



**College Park Marriott
2023/2024 - EVENT MENUS**



POLICIES & PROCEDURES

GUARANTEES ON ALL FOOD & BEVERAGES:

We need your assistance in making your function a success. Please confirm your attendance at least three (3) business days in advance, this will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used. Revisions in your group counts, times, dates or meal functions may necessitate renegotiating of charges. Food is not available to-go.

PAYMENT ARRANGEMENTS:

Cash, Check and Credit Card Payments: All functions must be paid for three (3) business days in advance of event date unless direct billing has been approved by our credit manager. Functions may be guaranteed for payment or paid for with the following credit cards: American Express, Diners Club, MasterCard or Visa. Credit cards may not be used when direct billing has been approved without approval from the credit manager. Completion of a credit authorization is required. Billing: If paying by personal check, then the check must be received ten (10) business days in advance of event date. If credit has been extended, payment of the hotel balance due should be made upon receipt of the bill. All accounts not paid with thirty (30) days are and one-half (1.5%) per month of the unpaid balances, which is an annual percentage of 18%.

CANCELLATION POLICY:

If the hotel is advised that a definite booking is cancelled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement. The cancellation fee for your function is 100% of the total estimated food, beverage and room rental charges. This cancellation fee will be charged if this function is canceled less than thirty (30) days from the event date.

CONFIRMATION OF SETUP REQUIREMENTS:

Final menu items, room arrangements and other details pertaining to this function are outlined on the enclosed Banquet Event Order. Unless otherwise stated in the Banquet Event Order, the hotel reserves the right to change function rooms at any point should the number of attendees decrease or increase, or when the hotel deems it necessary.

TAX & SERVICE CHARGE:

All food, beverage, room rental and audiovisual equipment prices are subject to a 26% taxable hotel service charge. All charges, including food, beverage, audiovisual equipment and hotel services, are subject to applicable Maryland State Sales & Alcohol Tax.

TAX-EXEMPT STATUS:

The state of Maryland requires a completed tax-exemption form from the tax-exempt organization prior to their arrival. If this form is not received and verified before arrival, the organization will not be put on tax-exempt status and must file a return with the state of Maryland in order to receive a refund.

FOOD & BEVERAGE FROM OUTSIDE OF THE HOTEL:

All food and beverage will be provided by the hotel and will be consumed within the time frame of the event as stated in the Banquet Event Order. The hotel reserves the right to confiscate food or beverage that is brought into the hotel in violation of this policy without prior arrangements with the Catering Department.

ENTERTAINMENT & NOISE:

Meeting Rooms: due to the proximity of the ballrooms to the guest room areas of the hotel, most functions will not create a noise problem. Ballrooms: due to the proximity of the ballroom, most types of entertainment may cause noise complaints. Music must be kept at an acceptable level as determined by the Manager on duty.

ALCOHOL & MINORS:

The hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or under the influence of alcohol, in accordance with the Maryland State Beverage Control Regulations. The organization understands and agrees to abide by this policy and to uphold the laws enforced by the State of Maryland.

POLICIES & PROCEDURES - CON'T

CONDITIONS OF AGREEMENT:

The organization agrees to begin the function at its scheduled time and to have guests and invitees vacate the designated function space at the departure time. The organization or individual booking this event further agrees to reimburse the hotel for any overtime wage payments, other expenses, or damages incurred by the hotel because of the organization or its attendees' failure to comply with hotel regulations. In the event the organization is a Corporation, Partnership, Association, Club or Society, the person signing the agreement for such entity represents to the hotel that he/she has full authority to sign such contract and, if he/she is not authorized, that he/she will be personally liable for the faithful performance of this contract.

GUEST RESPONSIBILITY:

The organization scheduling an event agrees to assume full responsibility for the conduct of its members. The organizations assume liability for charges (labor, storage, etc.) incurred as a result of materials (i.e., literature, audiovisual and equipment, books, etc.) being shipped to the hotel.

SIGNS/DISPLAYS/DECORATIONS:

All signs, displays or decorations proposed by the client are subject to the hotel's approval. All registration, directional or advertisement signs must be printed in a professional manner. No signs, banners, displays or exhibits will be permitted in the public areas of the hotel without prior hotel approval. Flammable substances are not permitted in the building or anywhere on the hotel's premises. The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives or any other substance without prior hotel approval.

LABOR CHARGES:

Resetting of meeting rooms from previously agreed setups per your Banquet Event Order(s) may result in additional cost of \$500 to the group in the form of meeting room rental if the original setup request has already been completed. Buffets under 50 guests will add \$3/person. Event minimum of 25 guests or a \$125 charge will apply. Attendant, Bartender and Cashier fees will each be charged at \$200 for 4 hours and \$75 each additional hour per staff member. You may bring in your own cake for special occasions which will incur a cutting fee of \$5/person.

