



## BOOTH CATERING ORDER FORM

Company/Booth#:	Show Name:
Billing Address:	Dates of Service:
City/State/Zip Code:	Times of Service:
Onsite Contact:	Phone/Fax #:
Credit Card #:	Credit Card Expiration Date:
Signature:	E-Mail:

	QTY	PRICE	AFTERNOON SNACKS	QTY	PRICE
5-Gallons Coffee w/ Supplies		<b>\$250.00</b>	2-doiz Assorted Cookies Tray		<b>\$72.00</b>
5- Gallons Decaf w/ Supplies		<b>\$250.00</b>	2-doiz Fudge Brownies Tray		<b>\$72.00</b>
3-Gallons of Assorted Hot Tea		<b>\$144.00</b>	Bags of Potato Chips <i>(Ind.)</i>		<b>\$2.50ea</b>
3-Gallons of Fruit Punch		<b>\$144.00</b>	Bowl of Trail Mix <i>(5 lb. min)</i>		<b>\$75.00</b>
3-Gallons of Iced Tea <i>(Sweet)</i>		<b>\$120.00</b>	Bowl of Pretzels <i>(5 lb. min)</i>		<b>\$60.00</b>
3-Gallons of Lemonade		<b>\$138.00</b>	Bowl of Mixed Nuts <i>(5 lb. min)</i>		<b>\$90.00</b>
12pk Assorted Sodas		<b>\$36.00</b>	1-doiz Whole Fresh Fruit		<b>\$24.00</b>
12pk Assorted Bottled Juice		<b>\$48.00</b>	Cheese Board <i>(serves 25)</i> <i>Assorted Cheese, Crackers &amp; Breads. Garnished w/ Seasonal Fruit</i>		<b>\$225.00</b>
12pk Bottled Spring Water		<b>\$36.00</b>	Fresh, Sliced Seasonal Fruit & Berry Tray <i>(serves 25)</i>		<b>\$200.00</b>
12pk Bottled Sparkling Water		<b>\$48.00</b>	2-doiz Chocolate Dipped Strawberries Tray		<b>\$100.00</b>
40-lbs of Ice		<b>\$20.00</b>	Candy Bar Basket <i>(2-doiz)</i>		<b>\$84.00</b>
Water Cooler Daily Rental Fee		<b>\$60.00/Day</b>			
5-Gallon Water Jug		<b>\$25.00/Jug</b>			
<b>MORNING PASTRIES</b>			<b>DELIVERY CHARGE</b>		<b>\$45.00</b>
2-doiz Basket of Bakeries Tray		<b>\$80.00</b>	<b>21% TAXABLE SERVICE CHARGE</b>		
2-doiz Assorted Muffins Tray		<b>\$80.00</b>	<b>SUBTOTAL</b>		
2-doiz Assorted Breads Tray		<b>\$80.00</b>	<b>6% SALES TAX</b>		
2-doiz Assorted Danishes Tray		<b>\$80.00</b>	<b>SUBTOTAL +</b>		
2-doiz Assorted Bagels Tray		<b>\$72.00</b>	<b>GRAND TOTAL DUE</b>		
2-doiz Assorted Croissants Tray		<b>\$75.00</b>			
2-doiz Assorted Granola Bars		<b>\$84.00</b>			

### IMPORTANT INFORMATION

Centerplate is the exclusive caterer to the Baltimore Convention Center. All food, beverage and alcohol are to be served by Centerplate.

**Outside food and/or beverage will not be permitted.**

Prices are subject to change without notification.

Disposable service-ware is used for all food and beverage services held on the exhibit hall floor.

100% payment is required at the time your order is placed. We accept American Express, MasterCard, Visa, Diner and Discover cards.

**All orders are subject to a \$45.00 delivery fee per delivery service.**

Orders are subject to a 21% service fee per order, except labor charges. 6% MD sales tax is applicable for all orders and charges.

**Client is responsible for all electrical requirements as well as ALL TABLES in booth.**

**PLEASE FAX YOUR ORDER FORM TO  
BOOTH CATERING SALES  
(410) 649-7043**



# Centerplate

Craveable Experiences. Raveable Results.™

## CONTINENTAL BREAKFAST

**CONTINENTAL BREAKFAST** \$16

Assorted Fruit Juices  
Fresh Baked Breakfast Pastries, Muffins and Bagels  
Served with Butter, Preserves and Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

**PREMIUM CONTINENTAL BREAKFAST** \$19

Assorted Fruit Juices  
Fresh Baked Breakfast Pastries, Muffins and Bagels  
Served with Butter, Preserves and Cream Cheese  
Sliced Seasonal Fruit and Berries  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

