



*Holiday Inn*

SOLOMONS

CONFERENCE CENTER & MARINA

CATERING

MENU

2020

**Isaac's**  
RESTAURANT

155 Holiday Drive | Solomons, MD 20688 | 410.326.6311

[www.hisolomons.com](http://www.hisolomons.com)

# SHARING LASTING MEMORIES

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*Holiday Inn Solomons Conference Center & Marina*

***Getting married, having a reunion, or hosting an event? We are the Southern Maryland party/event specialists! Let us work with you to make your affair as unique as you are.***

## PROPERTY OVERVIEW:

Located off the Chesapeake Bay, our Holiday Inn Solomons Conference Center & Marina features a gorgeous location on the Back Creek of the Solomons Harbor. As one of Solomons' best hotels, you'll be close to area attractions, Patuxent River Naval Air Station and local businesses. Leisure guests love knowing our hotel's location is close to the Chesapeake Bay and downtown Solomons Island. Spend the day boating and fishing on the Patuxent River. Families enjoy Cove Point Waterpark, Anmarie Gardens, historic St. Mary's City and the Calvert Marine Museum.

## ACCOMMODATIONS:

A completely non-smoking facility, our newly renovated Hotel offers 326 guest rooms including 50 suites. Choose from King, 2 Doubles, Jacuzzi tub, Kitchenette, Waterview Balcony, as well as Hospitality suites that can accommodate up to 20-30 guests. All of our guest rooms feature Keurig cup in-room coffee, mini refrigerator and microwave.

## SOLOMONS HARBOR MARINA:

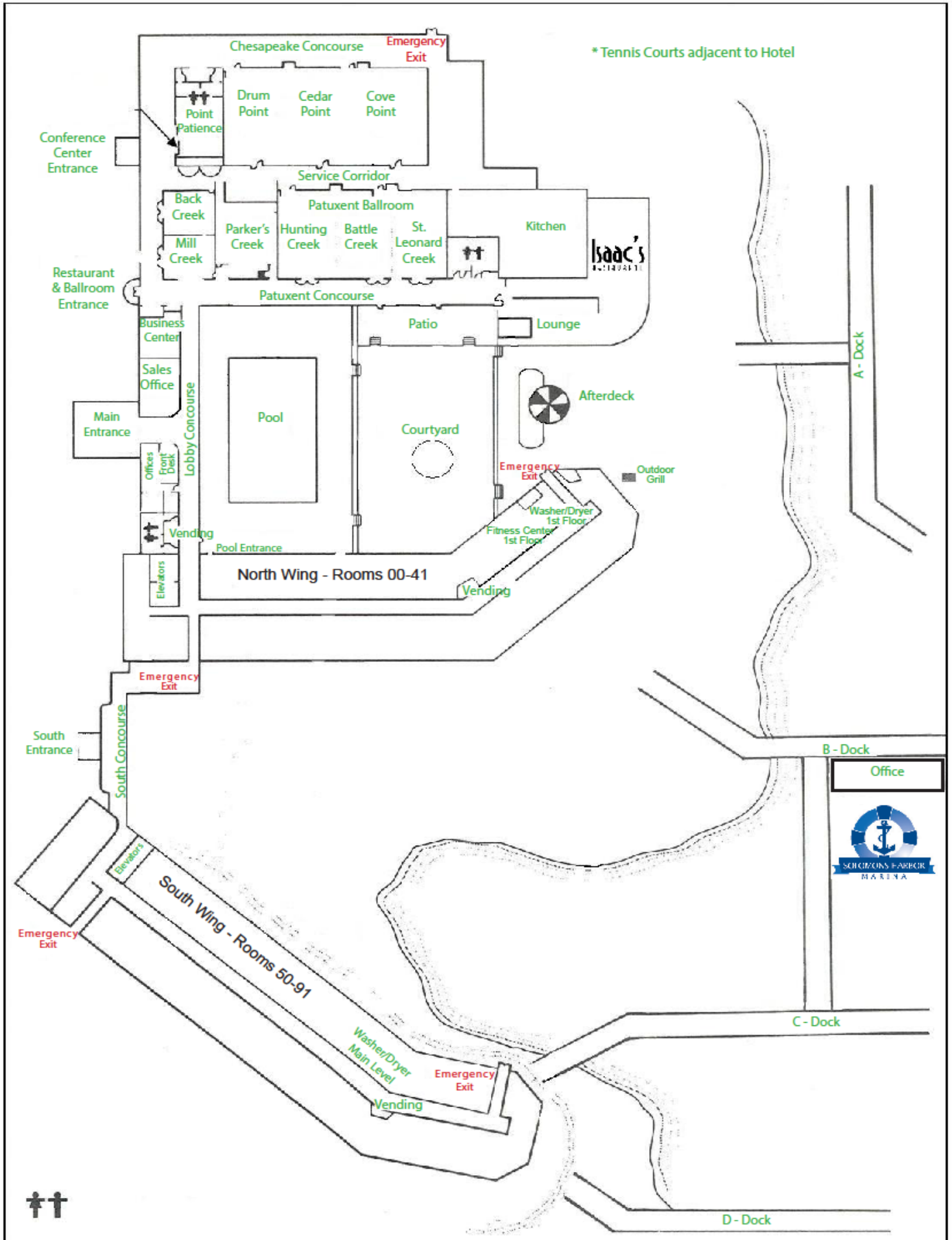
Our 80 slip Marina, adjacent to the hotel, offers on-site amenities such as 30/50 amp power service, Wi-Fi, a dinghy dock, pump-out station, a well maintained bath house, laundry facilities, fish cleaning station, picnic area with propane grills, Kayak rentals available, complimentary bicycle use for Marina Guests, and a West Marine store.

