

CATERING & EVENTS MENU



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breaks

meeting

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lunch

receptions

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beverages



7795 Arundel Mills Boulevard ▪ Hanover, MD 21076

410-796-9830

thehotelarundel.com

breakfast

- brunch
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BREAKFAST ▪ MORNING BUFFETS

All Breakfast Buffets are Served with Freshly Brewed Illy Regular & Decaffeinated Coffee and Herbal Teas and Fresh Juices

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CONTINENTAL BREAKFAST

Sliced Fresh Seasonal Fruit, Grapes & Mixed Berries (GF & Vegan)
Assorted Muffins - Including: Blueberry, Double Chocolate Chip, Orange Cranberry & Bran Muffins
Coffee Cakes & Fresh Flaky Croissants Served with Butter, Fruit Preserves & Jam
Toasted Bagels with Regular, Low Fat & Chive Cream Cheeses
Assorted Yogurts (GF) with Granola
\$27 per person

FARMERS BREAKFAST BUFFET

Sliced Fresh Seasonal Fruit, Grapes and Mixed Berries (GF & Vegan)
Fresh Flaky Croissants—Including Almond, Chocolate & Plain
Fresh Baked Cinnamon Rolls
Breakfast Sandwiches (**Select two:**)
*Croissant with Egg, Ham & Cheddar Cheese
*Whole Wheat English Muffin with Egg white, Spinach, Tomato & Provolone Cheese
*Buttermilk Biscuits with Egg, Bacon & Pepper Jack Cheese
Choice of two Meats: Smoked Ham, Applewood Smoked Bacon, Pork Sausage, Chicken Apple Sausage or Turkey Sausage (GF)
Home-Style Breakfast Potatoes (GF & Vegan)
French Toast with Maple Syrup & Honey Butter
\$38 per person

EXECUTIVE CONTINENTAL BREAKFAST

Sliced Fresh Seasonal Fruit, Grapes & Mixed Berries (GF & Vegan)
Pomegranate Muesli (Vegan)
Assorted Muffins - Including: Blueberry, Double Chocolate Chip, Orange Cranberry & Bran Muffins
Coffee Cakes & Fresh Flaky Croissants Served with Butter, Fruit Preserves & Jam
Toasted Bagels with Regular, Low Fat & Chive Cream Cheeses
Assorted Yogurts (GF) with Granola
Selection of Fruit and Cereal Bars (Vegan)
Hot Breakfast Sandwich (**Choices on page 5**)
\$29 per person

SOUTH OF THE BORDER

Sliced Fresh Seasonal Fruit, Grapes & Mixed Berries (GF & Vegan)
Assorted Muffins - Including: Blueberry, Double Chocolate Chip, Orange Cranberry & Apple Cinnamon
Coffee Cakes & Fresh Flaky Croissants Served with Butter, Fruit Preserves & Jam
Toasted Bagels with Regular, Low Fat & Chive Cream Cheeses
Assorted Yogurts (GF) with Granola
Scrambled Eggs with Chorizo & Pepper Jack Cheese
Oven Roasted Sweet Potato & Black Bean Hash, Jalapeno Bacon, Pico de Gallo & Green Chile Cilantro
\$36 per person

HEALTHY CHOICE CONTINENTAL

Sliced Seasonal Fruit, Grapes & Berries
Whole Wheat Muffins with Preserves
White Chocolate Pistachio Almond Oatmeal
—or— Steel-Cut Oatmeal with Pecans, Raisins & Brown Sugar (Vegan)
Yogurt Parfait with Mixed Berries
Quinoa Parfait with Apple, Toasted Almond —or— Natural Greek Yogurts
Kashi Snack Bars
Hard Boiled Eggs (GF)
\$28 per person

SUNRISE MORNING BUFFET

Sliced Fresh Seasonal Fruit, Grapes & Mixed Berries (GF & Vegan)
Pomegranate Muesli (Vegan)
Assorted Muffins - Including: Blueberry, Double Chocolate Chip, Orange Cranberry & Apple Cinnamon
Coffee Cakes & Fresh Flaky Croissants Served with Butter, Fruit Preserves & Jam
Toasted Bagels with Regular, Low Fat & Chive Cream Cheeses
Assorted Yogurts (GF) with Granola, Honey & Chopped Walnuts
Country Fresh Scrambled Eggs (GF)
Applewood Smoked Bacon & Sausage Links
Home-Style Breakfast Potatoes (GF & Vegan)
\$36 per person

Pricing based on one hour of service. \$6.00 for every additional half hour of service. An additional \$125.00 will be charged for all buffets for less than 25 people. All pricing is subject to 23% taxable service charge and 6% state tax. Menu prices are subject to change based on seasonality.



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BREAKFAST ▪ PLATED BREAKFAST

TRADITIONAL BREAKFAST

Chilled Orange Juice
 Fresh Scrambled Eggs (GF)
Choice of one Meat: Applewood Smoked Bacon, Pork Sausage Links, Chicken Apple Sausage (GF)
 Home-Style Breakfast Potatoes (GF & Vegan)
 Basket of Breakfast Breads and Pastries (pre-set)
 Freshly Brewed Illy Coffee, Decaffeinated Coffee and Herbal Teas
\$27 per person

BORDERSIDE BREAKFAST

Chilled Orange Juice
 Fresh Fruit Cup (GF & Vegan)
 Scrambled Eggs with Chorizo & Pepper Jack Cheese.
 Sweet Potato and Black Bean Hash
 Pico de Gallo
 Jalapeno Bacon
 Basket of Breakfast Breads and Pastries (pre-set)
 Freshly Brewed Illy Coffee, Decaffeinated Coffee and Herbal Teas
\$27 per person

CHAIRMAN OF THE BOARD

Chilled Orange Juice
 Fresh Fruit Cup (GF & Vegan)
 Broccoli & Cheddar Cheese Quiche (GF)
Choice of one Meat: Applewood Smoked Bacon, Pork Sausage Links, Chicken Apple Sausage (GF)
 Home-Style Breakfast Potatoes (GF & Vegan)
 Basket of Breakfast Breads and Pastries (pre-set)
 Freshly Brewed Illy Coffee, Decaffeinated Coffee and Herbal Teas
\$29 per person