## ENHANCE YOUR CONTINENTAL BREAKFAST

**BUTTERMILK BISCUIT SANDWICH** \$5

*Scrambled Eggs, Pork Sausage and Cheddar Cheese*

**ENGLISH MUFFIN BREAKFAST SANDWICH** \$7

*Scrambled Eggs, Canadian Bacon and Cheddar Cheese*

**FLAKY CROISSANT SANDWICH** \$7

*Scrambled Eggs, Smoked Ham and Cheddar Cheese*

**BREAKFAST BURRITO** \$6

*Warm Flour Tortilla filled with Scrambled Eggs, Bacon, Cheese and Potatoes*

**CHEESE BLINTZES** \$5

*Griddled Crispy; Served with Strawberry or Blueberry Sauce*

**PETITE CROQUE-MONSIEUR** \$9

*Honey Ham and Emmentaler Cheese served between two pieces of Lightly Toasted Sliced Bread*

*A 21% service fee and 6% state tax will be applied to all food & beverage orders*

## **BREAKFAST BUFFET**

### **STANDARD BREAKFAST BUFFET**

\$24

Fluffy Scrambled Eggs *with fresh herbs and diced tomatoes*  
Home Fried Potatoes  
Smoked Maple Bacon and Savory Pork Sausage Links  
Sliced Fresh Fruit  
Fresh Baked Breakfast Pastries, Muffins and Bagels with butter, preserves and cream cheese  
Assorted Fruit Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

### **HABOUR BREAKFAST BUFFET**

\$29

Fluffy Scrambled Eggs *with sautéed mushrooms and chives*  
Thick French Toast with warm maple syrup, berry compote and creamery butter  
Home Fried Potatoes  
Grilled Pork Sausage or Turkey Sausage with Sundried Tomato  
Sliced Fresh Fruit  
Fresh Baked Breakfast Pastries, Muffins and Bagels with butter, preserves and cream cheese  
Assorted Fruit Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

## **ENHANCE YOUR BREAKFAST BUFFET**

### **INDIVIDUAL CHEESE OMELET**

\$6

*Individual Three Cheese Omelets with a Blend of Cheddar, Jack and Swiss Cheese*

### **INDIVIDUAL BELGIAN WAFFLES**

\$9

Served with Maple Syrup, Whipped Cream, Honey Butter and Fresh Seasonal Berries

### **EGG AND OMELET STATION**

\$8

*Prepared to order: mushrooms, peppers, onions, diced ham, chopped spinach, diced tomatoes, grated cheese and Mexican salsa  
egg substitute available upon request*

### **MARYLAND CRAB CAKE BENEDICT**

\$15

*Lump Crab and Sweet Corn Cake, Spinach and Poached Egg, atop a lightly toasted English Muffin  
Served with Hollandaise Sauce*

### **YOGURT BAR**

\$6

Low Fat Yogurt served with Toasted Granola and a selection of Sun Dried Fruits.

## **PLATED BREAKFAST**

*All plated breakfasts are served with Fresh Fruit, Freshly Baked Breakfast Pastries, Butter, Preserves, Fresh Squeezed Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas*

### **TRADITIONAL BREAKFAST**

\$22

Fluffy scrambled eggs, applewood bacon or sage pork sausage links and home fried potatoes

### **PECAN STREUSEL FRENCH TOAST**

\$24

Served with whipped cinnamon spice butter, warm maple syrup and smoked maple bacon

### **BAKED EGG TORTA**

\$21

Breakfast Egg torta with thin layers of roasted tomatoes, sautéed mushrooms and chopped spinach with fontina cheese served with Lyonnaise potatoes and chicken apple sausage links

### **CHESAPEAKE BAY BREAKFAST**

\$26

Maryland crab and asparagus omelet with fresh herbs with roasted breakfast potato and broiled vine-ripe tomato

*A 21% service fee and 6% state tax will be applied to all food & beverage orders*

