

# ASHORE

RESORT & BEACH CLUB



# Continental

Priced per Guest, Based on a 90 Minute Service, Requires No Minimum and Includes Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas

## THE CONTINENTAL

- \$17.00 Per Guest
- Orange and Cranberry Juice
  - Season's Picked Fresh Whole Fruit
  - Sliced Seasonal Fruits and Berries
  - Freshly Baked Morning Muffins and Pastries

## THE EXECUTIVE CONTINENTAL

- \$21.00 Per Guest
- Orange and Cranberry Juice
  - Season's Picked Fresh Whole Fruit
  - Sliced Seasonal Fruits and Berries
  - Freshly Baked Morning Muffins and Pastries

## CHOICE OF TWO

- New York Style Bagels | Regular and Flavored Cream Cheese Assorted Breakfast Cereals | 2% and Skim Milk (*Oat, Almond and Soy Milk Available Upon Request*)
- Individual Fruit and Greek Yogurts
- Fruit Yogurt Parfait | Granola and Berries
- Assorted Granola and Energy Bars

## ENHANCEMENTS

- Breakfast Sandwiches** | 5 per Guest  
*Please Select Two*  
*Can be Purchased by the Dozen (\$72/Dozen)*
- **Fresh Baked Croissant** | Breakfast Ham, Cheddar, Egg
  - **Breakfast Burrito** | Southwestern Egg, Monterey Jack Cheese, Salsa
  - **Biscuit Sandwich** | Scrambled Eggs, Smoked Bacon, Cheddar
  - **English Muffin Sandwich** | Applewood Smoked Bacon, Scrambled Egg, American Cheese
  - **Croissant Sandwich** | Scrambled Eggs, Pork Sausage, Cheddar

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- Fluffy Scrambled Eggs and Choice of Hardwood Smoked Bacon or Country Sausage Links** (GF) | 8
- Fruit Yogurt Parfait** | Granola and Berries | 5
- Steel-Cut Oatmeal** | Brown Sugar, Dried Fruits, Nuts, and Milk | 6
- Chilled Hard Boiled Eggs** (GF, DF) | 36/Dozen
- Banana Strawberry and Mixed Berry Smoothie Shooters** | 6
- Assorted Fractured Prune Bakeshop Doughnuts** | 60/Dozen

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

Due to current supply chain issues, products and prices may be altered. Reasonable and comparable substitutions will be offered. All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge, 8% taxable event fee on food and beverage and applicable sales tax. Consuming raw or undercooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

# Breakfast Table

*Priced per Guest, Based on a 90 Minute Service, Requires 25 Guests Minimum and Includes Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas*

## BREAKFAST BUFFET

\$31.00 Per Guest

- Orange and Cranberry Juice
- Seasonal Fruits and Berries
- Freshly Baked Morning Pastries and Muffins
- An Assortment of Breakfast Cereals | Bananas, 2% and Skim Milk (*Soy, Oat and Almond Milk on Request*)
- Individual Fruit and Greek Yogurts
- Farm Fresh Scrambled Eggs

### CHOICE OF TWO:

- Hardwood Smoked Bacon
- Country Sausage Links
- Turkey Sausage Links
- Grilled Smokehouse Ham

### CHOICE OF ONE:

- Oven Roasted Breakfast Potatoes
- Hash Browns

### CHOICE OF ONE:

- French Toast
- Buttermilk Pancakes

Warm Maple Syrup, Whipped Butter

## BREAKFAST TABLE ENHANCEMENTS

*\*\* Requires an Attendant | 125  
50 Guests per Station*

### Farm Fresh Egg Omelet Station\*\* | 14

**Cheeses** | Cheddar and Swiss

**Toppings** | Diced Smokehouse Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Bacon, Salsa

### Sliced Smoked Salmon Display | 14

Assorted NY Bagels, Regular and Flavored Cream Cheese, Capers, Red Onion, Sliced Tomatoes and Chopped Egg

## BRUNCH IT UP!

\$15.00 Per Guest

*Only Available with the Purchase of Breakfast Buffet  
Select Two Salads, One Entrée and Two Desserts*

### CHOICE OF TWO SALADS:

- **Baby Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Greek Salad** | Cucumbers, Kalamata Olives, Red Onions, Grape Tomato, Balsamic Vinaigrette
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- **Caprese Salad** | Bocconcini, Cherry Tomato, Basil Leaves, Balsamic Vinaigrette
- **Smoked Salmon Display** | Assorted Bagels, Cream Cheese, Capers, Chopped Hard Boiled Eggs, Diced Red Onions
- **Grilled Vegetables** | Eggplant, Yellow and Zucchini Squash, Red Bell Pepper, Red Onions, Asparagus, Portobello Mushrooms

### CHOICE OF ONE ENTRÉE:

- **Buttermilk Fried Chicken**
- **Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit
- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- **Grilled Salmon** | Herbed Garlic Butter, Garlic Parmesan Orzo
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus
- **Pre-Carved Honey Ham** | Grilled Pineapple
- **Cheese Ravioli** | Grilled Vegetables, Roasted Garlic Cream Sauce
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Grilled Shrimp, Shaved Parmesan-Reggiano
- **White Cheddar Mac and Cheese**

### CHOICE OF TWO DESSERTS

- Triple Chocolate Cake | Raspberry Coulis
- New York Cheesecake | Fresh Berries
- Carrot Cake | Cream Cheese Frosting
- Chef's Signature Bread Pudding | Warm Vanilla Sauce
- Key Lime Pie
- Flourless Chocolate Cake | Whipped Cream (GF)

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# AM Breather

*Priced per Guest and Requires No Minimum*

*HOT BEVERAGES | Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Specialty Teas*

*COLD BEVERAGES | Pepsi's® Collection of Soft Drinks, Pepsi Zero Sugar, Bubly Sparkling Water, and Bottled Water*

*ENHANCED BEVERAGES | The Cold Beverage Collection Plus Three (3) Additional Items from the Enhanced Section Below*

## BEVERAGE SERVICE

### 90-Minute Beverage Service

- Hot Beverages | 7
- Cold Beverages | 4
- Enhanced Beverages | 6
- Hot and Cold Beverages | 11
- Hot and Enhanced Beverages | 13

### Half-Day Day Beverage Service

*Refreshed up to Four Hours*

- Hot Beverages | 11
- Cold Beverages | 6
- Enhanced Beverages | 9
- Hot and Cold Beverages | 17
- Hot and Enhanced Beverages | 20

### All-Day Beverage Service

*Refreshed up to Eight Hours*

- Hot Beverages | 18
- Cold Beverages | 10
- Enhanced Beverages | 15
- Hot and Cold Beverages | 28
- Hot and Enhanced Beverages | 33

### Enhanced Beverages

*Must Select Three*

- CELSIUS® Energy Drinks
- Gatorade | G Zero
- Starbucks® Frappuccino
- Red Bull
- Kickstart Energy Drink
- Naked Brand Fruit Smoothies
- Coconut Water
- San Benedetto Still and Sparkling
- Saratoga Sparkling Water

## THE ULTIMATE INFUSED WATER STATION

**\$5.00 Per Guest**

*Select up to Three Flavors*

Orange, Lemon, Lime, Green Apple, Strawberries, Watermelon, Cantaloupe, Honeydew, Cucumber, Basil, Cinnamon, Cilantro, Mint, Lavender

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## AM BOOST

*Based on up to 90 Minutes of Service*

Price for up to 3 | 15

Price for up to 5 | 20

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Almonds, Mixed Dried Fruits, Nuts, Banana Chips

Assorted Granola, Fruit, and Nut Bars

Season's Picked Fresh Whole Fruit

Seasonal Fruit and Berries

Fruit Yogurt Parfait | Granola and Berries

Buttery Crumbly Coffee Cake

Selection of NY Style Bagels | Plain and Flavored Cream Cheeses

Display of Fresh Baked Breakfast Breads and Muffins

Fruit Smoothie Shooters | Strawberry Banana, Mixed Berry

Warm Cinnamon Rolls and Pecan Sticky Buns

Fruit and Brie Skewers

Hard Boiled Eggs



# PM Pause

*Priced per Guest and Requires No Minimum*

*HOT BEVERAGES | Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Specialty Teas*

*COLD BEVERAGES | Pepsi's® Collection of Soft Drinks, Pepsi Zero Sugar, Bubly Sparkling Water, and Bottled Water*