## EVENT & CONFERENCE:

Located on the lobby level, our Conference Center offers 18,000 square feet of meeting and event space, with the flexibility to accommodate all of your business and social needs. Whether it's a Boardroom for 10 or a Ballroom for 600, our friendly knowledgeable Sales Team are trained to assist to provide custom tailored menus, lodging for your guests or additional rentals to make your event stand out and memorable.

## GLUTEN FRIENDLY DISCLAIMER:

We are pleased to offer a variety of gluten free options on both our food and beverage menu. **We are not a gluten-free restaurant** and cannot ensure that cross contamination will never occur. We have processes in place to minimize that happening but there is a great deal of gluten in the air and on our work surfaces. If you are a Celiac and/or highly sensitive please advise your Sales Person and know that we will do our best but cannot guarantee your order will not touch gluten somewhere in the process.





**Holiday Inn**

**SOLOMONS**

CONFERENCE CENTER & MARINA

***For further information or to book your event, please contact our Sales Office:***

***410.326.6311, x2170***

**HOLIDAY INN SOLOMONS**

**CONFERENCE CENTER & MARINA**

P.O. Box 1099, 155 Holiday Drive

Solomons, MD 20688

410.326.6311

800.356.2009

800.HOLIDAY

Fax: 410.326.1069

General Mgr: Jeffrey Shepherd

[www.hisolomons.com](http://www.hisolomons.com)

[www.holidayinn.com](http://www.holidayinn.com)

**SOLOMONS HARBOR MARINA**

P.O. Box 1151, 205 Holiday Drive

Solomons, MD 20688

410.326.1052

GM & Dock Master: John Landry

Email: [solomonsharbor@gmail.com](mailto:solomonsharbor@gmail.com)

[www.solomonsharbormarina.com](http://www.solomonsharbormarina.com)

Solomons Harbor Marina is 7-9 feet (mlw)

Hail the dock master on VHF channel 16

**ISAAC'S RESTAURANT & PUB /**

**THE AFTERDECK BAR & LOUNGE**

410.394.3618

Food & Beverage Manager: Joe Hall

Restaurant Mgr: Laurie Parker

[www.isaacsrestaurant.com](http://www.isaacsrestaurant.com)

# AM & PM BREAKS

**Listed pricing is based on 50 person minimum.  
Additional \$4.00 charge per person for smaller groups.**

***Up to One Hour Service Unless Otherwise Indicated.***

## **QUENCH YOUR THIRST BREAK**

Freshly Brewed Citavo French Roast Coffee  
Assorted Hot Teas  
Creamy Hot Chocolate  
Assorted Canned Soft Drinks  
Bottled Water

## **MAKE YOUR OWN TRAIL MIX BREAK**

Assorted Dried Fruits Nuts & Candy Toppings  
Freshly Brewed Citavo French Roast Coffee  
Assorted Canned Soft Drinks  
Bottled Water