## A LA CARTE

<b>ASSORTED YOPLAIT YOGURT</b> (each)	\$3
<b>ASSORTED INDIVIDUAL CEREALS AND MILK</b> (each)	\$3
<b>MUFFINS</b> (dozen) <i>Blueberry, banana, honey oat bran, lemon poppy seed, chocolate chip</i>	\$48
<b>BAGELS</b> (dozen) <i>Plain, poppy seed, sesame, cinnamon raisin, blueberry</i>	\$36
<b>DANISH</b> (dozen) <i>Cheese, apple, blueberry, cherry</i>	\$48
<b>BREAKFAST BREADS</b> (loaf) <i>Banana, apple cinnamon, chocolate pecan</i>	\$40
<b>SCONES</b> (dozen) <i>Cream cheese, chocolate chip, raisin, cherry almond, blueberry</i>	\$48
<b>CROISSANTS</b> (dozen) <i>Traditional, chocolate, almond, raspberry</i>	\$48
<b>ASSORTED HEALTHY BREAKFAST PASTRIES</b> (dozen) <i>Assorted low fat muffins and scones</i>	\$48
<b>ASSORTED PREMIUM FRUIT AND NUT BARS</b> (dozen) <i>Cinnamon buns, bear claws, pecan sticky buns, doughnuts</i>	\$50
<b>SLICED SEASONAL FRUIT &amp; BERRIES</b> (per person) Served with honey yogurt dipping sauce	\$8
<b>WHOLE FRESH FRUIT</b> (each)	\$2
<b>COFFEE</b> (gallon) Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Tea	\$50
<b>STARBUCKS COFFEE</b> (gallon) Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Tea	\$60
<b>ASSORTED BOTTLED FRUIT JUICES</b> (each)	\$4
<b>ASSORTED FRUIT JUICES</b> (gallon) Orange, Apple, Cranberry, Grapefruit, Tomato	\$40
<b>AQUAFINA BOTTLED WATER</b> (each)	\$3
<b>SPARKLING BOTTLED WATER</b> (each)	\$4
<b>ALL NATURAL VITAMIN WATER</b> (each)	\$4
<b>ASSORTED CAN SODA</b> (each)	\$3
<b>INDIVIDUAL ASSORTED CARTONS OF MILK</b> (each)	\$3
<b>LEMONADE</b> (gallon)	\$40
<b>FRESHLY BREWED ICE TEA</b> (gallon)	\$40

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<b>FRESH BAKED COOKIES</b> (dozen)	\$36
<i>Chocolate chip, oatmeal raisin, white chocolate macadamia nut, fudge nut brownie, peanut butter</i>	
<b>RICE KRISPY TREATS</b> (dozen)	\$40
<i>Traditional, chocolate, M&amp;M</i>	
<b>BROWNIES</b> (dozen)	\$36
<i>Fudge, chocolate chip, walnut, blondie, peanut butter</i>	
<b>HALF SHEET CAKE</b> (40 slices) Choice of Fruit or Cream Filling	\$180
<b>FULL SHEET CAKE</b> (80 slices) Choice of Fruit or Cream Filling	\$250
<b>ASSORTED HOUSEMADE CHOCOLATE TRUFFLES</b> (dozen)	\$45
<b>ITALIAN BISCOTTI</b> (dozen)	\$30
<i>Assortment of plain and chocolate dipped twice baked Italian cookies</i>	
<b>INDIVIDUAL YOGURT PARFAIT</b> (each)	\$6
<i>Yogurt, toasted granola and fresh berries</i>	
<b>INDIVIDUAL BAGS OF CHIPS AND SNACKS</b> (each)	\$2.50
<b>TORILLA CHIPS</b> (per person)	\$5.00
Served with Salsa and Guacamole	
<b>POTATO CHIPS &amp; DIP</b> (per person)	\$3.00
<i>Please select one from the following:</i>	
Creamy Cucumber with Fresh Dill	
Sun Dried Tomato, Herb and Sour Cream	
Toasted Onion and Scallion	
<b>PRETZEL TWISTS</b> (pound)	\$18
<b>MIXED NUTS</b> (pound)	\$32
<b>SNACK MIX</b> (pound)- Traditional or Spicy	\$24
<b>GIANT SOFT PRETZELS</b> (each)	\$3
Served with Choice of Mustard OR Nacho Sauce	
<b>QUAKER CHEWY GRANOLA BARS</b> (each)	\$3
<b>KELLOGG'S NUTRI GRAIN BAR</b> (each)	\$2
<b>FULL SIZE CANDY BAR</b> (each)	\$3
<b>ICE CREAM NOVELTIES</b> (each)	\$2.75
<b>PREMIUM ICE CREAM NOVELTIES</b> (each)	\$4.50
<b>FRESHLY POPPED POPCORN</b>	\$550.00
<i>Based on 4 hours of service and includes:</i>	
2 cases of popcorn (22 packets- packet served 6-10), Salt, butter, napkins and bags	
Additional cases of popcorn are \$105.00 per case	
Attendant Included up to 4 hours	
Electrical requirements: 115 watts and 120 volts / Dimensions: 3ft long and 1 ft deep	

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# **BREAK SERVICES**

## **CHOCOLATE LOVERS BREAK**

\$18

Chocolate Dipped Oreo Cookies, Pretzel Rods and California Strawberries  
Double Fudge Brownies  
Chocolate Cover Peanut Clusters  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

## **LEXINGTON MARKET BREAK**

\$26

Grilled Local Vegetable Antipasto Display *with herb marinated olives and roasted peppers*  
Warm Artichoke and Spinach Dip  
Gourmet Cheese Board *with regional favorites*  
Toasted Specialty Flat Breads and Lavosh Crackers  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