*ENHANCED BEVERAGES | The Cold Beverage Collection Plus Three (3) Additional Items from the Enhanced Section Below*

## BEVERAGE SERVICE

### 90-Minute Beverage Service

- Hot Beverages | 7
- Cold Beverages | 4
- Enhanced Beverages | 6
- Hot and Cold Beverages | 11
- Hot and Enhanced Beverages | 13

### Half-Day Day Beverage Service

*Refreshed for up to Four Hours*

- Hot Beverages | 11
- Cold Beverages | 6
- Enhanced Beverages | 9
- Hot and Cold Beverages | 17
- Hot and Enhanced Beverages | 20

### All-Day Beverage Service

*Refreshed up to Eight Hours*

- Hot Beverages | 18
- Cold Beverages | 10
- Enhanced Beverages | 15
- Hot and Cold Beverages | 28
- Hot and Enhanced Beverages | 33

### Enhanced Beverages

*Must Select Three*

- CELSIUS® Energy Drinks
- Gatorade | G Zero
- Starbucks® Frappuccino
- Red Bull
- Kickstart Energy Drink
- Naked Brand Fruit Smoothies
- Coconut Water
- San Benedetto Still and Sparkling
- Saratoga Sparkling Water

## THE ULTIMATE INFUSED WATER STATION

**\$6.00 Per Guest**

*Select up to Three Flavors*

Orange, Lemon, Lime, Green Apple, Strawberries, Watermelon, Cantaloupe, Honeydew, Cucumber, Basil, Cinnamon, Cilantro, Mint, Lavender

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## PM RECHARGE

*Based on up to 90 Minutes of Service*

Price for up to 3 | 15

Price for up to 5 | 20

Individual Bags of White Cheddar Popcorn and Cracker Jacks

Assorted Bags of Potato Chip, Pretzels, Corn Chips

Season's Picked Fresh Whole Fruit

Seasonal Fruit and Berries

Toasted Pita Chip | Hummus Trio

Tortilla Chips | Salsa, Guacamole

- Warm Queso | Add 2

Theater Style Candy Bars and Treats

Lemon Bars

Decadent Fudge Brownies and Chocolate Chunk Blondies

Crudité Display | Buttermilk Ranch and Blue Cheese Dips

Assorted Warmed Pretzels | Cinnamon and Sugar, Almond, Salted, Yellow Mustards

- Warm Spicy Cheddar Dip | Add 2

Assorted Home Baked Cookies

Assorted Granola, Fruit, and Nut Bars

Designer Trail Mix Station | Raisins, Sunflower Seeds, Mixed Dried Fruits, Mixed Nuts, Pretzels, M&Ms

Warm Cinnamon Churros | Chocolate Dip

Selection of Three Artisan Cheeses | Crackers, Seasonal Berries, Whole Grain Mustard, Preserves | Add 5

# Plated

*Plated Luncheons Require a Minimum of 10 Guests*

*All Plated Luncheons include Three Courses, Artisanal Bread and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas, Iced Tea on Request*

*Split Menu | Chef's Choice Vegetable and Starch | Higher Price Prevails*

## FIRST COURSE

*Please Select One*

- **Ocean Club Salad** | Mixed Green, Cucumbers, Shaved Carrots, Tomatoes, Mandarin Orange, Ranch and Balsamic Vinaigrette
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- **Ashore Salad** | Field Greens, Sliced Carrot, Grape Tomatoes, English Cucumbers, Orange Segments
- **Baby Spinach Salad** | Red Onion, Candied Pecans, Apple Slices, Goat Cheese, Bacon, Maple Vinaigrette
- **Wedge of Iceberg** | Diced Tomato, Smoked Bacon, Danish Blue Cheese Crumble, Champagne Vinaigrette
- **Roasted Tomato Basil Bisque** (GF VE)
- **Loaded Baked Potato Soup**
- **Maryland Crab Soup** | Add 4

## MAIN COURSE

*Please Select One Hot or Chilled Entrée*

### Chilled Entrées

- **Traditional Chopped Cobb** | 22  
Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Italian Dressing
- **Grilled Chicken Caesar Salad** | 22  
Sliced Chicken, Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
  - Substitute Poached Grilled Shrimp | Add 6
  - Substitute Grilled Flank Steak | Add 8

## MAIN COURSE (CONT)

### Hot Entrées

*Includes Chef's Choice of Seasonal Vegetable*

- **Tuscan Sautéed Chicken Breast** | 33  
Yukon Gold Mash, Tomato Basil Relish, Balsamic Glaze
- **Herb Roasted Airline Chicken** | 35  
Fingerling Potatoes, Tarragon Jus
- **Grilled Flank Steak** (GF, DF) | 38  
Herb Roasted Fingerling Potatoes, Red Wine Reduction
- **Broiled Orange Roughy** | 36  
Herbed Vegetable Rice, Old Bay Cream Sauce
- **Pan Roasted Salmon** (GF) | 37  
Crushed Fingerling Potatoes, Tomato Basil Coulis

## VEGETARIAN ENTRÉE

*Please Select One*

- **Penne Florentine** | Spinach, Sun-Dried Tomato, Sautéed Mushrooms, Olive Oil And Garlic
- **Portobello Stack** | Grilled Vegetables, Quinoa (GF)

## FINAL COURSE

*Please Select One*

- **Triple Chocolate Cake** | Raspberry Coulis
- **New York Cheesecake** | Fresh Berries
- **Carrot Cake** | Cream Cheese Frosting
- **Chef's Signature Bread Pudding** | Warm Vanilla Sauce
- **Seasonal Fruit Tart**
- **Key Lime Pie**
- **Flourless Chocolate Cake** | Whipped Cream (GF)
- **Platter of Assorted Mini Desserts for the Table** | Add 4

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# Cold Buffet

Buffet Luncheons Require a Minimum of 20 Guest.  
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas, Iced Tea on Request  
Value Pricing is Available on the Indicated Day

## SIMPLY SANDWICHES

\$39.00 Per Guest  
Monday and Thursday Value Price / 34

### Chef's Seasonally Inspired Soup

**Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Garlic Herb Croutons, Caesar Dressing

**Whole Grain Mustard Potato Salad**  
**Homemade Coleslaw**

**Sliced Roast Beef on Marble Rye** | Aged Cheddar, Tomato, Horseradish Mayonnaise

**Grilled Chicken on Ciabatta** | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli

**Roasted Turkey on Baguette** | Smoked Gouda Cheese, Sliced Tomato, Lettuce, Avocado Aioli

**Caprese Wrap** | Fresh Mozzarella, Tomato, Basil, Arugula, Balsamic Reduction

Potato Chips, Pickles Spears

**Dessert**  
New York Cheesecake | Fruit Compote  
Assorted House Made Cookies

## FROM THE FARMERS PRODUCE STAND

\$39.00 Per Guest  
Tuesday and Friday Value Price / 34

### Chef's Seasonally Inspired Soup

**Caprese Salad** | Soft Greens, Bocconcini, Grape Tomatoes, Basil Chiffonade, Balsamic Reduction

**Greens** | Romaine Hearts, Iceberg, Baby Greens

**Toppings** | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan Cheese, Gorgonzola, Smoked Bacon, Eggs and Croutons

**Proteins** | Grilled and Sliced Chicken, Flank Steak, Flaked House Smoked Atlantic Salmon

**Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, Raspberry and Citrus Olive Oil Vinaigrettes

Artisanal Rolls and Butter

**Desserts**  
Key Lime Pie  
Carrot Cake | Cream Cheese Frosting



## SEASIDE DELI

\$39.00 Per Guest  
*Wednesday Value Price / 34*

### Chef's Seasonally Inspired Soup

**Ocean Club Salad** | Mixed Green, Cucumbers, Shaved Carrots, Tomatoes, Mandarin Orange, Ranch and Balsamic Vinaigrette

**Classic Italian Submarine Sandwich** | Genoa Salami, Capicola, Provolone Cheese, Lettuce, Tomato, Red Wine Vinaigrette

**Black Forest Ham on Country Baguette** | Gruyere, Basil, Mustard

**Oven Roasted Turkey and Swiss on Whole Grain** | Cranberry Apple Chutney, Greens, Tomatoes, Red Onions

**Vegetarian Wrap on Whole Wheat Tortilla** | Oven Roasted Tomatoes, Zucchini, Squash, Eggplant, Roasted Mushrooms, Goat Cheese, Garlic Herb Aioli

