



# Banquet Enhancements & Cocktail Selections

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## Butlered Hors D'oeuvres

- Tomato, Basil, and Garlic Bruschetta on a Toast Point-
  - Italian or Swedish Meatballs-
  - Vegetable Spring Rolls with Sweet Thai Chili Sauce-
  - Marinated Jerk Chicken Bites with Honey Mustard Dipping Sauce-
- \$4 per person for each hors d' oeuvre selection**

- Spanakopita Triangles-
  - Tomato, Basil, and Mozzarella Skewers with Balsamic Drizzle-
  - Marinated Steak Bites Served with Choice of Dipping Sauce-  
(*Bloody Mary, Roasted Shallot Butter, or Horseradish Aioli*)
  - Shaved Filet, Blue cheese, and Caramelized Onions on a Toast Point-
  - Boursin Cheese, Sun Dried Tomatoes, and Chopped Basil Served on a Toast Point-
  - Melted Brie with Apple Cherry Chutney on a Toast Point-
  - Beef Carpaccio with Horseradish Sauce and Diced Red Onions Served on a Toast Point-
- \$5 per person for each hors d' oeuvre selection**

- Scallops Wrapped in Bacon-
  - Coconut Shrimp with Pina Colada Dipping Sauce-
  - Mini Crab Cakes-
  - Crab Dip in Pastry Cups-
  - Jumbo Shrimp Cocktail-
  - Jumbo Lump Crab Salad served on a Toast Point-
  - Crab Imperial Stuffed Mushroom Caps-
- \$6 per person for each hors d' oeuvre selection**

## Cheese and Crudités Display

Imported and Domestic Cheeses served with assorted crackers, Fresh Fruit, Vegetables and Dips  
**\$12 per person**

## Antipasti

Olives, grilled peppers, pepperoncini, assorted cheeses, salami, prosciutto, and toasted crostini  
**\$14 per person**



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## **Manned Carving Station**

*Includes Fresh Baked Rolls and Sauce*

- Honey Glazed Ham-
- Oven Roasted Turkey Breast-
- Jerk Glazed Pork Loin-
- London Broil-

**\$12 per person for each choice of meat**

-Prime Rib of Beef-  
**\$15 per person**

-Roast Tenderloin of Beef-  
**MARKET PRICE**

## **Raw Bar**

*Minimum of 100 pieces*

- Raw oysters on the half shell-
- Oysters Rockefeller-
- Clams Casino-
- Clams on the Half Shell-
- Shrimp Cocktail-
- Mini Crab Martinis (no minimum # required)-

**Market Price**

## **Plated Dessert**

- NY Cheesecake with Seasonal Berry-
- Key Lime Pie-
- Chocolate Cake-
- Chocolate mousse parfait with seasonal berries
- Lemon, Mango or Raspberry Sorbet

**\$8 per person**

## **Outside Cake Service**

Cake Cutting/Plating Fee Required

**\$2 per person**



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## Dessert Station

Served in increments of 25, 50, 100, etc

-Miniature Chocolate Éclairs-

**\$150 per 100**

-Cream Puffs-

**\$150 per 100**

-Petit Fours-

**\$285 per 100**

-Lemon Squares-

**\$245 per 100**

-Brownie Bites-

**\$120 per 100**

-Chocolate Mousse Cups with Seasonal Berries-

**\$300 per 100**

-Seasonal Berry and Cream cups-

**\$300 per 100**

## Coffee, Tea, Soda and Water

Complimentary Refills or Stations Provided

**\$2 per person**

## Bar Enhancements

-Satellite Bar (Includes Bar Set-up and Breakdown Service)-

**\$100**

-Attending Bartender (3 Hours of Service)-

*Required with Satellite Bar. One bartender provided for every 50 guests.*

**\$50 per Bartender**

## Additional Enhancements

-Podium and Microphone Rental-

**\$50**

-Projector Screen and Stand Rental-

**\$50**

-Hand Painted Table Number Rental-

**\$50**

-Patio Heater Rental (*Three available*)-

**\$50 per heater**

-Dance Floor 16'x16' Rental-

**\$300**

-Dance Floor Set-Up and Breakdown Service (*Required with Dance Floor Rental*)-

**\$150**

*Food and beverage items are subject to the 6% MD sales tax and a 20% gratuity.  
Service items are subject to a 20% gratuity.*