## **ORIOLES BALLPARK BREAK**

\$15

Individual Bags of Dry Roasted Peanuts  
Cracker Jacks  
Jumbo Pretzels with mustard  
Individual Bags of Popcorn  
Fresh Squeezed Lemonade  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

## **APPLE HARVEST BREAK**

\$16

Crates of Seasonal Fresh Apples  
Cinnamon Apple Strudel and Apple Scones *served with butter and preserves*  
Apple Walnut Coffee Cake and Apple Nutria Grain Bars  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea  
Hot Apple Cider *available upon request*

## **CHANGING SEASON BREAK**

\$16

Sliced Seasonal Fresh Fruit and Berries  
Whole Seasonal Fresh Fruit Basket  
Strawberry Custard Tartlets, Lemon Squares, Raspberry Streusel Bars and Apple Cinnamon Bars  
Lemon Poppy Seed Cookies and Walnut Fig Cookies  
Fresh Squeezed Lemonade  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

## **POWER BREAK**

\$24

A selection of Whole Grain and Oat Muffins  
Dried Fruit, Zucchini, Carrot and Nut Bread  
Power Bars and Low Carb Protein Bars  
Sliced Seasonal Fruit  
Cold Coffee Drinks  
PowerAde and Vitamin Water

## **HIGH ENERGY BREAK**

\$23

Whole Fresh Fruit Basket  
Individual Fruit Yogurts  
Dried Apricots and Apple Chips  
Gourmet Trail Mix  
Fruit Smoothies, Natural Fruit Juices and Energy Drinks

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## BOX LUNCHES

### TRADITIONAL BOX LUNCH

\$20

*Selection of Sandwich on a French Baguette:*

**Turkey and Swiss, Roast Beef and Cheddar Cheese, Ham and Cheddar Cheese OR Grilled Vegetables**

*served with*

Individual Bag of Potato Chips

Gourmet Chocolate Chip Cookie

Soda or Bottled Water

### GOURMET WRAP BOX LUNCH

\$24

*Selection of Wraps:*

**Southwest Roast Beef Wrap with grilled peppers, Grilled Turkey Wrap with pesto OR**

**Grilled Vegetable Wrap**

*served with*

Gourmet Potato Chips

Gourmet Brownie

Soda or Bottled Water

### GOURMET SALAD BOX LUNCH

\$25

*Selection of Salads:*

**Chinese Chicken Salad with Asian noodles**

**Grilled Chicken Caesar Salad**

**Thai Beef Salad with onions and peppers**

OR

**Curried Salmon with cucumbers and yogurt dressing**

*served with*

Gourmet Potato Chips

Pasta Salad

Gourmet Brownie

Soda or Bottled Water

### DELICATESSEN BOX LUNCH

\$24

*Selection of Sandwich*

**Smoked Turkey and Swiss Cheese on ciabatta bread**

**Roast Beef and Cheddar on herb focaccia bread**

**Italian Sandwich with salami, ham, capicola, mortadella and provolone cheese**

OR

**Vegetarian Sandwich with grilled vegetables and provolone cheese**

*served with*

Gourmet Potato Chips

Pasta Salad

Gourmet Brownie

Soda or Bottled Water

*A 21% service fee and 6% state tax will be applied to all food & beverage orders*

## CHILLED PLATED LUNCHES

*Chilled Plated Lunches Entrees included Hearth Baked Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Ice Tea*

### **MEDITERRANEAN MARINTED BREAST OF CHICKEN**

\$22

Served on bed of baby lettuces with  
Toasted Walnuts Tabbouleh, Grilled Fresh Vegetables, Kalamata Olives, Feta Cheese and Roasted Tomatoes  
red wine herb vinaigrette

### **PAN SEARED SALMON**

\$26

Marinated in Meyer lemon and chives served on bed of red oak leaf lettuce with  
Citrus Couscous, Cucumber and Red Onion Salad *with heirloom tomatoes* and Grilled Asparagus Spears  
yogurt dill dressing

### **ROASTED CHICKEN SANDWICH**

\$19.75

Herb roasted breast of chicken, sliced cheese, lettuce and tomato dressed with a pesto aioli  
*served with either*  
Italian Pasta Salad or German Potato Salad *with stone mustard and caper dressing*

### **HOUSE ROASTED BEEF SANDWICH**

\$19.75

House roasted pepper beef with sliced cheese, lettuce and tomato dressed with horseradish aioli  
*served with either*  
Italian Pasta Salad or German Potato Salad *with stone mustard and caper dressing*

### **HONEY HAM SANDWICH**

\$19.75

Made with sliced cheese, lettuce and tomato and grain mustard aioli  
*served with either*  
Italian Pasta Salad or German Potato Salad *with stone mustard and caper dressing*