KOSHER MEALS: THE HOTEL at Arundel Preserve does not have its own Kosher kitchen, but we are partnered with several exceptional local kosher caterers. If you require Kosher Catering for your event, please consult with your Catering or Conference Service Manager and they will assist you in identifying the perfect partner for your needs to ensure an exception experience. Two weeks notice is required

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ENHANCEMENTS ▪ A LA CARTE

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A la Carte Selections:

Assorted Granola Bars (<i>Vegan</i>)	\$4.00 each
Assorted Breakfast Breads and Muffins	\$41.00 per dozen
Toasted Sliced Bagels with Assorted Cream Cheeses (Low-fat, Chives & Plain)	\$44.00 per dozen
Fresh Flaky Croissants	\$44.00 per dozen
Sliced Fresh Seasonal Fruit and Mixed Berries (<i>GF & Vegan</i>)	\$13.00 per person
Assorted Fruit Yogurt (<i>GF</i>)	\$4.00 each
Vanilla Yogurt Parfaits, Granola and Berries (<i>GF—except granola</i>)	\$6.00 each
French Toast with Warm Syrup	\$7.00 per person
Pancakes with Warm Syrup	\$7.00 per person
Applewood Smoked Bacon -or- Pork Sausage Links -or- Chicken Apple Sausage (<i>GF</i>)	\$6.00 per person
Oatmeal (<i>Vegan</i>)	\$5.00 per person
Breakfast Burrito—Eggs, Pepper Jack Cheese, Onions, Potatoes, Pico de Gallo & Chorizo Sausage	\$50.00 per dozen
Breakfast Quesadilla—Eggs, Turkey & Caramelized Onions & Cheese	\$50.00 per dozen
Morning Croissant Sandwich—Eggs, Smoked Ham & Cheddar Cheese	\$50.00 per dozen

Omelet Station: (*GF*)

Omelets Prepared to Order and Served with an Array of Toppings to Include: Diced Tomato, Shredded Cheese, Chopped Peppers, Diced Onions, Sliced Mushrooms, Diced Ham, Spinach and Salsa <i>*Attendant Required</i>	\$10.00 per person
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Lox & Bagels:

Sliced Smoked Salmon, Shaved Onions, Cucumber, Sliced Tomato, Sprouts and Capers. Served with Assorted Sliced Bagels and Cream Cheese	\$14.00 per person
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BREAKS ▪ A LA CARTE

NATURAL DELIGHTS

Whole Fruits (<i>GF & Vegan</i>)	\$30.00 per dozen
Fresh Fruit Kabobs with Honey Yogurt Sauce (<i>GF</i>)	\$10.00 per person

SNACKS

Premium Mixed Nuts (<i>GF</i>)	\$6.00 per person
Dry Snack to Include: Individual Bags of Potato Chips, Pretzels & Popcorn	\$4.00 each
Assorted Ice Cream Bars	\$5.00 each
Assorted Candy Bars	\$4.00 each
Assorted Energy Bars	\$4.00 each
Assorted Fresh Baked Cookies	\$41.00 per dozen
Double Fudge Brownies or Blondie's	\$41.00 per dozen
Warm Soft Pretzels with Mustards & Sea Salts	\$42.00 per dozen
Toasted Pita Chips with Hummus (<i>Vegan</i>)	\$5.00 per person
Assorted Cake Pops	\$72.00 per dozen
Mini Cupcakes	\$40.00 per dozen

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BEVERAGES ▪ A LA CARTE

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BEVERAGES

Freshly Brewed Illy Regular Coffee	\$65.00 per gallon
Freshly Brewed Illy Decaffeinated Coffee	\$65.00 per gallon
Selection of Herbal Teas	\$65.00 per gallon
Freshly Brewed Iced Tea, Lemonade, or Fruit Punch	\$39.00 per gallon
Orange, Apple, Cranberry, or Tomato Juice	\$30.00 per quart
Assorted Regular and Diet Soft Drinks	\$4.00 each
Bottled Waters	\$3.00 each
Sparkling Bottled Waters	\$6.00 each
Bottled Juices	\$4.00 each
Bottled Lemonade	\$5.00 each
Individual Cartons of White, Chocolate, Soy, or 2% Milk	\$3.00 each
Red Bull Energy Drink	\$7.00 each
Vitamin Water	\$7.00 each
Bottled Iced Tea (Honest)	\$5.00 each

ALL DAY BEVERAGE SERVICE

(Over 4 Hours)

Assorted Regular and Diet Soft Drinks
Bottled Waters
Freshly Brewed Illy Coffee, Decaffeinated
Coffee and Herbal Teas
\$24 per person

HALF DAY BEVERAGE SERVICE

(4 Hours or less)

Assorted Regular and Diet Soft Drinks
Bottled Waters
Freshly Brewed Illy Coffee, Decaffeinated
Coffee and Herbal Teas
\$14 per person

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BRUNCH ▪ MENU

STATIONARY DISPLAYS

Sliced Fresh Seasonal Fruits & Mixed Berries (GF & Vegan)

Assorted Muffins– Including: Blueberry, Double Chocolate Chip, Orange Cranberry & Bran

Coffee Cakes & Fresh Flaky Croissants
Served with Butter, Fruit Preserves & Jam

SALAD STATION (GF)

Field Green Salad with Candied Pecans, Cranberries, Strawberries, and Feta Cheese. Served with Pomegranate Vinaigrette & Ranch Dressing

Lemon Orzo Salad with Tomato, Feta & Cucumber

OMELET STATION (GF)

Omelets Prepared to Order with a Variety of Toppings to Include: Diced Tomato, Shredded Cheese, Chopped Peppers, Diced Onions, Sliced Mushrooms, Diced Ham, Spinach and Salsa
***Attendant required**

CARVING STATION (GF)

Choice of (1):

- Smoked Turkey Breast with Cranberry Mayonnaise
- Mustard and Brown Sugar Glazed Ham with Honey Mustard
- Marinated Slow Roasted Roast Beef with Roasted Garlic Aioli

All Carving Stations are Served with Assorted Silver Dollar Rolls
***Attendant Required**