## **BUILD YOUR OWN ICE CREAM SOCIAL**

Vanilla, Chocolate & Strawberry Ice Cream  
(up to 3 scoops per person )  
Rainbow Sprinkles, Banana Slices, Nuts, Cookie  
Crumbles, Chocolate Syrup, Whipped Cream &  
Cherries

## **GOOD MORNING BREAK**

Bagels & Cream Cheese  
Assorted Danish  
Sliced Fresh Seasonal Fruit  
Freshly Brewed Citavo French Roast Coffee  
Assorted Hot Teas  
Creamy Hot Chocolate

## **COOKIE BLAST BREAK**

Assorted Freshly Baked Cookies  
Freshly Brewed Citavo French Roast Coffee  
Assorted Hot Teas  
Ice Cold Milk  
Assorted Canned Soft Drinks  
Bottled Water

## **SALSA FUN BREAK**

Fresh Fried Tortilla Chips  
Fire Roasted Salsa or Traditional Salsa  
Cheese Quesadillas, Sour Cream, Guacamole  
Freshly Brewed Citavo French Roast Coffee  
Assorted Canned Soft Drinks  
Bottled Water

## **HEALTHY BREAK**

Sliced Fresh Seasonal Fruit  
Assorted Yogurts  
Assorted Granola Bars  
Freshly Brewed Citavo French Roast Coffee  
Assorted Canned Soft Drinks  
Bottled Water

## **TAKE ME OUT TO THE BALLGAME**

Mini Nathan's Hot Dogs  
Jumbo Soft Pretzels  
Roasted Peanuts in the Shell  
Assorted Potato Chips  
Assorted Freshly Baked Cookies  
Assorted Canned Soft Drinks  
Bottled Water

**ALL PRICES SUBJECT TO CHANGE WITHOUT NOTICE**  
**Prices are subject to 20% Service Charge and 6% Maryland State Tax.**  
**Liquor is subject to 9% Maryland State Tax.**  
**Discount excludes Service Charge and State Tax. Jan-20**

# BREAKFAST BUFFET

**Listed pricing is based on 50 person minimum for 1 hour service  
Additional charge per person for smaller groups.**

***Vegetarian & Gluten Free Options Available Upon Request***

***Up Charge for Additional Buffet Entrees***

***Per Person Upcharge for additional 30 minutes***

## OPTION ONE

(2) Meats  
(1) Hot Item  
(1) Cold Item  
Scrambled Eggs  
(1) Juice

## OPTION TWO

(3) Meats  
(2) Hot Items  
(2) Cold Items  
Scrambled Eggs  
(2) Juices

### MEAT OPTIONS

Bacon  
Sausage  
Sausage Gravy & Biscuits  
Sliced Ham

### COLD ITEMS

Whole Fruit  
Fresh Sliced Fruit  
Cereal & Milk  
Assorted Danishes  
Assorted Muffins

### HOT ITEMS

Breakfast Potatoes  
Tatar Tots  
Oatmeal  
Grits  
Biscuits  
Pancakes

### JUICE OPTIONS

Apple  
Orange  
Cranberry

### UPGRADES

Breakfast Sandwiches  
Waffles Station  
Omelet Station

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# LUNCH BUFFET

**Listed pricing is based on 50 person minimum.  
Additional charge per person for smaller groups.  
1 Hour Service**

**Lunch Buffets Include: Rolls w/ Butter, Unsweetened Iced Tea, Freshly Brewed Citavo Coffee & Assorted Hot Teas.**

## Create Your Own Salad

(Chopped Salad)

Chopped Romaine Lettuce, Hard Boiled Eggs, Green Onions, Tomatoes, Avocados, Bacon, Shredded Cheddar Cheese, Chicken Breast, Garlic Bread Sticks, Choice of (2) Dressings: Caesar, Ranch, Zesty Italian, Raspberry or Balsamic Vinaigrette, Honey Mustard, French or Bleu Cheese

## ASSORTED WRAPS

Italian Cold Cut, Turkey Breast w/ Dill Havarti Cheese, Grilled Vegetables & Romaine Lettuce rolled in an Assortment of Wraps. Coleslaw, Italian Red Pepper Pasta Salad, Red Bliss Potato Salad w/ Mayonnaise & Dijon Mustard.