MATERIALS SENT TO THE HOTEL:

Due to the layout of the hotel, it is not possible to store display materials and/or show materials. If materials need to be shipped to the hotel in advance of your function, please follow the instructions below: The hotel must be notified in advance that materials are being sent. The hotel must be informed of the quantity, arrival date and shipper at least one (1) working day in advance to delivery. Each piece received must be labeled with name and date of function and Catering or Convention Service Manager responsible for your function. Groups must plan to ship their materials out of the hotel. The guest or organization is responsible for labeling boxes and making shipping and billing arrangements with their chosen shipping company. The hotel will store properly sealed and labeled materials for up to two (2) days following the function.

SECURITY:

Routine security services are provided by the hotel. However, the guest or organization will be responsible for ordering and paying for any additional security required by the organization to protect exhibits or merchandise, or to monitor attendance of an event. If additional security is deemed necessary to protect the hotel as a result of an event, arrangements will be made by the hotel and charged to the organization or guest.

COLLEGE PARK MARRIOTT HOTEL & CONFERENCE CENTER

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HYATTSVILLE, MD 20783
301.985.7300
MARRIOTT.COM/WASUM

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BREAKFAST

Express, Deluxe & Presidential buffets include beverage station w/ orange juice, cranberry juice, freshly brewed coffee, decaffeinated coffee & herbal teas. 90-minute service time.

EXPRESS 29.00

Yogurt Breads, Mini Bagels & Mini Muffins, Light & Flaky Croissants, Individual Yogurts w/ Homemade Granola & Seasonal Whole Fruit

DELUXE 33.00

Yogurt Breads, Mini Bagels & Mini Muffins, Light & Flaky Croissants, Individual Yogurts w/ Homemade Granola, Seasonal Cubed Fruit & Berries, Oatmeal w/ Brown Sugar & Raisins
choice of one (1) Hot or Cold Enhancement

PRESIDENTIAL 38.00 | under 50 guests 41.00

Yogurt Breads, Mini Bagels & Muffins, Light & Flaky Croissants, Individual Yogurts w/ Almond Granola, Seasonal Cubed Fruit & Berries, Scrambled Eggs, Oven Roasted Breakfast Potatoes w/ Peppers & Onions

choice of two breakfast meats: Crisp Bacon, Canadian Bacon, Locally Sourced Country Sausage, Chicken Apple Sausage or Turkey Sausage Links

BUFFET ENHANCEMENTS

Cheese & Tomatillo Salsa 7.50

Bacon, Egg & Cheese Mini Croissant 8.50

Chicken Biscuit w/ Fried Egg & Cheese 8.50

Southwestern Breakfast Burrito w/ Scrambled Eggs 9.00

Egg Whites on a Whole Wheat English Muffin

w/ Tomato, Avocado & Portobello Mushroom 9.50

COLD 7.00 - (choose 1)

Overnight Oats

Seasonal Cubed Fruit

Assorted Cold Cereals w/ Milk

Assortment of Flavored Yogurts

Greek or Honey Yogurt Parfait w/ Granola

Cinnamon Pecan Granola w/ Yogurt & Berries

HOT 8.00 - (choose 1)

Crispy Bacon or Canadian Bacon

Scrambled Eggs w/ Cheddar Cheese

Pork (or) Turkey (or) Chicken Sausage

Cinnamon French Toast

Buttermilk Pancakes w/ Berry Compote

Oatmeal w/ Raisins, Brown Sugar & Granola

DISPLAYS

Smoked Salmon 14.50

Smoked Salmon Benedict 12.00

Lox & Cream Cheese: Smoked Salmon, Chopped Eggs & Mini Bagels 15.00

STATIONS

***Omelet 15.00**

Ham, Onions, Tomatoes, Green Peppers, Mushrooms, Spinach, Cheddar & Jack Cheeses, Whole Eggs, Egg Whites & Egg Beaters

***Belgian Waffle 18.00**

Toasted Pecans, Caramel, Chocolate & Strawberry Sauces, Whipped Cream, Butter, Regular & Sugar Free Syrup

BREAKS A LA CARTE

BEVERAGE ENHANCEMENTS

A LA CARTE BEVERAGES - (each)

Assorted Pepsi Soft Drinks 3.50 | Bottled Water 3.50 | Red Bull (regular & sugar free) 6.50
Sparkling Water 4.00 | Still & Sparkling Water 5.00 | Assorted Bottled Juices 5.00

Freshly Brewed Coffee (or) Decaffeinated Coffee (or) Herbal Tea 72.00/gallon | Starbucks +\$10

HOT & COLD BEVERAGE PACKAGE

Assorted Pepsi Soft Drinks, Bottled Water,
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea
Two (2) Hours 10.00 | Four (4) Hours 12.00 | Eight (8) Hours 20.00

VIP COFFEE STATION 11.50 - (90-minute service time)

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea Station w/ Whipped Cream,
Cinnamon Sticks, Sugar Cubes & Chocolate Shavings

VIP STARBUCKS COFFEE AND HERBAL TEA STATION 13.50 - (90-minute service time)