BRUNCH ALSO INCLUDES:

Home Style Breakfast Potatoes (GF & Vegan)
Pork Sausage and Applewood Smoked Bacon (GF)
Sautéed Breast of Chicken with Madeira Mushroom Wine Sauce (GF)
Seared Atlantic Salmon with Cucumber Dill Sauce (GF)
Chef's Selection of Seasonal Vegetable (GF & Vegan)
Sun-Dried Tomato Pesto Fettuccini
Fresh Baked Rolls and Butter

Chef's Selection of Assorted Desserts
Fresh Juices
Freshly Brewed Illy Coffee, Decaffeinated Coffee and Herbal Teas
\$50 per person

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BREAKS ▪ COMPLETE BREAKS

**All Breaks are Served with Freshly Brewed Illy Coffee, Decaffeinated Coffee and Herbal Teas and Soft Drinks & Bottled Waters

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THE DELICIOUS BREAK

Pretzels with Mustards & Sea Salts
(Mustards— Cranberry, Jalapeno & Yellow)
(Pink Hawaiian, Black Lava & Course Sea Salt)
Warm Corn Chips with Guacamole & Salsa
\$20 per person

THE FRESH POPCORN BREAK

Fresh Popped Popcorn
Skittles, M&M's & Raisinets
Assorted Sea Salts— Truffle & Chili Oil
Bleu Cheese & Cheddar Cheese Powder
\$18 per person

THE HEALTHY BREAK

Selection of Hummus (Black Bean with Lime & Cumin, Chipotle, and Sweet Red Pepper)
Grilled Pita Points
Assorted Vegetable Sticks
Olive Salad with Tomatoes, Cucumber, Red Onion & Feta Cheese
Fried Garbanzo Beans
\$20 per person

SPRING/SUMMER
(Offered April 1st – September 30th)

WHEN LIFE GIVES YOU LEMONS

Lemon Bars & Lemon Pound Cake
Lemon Crème Brûlée
Jelly Beans:
(Lemon, Pomegranate & Tangerine)
Freshly Brewed Iced Tea
Traditional Lemon, Strawberry and Blueberry
Lemonades with Candied Lemon Wedges
\$24 per person

THE MUNCHIES BREAK

Fruit n' Nut Trail Mix
Chex Strawberry Yogurt
Individual Bags of Potato Chips & Pretzels
Hershey's Miniature Chocolates
M&M's – Plain and Peanut
\$22 per person

BREADS & SPREADS

Focaccia, French Baguette and Cranberry
Walnut Multigrain
Vegetable Chips
Hummus, Olive Tapenade, Mango Chutney,
Apricot Spread, Tomato Relish and Chipotle
Bean Dip
\$20 per person

SPRING/SUMMER
(Offered April 1st – September 30th)

I SCREAM, YOU SCREAM...

Action Station
Vanilla and Chocolate Ice Cream
Strawberry Frozen Yogurt
Served with an array of toppings: Hot Fudge,
Caramel Sauce, Strawberry Sauce,
Caramelized Nuts, Whipped Cream, Chocolate
Shavings and Maraschino Cherries
Waffle Cups & Cones
****Attendant required**
\$22 per person

THE COOKIE MONSTER BREAK

Chocolate Chunk, Heath Bar Crunch, Lemon Cooler, White Chocolate Chip Macadamia Nut Brownies and Blondie's
Traditional Lemonade
\$20 per person

THE ENERGY BREAK

Individual Bags of Trail Mix
Whole Fruits— Apples, Oranges & Bananas
Assorted Protein and Granola Bars
Chocolate Covered Almonds
Energy Drinks
\$21 per person

FALL/WINTER
(Offered October 1st – March 31st)

CHOCOLATE COVERED

Bananas, Strawberries, Pretzel Rods, and Jumbo Marshmallows
Assorted Mini Chocolate Candy Bars
Hot Chocolate, Chocolate Milk & 2% Milk
\$21 per person

MEMORY LANE

Warm Mini Grilled Cheese Sandwiches
Served with Tomato Soup Shooters
Petite Peanut Butter and Jelly Sandwiches
Mini Cupcakes and Rice Crispy Treats
Orange & Cream Soda
\$23 per person

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ALL-DAY MEETING PACKAGE

CONTINENTAL BREAKFAST

Continental Breakfast

Sliced Fresh Seasonal Fruit, Grapes and Mixed Berries (GF)
Assorted Flavored Yogurts (GF) with Granola
Assorted Bagels, Breakfast Breads & Pastries
Low Fat, Plain & Chive Cream Cheeses
Butter, Fruit Preserves and Jam
Orange, Apple and Cranberry Juices

ENHANCE YOUR BREAKFAST:

- Oatmeal (Vegan)— Add \$3 per person
- Breakfast Sandwiches — Add \$4 per person
- Breakfast Burritos — Add \$4 per person
- Breakfast Quesadillas — Add \$4 per person
- Upgrade to the Sunrise Morning Buffet — Add \$7 per person
- Upgrade to the Healthy Choice Continental — Add \$3 per person
- Upgrade to the Executive Continental — Add \$3 per person
(See menu description for “upgraded breakfast’s” on page 3)

ALL-DAY BEVERAGE SERVICE

Soft Drinks & Bottled Waters
Freshly Brewed Illy Coffee, Decaffeinated Coffee and Herbal Teas

ADD A MID-MORNING BREAK:

- Nutrigrain Bars & Granola Bars — Add \$2.50 per person
 - Biscotti — Add \$2.50 per person
- Yogurt (GF) & Fruit Parfaits — Add \$8.00 per person
- Pita Chips & Hummus (Vegan) — Add \$3.50 per person
- Whole Fruits (GF & Vegan) — Add \$2.00 per piece

YOUR CHOICE OF LUNCH BUFFET:

(See menu descriptions on page 16 & 17)

Executive Deli Buffet
Soup, Salad & Pasta Bar
Pre-Made Sandwich & Wrap Buffet
Little Italy Buffet

UPGRADE YOUR LUNCH BUFFET:

(See menu descriptions on page 17)

The Classic Buffet — Add \$5 per person
Headed South Buffet — Add \$5 per person

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ALL-DAY MEETING PACKAGE (CONTINUED)