Potato Chips  
Creamy Coleslaw

### Dessert

Chef's Signature Bread Pudding | Warm Vanilla Sauce  
Assorted Fruit Pies

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# Hot Buffet

Buffet Luncheons Require a Minimum of 25 Guests  
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas, Iced Tea on Request  
Value Pricing is Available on the Indicated Day

## TASTE OF ITALY

\$46.00 Per Guest  
Monday and Thursday Value Price | 41

### Chef's Seasonally Inspired Soup

**Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Garlic Herb Croutons, Caesar Dressing

**Classic Caprese** | Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, EVOO

**Baked Rigatoni** | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Shaved Parmesan

- Choice of Shrimp or Sausage

**Cheese Ravioli** | Grilled Vegetables, Roasted Garlic Cream Sauce

**Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, and Garlic Confit

Garlic Cheese Toasted Focaccia  
Seasonal Fresh Vegetables

**Dessert**  
Classic Tiramisu  
New York Cheesecake | Fruit Compote

## FLAVORS OF THE MEDITERRANEAN

\$46.00 Per Guest  
Tuesday and Friday Value Price | 41

### Chef's Seasonally Inspired Soup

**Greek Salad** | Cucumbers, Kalamata Olives, Red Onions, Grape Tomato, Balsamic Vinaigrette

**Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette

**Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes

**Grilled Salmon** | Herbed Garlic Butter and Garlic Parmesan Orzo

**Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus

Artisan Rolls and Butter  
Marinated and Grilled Vegetables

**Dessert**  
Key Lime Pie  
Carrot Cake | Cream Cheese Frosting

## THE ALL AMERICAN

\$46.00 Per Guest  
*Wednesday Value Price | 41*

**Chef's Seasonally Inspired Soup**

**Cucumber and Tomato Salad**

**House Made Coleslaw**

**Black Angus Burgers** | Applewood Bacon, Cheddar

**Kosher Hot Dogs**

**Carolina BBQ Chicken Breast (GF)**

**French Fries**

Lettuce, Tomato, Kosher Dills and Condiments  
Sautéed Seasonal Vegetables  
Potato Rolls | Butter

### Dessert

Brownies and Blondies

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## THE CHESAPEAKE

\$46.00 Per Guest  
*Available Every Day*

**Maryland Crab Soup**

**Ocean Club Salad Bar** | Mixed Green, Cucumbers, Shaved Carrots, Tomatoes, Mandarin Orange, Ranch and Balsamic Vinaigrette

**Buttermilk Fried Chicken**

**Shrimp Scampi** | White Wine, Butter, Garlic Sauce

**Pre-Carved Honey Ham** | Grilled Pineapple

**White Cheddar Mac and Cheese**

Sautéed Seasonal Vegetables  
Corn Bread | Sweet Cream Butter

### Dessert

Chef's Signature Bread Pudding | Warm Vanilla Sauce  
Assorted Fruit Pie

# Boxed Lunch

Groups Up To 30 Guests Select Two Sandwiches  
Groups Over 30 Guests Select Three Sandwiches  
Dine in or Deconstructed Fee | Add 5

## BOXED LUNCH TO GO

\$23.00 Per Box  
All Lunches Include the Following:

- Choice of:
- Potato Salad
  - Coleslaw
  - Pasta Salad

Individual Bag of Potato Chips

Seasonal Hand Picked Whole Fruit

Freshly Baked Chocolate Chip Cookie

Bottled Water

### Sandwich Selection:

**Sliced Roast Beef on Marble Rye** | Aged Cheddar, Tomato, Horseradish Mayonnaise

**Grilled Chicken on Ciabatta** | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli

**Roasted Turkey on Baguette** | Smoked Gouda Cheese, Sliced Tomato, Lettuce, Avocado Aioli

**Classic Italian Submarine Sandwich** | Genoa Salami, Capicola, Provolone Cheese, Lettuce, Tomato, Red Wine Vinaigrette

**Black Forest Ham on Country Baguette** | Gruyere, Basil, Mustard

**Oven Roasted Turkey and Swiss on Whole Grain** | Cranberry Apple Chutney, Greens, Tomatoes, Red Onions

**Vegetarian Wrap on Whole Wheat Tortilla** | Oven Roasted Tomatoes, Zucchini, Squash, Eggplant, Roasted Mushrooms, Goat Cheese, Garlic Herb Aioli

**Caprese Wrap** | Fresh Mozzarella, Tomato, Basil, Arugula, Balsamic Reduction

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# Small Group Lunch

*Buffet Luncheons Require a Minimum of 15 Guest.*

*Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas, Iced Tea on Request*

*Available Everyday*

## SMALL GROUP COLD BUFFET

\$44.00 Per Guest

- Assorted Artisanal Rolls and Sweet Creamery Butter
- Chef's Seasonally Inspired Soup

### Choice of One Leaf Salad

- Crisp Caesar Salad
- Baby Spinach Salad

### Choice of Composed Salad

- Whole Grain Mustard Potato Salad
- House Made Slaw | Cider Vinaigrette

### Choice of Two Sandwiches

- Sliced Roast Beef on Marble Rye
- Grilled Chicken on Ciabatta
- Roasted Turkey on Baguette
- Caprese Wrap
- Classic Italian Sub
- Oven Roasted Turkey on Whole Grain
- Vegetarian Wrap

### Choice of Two Desserts

- Freshly Baked Cookies
- Assorted Pies
- Brownies and Lemon Bars
- Carrot Cake | Cream Cheese Frosting
- Cheesecake
- Chef's Signature Bread Pudding
- Key Lime Pie
- Flourless Chocolate Torte (GF)

## SMALL GROUP HOT BUFFET

\$51.00 Per Guest

- Assorted Artisanal Rolls and Sweet Creamery Butter
- Chef's Selection of Seasonal Vegetables and Starches
- Chef's Seasonally Inspired Soup

### Choice of One Salad

- Crisp Caesar Salad
- Baby Spinach Salad
- Ocean Salad

### Choice of Two Entrées

- Buttermilk Fried Chicken
- Chicken Chordonnay
- Pan Seared Chicken Breast
- Honey Ham | Grilled Pineapple
- Mac N' Cheese
- Baked Rigatoni
- Cheese Ravioli
- Grilled Salmon
- Grilled Flank Steak

### Choice of Two Desserts

- Freshly Baked Cookies
- Assorted
- Brownies and Lemon Bars
- Carrot Cake | Cream Cheese Frosting
- Cheesecake
- Chef's Signature Bread Pudding
- Key Lime Pie
- Flourless Chocolate Torte (GF)

## SMALL GROUP WORKING LUNCH MENU

\$31.00 Per Guest  
*Available Every Day for Groups of Less than 15 Guests*

**Ocean Club Salad** | Mixed Greens, Cucumbers, Shaved Carrots, Tomatoes, Mandarin Orange, Ranch and Balsamic Vinaigrette  
*Served Family Style*

### Each Guest Select Individual Entrée and Side

*Orders Must be Submitted to Banquet Captain by 10am on the Day of Your Event*

- **HORIZONS BURGER** | Lettuce, Tomato, Sautéed Onion, Pickle Spear, Brioche Bun
  - Choice of Cheese | American, Cheddar or Swiss
- **GRILLED CHICKEN SANDWICH** | Marinated Chicken Breast, Swiss, Avocado, Lettuce, Tomato, Brioche Bun
- **TURKEY CLUB** | Roasted Sliced Turkey, Hardwood Smoked Bacon, Lettuce, Tomato, Mayo. Cranberry Sauce on Side.
  - Choice of Bread | White, Wheat or Rye
- **CHEESE STEAK** | American Cheese, Peppers, Onions on Toasted Sub Roll
  - Choice of Protein | Marinated Top Round Beef or Pulled Chicken
- **OCEAN CITY CLUB** | Crisp Greens, Tomato, Cucumber, Onion, Almonds, Mandarin Orange, Croutons
  - Choice of Protein | Grilled Chicken, Grilled Shrimp, Seared Salmon or Ahi Tuna
  - Choice of Dressing

**Choice of Side** | House Cut French Fries or Fruit Cup  
*Includes Assorted Soft Drinks*

### Chef's Selection of Dessert

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# Reception Tables

*Priced per Guest, Requires a Minimum of 20 Guests, and Based on 60/Up to 120 Minutes of Service*