Freshly Brewed Starbucks Coffee, Decaffeinated Starbucks Coffee, Tazo Tea Station
w/ Whipped Cream, Cinnamon Sticks, Sugar Cubes & Chocolate Shavings

ALL DAY PACKAGE 53.00

EXPRESS - (see page 1)

MID-MORNING BREAK - (120-minute service time)

Freshly Brewed Coffee, Decaffeinated Coffee,
Herbal Teas, Bottled Water, Apples & Bananas,
Choice of one (1) Sweet or Savory Enhancement

MID-AFTERNOON BREAK - (120-minute service time)

Freshly Brewed Coffee, Decaffeinated Coffee,
Herbal Teas, Assorted Pepsi Soft Drinks,
Bottled Water, Assorted Cookies, Choice of
one (1) Sweet or Savory Enhancement

BREAK ENHANCEMENTS

Whole Seasonal Fruit - 3.00 each
Mixed Nuts Shooter - 6.00 each
Assorted Granola or Kind Bars - 6.50 each
Seasonal Fruit Smoothie Shooters - 6.50 each
Avocado Caprese Toast - 7.50 each
Bacon, Egg & Cheese Tacos - 9.00 each
Light & Flaky Mini Croissants - 38.00 per dozen
Doughnuts - 48.00 per dozen
Cinnamon Rolls - 48.00 per dozen
Assorted Cookies or Brownies - 48.00 per dozen
Blueberry, Bran or Cranberry Mini Muffins - 48.00 per dozen
Large Bagels w/ Plain & Low-Fat Cream Cheese - 48.00 per dozen

SWEET 7.00 - (choose 1)

Cake Pops
Mini Muffins
Mini Cupcakes
Assorted Cookies
Mini Cheesecake Bites
Warm Glazed Cinnamon Rolls

SAVORY 8.00 - (choose 1)

Hummus & Pita Chips
Vegetables w/ Ranch Dip
Individual Bags of Chips & Popcorn
Tortilla Chips w/ Salsa & Guacamole
Mixed Nuts, Trail Mix & Dried Apricots
House-made Potato Chips w/ Onion Dip

THEMED BREAKS

Freshly brewed coffee, decaffeinated coffee & herbal teas, assorted Pepsi soft drinks & bottled water.
90-minute service time.

HEALTHY CHOICE 20.00

Hummus, Celery & Carrot Sticks, Peanut Butter, Celery & Apple, Mixed Nuts
Seasonal Sliced Fruit & Berries, Granola & Protein Bars, – (only includes diet sodas)

COOKIE MADNESS 21.00

Oatmeal Raisin, Caramel, & Chocolate Chunk Cookies w/ Assorted Biscotti

MINI TEA SANDWICHES 18.00

Turkey & Brie, Ham & Roasted Apple, Cucumber & Pimiento Cheese

SWEET FINALE 19.00

Combination of Mini Chocolate & Vanilla Cupcakes, Macaroons,
Chocolate-Covered Cheesecake Drops, Mini French Pastries

PLATED LUNCH

Choose one salad, entrée, seasonal vegetable, starch & dessert w/ iced tea available on request.
All plated lunches include rolls, butter, freshly brewed coffee, decaffeinated coffee & herbal teas.

SALADS

Caesar | Tomato Caprese | Mixed Garden | Pear & Arugula

ENTRÉES

BEEF

- Grilled Bistro Medallions in Red Wine Reduction 52.00
- Sliced Sirloin of Beef in Onion & Rosemary Mint Gravy 52.00
- Boneless Short Ribs w/ Roasted Morel Mushroom Sauce 56.00

CHICKEN

- Blackened Chicken Breast w/ Creole Sauce 45.00
- Spinach & Artichoke Stuffed Chicken w/ Vodka Tomato Basil Olive Reduction 45.00
- Grilled Rosemary & Garlic Rubbed Chicken w/ Oyster Mushroom & Shallot Demi-glace 45.00

SEAFOOD

- Roasted Filet of Corvina w/ Tomato & Roasted Pepper Ragout 46.00
- Pan Seared Salmon w/ Soy Ginger Glaze topped w/ Fresh Pineapple Salsa 48.00
- Maryland Style Jumbo Lump Crab Cakes w/ Grain Mustard 55.00

VEGETARIAN

- Vegan Lasagna 37.00
- Vegan Mediterranean Stew 38.00
- Vegetable Ratatouille 39.00

VEGETABLES

Steamed Broccolini
Citrus Zested Asparagus
Medley of Seasonal Vegetables
Soy Garlic Roasted Broccoli Spears
Fried Brussel Sprouts w/ Crispy Shallots

STARCHES

Wild Rice Pilaf
Cheesy Corn Polenta
Wild Mushroom Risotto
Israeli Cous Cous w/ Sea Salt
Loaded Garlic Smashed Potatoes

DESSERTS

Tiramisu
Strawberry Short Cake
Flourless Chocolate Cake (GF)
White Chocolate Raspberry Cheesecake

DESSERT ENHANCEMENTS 5.00

Vesuvius
Traditional Crème Brûlée
Red Velvet Smith Island Cake
Assorted Coppa Chocolate Mousse Cup Shooter

COLD LUNCH BUFFETS

Includes homemade potato chips, rolls & butter, w/ beverage station to include iced tea, water, freshly brewed coffee, decaffeinated coffee & herbal teas. 90-minute service time.