## Joe's Burger Joint

Certified Angus Beef Burgers, Marinated Free Range Chicken Breast, Spring Mixed Salad, Mac & Cheese, Fries, Sliced Lettuce/Tomatoes/Red Onions, Swiss & American Cheese, Potato Buns

## Taste of Italy

Linguini Pasta, Alfredo & Marinara Sauces, Caesar Salad, Italian Sausage w/ Onions & Peppers OR Italian Meatballs, Sliced Chicken Breast, Garlic Bread Sticks

Add Chicken Marsala for upcharge Per Person

## Build Your Own Tacos

Free Range Chicken Breast, Ground Beef, Spanish Rice, Four Tortillas, Refried Beans, Lettuce, Tomatoes, Avocado, Green Onions, Sour Cream, Jalapenos, Shredded Cheddar Cheese, Fresh Salsa

## BUILD YOUR OWN SANDWICH

Curry Chicken OR Chunky Tuna Salad, Sliced Turkey Breast, Ham Salami, Pastrami w/ Provolone & American Cheese, Lettuce, Sliced Tomatoes, Red Onions & Dill Pickles. Assorted Sliced Breads & Rolls. Fresh Seasonal Fruit, Red Bliss Potato OR Italian Red Pepper Pasta Salad & Tossed Garden Salad w/ choice of (2) Dressings - Ranch, Italian, French, Raspberry & Balsamic Vinagereite, Honey Mustard or Bleu Cheese. Choice of Soup, Chicken Noodle, Tomato Bisque or Vegetable Beef.

## DESSERTS (Select One)

### **Sweet Endings:**

- Assorted Cookies - Assorted Cakes - Chocolate Layer Cake - Assorted Cheesecake

### **Upgrades:**

- Chocolate Lovin' Spoonful Layer Cake - Decadent Turtle Cheesecake - Big Apple Pie  
- Salted Vanilla Caramel Crunch Cake

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# PLATED LUNCH

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***Includes Your Choice of Salad (Caesar, Asian or Tossed Garden), Chef's Seasonal Vegetable Selection, Choice of (1) Dessert, Assorted Rolls & Butter, Unsweetened Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee & Hot Teas.***

**Choice of (2) Dressings for Salads:**

***Caesar, Home-styled Ranch, Zesty Italian, Raspberry or Balsamic Vinaigrette, Honey Mustard, French or Blue Cheese***

**Tilapia**

One Tilapia Fillet broiled & covered w/ a choice of Lemon Butter or Ginger Cream Sauce

**SLICED ROAST BEEF**

Tender slow roasted Beef served w/ a Mushroom Burgundy Sauce, served w/ your choice of Yukon Gold Mashed Potatoes or Rosemary Roasted Potatoes

**CHICKEN CORDON BLEU**

Chicken Breast stuffed w/ Ham, Swiss Cheese & Herbs, topped w/ our Chef's Supreme Sauce, served w/ a choice of Yukon Gold Mashed Potatoes or Garden Rice Blend

**CHICKEN MARSALA**

Boneless Breast of Chicken prepared in a Marsala Wine Sauce served w/ a choice of Garden Rice Blend or Rosemary Roasted Potatoes

**CHEF SALAD**

Applewood Smoked Bacon, Hard Boiled Egg, Ham, Turkey, Cucumbers, Tomatoes, and cheese on a bed of lettuce

**CHESAPEAKE BAY CRAB CAKE**

Four-ounce Jumbo Lump Crab Cake handmade and broiled to golden brown, served w/ a choice of Yukon Gold Mashed Potatoes or Garden Rice

**NY STRIP WEDGE (10oz.)**

Applewood Smoked Bacon, Diced Tomatoes, Green Onions, Blue Cheese, Blue Cheese Dressing Topped with a 10 oz. NY Strip Steak

**DESSERTS (Select One):**

**Sweet Endings:**

Assorted Cookies  
Assorted Cakes  
Chocolate Layer Cake  
Assorted Cheesecakes  
Assorted Dessert Bars

**Sweet Endings Upgrades:**

Lovin Spoonful Layer Cake  
Decadent Turtle Cheesecake  
Big Apple Pie  
Salted Vanilla Caramel Crunch Cake

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# BOXED LUNCH

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**IT'S A WRAP BOXED LUNCH-**  
**Choose 3**  
**upcharge for additional choices**