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YOUR CHOICE OF PM BREAK:

The Cookie Break

Chocolate Chunk, Heath Bar Crunch, Lemon Cooler, White Chocolate Chip Macadamia Nut Brownies and Blondie's Traditional Lemonade

Fresh Popcorn Break

Fresh Popped Popcorn Skittles, M&M's & Raisinets Assorted Sea Salts- Truffle & Chili Oil Bleu Cheese & Cheddar Cheese Powder

The Energy Break

Individual Bags of Trail Mix Whole Fruits (GF) Assorted Protein & Granola Bars Energy Drinks

The Fruit Break

Homemade Berry Parfaits Whole Fruits (GF) Assorted Dried Fruits (Papaya, Pineapple & Blueberries)

The Munchies

Fruit n'Nut Trail Mix Chex Strawberry Yogurt Individual Bags of Potato Chips & Pretzels Hershey's Miniature Chocolates M&M's - Plain and Peanut

The Delicious Break

Warm Pretzels with Mustards & Sea Salts (Mustards: Cranberry, Jalapeno & Yellow) (Pink Hawaiian, Black Lava & Course Sea Salt)

UPGRADE YOUR PM BREAK:

Add \$7.00 per person

SPRING/SUMMER
(Offered April 1st – September 30th)

WHEN LIFE GIVES YOU LEMONS

Lemon Bars & Lemon Pound Cake
Lemon Crème Brûlée
Jelly Beans – Lemon, Pomegranate and Peach
Freshly Brewed Iced Tea & Traditional Lemonade
Candied Lemon Wedges

I SCREAM, YOU SCREAM...

Action Station

Vanilla and Chocolate Ice Cream
Strawberry Frozen Yogurt
Served with an array of toppings: Hot Fudge, Caramel Sauce, Strawberry Sauce, Caramelized Nuts, Whipped Cream, Chocolate Shavings and Maraschino Cherries
Waffle Cups & Cones
****Attendant required**

FALL/WINTER
(Offered October 1st – March 31st)

CHOCOLATE COVERED

Bananas, Strawberries, Pretzel Rods, and Jumbo Marshmallows
Hershey's Miniature Chocolates
Hot Chocolate **-OR-** Chocolate Milk

MEMORY LANE

Warm Mini Grilled Cheese Sandwiches
Served with Tomato Soup Shooters
Petite Peanut Butter and Jelly Sandwiches
Mini Cupcakes and Rice Crispy Treats
Orange & Cream Soda

\$74.00 per person

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LUNCH ▪ PLATED LUNCH

The lunch package includes: first course salad, served entrée, choice of accompaniment, chef's choice of vegetable and dessert & coffee/tea

GRILLED CHICKEN CAESAR SALAD

Classic Caesar Salad with Crispy Romaine Hearts, Romano Cheese, Garlic Crouton. Served with Peppery Anchovy Dressing
\$26 per person

BISTRO STEAK (GF)

Grilled Flat Iron Steak with Green Peppercorn Sauce
\$42 per person

CHICKEN CAPRESE (GF)

Pan Seared Chicken with Buffalo Mozzarella, Roasted Tomatoes, Basil & Balsamic
\$38 per person

CAULIFLOWER STEAK

Tandoor Spiced, Chickpea Gremolata & Red Pepper Sauce
\$30 per person

ATLANTIC SALMON

Pan-Seared Filet of Salmon with Lemon Peppercorn Sauce
\$39 per person

CHICKEN MARSALA (GF)

Sautéed Chicken Breast with Mushroom Marsala Jus
\$37 per person

VEGETABLE STRUDEL

Flaky Phyllo Dough Encompassing Hearty Mediterranean Vegetables with Fire Roasted Red Pepper Sauce
\$30 per person

COD MEDITERRANEAN

Pan Seared Cod with Roasted Corn & Tomato Salsa, and Herb Brown Butter
\$37 per person

ACCOMPANIMENTS

- *Garlic Mashed Potatoes (GF)
- *Roasted Fingerling Potatoes (GF)
- *Saffron Scented Rice (GF)
- *Vermont Cheddar Potato Au Gratin (GF)

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LUNCH ▪ LUNCH BUFFETS

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SALADS & SANDWICHES

Choice of 2 Salads:

- Yukon Gold Potato Salad, Chopped Eggs, Dill Pickles & Crumbled Bacon
- Crisp Iceberg Wedge, Blue Cheese Crumble, Tobacco Onions & Smoked-Onion Vinaigrette
- Roasted Corn, Local Squash, Red Bell Peppers, Jicama & Chipotle Dressing
- Grilled Green Asparagus, Balsamic Roasted Portobello Mushroom, Crumble Gorgonzola & Mango Vinaigrette
- Romaine Leaves, Feta, Kalamata Olive, Cucumber, Tomato, Artichoke, Red Onion, Hand-Selected Tomato, Crispy Onion & Herb Vinaigrette
- Arcadain Harvest, Black Beans, Red onion, Fresh Corn, Tomato & Cilantro Ginger Vinaigrette
- Anson Mill Farro, Roasted Vegetables, White Bean, Sun-dried tomato & Fresh Basil

Choice of 2 Sandwiches:

- Beef Brisket, Chopped Pickled Beets, Jalapenos, Horseradish Sweet Onion Spread on Ciabatta
- Slow Roasted Pork, Smoked Ham, Sliced ham, Swiss, Sweet Pickle, and Grain Mustard on Cuban Bread.
- Ribeye, Bell Pepper and Onion Hash, Cheddar, Pickle on Sourdough
- Veggie Burger, Sautéed Balsamic Mushroom, Fennel, Onion-Tomato Jam, Seeded roll
- Turkey Reuben, Spiced Sauerkraut, Swiss cheese, Chipotle 1000 Island Dressing, Marble Rye
- Black Beans, Spinach, Mushroom, Sundried Tomato, Scallions, Jack Cheese, Queso Fresco Quesadilla
- Grilled Tequila Lime Chicken, Roasted peppers, Sweet Onion Marmalade, Pepper Jack Cheese, Garlic Loaf.