DELI 43.00 | under 50 guests **46.00**

One soup, two salads, three meats, two cheeses & two desserts

HANDCRAFTED SANDWICHES 46.00 | under 50 guests **49.00**

One soup, two salads, three sandwiches & two desserts

SOUPS

Minestrone | Maryland Crab | Creamy Roasted Tomato Bisque | Italian Wedding

SALADS - (choose 2)

Caesar | Mozzarella, Basil & Tomato | Quinoa, Raisin, Sweet Potato & Kale w/ Olive Oil
Spring Mix w/ Tomatoes, Cucumber & Carrots | Tomato, Cucumber & Olive w/ Lemon Vinaigrette
Pesto Salad | German Potato Salad | Bowtie Pasta, Sundried Tomato & Basil

MEATS - (choose 3)

Ham
Roast Beef
Roasted Turkey Breast
Chilled Shaved Chicken Breast
Chilled-grilled Portobello Mushroom

CHEESES - (choose 2)

Swiss
Cheddar
American
Provolone
Pepper Jack

SANDWICHES - (choose 3)

Chicken Salad on Croissant
Roasted Turkey Club Wrap
Grilled Vegetables & Hummus Wrap
Ham and Gruyère Cheese on Plain Baguette
Tuna Salad Sandwich on Whole-grain Bread
Roast Beef & Cheddar Cheese on Ciabatta Bread

DESSERTS - (choose 2)

Assorted Cookies | Brownies | Cupcakes | Lemon Bars | Crème Brûlée | Chocolate Cake
Coconut Cake | German Chocolate Cake | Carrot Cake Squares | Red Velvet Squares

BOX LUNCH 34.00

All box lunches include:

Whole Fruit, Sandwich, Bag of Chips, Chocolate Chip Cookie & Soft Drink or Bottled Water

SANDWICHES

(choice of 2 plus vegetarian option)

Ham & Swiss on Sub Roll
Grilled Chicken & Cheddar on Brioche
Turkey & Provolone on Multigrain Bread
Roast Beef & Cheddar on Brioche Bread
Grilled Vegetable Wrap w/ Goat Cheese in Spinach Tortilla
Any listed sandwich w/ Gluten-free Bread or Wrap +\$3/each

ADD-ONS 6.00

Caesar Salad, Pesto Pasta Salad, Potato Salad, Mixed Fruit Cup

*Quantity is required for each of the (3) sandwich selections

HOT LUNCH BUFFETS

Includes rolls & butter w/ beverage station to include iced tea, water, freshly brewed coffee, decaffeinated coffee & herbal teas. 90-minute service time.

TWO ENTREES 52.00 | under 50 guests **55.00**

One soup, two salads, two entrees, one vegetable, one starch & two desserts

THREE ENTREES 58.00 | under 50 guests **61.00**

One soup, two salads, three entrées, one vegetable, one starch & two desserts

SOUPS

Minestrone | Maryland Crab | Creamy Roasted Tomato Bisque | Italian Wedding

SALADS - (choose 2)

Caesar | Mozzarella, Basil & Tomato | Quinoa, Raisin, Sweet Potato & Kale w/ Olive Oil
Spring Mix w/ Tomatoes, Cucumber & Carrots | Tomato, Cucumber & Olive w/ Lemon Vinaigrette
Pesto Salad | German Potato Salad | Bowtie Pasta, Sundried Tomato & Basil

ENTRÉES – (choose 2 or 3)

Miso Salmon Filet & Pickled Vegetables
Orange Roughy Filet w/ Lemon Caper Sauce
Jerk Chicken Breast w/ Pineapple Cilantro Salsa
Teriyaki Glazed Grilled Boneless Chicken Thighs
Roasted Chicken Breast, Marsala Mushroom Sauce
Baked Ziti Putanesca
Lobster Ravioli w/ Vodka Sauce
Shaved Petite Tenderloin Au Poivre
Cajun Meatloaf w/ Rosemary Onion Gravy
Orange Glazed Flank Steak w/ Onion Reduction

VEGETABLES

Steamed Broccolini
Citrus Zested Asparagus
Medley of Seasonal Vegetables
Soy Garlic Roasted Broccoli Spears
Fried Brussel Sprouts w/ Crispy Shallots

STARCHES

Brown Rice
Garlic Fried Rice
Jasmine Rice Pilaf
Chef-Crafted Mac & Cheese
Roasted Fingerling Potatoes
Red & White Quinoa Wild Rice
Pesto Infused Israeli Cous Cous
Garlic Cheddar Mashed Potatoes

DESSERTS - (choose 2)

Assorted Cookies | Brownies | Cupcakes | Lemon Bars | Crème Brûlée | Chocolate Cake
Coconut Cake | German Chocolate Cake | Carrot Cake Squares | Red Velvet Squares

Event minimum is 25 guests, or a \$125.00 charge will apply.