## TRADITIONAL DISPLAYS

### Artisanal Cheese Display | 12/18

An Assortment of Domestic and Imported Cheeses  
Dried Fruits, Nuts, Fresh Berries  
Whole Grain and Water Crackers, Sliced Baguettes

### Crudités | 8/12

Display of Crisp Garden Vegetables  
Buttermilk Ranch and Creamy Hummus  
Toasted Pita Chips

### European Antipasti | 16/24

Capicola, Genoa Salami, Prosciutto  
Fresh Mozzarella, Aged Provolone and Gorgonzola  
Marinated and Grilled Vegetables, Mushrooms, Olives, Roasted  
Tomatoes and Artichoke Hearts  
Crusty Country Bread, Crackers, Crostini

### Seasonal Fruit Table | 10/15

Assorted Hand Cut Melons, Fruits and Berries  
Honey Yogurt Dip and Nutella

### Signature Sweets | 12/18

Collection of Bakery Cakes, Fruit Filled Pies and European Style  
Petit Fours  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of  
Specialty Teas

### Chef's Grazing Table | 29/43

Assorted Imported Meats including Capicola, Genoa Salami,  
Prosciutto  
Selection of Domestic and Imported Cheeses including Fresh  
Mozzarella and Aged Provolone  
Crisp Garden Vegetables | Buttermilk Ranch and Creamy Hummus  
Grilled Vegetable Display | Mushrooms, Olives, Roasted Tomatoes  
and Artichoke Hearts  
Grilled Crostini and Toasted Pita Chips  
Dried Fruits and Grapes

## SIGNATURE DISPLAYS

### Trio of Sliders | 18/27

*Please Select Three, One of Each per Guest*

- **Beef Sliders** | American Cheese, Red Onion
- **Short Rib** | Arugula, Sliced Tomato, Chipotle Mayo
- **Buttermilk Fried Chicken** | Pepper Jack, Pickle Chips
- **Pulled BBQ Chicken** | Pickled Onions, Buttermilk Biscuit
- **Impossible Burger** (VE, V) | Sautéed Spinach Tomato, Pickled Onion, Herb Aioli
- **Maryland Crab Cake** | Remoulade, Brioche Bun | Add 6

### Nacho Bar | 10/12

Corn Tortillas Chips  
Black Bean and Corn Salsa, Pico De Gallo, Guacamole  
Warm Blanco Queso  
Beef or Chicken Chili | Add 3

### Build Your Owns Street Tacos | 18/27

Mini Corn and Flour Tortillas  
**Proteins** | Chimichurri Marinated Flank Steak, Chipotle Shredded  
Chicken, Blackened Mahi Mahi  
**Toppings** | Sweet Corn Pico De Gallo, Cilantro Shredded Cabbage,  
Pickled Onion, Lettuce, Guacamole, Sour Cream

### Wings | 20/30

Parmesan-Reggiano and Old Bay Chicken Wings  
Naked Fried Chicken Wings  
Buffalo, Teriyaki Sauces  
Ranch and Bleu Cheese  
Carrots and Celery

### Whipped Potato Bar | 16/24

**Potatoes** | Creamy Mashed Potato, Baby Yukon Gold Mash  
**Toppings** | Applewood Smoked Bacon, Cheddar, Sour Cream,  
Mushrooms, Scallions, Broccoli, Tobacco Onions, Roasted  
Garlic, Pinot Noir Sauce

### Ocean Bar | Market Price

*Pricing Based on Six Pieces Per Guest Per Hour*  
*Select Three*

- Maryland Style Steamed Shrimp
- Seasonal Oysters
- Snow Crab Claws
- Little Neck Clams
- Marinated PEI Mussels

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# Action Station

*Priced per Guest, Based 60/Up to 120 minutes of Service*  
*Requires a Minimum of 25 Guests*  
*Requires an Attendant | 125 Chef Fee*

## Gourmet Mac & Cheese | 18/27

**Penne** | New York Sharp Cheddar Sauce

**Cavatappi** | Parmesan Cheese Sauce

**Toppings** | Grilled Chicken, Smoked Bacon, Broccoli, Roasted Red Pepper, Tomatoes, Fried Shallots, Roasted Mushrooms, Green Onions, Fresh Peas

## Farm Stand "Chop Chop" Salad | 16/24

**Greens** | Romaine Hearts, Soft Baby Field Greens and Baby Spinach Leaves

**Toppings** | Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Toasted and Spiced Nuts, Parmesan-Reggiano Cheese, Bleu Cheese, Smoked Bacon, Eggs, Focaccia Croutons

**Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, Balsamic and Citrus Olive Oil Vinaigrettes  
Fresh Rolls and Sweet Butter

## Asian Stir Fry | 22/33

**Select Three Protein** | Beef, Chicken, Pork, Shrimp, Tofu

**Toppings** | Fried Rice, Chow Mein Noodles, Scrambled Egg, Shredded Carrots, Snow Peas, Bean Sprouts, Garlic, Ginger, Water Chestnuts, Scallions, Shiitake Mushrooms, Red Pepper  
Asian Ginger

**Sauces** | Teriyaki, Korean BBQ, Soy Sauce

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## Custom Pasta Creations | 18/27

**Pastas** | Penne, Cheese Tortellini

**Sauces** | Basil Marinara, Alfredo Sauce, Garlic Butter

**Proteins** | Sweet Italian Sausage, Sliced Grilled Chicken

**Toppings** | Roasted Peppers, Baby Spinach, Roasted Mushroom, Peas, Sun-Dried Tomatoes, Artichokes, Garlic Confit, Pesto, Crushed Red Pepper, Parmesan Cheese  
Garlic and Herb Bread Sticks

## Maryland Miniature Crab Cakes | MP

*Sautéed to Order*

*Based on 2 Crab Cakes per Guest*

Sea Salt Coleslaw, Remoulade, Cocktail Sauce

Boardwalk Fries | Sea Salt, Old Bay, and Malt Vinegar Toppings

# Carvery

*Priced per Item / 3-4oz Portions*  
*Includes Silver Dollar Slider Buns*  
*All Stations Require an Attendant / \$125 Culinarian Fee*

## CARVING STATIONS

- Roasted Turkey** | 225  
Cranberry Relish, Basil Mayo  
~Serves 20 Guests
- Slow Roasted Prime Rib of Beef** | 595  
Horseradish Sauce, Au Jus  
~Serves 30 Guests
- Slow Roasted Top Round** | 395  
Horseradish Cream, Garlic Aioli, Grain Mustard  
~Serves 50 Guests
- Filet Mignon** | 425  
Cabernet Demi-Glace, Béarnaise, Horseradish Cream  
~Serves 20 Guests
- NY Deli** | 375  
Corned Beef, Rye Bread, Swiss, Sauerkraut, Deli Mustard, Thousand Island  
~Serves 30 Guests
- Bourbon Glazed Smokehouse Ham** | 225  
Grain Mustard, Honey Mustard  
~Serves 30 Guests

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## TABLESIDE CARVERY ENHANCEMENTS

- \$4.00 Per Guest**  
Grilled Mixed Vegetable (GF, DF)
- Steamed Seasonal Vegetables (V, GF, DF)
- Roast Root Vegetables (V, GF, DF)
- Braised Cinnamon Apples (GF, DF)
- Long Grain Rice (GF, DF)
- Herb Roasted Fingerling Potatoes, Shallots, Fennel (GF, DF)
- Smashed Potatoes | Olive Oil, Sea Salt, Chives (GF, DF)
- Garlic Mashed Potatoes (GF)
- Sautéed Green Beans | Shallots and Garlic
- Wild Mushroom Risotto

# Specialties

*Priced per Item | Minimum Order 25 Pieces per Item*

## CHILLED SPECIALTIES

### Priced Per Item | 3

- Deviled Eggs
- Tomato Basil Bruschetta
- Smoked Salmon Rolls | Cream Cheese on Cucumber
- Lemon and Thyme Hummus | Red Onion Marmalade, Crispy Pita Chip
- Caprese Bite | Roma Tomatoes, Fresh Mozzarella, Basil Pesto, Garlic Toasted French Bread
- Melon Wrapped In Prosciutto
- Portobello and Gorgonzola Crostini

### Priced Per Item | 4

- Prosciutto Wrapped Chicken | Garlic Aioli
- California Roll with Crab and Avocado
- Peppered Sirloin | Chimichurri