### **GRILLED VEGETABLE SANDWICH**

\$19.75

Made with grilled vegetable and black bean hummus, lettuce and tomato,  
drizzled with extra virgin olive oil and balsamic reduction and served in a whole wheat tortilla wrap  
*served with either*  
Fresh Fruit Salad or German Potato Salad *with stone mustard and caper dressing*

## DESSERT OPTIONS

**NEW YORK CHEESECAKE** with local berry compote

**CHOCOLATE FLOURLESS CAKE** with Gran Marnier spiked chocolate sauce

**FRENCH APPLE TORTE** with apple cider cream

**SWEET POTATO PIE** with fresh whipped cream

**LOCAL BERRY TART**

**STRAWBERRY SHORT CAKE** with whipped cream

**HOUSE MADE POACHED PEAR TART** with caramel sauce

*A 21% service fee and 6% state tax will be applied to all food & beverage orders*

## PLATED LUNCHES

*Plated Lunch Entrees Include choice of Salad, Hearth Baked Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Ice Tea*

### SALAD OPTIONS

#### **BABY SPINACH SALAD**

*With peppered bacon, feta cheese, baby tomatoes with sweet red pepper vinaigrette*

#### **TRADITIONAL CAESAR SALAD**

*Chopped romaine lettuce, garlic herb croutons and parmesan cheese with classic Caesar dressing*

#### **PRATT STREET MARKET SALAD**

*With vine-ripened red and yellow tomatoes, sliced cucumber, and carrot curls with red wine vinaigrette*

#### **CHOPPED ROMAINE SALAD**

*With tomatoes, olives, sweet peppers, cucumbers and garlic herb croutons with lemon herb vinaigrette*

#### **ICEBERG LETTUCE WEDGE**

*With blue cheese, red vine ripe tomatoes, garlic croutons and cracked black pepper with blue cheese dressing*

#### **MIXED BABY GREENS**

*With cucumber, tomato and root vegetable confetti served with creamy balsamic dressing*

### ENTRÉE

#### **BASQUE STYLE BRAISED CHICKEN**

\$28

*With tomato and peppers, Spanish Rice and Roasted Seasonal Vegetable Medley*

#### **GRILLED MEDALLIONS OF CHICKEN**

\$26

*With caramelized onions, pancetta & thyme-chianti demi-glace, Garlic Roasted Potatoes and Sautéed Seasonal Vegetables*

#### **PAN SEARED HERBED CHICKEN**

\$25

*With a rich chicken jus, Garlic Mashed Potato and Seasonal Vegetables*

#### **MUSTARD SEED CRUSTED SIRLION**

\$36

*With caramelized shallot demi-glace, Horseradish Mashed Potatoes and Seasonal Vegetables*

#### **ROASTED PORK TENDERLOIN**

\$31

*With a spicy barbeque glaze, Roasted Sweet Potato Mash, Corn and Chipotle and Seasonal Vegetables*

#### **PAN SEARED STRIPED BASS FILET**

\$38

*With ponzu glaze, Peapod Stir-Fry and Gingered Jasmine Rice with scallions*

### DESSERT OPTIONS

**NEW YORK CHEESECAKE** with local berry compote

**CHOCOLATE FLOURLESS CAKE** with Gran Marnier spiked chocolate sauce

**FRENCH APPLE TORTE** with apple cider cream

**STRAWBERRY SHORTCAKE** with whipped cream

**HOUSE MADE POACHED PEAR TART** with caramel sauce

*A 21% service fee and 6% state tax will be applied to all food & beverage orders*

# LUNCH BUFFET

*Included with your Luncheon Buffet are Hearth Baked Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Ice Tea*

## A TASTE OF THE FAR EAST

\$32

Field Greens with Sesame Dressing  
Lo Mien Noodle Salad with peanut sauce and crispy vegetables  
Stir Fried Beef with garlic black bean sauce  
Five Spiced Tofu with Chinese vegetables  
Jasmine Rice  
Fresh Fruit and Berries  
Mango Mousse Squares and Ginger Egg Custard Tarts

## SOUTH OF THE BORDER

\$32

Mexican Chicken and Rice Soup  
Tossed Garden Salad with House Dressing  
Roasted Corn and Jicama Salad  
Build Your Own Fajitas: Choose Chicken OR Beef  
Onions, Peppers, Sour Cream, Salsa, Guacamole and Warm Tortillas  
Refried Beans and Spanish Rice  
Tres Leches cake and Mexican Cookies

## ITALIAN STYLE SOUP AND SANDWICH

\$32

Herbed Mixed Greens with Two Dressings  
Roasted Vegetables with toasted pine nut and balsamic dressing  
Minestrone Soup  
Ciabatta and Focaccia Sandwiches with authentic prosciutto, mortadella, salami, smoked turkey and egg salad  
Tiramisu

