



Dinner Food Stations

Banquet Selections

Butlered Hors D'oeuvres

Cold Hors D'oeuvres

- Tomato Mozzarella Basil Skewers drizzled with Balsamic Reduction
 - Tomato, basil, and garlic Bruschetta on a toast point-
- Boursin Cheese, Sun Dried Tomatoes, and chopped Basil served on a toast point-
 - Shrimp Cocktail served with Cocktail Sauce-
 - Jumbo Lump Crab Salad served on toast point-
- Beef Carpaccio served on toast point with fresh horseradish sauce and diced red onions-
 - Salmon with dill sauce on cucumber slice (seasonal availability)-
 - Watermelon Wedge with Feta cheese and fresh mint (seasonal availability)-
 - Goat Cheese Mousse and fresh strawberries on toast point (seasonal availability)-

Hot Hors D'oeuvres

- Vegetable Spring Rolls served with sweet Thai chili dipping sauce-
- Shaved Filet, Blue Cheese Spread and Caramelized Onions on Toast Point-
 - Crab Imperial stuffed mushroom Caps-
 - Melted Brie cheese on a toast point with Apple Cherry Chutney-
 - Crab Dip served in Pastry Cups-
 - Fried Tortellini with Marinara Dipping Sauce-
 - Marinated Jerk Chicken Bites with Honey Mustard Dipping sauce-
 - Marinated Steak bites served with choice of dipping sauce-
(*Bloody Mary, Garlic Butter, or Horseradish Aioli*)
 - Apricot Preserves and Brie in Pastry Cup-
- Grilled Andouille Sausage on toast points with Dijon mustard and Frizzled Leeks-
 - Coconut Shrimp with Pineapple Dipping Sauce-
 - Italian or Swedish Meatballs-
 - Mini Crab Cakes-
 - Mini Chicken Cordon Blue-
 - Scallops wrapped in Hickory Smoked Bacon-
 - Spanakopita Triangles-

Served Salad

- Lighthouse Salad of Mesclun Greens, Cherry Tomatoes, Toasted Walnuts, Mandarin Oranges, with our homemade Honey Poppy Seed Dressing-
- Spinach Salad with Cherry Tomatoes, Red Onion, and Apple-wood smoked bacon accompanied by our homemade Balsamic Vinaigrette and Parmesan Cheese-
- Caesar Salad of Romaine, Herbed Crouton, Parmesan Cheese, Creamy Caesar Dressing-

Package options are offered after 4pm and requires a minimum of 40 guests OR a food minimum of \$1,500, using our Banquet Enhancements offered. A non-refundable deposit of \$200 is required to hold the date/time. Final guest count and payment is due 7 days prior to the event.

All items subject to MD 6% Sales Tax and a 20% Gratuity. *Item is an additional cost and based on availability.



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Manned Pasta Station

- Tortellini and Penne Pasta-
(Marinara and Alfredo Sauces, Parmesan Cheese, Red Pepper Flakes)
- Grilled Chicken-
- Mixed Vegetables-
- Seafood Item*-

Manned Carving Station

Includes Fresh Baked Rolls and Sauces

- Honey Glazed Ham-
- Oven Roasted Turkey Breast-
- Prime Rib of Beef-
- Jerk Glazed Pork Loin-
- London Broil-
- Roast Tenderloin of Beef *-

Entrée Station

- Salmon with Lemon Dill sauce-
- Chicken Marsala-
- Chicken Piccata-
- Herb Roasted Chicken Breast-
- Jerk Seasoned Pork Tenderloin-
- Tri Colored Tortellini with a Basil Cream Sauce and Seasonal Vegetables-

Starch

- Rosemary Roasted Red Skin Potatoes-
- Mashed Potatoes-
- Au Gratin Potatoes-
- Jasmine Rice-

Vegetable

- Seasonal Vegetable Medley-
- Fresh Green Beans Almondine-
- Fresh Asparagus-

Dessert

- Key Lime Pie-
- NY Style Cheesecake with Seasonal Berry-
- Chocolate Cake-

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TIER 1	TIER 2	TIER 3
\$68 per person Children (age 5-12) \$33 per person	\$53 per person Children (age 5-12) \$23 per person	\$38 per person Children (age 5-12) \$18 per person
Butlered Hors D'oeuvres: Choice of 3	Butlered Hors D'oeuvres: Choice of 3	Butlered Hors D'oeuvres: Choice of 2
Salad Station: Choice of 2	Salad: Choice of 1	Salad: Choice of 1
Manned Carving & Entrée Station: Choice of 2	Manned Carving & Entrée Station: Choice of 2	Entrée Station: Choice of 2
Manned Pasta Station	Pasta Station Not Included	Pasta Station Not Included
Choice of 1 Starch	Choice of 1 Starch	Choice of 1 Starch
Choice of 1 Vegetable	Choice of 1 Vegetable	Choice of 1 Vegetable
Choice of 2 Desserts	Choice of 2 Desserts	Choice of 1 Dessert
<i>Served with coffee, tea, soda, and water.</i>		

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