### Priced Per Item | 5

- Shrimp and Gazpacho Shooter Marinated
- Poached Jumbo Shrimp | Horseradish Sauce
- Truffle Deviled Eggs with Crab
- Seared Tenderloin on Crostini | Horseradish Cream

## RECEPTION PACKAGES

*Passed Hors D'oeuvres | Minimum 25 Guests*

*Excludes Market Priced Items*

- 4 Pieces per Guest (Select 2 Hot and 2 Cold) | 18
- 6 Pieces per Guest (Select 3 Hot and 3 Cold) | 25
- 8 Pieces per Guest (Select 4 Hot and 4 Cold) | 32

### Add a Display Table with Your Hors d'oeuvres Package:

*Based on 60 Minutes of Service*

- Artisanal Cheese Display | Add 10
- Crudités | Add 6

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## HOT SPECIALTIES

### Priced Per Item | 4

- Vegetable Spring Roll | Duck Sauce
- Spinach and Brie Cheese Tartlet
- BBQ or Swedish Meatballs
- Mini Reubens
- All-Beef Cocktail Franks en Crouete | Dijon Mustard
- Buffalo Chicken Bites | Blue Cheese Dip
- Chicken Tenders | Mango-Ginger Sauce
- Chicken Quesadilla | Chipotle Sour Cream
- Toasted Spinach and Feta Phyllo Pockets
- Potato Skins | Cheddar, Bacon, Sour Cream
- Baked Brie and Raspberry in Puff Pastry
- Jerk Chicken on a Stick | Lime Butter Sauce

### Priced Per Item | 5

- Mozzarella Sticks | Marinara
- Beef Sate | Bangkok Peanut Sauce
- Chicken Wellington | Horseradish
- Stuffed Mushroom | Shrimp Imperial Sauce
- Bacon Wrapped Scallop
- Tempura Shrimp | Thai Chili Sauce
- Herb and Garlic Shrimp Skewer | Sweet and Hot Mustard Sauce

### Priced Per Item | 6

- Beef Wellington | Mushrooms Duxelle in Puff Pastry
- Seared Pepper Ahi Tuna | Crostini
- Coconut Shrimp | Tropical Dip
- French Onion Boule

### Market Price

- Mini Maryland Crab Cake | Old Bay Aioli
- Lamb Lollipop Chops | Mint Marmalade

# Reception Package

## ROAMING RECEPTION PACKAGE | 75

Price based upon 90 Minutes of Continual Service and Inclusive of (2) Chef Attendants. Minimum of 50 Guests Required

### SELECT TWO DISPLAYS

#### Artisanal Cheese

An Assortment of Domestic and Imported Cheeses  
Dried Fruits, Nuts, Fresh Berries  
Whole Grain and Water Crackers, Sliced Baguettes

#### Crudités

Display of Crisp Garden Vegetables  
Buttermilk Ranch and Creamy Hummus  
Toasted Pita Chips

#### European Antipasti | Add 5

Capicola, Genoa Salami, Prosciutto  
Fresh Mozzarella, Aged Provolone and Gorgonzola  
Marinated and Grilled Vegetables, Mushrooms, Olives, Roasted  
Tomatoes and Artichoke Hearts  
Crusty Country Bread, Crackers, Crostini

#### Trio of Sliders | Add 6

Please Select Three, One Slider Each per Guest

- **Beef Sliders** | American Cheese, Red Onion
- **Short Rib** | Arugula, Sliced Tomato, Chipotle Mayo
- **Buttermilk Fried Chicken** | Pepper Jack, Pickle Chips
- **Pulled BBQ Chicken** | Pickled Onions, Buttermilk Biscuit
- **Impossible Burger** (VE, V) | Sautéed Spinach Tomato, Pickled Onion, Herb Aioli
- **Maryland Crab Cake** | Remoulade, Brioche Bun | Add 6

#### Dip It!

Select Two

- **Spinach and Artichoke Dip** | Pita Chips
- **NY Reuben Dip** | Rye Rounds
- **Buffalo Chicken Spread** | Pretzel Bites
- **Hot Maryland Crab Dip** | Pita Chips and Crostini | Add 2

#### Nacho Bar

Corn Tortillas Chips  
Black Bean and Corn Salsa, Pico De Gallo, Guacamole  
Warm Blanco Queso  
Beef or Chicken Chili | Add 3

#### Mini Taco Station | Add 6

Mini Corn and Flour Tortillas  
Spiced Ground Beef and Ancho Roasted Pulled Chicken  
Cheddar, Salsa, Pico de Gallo, Jalapeno, Sour Cream, Shredded  
Lettuce, Onions, Tomato

### SELECT ONE ACTION STATION

#### Custom Pasta Creations

**Pastas** | Penne, Cheese Tortellini  
**Sauces** | Basil Marinara, Alfredo Sauce, Garlic Butter,  
**Proteins** | Sweet Italian Sausage, Sliced Grilled Chicken  
**Toppings** | Roasted Peppers, Baby Spinach, Roasted Mushroom,  
Peas, Sun-Dried Tomatoes, Artichokes, Garlic Confit, Pesto, Crushed  
Red Pepper, Parmesan Cheese  
Garlic and Herb Bread Sticks

#### Gourmet Mac & Cheese

**Penne** | New York Sharp Cheddar Sauce  
**Cavatappi** | Parmesan Cheese Sauce  
**Toppings** | Grilled Chicken, Smoked Bacon, Broccoli, Roasted Red  
Pepper, Tomatoes, Fried Shallots, Roasted Mushrooms, Green  
Onions, Fresh Peas

#### Farm Stand "Chop Chop" Salad

**Greens** | Romaine Hearts, Soft Baby Field Greens and Baby  
Spinach Leaves  
**Toppings** | Julienne Carrots, Diced Tomatoes, Shaved Red Onion,  
Sliced Cucumbers, Julienne Peppers, Toasted and Spiced Nuts,  
Parmesan-Reggiano Cheese, Bleu Cheese, Smoked Bacon, Eggs,  
Focaccia Croutons  
**Dressings** | Buttermilk Ranch and Creamy Caesar Dressings,  
Balsamic and Citrus Olive Oil Vinaigrettes  
Fresh Rolls and Sweet Butter

#### Asian Stir Fry | Add 4

**Select Three Proteins** | Beef, Chicken, Pork, Shrimp, Tofu  
**Toppings** | Fried Rice, Chow Mein Noodles, Scrambled Egg,  
Shredded Carrots, Snow Peas, Bean Sprouts, Garlic, Ginger, Water  
Chestnuts, Scallions, Shiitake Mushrooms, Red Pepper  
Asian Ginger  
**Sauces** | Teriyaki, Korean BBQ, Soy Sauce

#### Maryland Miniature Crab Cakes | MP

Sautéed to Order  
Based on 2 Crab Cakes per Guest  
Sea Salt Coleslaw, Remoulade, Cocktail Sauce

## SELECT FOUR PASSED HORS D'OEUVRES

### Chilled Specialties

- Smoked Salmon | Pumpnickel Point, Lemon Caper Aioli
- Lemon and Thyme Hummus | Crispy Pita Chip, Caramelized Onion Marmalade
- Bruschetta | Grilled Artisan Bread, Heirloom Tomato, Garlic, Basil, Balsamic Glaze
- Belgian Endive | Blue Cheese and Strawberry
- Melon Wrapped In Prosciutto
- Marinated Shrimp and Gazpacho Shooter
- Poached Jumbo Shrimp | Horseradish Sauce | Add 2
- Crab Salad | Wonton Cup, Lemon Herb Aioli | Add 3
- Peppercorn-Crusted Tenderloin | Horseradish Cream on Toasted Crostini | Add 2

### Hot Specialties

- Mini Reuben
- Tomato Bisque Shooter | Grilled Cheese Crostini
- Buffalo Chicken Bites | Creamy Blue Cheese Dip
- Chicken Egg Rolls | Sweet Chile Sauce
- Chicken Taquitos | Salsa Verde
- Vegetarian Spring Rolls | Sweet Chili & Soy Sauce
- Asparagus and Asiago wrapped in Phyllo
- Beef Empanadas | Salsa Roja
- Beef Sate | Bangkok Peanut Sauce
- Crispy Arancini | Pomodoro Dipping Sauce
- Stuffed Jalapenos with Lump Crab
- Sundried Tomato and Feta Purse | Almonds and Crumbled Feta
- Seared Pepper Tuna | Crostini, Wasabi Aioli | Add 2
- Herb and Garlic Shrimp Skewer | Sweet and Hot Mustard Sauce | Add 2
- Phyllo Wrapped Pears with Toasted Almonds and Brie | Add 2
- Coconut Shrimp | Mango Aioli
- Beef Wellington | Mushrooms Duxelle in Puff Pastry | Add 4
- Petite Crab Cakes | Roasted Corn Chipotle Aioli | Add 4