CONT. SALADS & SANDWICHES

Dessert: Mini Fruit Tarts, Mini Lemon Meringue, Double Chocolate Mousse and Mini Apple Tarts

\$46 per person

EXECUTIVE DELI BUFFET

Soup of the Day

Baby Mixed Greens with Tomato, Cucumber, Carrot, Roasted Sunflower Seeds and Alfalfa Sprouts (*GF & Vegan*)

Penne Pasta Salad with Sun-Dried Tomatoes, Feta Cheese, Olives & Herb Vinaigrette

Seasonal Fresh Fruit Salad (*GF & Vegan*)

Assorted Deli Meats & Cheeses:
Smoked Turkey Breast, Honey Cured Ham, Roast Beef and Sliced Grilled Chicken Cheddar, Swiss, Pepper Jack and Provolone

Albacore Tuna Salad (*GF*)

Leaf Lettuce, Sliced Tomatoes, Red Onion, Dill Pickles & Pepperoncini
Herb Mayo, Horseradish and Dijon Mustard

Assorted Breads to Include:
Pita Bread, Croissants and Brioche Rolls

Individual Bags of Potato Chips
Whole Fruit

Chef's Selection of Desserts
\$39 per person

HEADED SOUTH

Baby Mixed Greens Salad (*GF & Vegan*)
Served with Ranch Dressing & Balsamic Vinaigrette

Summer Salad

Choice of 2 Entrees:

- Lime Grilled Chicken with Mango Salsa
- Smoked Brisket with Chipotle Demi
- Chorizo Saffron Cod
- Brown Sugar Salmon with Scallions

Rice Pilaf **–OR–** Roasted Red Potatoes
Seasonal Selection of Fresh Vegetables

Fresh Baked Rolls & Butter
Chef's Selection of Desserts
\$45 per person

BOXED LUNCHES

All Boxed Lunches Include:
Potato Chips, Potato Salad, Cookie and a Piece of Fruit. Choice of Bottled Water -or- Soft Drink

Choice of 3 Sandwiches:

- Sliced Roasted Beef with Swiss Cheese
 - Smoked Turkey with Cheddar Cheese
 - Honey Cured Ham and Swiss Cheese
 - Tuna Salad
 - Grilled Vegetable Wrap with Boursin Cheese
 - Chicken Caesar Wrap
- \$32 per person**

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LUNCH ▪ LUNCH BUFFETS

All Lunch Buffets are Served with Freshly Brewed Illy Coffee, Decaffeinated Coffee and Herbal Teas

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SOUP, SALAD AND PASTA BAR

Soup of The Day

Choice of 2 Pastas:

- Bowtie Pasta with Gorgonzola, Spinach, Tomato & Garlic Pesto
- Cheese Tortellini with Chicken & Basil Pesto Sauce
- Rigatoni with Spicy Tomato & Feta Cheese
- Spinach Fettuccini Bolognese (Vegetarian avail.)
- Baked Red Lentil Penne Pasta with Jalapeno Bacon, White Cheddar Alfredo Sauce
- Tri Color Penne Pasta with Peas, Tomato, Basil and Tuscan Cream Sauce

Salad Bar Includes: *(GF—except croutons)*
Garden Greens and Hearts of Romaine
Grilled Chicken Strips
Marinated Rock Shrimp
Tomatoes, Cucumbers, Shredded Carrots,
Sliced Mushrooms, Cheddar Cheese,
Parmesan Cheese, Sunflower Seeds,
Candied Pecans and Croutons

Caesar, Ranch, and Balsamic Vinaigrette *(GF)*

Homemade Focaccia Bread
Chef's Selection of Dessert

\$39 per person

LITTLE ITALY

Italian Wedding Soup

Classic Caesar Salad

Caprese Salad: Marinated Mozzarella Cheese,
Cherry Tomatoes & Basil

Choice of 2 Entrees:

- Marinated Flank Steak Gremolata *(GF)*
- Sautéed Rock Shrimp Fra Diavolo *(GF)*
- Sautéed Chicken Française with Capers & Lemon Sauce
- Pan Seared Salmon Encrusted with Olive, Sundried Tomato and Fresh Basil *(GF)*

Saffron Rice *(GF & Vegan)*

Penne Pasta with Basil Pesto

Roasted Garlic Thyme Brussel Sprouts *(GF & Vegan)*

Dessert: Cappuccino Mousse in Chocolate Cups
& Lemon Crème Brûlée

\$43 per person

THE CLASSIC BUFFET

Baby Mixed Greens with Tomato, Cucumber,
Carrot, Roasted Sunflower Seeds and Alfalfa
Sprouts Served with Ranch Dressing &
Raspberry Vinaigrette *(GF & Vegan)*

Classic Caesar Salad with Hearts of
Romaine, Focaccia Croutons & Grana
Padano Cheese

Choice of 2 Entrees:

- Sautéed Chicken Breast with
Mushroom Marsala Jus
- Roasted Atlantic Salmon with
Pineapple-Teriyaki Sauce
- Pecan Crusted Salmon with Lime
Shallot Beurre Blanc
- Citrus Grilled Flank Steak
- Roasted Beef Tenderloin Tips with
Rosemary Dijon Sauce

Garlic Mashed Potatoes *(GF & Vegan)*
—OR— Roasted Fingerling Potatoes *(GF & Vegan)*

Seasonal Selection of Fresh Vegetables
(GF & Vegan)

Fresh Baked Rolls with Butter
Chef's Selection of Dessert

\$45 per person

KOSHER MEALS: THE HOTEL at Arundel Preserve does not have its own Kosher kitchen, but we are partnered with several exceptional local kosher caterers. If you require Kosher Catering for your event, please consult with your Catering or Conference Service Manager and they will assist you in identifying the perfect partner for your needs to ensure an exception experience. Two weeks notice is required

Pricing based on one hour of service. \$6.00 for every additional half hour of service. An additional \$125.00 will be charged for all buffets for less than 25 people. All pricing is subject to 23% taxable service charge and 6% state tax. Menu prices are subject to change based on seasonality.