*All Boxed Lunches Come with A Pickle Sphere & Bottled Water*

**Roast Beef** -Roast Beef on a Spinach wrap with Swiss Cheese

**Honey Ham** -Honey Ham on a Tomato Basil Wrap with Swiss Cheese

**Smoked Turkey Breast**-Smoked Turkey Breast on a Garlic Herb Wrap with Provolone Cheese

**Chicken Salad** -Chicken Salad on a Garlic & Herb Wrap

**Tuna Salad** -Tuna Salad on a Tomato Basil Wrap

**Veggie Wrap**-Red onions, Green Peppers, Mushrooms, Crisp Lettuce & Sliced Tomatoes on a Spinach Wrap

## **Chips-Choose 1**

Potato Chips  
Granola Mix  
Pretzels  
Pita Chips  
Baked Potato Chips

## **Fruit-Choose 1**

May recommend  
depending on season  
Orange  
Apple  
Banana

## **Dessert-Choose 1**

Granola Bar  
Chocolate Chip Cookie  
Brownie

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# DINNER BUFFET

***Pricing Based on 75 Person Minimum.***

*1 Hour Service. Extra 30 minutes available at additional cost.*

## OPTION ONE

- (2) Entrees
- (1) Salad Preset
- (1) Starch
- (1) Seasonal Vegetable
- (1) Dessert

## OPTION TWO

- (2) Entrees
- (1) Salad Preset
- (2) Starch
- (2) Seasonal Vegetables
- (1) Dessert
- Carved Specialty

## OPTION THREE

- (3) Entrees
- (1) Salad Preset
- (2) Starch
- (3) Seasonal Vegetables
- (1) Sweet Endings Dessert
- Carved Specialty

### **ENTRÉE CHOICES**

Sliced Roast Turkey Breast w/ Sausage Stuffing  
Sliced Top Round w/ Mushroom Burgundy Sauce  
Honey Baked Ham w/ Pineapple Glaze  
Herb Roasted Pork Loin  
Chicken Cordon Bleu  
Herb Roasted Chicken  
Chicken Marsala  
Southern MD Fried Chicken  
Seafood Pasta w/ Newburg Sauce  
Tilapia—Baked or Breaded and Deep Fried  
Rockfish w/ Lemon Butter OR Ginger Cream Sauce  
Crab Macaroni and Cheese  
Eggplant Parmesan

### **STARCH**

Garden Rice Blend  
Mashed Sweet Potatoes  
Yukon Gold Mashed Potatoes  
Rosemary Roasted Potatoes  
Tri-Color Pasta w/ Garlic Butter  
Plant Based Pasta w/ Choice of Sauce

### **SALAD CHOICES**

Mixed Greens  
Spring Mix

Super Salad  
Caesar

### **Choice of (2) Dressings:**

Caesar, Home-styled Ranch, Zesty Italian,  
Raspberry Vinaigrette, French or Blue Cheese

### **VEGETABLES**

Steamed Broccoli  
Maple Glazed Carrots  
Parmesan Green Beans  
Roasted Brussels Sprouts  
Grilled Wild Mushrooms  
Key Largo Blend Seasonal Vegetables  
Prince William Blend Seasonal Vegetables  
Riced Vegetables

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# DINNER BUFFET (CONT'D)

***Pricing Based on 75 Person Minimum.***  
*1 Hour Service. Extra 30 minutes available at additional cost.*

## **DESSERTS**

(Select One)

Assorted Cookies  
Assorted Cakes  
Chocolate Layer Cake  
Assorted Cheesecakes  
Assorted Dessert Bars

## **SWEET ENDINGS UPGRADES**

***(Additional Cost Per Person)***

Chocolate Lovin Spoonful Layer Cake  
Decadent Turtle Cheesecake  
Brown Butter Cake With Fresh Berries  
Salted Vanilla Caramel Crunch Cake

## **CARVED SPECIALTY CHOICES**

***(Additional Fee for Carver)***

**Select One**

USDA Roast Top Round of Beef  
Roasted Breast of Turkey  
Honey Baked Ham

## **BUFFET UPGRADES**

***Add a Specialty Meat to your Buffet***

***\*Additional Price Per Person***

USDA Carved Prime Rib of Beef  
Southern Maryland Stuffed Ham  
Salmon

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# THEMED BUFFETS

***Pricing Based on 75 Person Minimum***

*1 Hour Service. Extra 30 minutes available at additional cost.*

***All Buffets include: Assorted Rolls OR Corn Bread, Butter, Fresh Brewed Citavo Regular & Decaffeinated Coffee, Hot Tea & Unsweetened Iced Tea. Vegetarian Option Available.***