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## SELECT ONE CARVING STATION

**Roasted Turkey** | Cranberry Relish, Basil Mayo

**NY Deli** | Corned Beef, Rye Bread, Swiss, Sauerkraut, Deli Mustard, Thousand Island

**Bourbon Glazed Smokehouse Ham** | Grain Mustard, Honey Mustard

**Slow Roasted Prime Rib of Beef** | Horseradish Sauce, Au Jus | Add 8

**Slow Roasted Top Round** | Horseradish Cream, Garlic Aioli, Grain Mustard | Add 5

**Filet Mignon** | Cabernet Demi-Glace, Béarnaise, Horseradish Cream | Add 10

### Select One Enhancement

- Braised Greens, Bacon (GF)
- Creamed Spinach and Artichoke (GF)
- Grilled Mixed Vegetable (GF, DF)
- Steamed Seasonal Vegetables (V, GF, DF)
- Roast Root Vegetables (V, GF, DF)
- Braised Cinnamon Apples (GF, DF)
- Long Grain Rice (GF, DF)
- Herb Roasted Fingerling Potatoes, Shallots, Fennel (GF, DF)
- Smashed Potatoes | Olive Oil, Sea Salt, Chives (GF, DF)
- Garlic Mashed Potatoes (GF)
- Roasted Yams | Garlic, Lime and Cilantro (GF, DF)



# Plated

*Plated Dinners Require a Minimum of 10 Guests*

*All Dinners Include Three Courses Artisanal Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas  
Split Menu | Chef's Choice Vegetable and Starch | Higher Price Prevails*

## FIRST COURSE

*Please Select One*

- **Ocean Club Salad** | Mixed Green, Cucumbers, Shaved Carrots, Tomatoes, Mandarin Orange, Ranch and Balsamic Vinaigrette
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- **Ashore Salad** | Field Greens, Sliced Carrot, Grape Tomatoes, English Cucumbers, Orange Segments
- **Spinach Arugula Salad** | Fresh Berries, Goat Cheese, Candied Pecans, Raspberry Vinaigrette
- **Baby Spinach Salad** | Red Onion, Candied Pecans, Apple Slices, Goat Cheeses, Bacon, Maple Vinaigrette
- **Wedge of Iceberg** | Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette Or Blue Cheese Dressing
- **Classic Caprese** | Sliced Tomato, Fresh Mozzarella Salad, Soft Baby Greens, Basil Chiffonade, Balsamic Drizzle
- **Roasted Tomato Basil Soup** (GF VE)
- **Classic Minestrone**
- **Cream of Crab Soup** | Eastern Shore Spices | Add 3

## MAIN COURSE

*Please Select One*

*Includes Chef's Choice of Seasonal Vegetables*

- **Olive Oil and Rosemary Seared Chicken** | 52  
Garlic Mashed Potatoes, Lemon Beurre Blanc
- **Chicken Marsala** | 56  
Roasted Red Skin Potatoes, Mushroom Cream Sauce
- **Braised Short Rib** | 62  
Yukon Gold Mashed Potato, Red Wine Demi
- **Herb Marinated NY Strip Steak** | 68  
Duchess Potato, Bordelaise Sauce
- **Pan Seared Salmon** | 59  
Rice Pilaf, Dill Cream Sauce
- **Citrus Grilled Sea Bass** | 63  
Quinoa Pilaf, Roasted Tomato Relish

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## DUET ENHANCEMENT

*Add to any Entrée*

- **Jumbo Grilled Seasoned Shrimp (3)** | Lemon Butter | 9
- **Seared Salmon** (GF) | Beurre Blanc | 8
- **Petite Filet** (GF) | Maitre D Butter | MP
- **Jumbo Lump Crab Cake** | Lemon Butter | MP
- **Broiled Maine Lobster Tail** (GF) | Drawn Butter | MP

## VEGETARIAN ENTRÉE

*Please Select One*

- **Butternut Squash Ravioli** | Sage, Brown Butter
- **Pasta Primavera** | Seasonal Vegetables, Fresh Tomatoes, Herbs, Light Pesto Cream Sauce

## FINAL COURSE

*Please Select One*

- **Triple Chocolate Cake** | Raspberry Coulis
- **New York Cheesecake** | Fresh Berries
- **Apple Crumb Galette**
- **Carrot Cake** | Cream Cheese Frosting
- **Seasonal Fruit Tart**
- **Key Lime Pie**
- **Flourless Chocolate Cake** | Whipped Cream (GF)
- **Platter of Assorted Mini Desserts for the Table** | Add 4

# Dinner Buffet

Freshly Brewed Coffee including Decaffeinated and a Selection of Specialty Teas.  
Buffet Dinners Require a Minimum of 30 Guests

## NUEVO LATINO

\$59.00 Per Guest  
**Southwestern Chicken and Tortilla Soup** | Sour Cream, Green Onion

**Southwest Salad** | Romaine, Tri Color Tortilla, Chipotle Ranch Dressing

**Char-Grilled Marinated Skirt Steak Chimichurri** | Garlic, Onions and Fresh Herbs

**Roasted Fresh Catch** | Pineapple Mango Relish, Grilled Lemon

**Chile-Rubbed Slow Roasted Pork Loin** | Poblano and Sweet Corn Relish, Pan Jus

**Frijoles Borrachos** | Field Tomatoes, Minced Jalapeno, Red Onion, Cilantro

Arroz Espanola  
Roasted Squash, Tomatoes and Onion  
Jalapeno Corn Bread & Butter

**Dessert**  
Churros | Mexican Chocolate and Honey  
Tres Leches Cake

## CHOP HOUSE

\$79.00 Per Guest  
**French Onion Soup** | Shredded Gruyere, Parmesan Crostini

**Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Garlic Herb Croutons, Caesar Dressing

**Marinated Vegetable Display** | Wild Mushrooms, Roasted Peppers, Seasonal Squash, Eggplant, Artichoke, EVOO, Herb Infused Vinegar

**Fire-Grilled Sliced Sirloin** | Horseradish Cream

**Pan-Roasted Atlantic Salmon Filets** | Lemon Aioli

**Grilled Marinated Bone-In Pork Chop** | Whole Grain Mustard

**Baked Potato Bar** | Sour Cream, Smoked Bacon, Chives, Aged Cheddar Cheese, Soft Butter

Artisanal Rolls | Butter  
Oven Roasted Steakhouse Asparagus

**Dessert**  
Cheesecake | Fresh Fruit Compote  
Triple Chocolate Cake | Fresh Whipped Cream and Strawberries

## VIVO ITALIANO

\$69.00 Per Guest  
**Italian Wedding Soup**

**Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Herb Garlic Croutons, Caesar Dressing

**Caprese** | Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, EVOO

**Parmesan Crusted Boneless Breast of Chicken** | Roasted Garlic Tomato Sauce

**Grilled Salmon Puttanesca** | Chopped Tomatoes, Olives, Capers

**Baked Rigatoni** | Roasted Garlic Tomato Sauce, Mozzarella and Shaved Parmesan

**Grilled Flank Steak** | Balsamic Glaze, Fresh Herbs

Herb Roasted Potatoes  
Marinated and Grilled Vegetables  
Focaccia and EVOO

**Dessert**  
Classic Tiramisu  
Assorted Italian Pastries

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## THE WATERMAN

\$75.00 Per Guest  
**Seafood Chowder**

**Ocean Club Salad Bar** | Mixed Green, Cucumbers, Shaved Carrots, Tomatoes, Mandarin Orange, Ranch and Balsamic Vinaigrette

**Marinated Vegetable Salad**

**Carved Peppercorn Crusted Prime Rib** | Horseradish Cream Sauce, Au Jus  
(Carver Optional | \$100)

**Orange Roughy** | Crowned Shrimp Imperial

**Maryland Baked Chicken** | Old Bay Seasoning

Potato Lyonnaise  
Sautéed Seasonal Vegetables  
Cheddar Biscuits and Sweet Cream Butter