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RECEPTIONS ▪ HORS D'OEUVRES

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HOT

Beef Bourguignonne Puff	\$5.00
Mini Chicken Cordon Bleu	\$4.00
Kale and Vegetable Dumpling	\$5.00
Peach BBQ Brisket Wrapped with Pork Belly	\$5.00
Spicy Lobster & Shrimp Spring Roll with Fig Compote	\$5.00
Shrimp Tempura with a Orange Marmalade Sauce	\$5.00
Mini Chicken & Waffle Stack	\$4.00
Chicken & Lemongrass Pot Stickers	\$4.00
Bacon Wrapped Casino Shrimp	\$5.00
Lamb Meatball Cumin Tahini	\$5.00
Maryland Style Mini Crab Cakes with Remoulade Sauce	\$5.00
Atlantic Salmon Satay with Lime & Cilantro (GF)	\$5.00
Vietnamese Style Spring Roll with Sesame Garlic Sauce (Vegan)	\$4.00
Mini Pork Carnitas Flat Bread	\$4.00

COLD

Shrimp Cocktail Shooter (GF)	\$5.00
Tuna Poke Wonton Mango Coulis	\$5.00
Tri-Color Tomato Bruschetta in Phyllo Cups	\$5.00
Coffee Crusted Tenderloin of Beef with Manchego Cheese	\$5.00
Spinach Dip on Belgum Endive (Vegan)	\$4.00
Pesto Chicken Crostini	\$5.00

*Pricing is Based on Per Piece

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RECEPTION PACKAGE 1

Choose (4) Hors d'Oeuvres
~See Selections on Page 20~

Also Includes:

Roasted and Raw Vegetable Crudités with Garlic Hummus, Sweet Red Pepper Hummus, Ranch & Green Goddess Dipping Sauce

Imported and Domestic Cheese Display with Seasonal Berries and Grapes. Served with French Bread and Assorted Crackers

Warm Spinach and Artichoke Dip

Coffee Station: Freshly Brewed Illy Coffee, Decaffeinated Coffee and Herbal Teas with Traditional Accompaniments

\$48 per person

FINISH WITH DESSERT:

Dessert Tapas Display

Our Pastry Chef's Selection of Assorted Individual Desserts
(Pricing Based on (4) Pieces Per Person)

\$17 per person

RECEPTION PACKAGE 2

Choose (6) Hors d'Oeuvres
~See Selections on Page 20~

Also Includes:

Roasted and Raw Vegetable Crudités with Garlic Hummus, Sweet Red Pepper Hummus, Ranch & Green Goddess Dipping Sauce

Imported and Domestic Cheese Display with Seasonal Berries and Grapes. Served with French Bread and Assorted Crackers

Warm Boursin and Blue Crab Dip with Tri-Color Tortilla Chips

Arundel Charcuterie Board— Cured Meats, Olives, Nuts, Dried Fruits, Baguette Sliced Housemade Giardiniera & Housemade Jam

Sautéed Crab Cake Station (Self-Serve/Displayed)
(Add Attendant—Cooked in your event space: *Attendant Fee)

Assorted Mini Desserts

Coffee Station: Freshly Brewed Illy Coffee, Decaffeinated Coffee and Herbal Teas with Traditional Accompaniments

\$60 per person

Minimum of 30-people required for this menu

*(1) Attendant required per 75 ppl. \$150 per attendant. Pricing based on one hour of service. \$6.00 for every additional half hour of service. An additional \$125.00 will be charged for all buffets for less than 25 people. .
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RECEPTIONS ▪ CARVING STATIONS

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SMOKED TURKEY BREAST—SMOKED BROWN SUGAR BOURBON	\$17.00 per person (25-person Minimum)
SPICED GINGER HONEY PORK LOIN	\$15.00 per person (25-person Minimum)
BLACK PEPPER & DIJON GLAZE NEW YORK STRIP LOIN WITH HORSERADISH CREAM	\$23.00 per person (20-person Minimum)
HERB, GARLIC & SEA SALT CRUSTED RIB EYE ROAST	\$20.00 per person (30-person Minimum)
SMOKED GARLIC & SEA SALT CRUSTED TOP ROUND	\$18.00 per person (50-person Minimum)
COFFEE CRUSTED TENDERLOIN OF BEEF	\$23.00 per person (20-person Minimum)

***All Carving Stations are Served with Assorted Silver Dollar Rolls & Accompaniments**

Carving Attendant Fee—\$150.00 Per Attendant
(1-per 75 Guests Required)

TO COMPLEMENT YOUR CARVING STATION

Choice of One:

- *Garlic Mashed Potatoes
 - *Roasted Red Skin Potatoes
 - *Mixed Seasonal Vegetables
- \$8 per person**

Pricing based on one hour of service. \$6.00 for every additional half hour of service.

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RECEPTIONS ▪ DISPLAY STATIONS

MARYLAND CHEESE BOARD

Cumin Gouda, Brie, Pepper Jack, Red Dragon Mustard Seed Ale, Boursin, Havarti, Amber Sixteen Cheddar, Manchego, Black & Bleu, Sage Derby

Served with Seasonal Fresh and Dried Fruits, Fig Jam, Crackers and Flatbreads.
\$17 per person

MASHED POTATO BAR

Yukon Gold Potatoes

Served with the Following Toppings:
Vegetarian Hash, Shredded Cheddar Cheese, Bacon Bits, Sour Cream, Broccoli Florets, Maryland Style Gravy, Scallions, Caramelized Onions, Chopped Herbs and Whipped Garlic Butter
\$14 per person

WORLD CLASS SWEET TOOTH

An Assortment of Mini French Pastries and Napoleons
Assorted Fruit Tarts
Chocolate Dipped Petit Fours and Hand Rolled Truffles

Coffee Station: Freshly Brewed Illy Coffee & Decaffeinated Coffee and Herbal Teas with Traditional Accompaniments
\$17 per person

FRESH VEGETABLE CRUDITES

Roasted and Raw Vegetable Crudités with Garlic Hummus, Sweet Red Pepper Hummus, Ranch & Green Goddess Dipping Sauce
\$12 per person

TASTE OF THE TROPICS

Seasonal Fruits and Berries
Accompanied with Honey Yogurt Dip
\$13 per person

WARM BOURSIN & BLUE CRAB DIP

Tri Color Tortilla Chips
\$16 per person

SUSHI STATION

Chef made sushi to include Sashimi and Assorted Hand Rolls

\$25 per person

PASTA STATION

Penne Pasta and Tri-Color Cheese Tortellini Accompanied by Fresh Tomato Sauce and Parmesan Pesto Cream.