## PICNIC BUFFET

Hamburgers, Hot Dogs  
Lettuce, Sliced Tomatoes  
Potato Salad  
Pasta Salad  
Potato Chips  
Buns, Rolls, Ketchup, Mustard & Mayonnaise  
Assorted Cookies

## BBQ BUFFET

**Choose (2) Meats:** Pulled Pork, Smoked Pit Beef,  
Pulled Chicken, Smoked Turkey Breast, BBQ  
Chicken Quarters OR Sliced Smoked Brisket  
Macaroni & Cheese  
Baked Beans  
Cole Slaw  
Assorted Rolls & Butter  
Assorted Cookies

## PASTA BUFFET

Spaghetti, Tri-Colored Bowtie or Penne Pasta  
Marinara & Alfredo Sauce  
**Choose (2) Meats:** Meatballs, Grilled Chicken,  
Shrimp, Italian Sausage OR Italian Beef  
Fresh Tossed Garden Salad OR Caesar Salad  
Salad Dressing & Garlic Bread Sticks  
Assorted Rolls & Butter  
Assorted Cakes & Pies

## THE SOUTHERN MARYLANDER

Mixed Greens w/ Choice of (2) Dressings\*  
Baked Stuffed Rockfish w/ Blue Crab Sauce  
Southern Maryland Crab Cakes  
Southern Maryland Fried Chicken  
Southern Maryland Stuffed Ham  
Choice of Baked Parsley Potatoes OR Yukon Gold  
Mashed Potatoes  
Green Beans  
Macaroni & Cheese  
Assorted Rolls & Butter  
Assorted Cakes & Pies

## THE TRADITIONAL

Mixed Field Greens w/ Choice of (2) Dressings\*  
Sliced Oven Roasted Turkey Breast  
Sliced Smoked Pit Ham  
Crab Macaroni & Cheese  
Maple Sausage Bread Stuffing  
Yukon Gold Mashed Potatoes w/ Giblet Gravy  
Cranberry Sauce  
Seasonal Vegetables  
Assorted Rolls & Butter  
Assorted Cakes & Pies

## **\*Choice of (2) Dressings for Salads:**

Caesar, Home-style Ranch, Zesty Italian,  
Raspberry or Balsamic Vinaigrette, Honey  
Mustard, French or Blue Cheese

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# PLATED DINNER

*Please Select No More Than (3) Entrees. All Side Items Must Remain the Same Regardless of Main Entrée.*

## VEGETARIAN STUFFED BELL PEPPERS

Ripe Bell Peppers filled w/ Garden Rice & Monterey Jack Cheese, Marinara w/ Mushroom Caps stuffed w/ Onions, Red Peppers & Artichoke Hearts in a Cream Sauce

## TILAPIA

Two Tilapia Fillets broiled & Topped w/ a choice of Lemon Butter OR Ginger Cream Sauce

## CHICKEN MARSALA

Two 6oz. Free Range Chicken Breasts Smothered in a Wild Mushroom Sweet Marsala Sauce

## GRILLED PORK PORTERHOUSE

Seasoned w/ Thyme & Special Spices

## BAKED CHICKEN CORDON BLEU

Chicken Breast Stuffed w/ Parma Ham & Gouda Cheese Smothered in a Cream Sauce

## GRILLED NY STRIP (10oz.)

Fresh Cut Strip Loin Grilled w/ our Bacon Bourbon Jam

## WILD MUSHROOM RISOTTO

Wild Mushrooms, Arborio Rice, Dry White Wine & Parmesan Cheese

## FETTUCCINI ALFREDO

Fresh Fettuccini Coated w/ Creamy Alfredo Sauce & Topped w/ your choice of Grilled Chicken OR Grilled Shrimp

## FILET OF ALASKAN SALMON

Broiled Filet of Salmon Topped w/ our own Lemon Butter Sauce

## CHICKEN CHESAPEAKE

Marinated Chicken Breasts Sautéed in our Special Blend of Herbs & Spices Topped w/ a 4oz Crab Cake

## FILET OF ROCKFISH IMPERIAL

Baked Rockfish Stuffed w/ Crab Imperial & Topped w/ a Supreme Sauce

## CAB PRIME RIB OF BEEF

10oz Prime Rib of Beef Roasted to Perfection! Served w/ Au Jus & Horseradish Sauce

