



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

Serves 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

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



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

Banquet Menus

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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**

Banquet Menus

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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

Banquet Menus

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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

Banquet Menus

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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

Banquet Menus

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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

Banquet Menus

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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

Banquet Menus

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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

Banquet Menus

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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



Banquet Menus

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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
~
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 Mignonette Dressing
~
Rare Sesame Crusted Ahi Tuna Display with Pickled Ginger, Soy and Wasabi

Banquet Menus

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WYNDHAM
VIRGINIA CROSSINGS HOTEL
& CONFERENCE CENTER

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

Banquet Menus

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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



Banquet Menus

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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



Banquet Menus

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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.

Banquet Menus

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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 Brands \$7.00
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 \$4.25
Imported/Premium Beer \$4.75
House Champagne or Mimosa \$5.75
House Wines \$5.75
House Brands \$5.50
Deluxe Brands \$6.50
Ultra Brands \$7.50
Cordials \$7.50
Soft Drinks \$2.50
Bottled Water \$2.50
Juice \$2.50

Banquet Menus

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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

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Brands Menu

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The following Beers are provided for all bars:

Budweiser, Bud Light, Miller Lite, Coors Light, Yuengling
Amstel Light, Heineken, Corona, Bass Pale Ale, Buckler Non-Alcoholic

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House Brand Selections

Liquors

Bowman's Vodka, Gordon's Gin, Castillo Rum, Montezuma Tequila
Jim Beam Bourbon, Scoresby's Scotch, Canadian Mist Whiskey

Wines

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

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Deluxe Brand Selections

Liquors

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

Wines

Provided by Coastal Vines, California Vintage Wine
Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon
Sycamore Lane White Zinfandel

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Ultra Brand Selections

Liquors

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

Wines

Sycamore Lane White Zinfandel
Cartlidge & Browne Chardonnay
Babich Sauvignon Blanc
Praxis Merlot
Castle Rock Cabernet Sauvignon

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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