## TRUE DELI BUFFET

\$38

Rotini Pasta Salad with baby tomatoes, feta cheese, cucumber in a lite vinaigrette  
Red Bliss Potato Salad  
Roasted Turkey, Roast Beef, Ham and Corned Beef  
Farmhouse Cheddar, Swiss and Provolone  
With sliced red onions, red leaf lettuce and sliced tomatoes, mini kosher pickles marinated black and green olives, marinated mushrooms and artichoke hearts, Dijon mustard, whole grain mustard, horseradish mayonnaise and cranberry mayonnaise  
Marble Rye, Sourdough Baguette and Multi Grain Wheat Bread  
New York Cheesecake, Fresh Eclairs and Mini Fruit Tarts

## PREMIUM LUNCH BUFFET

\$38.50

Garden Vegetables Crudités  
Creamy Coleslaw with toasted caraway seeds  
Elbow Macaroni Salad with sweet peppers and celery  
Garden Salad with carrot curls, cucumber and cherry tomatoes with Lite Vinaigrette and Creamy Herb Dressing  
Tender Pulled Chicken in a smokey barbeque sauce with fresh baked Kaiser rolls, thin sliced red onion and dill pickles  
Dry Rubbed Pork Tenderloin with a cracked black pepper barbeque glaze  
Slow Smoked Beef Brisket with natural juices  
Molasses Baked Beans  
Grilled Corn on the Cob with garlic butter and sea salt  
Jalapeno Corn Bread  
Please select three options from the following desserts:  
New York Cheesecake with local berry compote ☑      Chocolate Flourless Cake with Gran Marnier spiked chocolate sauce ☑  
French Apple Torte with apple cider cream ☑      House Made Poached Pear with caramel sauce

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## PLATED DINNERS

*Plated dinners entrees include choice of Salad, Chef Choice of Seasonal Vegetables, Hearth Baked Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Ice Tea*

## SALADS

### **BABY RED AND GREEN ROMAINE SALAD**

With Pennsylvania heirloom tomatoes with creamy caper and anchovy dressing

### **FIREFLY GOAT CHEESE AND PISTACHIO SALAD**

With red oak leaf, loco rosa and frisse served with citrus vinaigrette

### **MARINATED HEARTS OF PALM SALAD**

On bed of mesclun greens with toasted pumpkin seeds, red and yellow teardrop tomatoes and shaved purple onion with Spanish cherry vinaigrette

### **CLASSIC CAESAR SALAD**

Chopped romaine lettuce, garlic herb croutons and parmesan with classic Caesar dressing

## ENTRÉES

### **GRILLED BREAST OF CHICKEN**

\$32

With tomato, fennel and caper sauce, Whipped Potatoes with dill and sour cream and Sautéed Fresh Vegetable Medley

### **BRONZED ATLANTIC SALMON**

\$38

With maple-five spice, caramelized sweet onion marmalade, Toasted Pumpkin Seed Couscous, Seasonal Fresh Vegetables

### **ALE BRAISED BONELESS BEEF SHORT RIB**

\$38

With Horseradish Infused Mashed Potatoes, Caramelized Shallot and Seasonal Fresh Vegetables

### **GRILLED SIRLOIN STEAK**

\$40

With red chimichurri sauce, Garlic Roasted Potatoes, Grilled Fresh Vegetables and malbec reduction demi-glace

### **PETIT FILET AND CRAB DUET**

\$50

With porcini mushroom demi glace, tomato fennel ragout, Potato Parmesan Dauphinoise and Baby Fresh Vegetables

## DESSERT OPTIONS

**NEW YORK CHEESECAKE** with local berry compote

**CHOCOLATE FLOURLESS CAKE** with Gran Marnier spiked chocolate sauce

**FRENCH APPLE TORTE** with apple cider cream

**HOUSE MADE POACHED PEAR** with caramel sauce

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# RECEPTION

## COLD HORS D'OEUVRES

*Minimum order of 100 pieces per item. Prices below are for individual pieces.*

BEEF TENDERLOIN <i>with stone ground mustard</i>	\$7
APPLEWOOD SMOKED TROUT <i>with lemon horseradish aioli on crostini</i>	\$7
BRUSCHETTA <i>with goat cheese, black olives tapenade and roasted peppers</i>	\$5
SMOKED SALMON ON CRISPY POTATOES <i>with caper berries</i>	\$6
MARYLAND CRAB IN MINI BOUCHEE <i>with spicy herb remoulade</i>	\$7
CURRIED LAMB AND CHICKPEA PUREE <i>with toasted pita</i>	\$7
PROSCIUTTO WRAPPED MELON	\$5
SERRANO HAM AND SPANISH OLIVE CANAPE	\$6
PARMESAN CROSTINI WITH CHARRED BABY TOMATO <i>with fresh mozzarella and opal basil</i>	\$6
GRILLED ARTICHOKE, OLIVE AND RED PEPPER FOCCACINI	\$7
BRIE CANAPE <i>with raspberry and honey glazed pecan</i>	\$6
ARTICHOKE BOTTOM <i>with olive, pine nut and feta cheese relish</i>	\$7
BELGIAN ENDIVE <i>with gorgonzola cheese mousse and caramelized pecans</i>	\$5
CURRIED CHICKEN TART <i>with pine nuts and Italian parsley</i>	\$5
STUFFED GRAPE LEAVES <i>with roasted vegetable brown rice</i>	\$5