## SURF & TURF

6oz Bistro Filet w/ a 4oz Jumbo Lump Crab Cake

## USDA CHOICE FILET MIGNON

8oz Medallion of Tenderloin Topped w/ Béarnaise Sauce

### **Pair Your 6oz Petite Filet Mignon w/ (1) of the Following Choices:**

*(USDA Choice Petite Filet Mignon is Topped w/ Béarnaise Sauce)*

**Jumbo Lump Crab Cake**

**Breast of Chicken w/ Florentine Sauce**

**Filet of Salmon w/ Lemon Butter Sauce**

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# PLATED DINNER (CONT'D)

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## **All Entrees Are Served w/ the Following:**

Parmesan Green Beans  
Steamed Broccoli

**- Choice of (1) Vegetables:**  
Seasonal Vegetables  
Riced Vegetables

Garlic Roasted Brussels Sprouts  
Steamed Power Blend

**- Choice of (1) Starch:**  
Rosemary Roasted Potatoes  
Bacon Jam Roasted Baby Bakers  
Garden Rice Blend  
Yukon Gold Mashed Potatoes

**- Choice of (1) Salad:**  
Mixed Green  
Super Salad  
Caesar Salad

**- Choice of (1) Dressing**  
Caesar  
Home-style Ranch  
Zesty Italian  
Raspberry or Balsamic Vinaigrette  
French  
Bleu Cheese

**- Assorted Rolls w/ Butter**

**- Fresh Brewed Citavo Regular & Decaffeinated Coffee, Hot Tea & Fresh Brewed Unsweetened Iced Tea**

***(Choice of Split Entrée @ Selected Entrée Pricing)***

**Choice of (1) Dessert**

**DESSERTS** (Select One):

**Sweet Endings:**

Assorted Cookies  
Assorted Cakes  
Chocolate Layer Cake  
Assorted Cheesecakes  
Assorted Dessert Bars

**Sweet Endings Upgrades:**

Chocolate Lovin Spoonful Layer Cake  
Decadent Turtle Cheesecake  
Brown Butter Cake Topped with Fresh Berries  
Salted Vanilla Caramel Crunch Cake

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# HORS D' OEUUVRES

**Butler Service Available at an Additional Passing Fee for Every 50 Guests.  
Recommended Minimum of 6-8 Pieces Per Person with Dinner, 10-14 Pieces  
Without Dinner.**

## EDAMAME POT STICKERS

Traditional Chinese Dumpling Stuffed w/ Edamame

## MINI MEATBALLS

Choice of Brown Gravy, Marinara, BBQ or Bourbon Sauce

## HIBACHI BEEF SKEWERS

Tender steak rolled in an array of peppers than lightly glazed w/ soy seasonings

## Spanakopita

Crispy Phyllo Dough filled with Spinach and Feta Cheese

## CHICKEN POT STICKERS

Traditional Chinese Dumpling stuffed w/ Chicken & Lemon Grass

## DUCK POT STICKERS \$

Traditional Chinese Dumpling stuffed w/ Duck Breast Meat & Vegetables (Steamed or Fried)

## MINI CHICKEN CORDON BLEU

Breaded Bite Sized Chicken Stuffed w/ Ham & Swiss Cheese

## Italian Mozzarella Sticks

Lightly Breaded Mozzarella Sticks, Fried & Served with Marinara

## BACON WRAPPED SCALLOPS

Plump White Sea Scallops Wrapped in Bacon

## THAI CHICKEN SATAY

Chicken Breast Marinated in Teriyaki Sauce

## MINI CRAB BALLS

Our Southern MD Style 1oz. Crab Balls

## ZESTY CRAB DIP

Crabmeat Blended w/ Cream Cheese & Spices served w/ a Toasted Flat Bread

## SEASONAL FRESH FRUIT KABOBS

Served w/ Yogurt Dipping Sauce

## FRANKS IN PUFF PASTRY

Cocktail Size Kosher Franks Wrapped in a Flaky Puff Pastry

## OYSTER ON THE HALF SHELL

Served w/ Mignonette Sauce (Seasonal)

## CHICKEN SESAME BREADED STRIPS

Chicken Breast Marinated in Sesame Oil & Tossed in Panko Bread Crumbs & Sesame Seeds