**Sundae Bar** | Hand-dipped Premium Vanilla Ice Cream, Chocolate and Strawberry Sauces, Caramel, Sprinkles, Nuts, Cherries, and Whipped Cream

# Traditional Bars

*Bartender Fees | \$125 per Bartender per Bar up to 2 Hours then \$25 per Hour*  
*Staffing | One Bar Required For Every 100 Guests*  
*Cashier Fees | \$100 per Cashier for up to 4 Hours*

## TRADITIONAL BRANDS

- **Spirits** | Wheatly Vodka, New Amsterdam Stratusphere, Bacardi Superior, Mi Campo Blanco Tequila, Jim Beam, Famous Grouse Scotch, Bols Triple Sec, Carpano Dry & Carpano Classico Vermouth
- **Wine** | Silver Gate Chardonnay, Cabernet Sauvignon, Veuve du Vernay Brut
- **Beers** | *Please Select Five* | Bud Light, Millet Lite, Samuel Adams, Dog Fish IPA, Yuengling, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Michelob Ultra, Corona, Heineken, High Noon Hard Seltzer

## TRADITIONAL BARS

### Package Bar | *Priced Per Guest*

- First Hour | 20
- Additional Hours | 10

### Hosted Bar | *Priced Per Drink*

- Mixed Drinks | 10
- Premium Drinks | 13
- Craft Beer | 8
- Imported Beer | 8
- Domestic Beer | 7
- Wine by the Glass | 9
- Soft Drinks and Water | 5

### Cash Bar | *Priced Per Drink*

*Inclusive of Service Charge and Tax*

- Mixed Drinks | 13
- Premium Drinks | 17
- Imported Beer | 11
- Craft Beer | 11
- Domestic Beer | 9
- Wine by the Glass | 12
- Soft Drinks and Water | 7

### Beer, Wine, Soft Drinks Bar | *Priced Per Guest*

- First Hour | 17
- Additional Hours | 8

## PREMIUM SPIRIT UPGRADE

*Select Any (3) Spirit Brands listed below to Include on your Upgraded Bar which will also include all Traditional Spirits, Beers and Wine. Add \$3 to the Cocktail Price or to Each Package Hour*

- **Vodka** | Tito's Handmade, Absolut, Belvedere, Grey Goose, Ketel One, Grey Goose L'Orange, Grey Goose Le Citron, Ketel One Botanicals, Crop Organic Cucumber Vodka
- **Gin** | Tanqueray London Dry, Aviation, Bombay Sapphire, Fords, Gray Whale, Hendrick's, Monkey 47, Roku, The Botanist, St. George Botanivore
- **Rum** | Captain Morgan Spiced, Malibu, Ten to One Caribbean White, Plantation 3 Stars, Rumhaven, Sailor Jerry Spiced
- **Tequila and Mezcal** | Casa Del Sol, Casamigos, Casa Noble, Cincoro, Don Julio Silver, Don Julio Reposado, Espolon Blanco, Herradura Reposado, Mijenta, Patron, Siete Leguas, Tequila Ocho, Del Maguey Vida Mezcal, Dos Homebres Mezcal, Illegal Joven Mezcal
- **Bourbon, Whiskey, Rye** | Angel's Envy, Basil Hayden, Bulleit, Buffalo Trace, Old Forester 86, Crown Royal 12 Year, Four Roses, Garrison Brothers Small Batch, High West Bourbon, Nelson Brother's Classic, Jack Daniel's Tennessee, Knob Creek 9 Year, Maker's Mark, Jameson Irish, Woodford Reserve, Michter's Small Batch Bourbon, Michter's Single Barrel Rye, Bulleit Rye, Rittenhouse Rye
- **Scotch and Cognac** | Johnnie Walker Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS
- **Cordials** | Campari, Bailey's Irish Cream, Chambord, Cointreau, Fireball, Grand Marnier, Disaronno, Grand Marnier, Kahlua, St. Germain

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## WINE BY THE GLASS UPGRADE

*Add \$3.00 to Package Prices and by the Glass Price*

- Talbott Kali Hart Chardonnay
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet Sauvignon
- MacMurray Estate Central Coast Pinot Noir

### Add \$6.00 to Package Prices and by the Glass Price

- Saint Clair Sauvignon Blanc
- Louis M. Martini Cabernet Sauvignon
- Franciscan Chardonnay
- Franciscan Cabernet Sauvignon

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# Signature Bars

*Specialty Cocktails Sold by the Batch of 25 Cocktails | 300*

## MARGARITA COCKTAILS

- **Berry Berry Margarita** | Don Julio Silver, Solerno Blood Orange, Strawberry Puree, Blood Orange Juice, Fresh Lime Juice, Water, Q Drinks Ginger Beer, Strawberry, Blood Orange Wedge
- **Raspberry Margarita** | Lunazul Blanco, Chambord, Triple Sec, Raspberry Simple Syrup, Fresh Lime Juice, Water, Lime Wheel, Mint Sprig
- **Peach Margarita** | Herradura Silver, Peach Schnapps, Citrus Sour, Peach Nectar, Fresh Lime Juice, Water, Sugar Rim, Raspberries, Peach Slices

## SPARKLING COCKTAILS

- **Sweet and Berrilicious** | Veuve du Vernay Brut, Hendricks, POM Pomegranate Juice, Simple Syrup, Fresh Lemon Juice, Water, Fresh Blueberries, Thyme Sprig
- **Bubble Jito** | Veuve du Vernay Brut, Tito's, Mint Simple Syrup, Fresh Lime Juice, Water, Mint
- **Sparkling Pear** | Veuve du Vernay Brut, Elderflower Liqueur, Simple Syrup, Fresh Lemon Juice, Water, Sage Leaf

## BOURBON COCKTAILS

- **Bourbon Twist** | Jack Daniels, Brandy, White Cranberry Juice, Orange Juice, Fresh Lemon Juice, Mint Simple Syrup, Water, Dried "Cutie" Slice, Cranberries, Mint Sprig
- **Spiked Fruit** | Maker's Mark Bourbon, Peach Schnapps, Mint Simple Syrup, Fresh Lemon Juice, Angostura Bitters, Water, Q Drinks Ginger Beer, Peach Slice, Mint Sprig
- **Apple of My Eye** | Bulleit Bourbon, Apple Juice, Unsweetened Freshly Brewed Iced Tea, Fresh Lemon Juice, Simple Syrup, Grapefruit Bitters, Water, Sugar Rim, Apple Slice, Rosemary Stem

## BLOODY ACTION BAR

*Priced per Guest*

*First Hour | 13*

*Additional Hours | 10*

*Minimum Sales | 300*

*Bartender Required*

**Poisons** | *Select Two* | Absolut, Tito's Handmade, Ketel One, New Amsterdam

**Garden** | Lemons, Limes, Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Blue Cheese Stuffed Olives, Pickled Jalapeños, Pepperoncinis, Marinated Artichoke Hearts, Marinated Pearl Onions

**Protein** | Candied Bacon, Cheese Cubes, Cooked Shrimp, Beef Jerky

**Season** | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper, Pickle Juice, Olive Brine

**Savor** | Tabasco, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce, Steak Sauce, BBQ Sauce

## ASHORE CRUSH BAR

*First Hour | 12*

*Additional Hours | 9*

*Includes 1 Bartender for up to 75 people*

- Assorted New Amsterdam Flavored Vodkas
- Fresh Crushed Orange, Lemon, Lime, Grapefruit, Pineapple and Watermelon
- Club Soda, Sprite

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# Wines

## SPARKLING

- Veuve Clicquot Yellow Label, **Brut**, Champagne, France | 209
- Moët & Chandon, **Rosé** Imperial, Épernay, France | 230
- Villa Sandi NV Il Fresco, **Prosecco**, Prosecco DOC | 46
- Decoy Brut Cuvée, **Sparkling**, CA | 54
- Chandon **Garden, Spritz\***, CA | 68
- Gloria Ferrer Blanc de Noirs, **Sparkling Rosé** | 62

