty Bars are available and priced upon request; Specialty Brands may be purchased by the bottle**

### *Banquet Menus*

*All Pricing is subject to change.*

*All pricing is subject to 20% service charge and 5% sales tax*