Pricing is per person unless otherwise noted; subject to 26% taxable service charge and 6% state tax.

THEMED LUNCH BUFFETS

Includes rolls & butter w/ beverage station to include iced tea, water, freshly brewed coffee, decaffeinated coffee & herbal teas. 90-minute service time.

SUPER FOOD SALAD BAR 46.00 | under 50 guests 49.00

Soup of the Day
Mixed Garden Salad Bar w/ Grilled Chicken, Steak & Toppings - *(add shrimp \$6)*
Greek Pasta Salad & Mushroom Salad
Mini Assorted Dessert Bars | Fruit Tarts

ALL AMERICAN BBQ 49.00 | under 50 guests 52.00

Chargrilled Cheeseburger w/ American Cheese
All Beef Hot Dogs w/ Chili
Lettuce, Tomato, Red Onion, Diced White Onion, Sliced Cheeses, Rolls & Buns
Bone-In Barbeque Chicken
Potato Salad, Coleslaw, Mac & Cheese
Apple Pie | Mini Cupcakes

TAJ MAHAL BUFFET 50.00 | under 50 guests 53.00

Iceberg Salad
Kofta Curry: Ground Beef Kabob, Red Curry
Saag Paneer: Spinach & Cheese Stew
Chana Masala: Curried Chickpea Stew
Cardamom Basmati Rice & Naan Bread
Coconut Cake | Baklava

ITALIAN BUFFET 52.00 | under 50 guests 55.00

Caesar Salad
Penne Pasta
Chicken Parmesan
Italian Meatballs w/ Marinara Sauce
Tomato, Basil, Buffalo Mozzarella Flatbread Pizza
Zucchini, Yellow Squash, Red Peppers, Onions & Carrots
Garlic Bread Sticks
Individual Balsamic Strawberries w/ Ricotta Cream | Stuffed Mini Cannolis

MEDITERRANEAN BUFFET 53.00 | under 50 guests 56.00

Greek Cucumber Salad
Israeli Cous Cous w/ Basil Pesto, Kalamata Olives, Roasted Red Peppers & Blistered Tomatoes
Pan Seared Chicken Breast w/ Chickpea Stew & Tomato Harissa Butter
Seasonal Fish w/ Stewed Eggplant, Roasted Garlic, Fresh Basil & Feta Cheese
Roasted Seasonal Vegetables
Pita Bread w/ Spicy Paprika Hummus
Tiramisu | Jewish Apple Cake

TACO BAR 53.00 | under 50 guests 56.00

Chicken Tortilla Soup w/ Crispy Tortilla Straws
Marinated Chicken w/ Peppers & Onions | Sliced Marinated Beef w/ Peppers & Onions
Taco Salad w/ *Pico de Gallo, Cilantro Lime Cream, Guacamole, Shredded Lettuce, Cheddar Cheese, Pepper Jack Cheese, Pickled Jalapeno, Corn Tortillas, Flour Tortillas, Cilantro Lime Rice*
Banana Flautas | Tres Leches Cake

COLLEGE PARK BUFFET 65.00 | under 50 guests 68.00

Maryland Crab or Cream of Crab Soup
Arugula & Watercress Salad
Maryland Style Jumbo Crab Cakes - (2 per person)
Bone-In Fried Chicken w/ Old Bay
Buttered Green Bean & Baby Carrots
Seasoned Potato Wedges | Coleslaw
Red Velvet Cake | Carrot Cake w/ Cream Cheese Icing

RECEPTION

DISPLAYS

Array of Seasonal Fruit 12.00

Hand Carved Watermelon filled w/ Fresh Fruit, Berries & Yogurt Dipping Sauce

Artisan Cheese Selection 15.00

Chef's Selection of Gourmet Cheeses, Assorted Crackers w/ Sweet & Savory Spreads

Charcuterie Board 19.00

Selection of Cheeses paired w/ Variety of Meats, Breads, Spreads, Nuts, Fruits & Vegetables

Crudité 12.00

Assortment of Farm Fresh, Seasonal Vegetables w/ Garlic & Herb Dip

Mediterranean Platter 19.00

Tandoori Naan w/ Spicy Paprika Hummus, Kalamata Olives & Stuffed Grape Leaves (Dolmas)

"Maryland Style" Crab Dip 19.00

Smoked Gouda Crab Dip seasoned w/ Old Bay, Served w/ Sliced Baguette & Pita Bread

Shrimp Cocktail 19.00

Chilled Peeled & Deveined Shrimp w/ Zesty Cocktail Dipping Sauce & Lemon Wedges

Sushi Display 24.00

Three (3) Pieces Per Person w/ Assorted Nigiri, Maki, Sashimi & California Rolls
w/ Shredded Ginger, Wasabi, Soy Sauce