## WHITES + ROSÉ

- Cakebread Cellars, **Chardonnay**, Napa Valley, CA | 134
- Chateau Montelena, **Chardonnay**, Napa Valley, CA | 239
- Talbott Kali Hart, **Chardonnay**, Santa Lucia Highlands | 54
- Far Niente, **Chardonnay**, Napa Valley | 194
- Wente Vineyards Riva Ranch Single Vineyard, **Chardonnay**, Arroyo Seco, Monterey, CA | 61
- Louis Jadot Steel, **Chardonnay**, Santa Luci, CA | 54
- Borghi ad est, **Pinot Grigio**, Friuli, Italy | 38
- August Kessler "R", **Riesling**, Rheingau, Germany | 45
- Chateau d'Esclans Whispering Angel, **Rosé**, Provence, France | 82
- Duckhorn Vineyards, **Sauvignon Blanc**, North Coast, CA | 90
- La Crema Sonoma County, **Sauvignon Blanc**, Sonoma CA | 58
- Kim Crawford, **Sauvignon Blanc**, Marlborough, NZ | 50
- Twomey Cellars, **Sauvignon Blanc**, Napa Valley / Sonoma County, CA | 106

## REDS

- Michael David Winery Inkblot, **Cabernet Franc**, CA | 76
- Ferrari-Carano, **Cabernet Sauvignon**, Sonoma County, CA | 82
- Greenwing, **Cabernet Sauvignon**, Columbia Valley, Washington | 66
- Silver Oak, **Cabernet Sauvignon**, Alexander Valley, CA | 292
- Unshackled by The Prisoner Wine Company, **Cabernet Sauvignon**, CA | 77
- Rodney Strong, **Cabernet Sauvignon**, Sonoma County, CA | 54
- Vina Cobos Felino, **Malbec**, Mendoza, Argentina | 58
- Duckhorn, **Merlot**, Napa Valley, CA | 214
- Seven Hills Walla Walla, **Merlot**, Walla Walla, WA | 58
- Cambria Julia's Vineyard, **Pinot Noir**, Santa Maria, CA | 66
- Argyle, **Pinot Noir**, Willamette Valley, Oregon | 66
- Craggy Range, **Pinot Noir**, Martinborough, New Zealand | 82
- Joseph Faiveley Bourgogne, **Pinot Noir**, Bourgogne, Burgundy, France | 114
- Sanford Estate, **Pinot Noir**, Sta. Rita Hills, CA | 130
- The Prisoner, **Pinot Noir**, Russian River, Carneros, CA | 158
- Trimbach Reserve, **Pinot Noir**, Alsace, France | 98
- Orin Swift 8 Years in the Desert, California **Red Blend**, CA | 125
- Intercept, **Red Blend**, Paso Robles, CA | 58
- Marqués de Cáceres "Excellens", **Rioja**, Rioja, Spain | 53
- Albert Bichot Santenay 1er Cru "Clos Rousseau", **Burgundy**, Cote de Beaune | 173

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# Day Meeting Package

The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food and Beverage, Meeting Space, Technology and Meeting Support Services. The items below are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting.

## ALL DAY FOOD AND BEVERAGE

### Continuous Service

- Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas
- Assorted Pepsi Soft Drinks and Bottled Still Water
- Ripe Seasonal Whole Fruit
- Executive Continental Breakfast
- Orange and Grapefruit Juice
- Sliced Melons, Seasonal Fruits and Berries
- Individual Fruit and Plain Yogurts
- New York Style Bagels | Cream Cheese
- Freshly Baked Morning Pastries

### Morning Refresh

- Designer Trail Mix Station | Raisins, Sunflower Seeds, Mixed Dried Fruits and Nuts, Pretzels
- Hard Boiled Eggs

### Lunch

- Menu Based on Group Size (See DMP Lunch Tab)

### Afternoon Break

- Assortment of House Made Cookies or Brownies
- Tortilla Chips | Salsa
- Crudités and Assorted Dips

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

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## TECHNOLOGY SUPPORT SERVICES

(1) LCD Projector with Appropriately Sized Screen

(1) Flip Chart Package | Easel, Post-It Pad, Assorted Markers

Unlimited Simple Wireless High Speed Internet Connection

Up to (3) Power Strips with Extension Cords

## MEETING SUPPORT SERVICES

Dedicated Executive Meeting Manager on Site

General Session Meeting Room (Breakouts Subject to Rental Charges)

Complimentary Storage of Materials up to 5 Standard Boxes

Up To 150 Complimentary B/W Copies

NO EVENT FEE

# DMP Lunch

## MONDAY AND THURSDAY LUNCH

- **Chef's Seasonally Inspired Soup**
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Garlic Herb Croutons, Caesar Dressing
- **Whole Grain Mustard Potato Salad**
- **Homemade Coleslaw**
- **Sliced Roast Beef on Marble Rye** | Aged Cheddar, Tomato, Horseradish Mayonnaise
- **Grilled Chicken on Ciabatta** | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli
- **Roasted Turkey on Baguette** | Smoked Gouda Cheese, Sliced Tomato, Lettuce, Avocado Aioli
- **Caprese Wrap** | Fresh Mozzarella, Tomato, Basil, Arugula, Balsamic Reduction
- Potato Chips, Pickles Spears
- New York Cheesecake | Fruit Compote
- Assorted House Made Cookies

## WEDNESDAY LUNCH

- **Chef's Seasonally Inspired Soup**
- **Ocean Club Salad** | Mixed Green, Cucumbers, Shaved Carrots, Tomatoes, Mandarin Orange, Ranch and Balsamic Vinaigrette
- **Classic Italian Submarine Sandwich** | Genoa Salami, Capicola, Provolone Cheese, Lettuce, Tomato, Red Wine Vinaigrette
- **Black Forest Ham on Country Baguette** | Gruyere, Basil, Mustard
- **Oven Roasted Turkey and Swiss on Whole Grain** | Cranberry Apple Chutney, Greens, Tomatoes, Red Onions
- **Vegetarian Wrap on Whole Wheat Tortilla** | Oven Roasted Tomatoes, Zucchini, Squash, Eggplant, Roasted Mushrooms, Goat Cheese, Garlic Herb Aioli
- House Made Chips
- Creamy Coleslaw
- Chef's Signature Bread Pudding | Warm Vanilla Sauce
- Assorted Fruit Pies

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## TUESDAY AND FRIDAY LUNCH

- **Chef's Seasonally Inspired Soup**
- **Caprese Salad** | Soft Greens, Bocconcini, Grape Tomatoes, Basil Chiffonade, Balsamic Reduction
- **Greens** | Romaine Hearts, Iceberg, Baby Greens
- **Toppings** | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan Cheese, Gorgonzola, Smoked Bacon, Eggs and Croutons
- **Proteins** | Grilled and Sliced Chicken, Flank Steak, Flaked House Smoked Atlantic Salmon
- **Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, Raspberry and Citrus Olive Oil Vinaigrettes
- Artisanal Rolls and Butter
- Key Lime Pie
- Carrot Cake | Cream Cheese Frosting

## SMALL GROUP LUNCH

*Served to Groups of Fewer than 15 Guests*

**Ocean Club Salad** | Mixed Greens, Cucumbers, Shaved Carrots, Tomatoes, Mandarin Orange, Ranch and Balsamic Vinaigrette  
*Served Family Style*

### Each Guest Select Individual Entrée and Side

*Orders Must be Submitted to Banquet Captain by 10am on the Day of Your Event*

- **HORIZONS BURGER** | Lettuce, Tomato, Sautéed Onion, Pickle Spear, Brioche Bun
  - Choice of Cheese | American, Cheddar or Swiss
- **GRILLED CHICKEN SANDWICH** | Marinated Chicken Breast, Swiss, Avocado, Lettuce, Tomato, Brioche Bun
- **TURKEY CLUB** | Roasted Sliced Turkey, Hardwood Smoked Bacon, Lettuce, Tomato, Mayo. Cranberry Sauce on Side.
  - Choice of Bread | White, White or Rye
- **CHEESE STEAK** | American Cheese, Peppers, Onions on Toasted Sub Roll
  - Choice of Protein | Marinated Top Round Beef or Pulled Chicken
- **OCEAN CITY CLUB** | Crisp Greens, Tomato, Cucumber, Onion, Almonds, Mandarin Orange, Croutons
  - Choice of Protein | Grilled Chicken, Grilled Shrimp, Seared Salmon or Ahi Tuna
  - Choice of Dressing

**Choice of Side** | House Cut French Fries or Fruit Cup  
Includes Assorted Soft Drinks

### Chef's Selection of Dessert