## HOT HORS D'OEUVRES

*Minimum order of 100 pieces per item. Prices below are for individual pieces.*

CHICKEN QUESADILLA <i>with jalapeno bacon</i>	\$4.25
GRUYERE AND LEEK QUICHE	\$4.50
PEAR AND BRIE IN PHYLLO	\$5
ASIAN CHICKEN SATAY <i>with teriyaki sauce</i>	\$6
ROQUEORT PIGNOLA NUT PUFF	\$6.25
CHICKEN MACADAMIA SKEWER	\$6
LOBSTER COBBLER	\$7
GORGONZOLA CHEESE WELLINGTON <i>with crisp pancetta bacon and walnuts</i>	\$6
MINI MARYLAND CRAB CAKES <i>with tomato herb aioli</i>	\$7
BANANA NUT CRUSTED CHICKEN STRIP <i>with mango mojito salsa</i>	\$6
GOAT CHEESE AND EXOTIC MUSHROOM EGG ROLL	\$4.25
SPANIKOPITA	\$4.25
CARAMELIZED ONION AND BLUE CHEESE STRUDEL	\$4.50
ASIAN VEGETABLE SPRING ROLL <i>with hosin sauce</i>	\$3.75
ROSEMARY CHICKEN ROCHETTE <i>with grain mustard</i>	\$6

*A 21% service fee and 6% state tax will be applied to all food & beverage orders*

# **RECEPTION STATIONS**

*Prices below are per person.*

## **IMPORTED AND DOMESTIC CHEESE DISPLAY \$9**

*Garnished with dried fruit, nuts and grapes, served with sliced baguettes and assorted crackers*

## **DISPLAY OF SLICED SEASONAL FRUIT AND BERRIES \$8**

*Served with honey yogurt dipping sauce*

## **FRESH MARKET VEGETABLE CRUDITES \$7**

*with creamy avocado dill dip and buttermilk ranch dip*

## **PASTA STATION \$12**

Tri Color Cheese Tortellini and Penne Rigate

Choice of Two Sauces: *Vodka Cream Sauce, Marinara Sauce, Pesto Cream Sauce, Bolognese Sauce or White Clam Sauce*

*Served with crushed red pepper and parmesan cheese*

## **NACHO STATION \$10**

*Crisp corn tortilla chips, southwest seasoned carne asada, refried pinto beans, jalapeno cheddar cheese, sliced jalapeno peppers, diced tomatoes, sliced black olives, fresh chopped scallions, cilantro, spicy Mexican salsa, sour cream and fresh guacamole*

## **BAKED BRIE (each wheel served 30 guests) \$175**

*Imported brie topped with a choice of sweet or savory fillings, wrapped in puff pastry and baked until golden brown; served warm*

Select from one topping below:

*Raspberry and Pecan dusted Power Sugar, Roasted Tomato and Fresh Basil or Dried Apricot and Walnut with Brown Sugar*

## **BRUSCHETTA AND FLAT BREAD STATION \$15**

*Served with extra virgin olive oil and specialty toppings to include: Lemon and Artichoke Relish, Herb Roasted Eggplant and Tomato Caponata, Green Olive Tapenade, Fresh Tomato, Basil and Garlic Bruschetta*

## **ASIAN NOODLE BAR AND STIR FRY STATION \$12**

*Chow mein noodles, udon noodles, steamed jasmine rice and stir-fried vegetables and teriyaki chicken*

## **SOUTHWEST QUESADILLA STATION \$14**

*Served with roasted tomatillo salsa, salsa fresca and guacamole*

Selection of 3: *a) black bean, cojita cheese and roasted chiles; b) shredded chicken, poblano chile and smoked gouda cheese;*

*c) grilled southwest vegetables and jalapeño pepper jack cheese; d) braised pork in ancho chile sauce, toasted pumpkin seeds and white cheddar cheese or e) bay shrimp, roasted garlic, cilantro and Monterey Jack Cheese*

## **YUKON GOLD MASHED POTATO MARTINI STATION \$12**

*Buttered Yukon gold mashed potatoes with blue fin crab, herb chevre, roasted garlic cloves, pancetta, sour cream, chives, cracked black pepper and tomato basil relish*