Accompaniments to Customize and Design Your Own Creation Include:

White Wine, Olive Oil, Parmesan Cheese, Chopped Garlic, Fresh Herbs, Crushed Red Pepper, Artichoke Hearts, Sweet Peas, Sun Dried Tomatoes, Roasted Peppers, Diced Onion, Rock Shrimp Pieces, Julienne Salami and Spinach

***Attendant Required**
\$20 per person

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DINNER ▪ DINNER BUFFET

MARYLAND

Includes the Following:
Mixed Garden Greens Salad
Two Homemade Dressings (GF)

Choice of Two Entrees
Choice of Two Vegetables
Choice of One Accompaniment
Fresh Baked Assorted Dinner Rolls & Butter

Pre-Set Water and Iced Tea
Coffee Station: Freshly Brewed Regular &
Decaffeinated Coffee and Herbal Teas with
Traditional Accompaniments
Chef's Selection of Assorted Desserts
\$59 per person

VEGETABLE SELECTIONS (GF)

Green Beans with Citrus Pecans
Sautéed Brussel Sprouts, Pearl Onions and
Shitake Mushrooms
Sweet Corn Sautee with Bacon & Onions
Honey Roasted Root Vegetables
Olive Oil Roasted Seasonal Farmer
Vegetables
Steamed Broccoli with Red Onion
Marmalade

CHESAPEAKE

Includes the Following:
Caesar Salad Bowl with Artichoke Hearts
and Roasted Peppers (GF)

Mixed Garden Greens Salad
Two Homemade Dressings (GF)

Choice of Two Entrees
Choice of One Carving Station
(See Selections on Page 21)
***Attendant Required**

Choice of Two Vegetables
Choice of One Accompaniment
Fresh Baked Assorted Dinner Rolls & Butter

Pre-Set Water and Iced Tea
Coffee Station: Freshly Brewed Regular &
Decaffeinated Coffee and Herbal Teas with
Traditional Accompaniments
Chef's Selection of Assorted Desserts
\$65 per person

ACCOMPANIMENT SELECTIONS

Herb Roasted Fingerling Potatoes
Vermont Cheddar Potato Au Gratin
Rosemary Roasted Red Potatoes
Caribbean Confetti Rice
Yukon Gold Whipped Potatoes
Turmeric Lemon Rice

ENTRÉE SELECTIONS

- Seared Chicken Breast with Wild Mushroom
Marsala Jus (GF)
- Citrus Lime Chicken with Poblano Cream
and Chili Roasted Corn Hash
- Braised Beef Short Ribs Infused with classic
veal demi glaze and horseradish crema
- Grilled Marinated Flank Steak with cipollini
onion and red wine sauce
- Pan Seared Salmon Encrusted with Olive,
Sundried Tomato and Fresh Basil
- Rockfish with Smoked Tomato Puttanesca,
Olives, Capers and White Wine
- Vegan Italian Sausage Stir Fry with Fire
Roasted Tomato and Peppers
- Pan Seared Atlantic Salmon with Lemon
Caper Sauce

SALAD DRESSING SELECTIONS

Balsamic Vinaigrette
Raspberry Vinaigrette
Pomegranate Vinaigrette
Buttermilk Ranch
Mango Vinaigrette

Selection of (1) additional Entree will add \$9.00 per person to package price

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DINNER ▪ PLATED DINNER PACKAGE

The Dinner Package Includes—Choice of Salad or Soup, Plated Entrée, Accompaniment, Dessert and Coffee/Tea Service.
Also Includes: Chef's Choice of Vegetable and Fresh Baked Dinner Rolls with Butter

FIRST COURSE

Choice of One Item - Soup or Salad

SOUP

Bison Chili
Chicken Tortilla
Roasted Tomato Bisque
Tuscan White Bean
Maryland Crab Soup
(Additional \$4.00 per person)

SALAD

Baby Mixed Greens with Tomato, Cucumber, Carrot,
& Roasted Sunflower Seeds
Served with Balsamic Vinaigrette & Ranch Dressing
Baby Spinach and Arugula Salad, Candied Pecans, Dried
Cranberries, Pomegranate Seeds & Crumbled Feta Cheese
Served with Pomegranate Vinaigrette & Ranch Dressing
Classic Caesar Salad with Crispy Romaine Hearts with
Parmesan Cheese & Garlic Croutons.
Served with Peppery Anchovy Dressing.
Mixed Romaine Salad with Fresh Strawberries, Goat Cheese
& Candied Pecans.
Served with Herb Vinaigrette & Ranch Dressing

ACCOMPANIMENTS

(Choose one)

- *Garlic Mashed Potatoes
- *Roasted Fingerling Potatoes
- *Saffron Scented Rice
- *Vermont Cheddar Potato Au Gratin
- *Turmeric Lemon Risotto

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DINNER ▪ PLATED ENTREES

VEGETARIAN ENTREES

CAULIFLOWER STEAK

Tandoor Spiced with Chickpea Gremolata and Red Pepper Sauce

\$39 per person

HOMEMADE LASAGNA

Hand-Rolled Lasagna Sheets Stuffed with Ricotta Cheese and Grilled Vegetables

\$40 per person

VEGETABLE STRUDEL

Grilled Vegetable and Vermont Goat Cheese Strudel with Fire Roasted Pepper Sauce and Organic Olive Oil

\$39 per person

CHICKEN ENTREES

CHICKEN MARSALA

Seared Breast of Chicken with Wild Mushroom Marsala Jus.

\$45 per person

CHICKEN MEDITERRANEAN

Grilled Chicken with Spiced tomato, feta, cucumbers, olives and fresh basil

\$47 per person

CHICKEN SUPREME

Roasted Supreme Chicken Marinated with Fresh Herbs with Red Pepper Coulis and Balsamic Reduction.