Sushi Nigiri 28.00

Four (4) Pieces Per Person w/ Assorted Salmon, Tuna, Cucumber & California Rolls
w/ Shredded Ginger, Wasabi, Soy Sauce

STATIONS

ANNAPOLIS CHILLED 30.00

Oysters on the Half Shell | Classic Shrimp Cocktail | Crab Claws w/ Cocktail Sauce,
Horseradish & Lemon Wedges

***CHEVY CHASE PASTA 25.00 - (minimum 25 guests)**

Grilled Chicken, Bay Shrimp, Green Onions, Parmesan Cheese, Chopped Garlic
Spinach, Diced Tomatoes, Capers, Mushrooms, Marinara, Alfredo, Rigatoni,
Linguini & Truffle Tortellini

***COLLEGE PARK CARVING - (minimum 25 guests)**

Bourbon Glazed Ham 18.00
Whole Roasted Turkey Breast 18.00
Herb Crusted New York Strip of Beef w/ Natural Jus 22.00
Lemon Roasted Filet of Salmon 19.00

***ULTIMATE ICE CREAM SUNDAE BAR 19.00 - (minimum 25 guests)**

Chocolate, Vanilla & Strawberry Ice Cream
Caramel, Strawberry & Chocolate Sauces
Chopped Walnuts, Sprinkles, Whipped Cream, Maraschino Cherries

SWEET INDULGENCES 19.00 - (3 pieces per person)

Assortment of Miniature French Pastries | Mini Chocolate Mousse
Fresh Fruit Tarts | Profiteroles | Petit Fours

*One (1) Attendant required per 50 guests at \$200.00 per station. Event minimum is 25 guests, or a \$125.00 charge will apply. Pricing is per person unless otherwise noted; subject to 26% taxable service charge and 6% state tax.

HORS D' OEUUVRES

Priced per piece in increments of 50 with a minimum of Two (2) selections required.
Maximum of Five (5) Passed Hors d' Oeuvres. GF = Gluten Free. PB = Plant Based. V = Vegan

POULTRY

*Smoked Chicken Salad Tartlets 8.00
Sriracha Chicken Meatball 6.50
Chicken Tikka Masala Skewer **GF** 6.50
Indian Samosa w/ Green Peas **PB** 7.50
Fried Peking Duck Ravioli 8.50

MEAT

*Mini BLT Bites w/ Cherry Tomato 7.00
Beef Barbacoa Taquito 6.50
Beef Bourguignonne Puff 6.50
Lamb Gyro 7.50
Turkey Tenderloin **GF** 7.50
Mini Cuban Sandwich 7.50
Brazilian Beef Empanada 7.50
Moroccan Lamb Kabob **GF** 8.50
Peach BBQ Brisket Wrapped in Pork Belly **GF** 8.50

SEAFOOD

*Smoked Salmon Mousse Tartlets 7.00
*Smoked Salmon w/ Dill Cream Cheese & Capers Bites 7.00
*Salmon Poke Spoon **GF** 8.00
*Smoked Salmon Pinwheel on Rye Crostini 8.00
*Deviled Eggs stuffed w/ Bacon & Jumbo Lump Crab 8.00
Shrimp Casino 8.50
Shrimp Tempura 8.50
Maine Lobster Puff 8.50
Maui Shrimp Spring roll 8.50
Atlantic Wild Caught Salmon Satay **GF** 8.50

VEGETARIAN

*Mozzarella & Blistered Tomato Skewers **GF** 7.00
*Tomato Basil Bruschetta w/ Garlic Crostini 7.00
Cherry Blossom Tart 6.50
French Onion Soup Boule 6.50
Four Cheese Aranchini **GF** 6.50
Quinoa & Zucchini Fritter **GF** 6.50
Goat Cheese & Honey Phyllo Triangle 6.50
Vermont Cheddar Puff **V** 7.50

*Cold bites. Event minimum is 100 total pieces.

Pricing is per person unless otherwise noted; subject to 26% taxable service charge and 6% state tax.

PLATED DINNER

Choose one salad, entrée, seasonal vegetable, starch & dessert w/ iced tea available on request.
All plated dinners include rolls, butter, freshly brewed coffee, decaffeinated coffee & herbal teas.

SALADS

Caesar Salad | Corn Tortilla Salad | Farmer's Salad | Spinach Arugula Salad

ENTRÉES

CHICKEN

- Pan Seared Lemon Chicken w/ Smoked Tomato Caper Sauce 67.00
- Chicken Schnitzel w/ Lemon Herb Sauce 70.00
- French Stuffed Chicken w/ Hunter sauce 71.00
- Chesapeake Oven Fried Chicken Breast Stuffed w/ Lump Crabmeat 75.00

BEEF

- Grilled NY Steak w/ Bourbon Glazed Shitake Mushrooms 71.00
- Korean Style Boneless Short Rib w/ Kalbi Sauce 73.00
- Braised Veal Osso Buco 75.00
- Herb Crusted Rack of Lamb w/ Mint Calvados Sauce 77.00
- Grilled Filet of Beef w/ Merlot Reduction 84.00