## **ANTIPASTO DISPLAY (serves 50 guests) \$375**

*Italian meats and cheeses, marinated vegetables, kalamata olives, artichoke hearts and focaccia bread*

## **JUMBO PRAWN DISPLAY (100 pieces) \$350**

*Iced jumbo prawns with lemon wedges and cocktail sauce*

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## CARVED TO ORDER STATIONS

**SAGE AND ROSEMARY RUBBED TOM TURKEY** \$400 (serves 50)  
*Served with orange cranberry sauce, yellow mustard and mayonnaise*

**BROWN SUGAR AND GRAIN MUSTARD GLAZED BONE IN HAM** \$400 (serves 50)  
*Served with Dijon mustard, yellow mustard and mayonnaise*

**HERB CRUSTED TENDERLOIN OF BEEF** \$400 (serves 20)  
*Served with horseradish sauce, grain mustard and mayonnaise*

**PISTACHIO CRUSTED CENTER CUT BONELESS PORK** \$300 LOIN (serves 30)  
*With honey mustard, gingered apple compote and honey habanero barbeque sauce*

**SALT CRUSTED STEAMSHIP ROUND OF BEEF** \$1200 (serves 150)  
*Served with horseradish sauce, whole grain mustard and mayonnaise*

**CITRUS AND SPICE CRUSTED ROCKFISH FILET** \$400 (serves 30)  
*Served with tropical fruit salsa, roasted tomato salsa and spicy fruit chutney*

**ROASTED RACK OF LAMB** \$350 (serves 35)  
*Served with warm lentil salad and port jus*

**ROASTED ROCK FISH** with smoked jalepeno and honey glaze  
*Served with jicama slaw* MARKET PRICE

## DESSERT STATIONS

*Prices below are per person.*

**ICE CREAM SOCIAL** \$18  
*Premium hand scooped vanilla, chocolate and strawberry ice cream  
Served with hot fudge, M&Ms, chopped nuts, cookie crumble, whipped cream and cherries and  
Freshly Brewed coffee, decaffeinated coffee and hot teas*

**STRAWBERRY SHORTCAKE STATION** \$22  
*Build your own strawberry shortcake station with fresh strawberries and mixed berry compote, shortcake biscuits,  
pound cake, chocolate sauce and whipped cream*

**DEATH BY CHOCOLATE STATION** \$18  
*Chocolate dipped oreo cookies, pretzel rods, strawberries and peanuts Double fudge brownies and double chocolate chip cookies  
Served with assorted milks, freshly brewed coffee, decaffeinated coffee and hot teas*

*A 21% service fee and 6% state tax will be applied to all food & beverage orders*

## BEVERAGES

### PREMIUM LIQUORS:

HOSTED PER DRINK \$6.75 CASH PER DRINK \$7.50  
Absolut Vodka, Tanqueray, Bacardi Superior, Jose Cuervo Gold, Dewar's White Label, Jack Daniels, Seagrams VO

### DELUXE WINES:

HOSTED PER GLASS \$5.50  
CASH PER GLASS \$5.75  
Mirassou, Cabenet Sauvignon, Chardonnay,  
White Zinfandel

### PREMIUM WINES:

HOSTED PER GLASS \$6.50  
CASH PER GLASS \$6.75  
Stone Cellars, Cabernet Sauvignon, White Zinfandel

### CHARDONNAY

Mirassou \$25.00  
Stone Cellars \$30.00

### CABERNET

Copperidge \$25.00  
Stone Cellars \$30.00

### PINOR NOIR

Meridian \$40.00

### ZINFANDEL

Ravenswood "Old Vines" Sonoma \$50.00

### MERLOT

Mirassou \$25.00  
Stone Cellars \$30.00  
Frei Brtohers \$60.00  
Benziger \$65.00

### VARIETAL WINES

Geyser Peak, Sauvignon Blanc \$40.00  
Beringer \$35.00  
Pensfolds Thomas Hyland, Shiraz \$55.00

### SPARKLING WINE-CHAMPAGNE

Martinelli's Sparkling Cider \$25.00 Domaine St. Michelle Brut \$50.00

### DOMESTIC BEER

HOSTED PER BOTTLE \$6.00 CASH PER BOTTLE \$6.50  
Bud Light, Budweiser, O'Douls Ultra Amber

### IMPORTED/MICROBREW BEER

HOSTED PER BOTTLE \$6.50 CASH PER BOTTLE \$7.00  
Heineken, Heineken Premium Light, Corona, Sam Adam's Lager and Clipper City

### DRAFT BEER- KEG

DOMESTIC PER KEG \$450 IMPORTED PER KEG \$650

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