\$45 per person

CHICKEN CHESAPEAKE

Chicken Topped with Crab Imperial and Lemon-Chive Beurre Blanc

\$52 per person

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DINNER ▪ PLATED ENTREES

SEAFOOD ENTREES

BRANZINO & SHRIMP

Pan Seared Gulf Shrimp with wine ripe tomato relish
\$52 per person

ATLANTIC SALMON FILET

Pan Seared Salmon Filet with Lemon Peppercorn Sauce
\$45 per person

GROUPEL BROWN BUTTER

Pan Seared with Roasted Corn & Tomato Salsa and Herb Brown Butter
\$49 per person

MARYLAND CRAB CAKES

Oven Baked Jumbo Lump Crab Cakes with Dijon Beurre Blanc
\$55 per person

BEEF ENTREES

PETITE TENDERLOIN STEAKS

Petite 4oz Beef Steaks—Marinated and Grilled with Portobello Bordelaise Sauce
\$64 per person

GRILLED FLAT IRON STEAK

Rosemary Marinated Steak with Shallot Pinot Noir Demi-Glaze
\$55 per person

STEAK AU POIVRE

New York Strip Steak Coated with Cracked Black Pepper and Laced with Brandy Cream Sauce
\$56 per person

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DINNER ▪ DESSERT

GOURMET CHOCOLATE MOUSSE

Layers of Chocolate Cake Filled and Iced with Grand Mariner Flavored Chocolate Mousse. Decorated with Chocolate Shavings

APPLE TART

Sliced Granny Smith Apples with Almond Frangipane Baked in a Cookie Short Dough Shell.
Tarts is Finished and Glazed with a Layer of Apricot Preserves

WHITE CHOCOLATE RASPBERRY CHEESECAKE

Luscious Whole Raspberries with White Chocolate Folded into our New York Style Cheesecake Batter
Then Poured into a Chocolate Crust. Topped with White Chocolate Mousse and White Chocolate Shavings.

SALTED CARAMEL CAKE

Layers of Moist Vanilla Cake Filled with a Rich Caramel Icing Flecked with Sea Salt

BANANA TOFFEE BOURBON CAKE

Alternating Layers of Rich Vanilla Cake, Toffee Banana Cake & Date Cake, Soaked in Toffee Bourbon Butter Glaze and
Sandwiched with Butterscotch Buttercream. Finished with Butterscotch Whipped Cream and Toffee Crumbles

VANILLA BEAN ESPRESSO

Espresso-White Chocolate Mousse Filled in a Chocolate Coffee Cup. Served with a Dark Chocolate Edible Spoon.

TRES LECHE CAKE

Three Layers of Butter Cake Soaked in Three Types of Milk.
Filled and Topped with Real Whipped Cream and Garnished with Chocolate Shavings.

TURTLE CHEESECAKE

New York Style Cheesecake Resting on a Thick Layer of Fudge.
Covered with a Caramel Sauce and Garnished With Chopped Pecans. All in a Graham Cracker Crust.

MANGO SORBET

Juicy Tropical Mangos Blended into a Smooth Puree. A Refreshing Treat with Sweet Fruit Intensity

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BEVERAGES ▪ OPEN BAR

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PREFERRED BAR

TITO'S HANDMADE VODKA
BEEFEATER GIN
BARCARDI SILVER & CAPTAIN MORGAN
JIM BEAM BOURBON
SEAGRAM'S VO WHISKEY
DEWAR'S WHITE SCOTCH
JOSE CUERVO GOLD TEQUILA
E&J BRANDY

DOMESTIC REGULAR & LIGHT BEER
NON-ALCOHOLIC BEER
REGULAR IMPORTED & LIGHT BEER
HOUSE WINE: MIRASSOU
MINERAL WATER AND SOFT DRINKS
APPROPRIATE MIXERS, JUICES & GARNISHES

CORDIALS INCLUDE: AMARETTO, SOUR APPLE, PEACH
SCHNAPPS, TRIPLE SEC, BAILY'S IRISH CREAM & KAHLUA

FIRST HOUR: \$19.00 PER PERSON

ADDITIONAL HOUR BAR: \$10.00 PER PERSON

PREMIUM BAR

GREY GOOSE VODKA
TANQUERAY GIN
BACARDI SILVER, CAPTAIN MORGAN & MALIBU
MAKERS MARK BOURBON
JACK DANIELS WHISKEY
JOHNNIE WALKER BLACK SCOTCH
PATRON SILVER TEQUILA
HENNESSEY COGNAC

DOMESTIC REGULAR & LIGHT BEER
NON-ALCOHOLIC BEER
REGULAR IMPORTED & LIGHT BEER
HOUSE WINE: KENDALL JACKSON
MINERAL WATER AND SOFT DRINKS
APPROPRIATE MIXERS, JUICES & GARNISHES

CORDIALS INCLUDE: AMARETTO, SOUR APPLE, PEACH
SCHNAPPS, TRIPLE SEC, BAILY'S IRISH CREAM & KAHLUA

FIRST HOUR: \$25.00 PER PERSON

ADDITIONAL HOUR BAR: \$12.00 PER PERSON

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BEVERAGES ▪ ALCOHOLIC BEVERAGE OPTIONS

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HOST BAR

Preferred Brands	\$10.00
Premium Brands	\$12.00
House Wine	\$9.00
Domestic Beer	\$6.00
Imported Beer	\$7.00
Cordials & Spirits	\$11.00
Soft Drinks & Bottled Waters	\$4.00

CASH BAR (INCLUSIVE)

Preferred Brands	\$11.00
Premium Brands	\$13.00
House Wine	\$9.00
Domestic Beer	\$7.00
Imported Beer	\$8.00
Cordials & Spirits	\$12.00
Soft Drinks & Bottled Waters	\$5.00

OPEN BEER & WINE BAR

First Hour	\$15.00 per person
Each Additional Hour	\$8.00 per person

ADDITIONAL OPTIONS

Champagne Punch	\$60.00 per gallon (serves 12-14 people)
Champagne Punch with Fountain	\$60.00 per gallon with minimum of (3) gallons
Bloody Mary's or Margaritas	\$30.00 per carafe (4-5 servings)

Bartender Charges:
\$150.00—per bartender
One bartender per 100 guests required

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