SEAFOOD

- Grilled Salmon w/ Citrus Ginger Glaze 70.00
- Herb Roasted Bluefish Filet w/ Newburg Sauce 75.00
- Jerk Spiced Gulf Red Snapper w/ Escovitch Tomato Sauce 77.00
- Maryland Style Jumbo Lump Crab Cakes 87.00

VEGETARIAN

- Vegan Lasagna 58.00
- Chickpea & Eggplant Stew 60.00
- Vegan Mediterranean Vegetables 60.00
- Vegetarian Purse 61.00
- Grilled Portobello Mushroom Napoleon 61.00

DUET ENTRÉES

- ~ Pan Seared Chicken Breast & Grilled Shrimp 82.00
- ~ Grilled Chicken Breast & Oven Roasted Salmon 85.00
- ~ Petit Seared Filet Mignon & Jumbo Shrimp Crown 88.00
- ~ Petit Seared Filet Mignon & Lump Crab 93.00

VEGETABLES

- Steamed Broccolini
- Citrus Zested Asparagus
- Medley of Seasonal Vegetables
- Soy Garlic Roasted Broccoli Spears
- Fried Brussel Sprouts w/ Crispy Shallots

STARCHES

- Wild Rice Pilaf
- Cheesy Corn Polenta
- Wild Mushroom Risotto
- Israeli Cous Cous w/ Sea Salt
- Loaded Garlic Smashed Potatoes

DESSERTS

- Tiramisu
- Strawberry Short Cake
- Flourless Chocolate Cake (GF)
- White Chocolate Raspberry Cheesecake

DESSERT ENHANCEMENTS 5.00

- Vesuvius
- Traditional Crème Brûlée
- Red Velvet Smith Island Cake
- Assorted Coppa Chocolate Mousse Cup Shooter

Menu may offer two (2) pre-selected entrée choices plus one (1) additional vegetarian option, each entrée will be charged based on the selections' higher price. Event minimum is 25 guests, or a \$125.00 charge will apply.
Pricing is per person unless otherwise noted; subject to 26% taxable service charge and 6% state tax.

HOT DINNER BUFFETS

Includes rolls & butter w/ beverage station to include iced tea, water, freshly brewed coffee, decaffeinated coffee & herbal teas. 90-minute service time.

TWO ENTREES 76.00 | under 50 guests 79.00

One soup, two salads, two entrees, one vegetable, one starch & two desserts

THREE ENTREES 84.00 | under 50 guests 87.00

One soup, two salads, three entrées, one vegetable, one starch & two desserts

SOUPS

Minestrone | Maryland Crab | Creamy Roasted Tomato Bisque | Italian Wedding

SALADS - (choose 2)

Country Green Salad | Corn Tortilla Salad | Farmers Salad | Spinach Arugula Salad
Watercress Salad | Caesar Salad

ENTRÉES – (choose 2 or 3)

Chicken Schnitzel in Lemon Herb Sauce
Stuffed Chicken Florentine in Lemon Butter Sauce
Tuscan Chicken w/ Wild Mushrooms, Asparagus & Artichokes
Pan-Seared Lemon Chicken in Smoked Tomato Caper Sauce
Grilled Skirt Steak in a Mushroom Glazed di Viande
Roasted NY Sirloin w/ Bourbon Glazed Shitake Mushrooms
Korean Style Short Ribs w/ Pickled Carrot & Red Peppers in Kalbi Sauce
Orange Soy-Ginger Marinated Flank Steak w/ Shitake Mushrooms & Teriyaki Sauce
Carolina (or) Dixie Style Pulled Pork BBQ w/ Coleslaw
Boneless Pork Country Ribs w/ Jerk Sauce & Pineapple Salsa
Grilled Salmon in Citrus Ginger Glaze
Miso Glazed Shrimp in Pineapple Salsa
Maryland Rockfish w/ Roasted Corn-Crab Relish & Lemon Chardonnay Sauce
Herb Roasted Maryland Bluefish Filet w/ Silver Queen Corn Relish & Newburg Sauce
Jerk Spiced Gulf Red Snapper w/ Roasted Onions & Peppers in Escovitch Tomato Sauce

VEGETABLES

Cauliflower Rice
Steamed Broccolini
Citrus Zested Asparagus
Soy Garlic Roasted Broccoli Spears
Fried Brussel Sprouts w/ Crispy Shallots

STARCHES

Brown Rice
Garlic Fried Rice
Jasmine Rice Pilaf
Chef-Crafted Mac & Cheese
Roasted Fingerling Potatoes
Red & White Quinoa Wild Rice
Pesto Infused Israeli Cous Cous
Garlic Cheddar Mashed Potatoes

DESSERTS - (choose 2)

Classic New York Cheesecake | White Chocolate Cheesecake | Red Velvet Cake
Chocolate Fudge Cake | Lemon Layer Cake | Carrot Cake | Tiramisu