## CAPRESE SALAD SHOOTERS

Fresh Mozzarella Balls & Basil, Sweet Tomatoes

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# HORS D'OEUVRES (CONT'D)

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***DISPLAYED ONLY (Minimum 25 people):***

***FRESH VEGETABLE CRUDITES***

Crisp garden vegetables w/ Ranch Dipping Sauce

***HUMMUS PLATTER***

Red Pepper & Garlic Humus served w/ Naan Bread

***VEGETABLE/CHEESE/FRUIT***

Assorted Domestic Cheese, Vegetables and Fruit  
Combinations

***Steamed Shrimp Display***

Steamed Shrimp seasoned with Pickled Season and Old Bay,  
served with Cocktail Sauce and Fresh Lemons (approx. 6 per person)

***PASSED ONLY (Minimum 50 people):***

***CRAB BITES***

Jumbo Lump Crab Meat Lightly Seasoned w/ Old Bay

***CRAB FILLED MINI PHYLLO PASTRY SHELLS***

***SMOKED SALMON MOUSSE CANAPE***

Smoked Salmon Blended w/ Dill Capers & Cream Cheese, Served on Potato Cakes

***CARVING STATION (Carvers Fee):***

*(Served w/ Assorted Demi Rolls & Mustard, Mayo OR Horseradish Sauce)*

*Honey Ham*

*USDA Top Round*

*Smoked Turkey*

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# BAR MENU

## Bartender Fee:

**Choices are off the Existing Restaurant Menu which include Bottled or Canned Beer.**

### HOSTED BEER / WINE / SODA

**1 Hour      2 Hours      3 Hours      4 Hours**

Wine (Flip Flop), Beer & Soft Drinks:

Beverage Only:

- Includes Assorted Soft Drinks, Juices & Bottled Waters

### HOSTED BEER / WINE / SODA / LIQUOR

**1 Hour      2 Hours      3 Hours      4 Hours**

House Brand:

- Beer: Any 3 Domestic

Premium Brands:

- Beer: Any 3 Domestic and/or Craft | Wine: Any 4 From Existing Wine Menu

### **Additional Items Can Be Added Per Person:**

\* Champagne Toast:

\* House Wine (Red or White) w/ Dinner:

### SINGLE ITEMS BASED ON CONSUMPTION

House Brand Cocktails

Domestic Beer

Soft Drinks

Call Brand Cocktails

Craft Beer

Juices

Premium Brand Cocktails

House Wines Per Glass

Bottled Waters

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Discount excludes Service Charge and State Tax. Jan-20*

# BAR MENU (CONT'D)

## Bartender Fee:

### HOUSE BRANDS:

Rail Vodka  
Rail Rum  
Rail Gin  
Rail Tequila  
Jim Beam Bourbon  
Cutty Sark Scotch  
Seagram's 7 Whiskey  
Hiram Walker Cordials:  
*Amaretto, Peach Schnapps, Triple Sec*  
Copa De Oro Coffee Liqueur  
Martini & Rossi Dry & Sweet Vermouth  
Rose's Grenadine, Lime Juice & Sweet n' Sour

### PREMIUM BRANDS:

Ketal One Vodka  
Bacardi Superior Rum  
Bombay Sapphire Gin  
Jose Cuervo Tequila  
Maker's Mark Bourbon  
Johnny Walker Red Label Scotch  
Crowne Royal Whiskey  
Hiram Walker Cordials:  
*Amaretto, Peach Schnapps, Triple Sec*  
Copa De Oro Coffee Liqueur  
Martini & Rossi Dry & Sweet Vermouth  
Rose's Grenadine, Lime Juice & Sweet n' Sour

### DOMESTIC BEERS:

Budweiser  
Bud Light  
Coors Light  
Miller Light  
Natty Bo –Cans  
Pabst Blue Ribbon—Cans  
Michelob Ultra

### FLIP FLOP HOUSE WINES:

#### Whites:

Chardonnay  
Moscato  
Pinot Grigio

### PREMIUM BEERS:

Corona  
Heineken  
Yuengling  
Blue Moon

#### Reds:

Cabernet  
Merlot

### CRAFT BEER CHOICES:

Mully's Brewery Seasonal—Cans  
Calvert Brewing Seasonal—Cans  
Samuel Adams Lager  
Samuel Adams Seasonal  
Dog Fish Head—Cans

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