SPIRITS

TOP-SHELF

OPEN BAR per person

One hour 21.00 | Two hours 34.00 | Three hours 46.00 | Four hours 55.00 | Five hours 65.00

HOST BAR per drink

Domestic Beer 7.00 | Regional/Craft Beer 8.00 | Imported Beer 8.00 | Wine 10.00
Cocktails 10.00 | Soft Drinks & Water 3.00

CASH BAR per drink

Domestic Beer 8.00 | Regional/Craft 9.00 | Imported Beer 9.00 | Wine 13.00
Cocktails 12.00 | Soft Drinks & Water 4.00

TOP-SHELF LIQUOR

Beefeater Gin, Cruzan Aged Light Rum, Captain Morgan Spiced Rum, Jim Beam White Label Bourbon, Hennessy VS Cognac, Jose Cuervo Tradicional Silver Tequila, Smirnoff Vodka, Dewar's White Label Scotch, Martini and Rossi Sweet Vermouth, Martini & Rossi Dry Vermouth, Hiram Walker Triple Sec

LUXURY BAR

OPEN BAR per person

One hour 25.00 | Two hours 38.00 | Three hours 50.00 | Four hours 61.00 | Five hours 71.00

HOST BAR per drink

Domestic Beer 7.00 | Regional/Craft 8.00 | Imported Beer 8.00 | Wine 10.00
Cocktails 12.00 | Soft Drinks & Water 3.00

CASH BAR per drink

Domestic Beer 8.00 | Regional/Craft 9.00 | Imported Beer 9.00 | Wine 13.00
Cocktails 14.00 | Soft Drinks & Water 4.00

LUXURY LIQUOR

Hennessy VSOP Privilège Cognac, Bombay Sapphire Gin, Casamigos Blanco, Grey Goose Vodka, Crown Royal Whiskey, Johnnie Walker Black Scotch, Bacardi Superior Rum, Captain Morgan Spiced Rum, Jack Daniel's Tennessee Whiskey, Knob Creek Bourbon, Martini and Rossi Sweet Vermouth, Martini and Rossi Dry Vermouth, Hiram Walker Triple Sec

BEER & WINE

OPEN BAR per person

One Hour 21.00 | Two Hours 34.00 | Three Hours 46.00 | Four Hours 55.00 | Five Hours 65.00

HOST BAR per drink

Domestic Beer 7.00 | Regional/Craft 8.00 | Imported Beer 8.00
Wine 10.00 | Soft Drinks & Water 5.00

CASH BAR per drink

Domestic Beer 8.00 | Regional/Craft 9.00 | Imported Beer 9.00
Wine 13.00 | Soft Drinks & Water 4.00

BEER & WINE SELECTIONS INCLUDED ON ALL BARS

Samuel Adams Boston Lager, Flying Dog Doggie Pale Ale, Corona Extra, Bud Light, Michelob Ultra, Truly Hard Seltzer, Heineken 0.0, Fever-Tree Tonic, Sparkling Water, Assorted Pepsi Soft Drinks, Water & Juices

Harmony & Soul Cabernet Sauvignon, Sirena del Mare Rose, Campo di Fiori Pinot Grigio, Quintara Chardonnay, Vin 21 Sauvignon Blanc, Fable Roots Red Blend & Mumm Napa Sparkling

Cocktails are considered one ounce of alcohol per drink. One (1) Bartender required per 75 guests at \$200 per 4 hr. bar, \$75 each additional hour. Each Cash bar carries a \$750 minimum & requires a Cashier. One (1) Cashier required per 75 guests at \$200 per 4 hr. bar, \$75 each additional hour. Cash bar prices include tax and service charge. Host bar & Open bar are subject to 26% taxable service charge and 9% state tax.

WINE BY THE BOTTLE

RED

Fable Roots Red Blend - 39.00
Harmony & Soul Cabernet Sauvignon - 39.00
Alamos Malbec - 42.00
Columbia Crest "H3" Cabernet Sauvignon - 44.00
Joel Gott Red Blend - 46.00
J. Lohr Estates "Los Osos" Merlot, Paso Robles - 52.00
Erath Pinot Noir - 56.00
St. Francis Merlot - 56.00
The Hess Collection Cabernet Sauvignon - 98.00

WHITE

Campo di Fiori Pinot Grigio - 39.00
Quintara Chardonnay - 39.00
Vin 21 Sauvignon Blanc - 39.00
Casa Smith Pinot Grigio - 44.00
Chateau Ste. Michelle Riesling - 44.00
Pighin Pinot Grigio - 45.00
Brancott Sauvignon Blanc - 48.00
Meiomi Chardonnay - 60.00
Sonoma Cutrer Chardonnay - 60.00

ROSÉ & SPARKLING

Sirena del Mare Rosé - 39.00
The Palm Rosé - 45.00
Fleurs de Prairie Rosé - 48.00
Segura Viudas Brut, Cava "Aria," - 50.00
LaMarca Extra Dry Prosecco - 55.00
Mionetto Prosecco DOC - 56.00
Mumm Napa Sparkling - 60.00