



Banquet Menu

BREAKFAST MENU

Buffets

Includes coffee service, assorted juices & waters
Minimum 25 Guests

Continental Breakfast \$22

- Seasonal fruit & berries, bakery basket to include assorted cheese and fruit danish, cinnamon rolls, assorted jam and butter

Poindexter Breakfast \$29

- Scrambled eggs, applewood bacon, breakfast sausage, home fries, seasonal fruit & berries, toast, assorted jams & butter

Extra Credit Breakfast \$28

- Assorted yogurts, steel cut oatmeal with assorted toppings, assorted cereals with milk, assorted fruits & berries, assorted bakery basket to include assorted danishes & cinnamon rolls, jam & butter

Health & Well Being Breakfast \$29

- Seasonal fruit & berries, greek yogurt and granola parfait, spinach & goat cheese frittatas, assorted toasts with jam & butter

Compass Breakfast Buffet \$38

- Seasonal fruit salad with fresh berries
- Breakfast breads and pastries, bagels with cream cheese, butter, jam and preserves
- Cage free scrambled eggs
- Johnnycakes - cornmeal pancake, banana maple syrup

- **Hominy Grits Station:** Chopped bacon, shredded cheddar, cracked black pepper, brown sugar & butter
- **Annapolis Crab Hash:** Maryland crab, breakfast potato, caramelized onions, roasted peppers, fresh chopped herbs
- Roasted chorizo sausage

Annapolis Brunch Buffet \$42

- Seasonal fruit salad with fresh berries
- Breakfast breads & bagels with cream cheese butter, jam and preserves
- **Parfait Display:** Plain yogurt, granola, macerated berries, pineapple, toasted almonds, dried cranberries
- Cage free scrambled eggs
- **Hominy Grits Station:** Chopped bacon, shredded cheddar, cracked black pepper, brown sugar & butter
- **Crab Hash:** Maryland crab, breakfast potato, caramelized onions, roasted peppers, fresh chopped herbs
- Applewood bacon and pork sausage
- **Chicken & Waffles:** Fried chicken breast, belgian waffle, hot sauce & maple Syrup
- **Steak & Cheese:** Shaved ribeye, onions, provolone and american cheeses on ciabatta
- **Veggie Muffuletta:** Zucchini, portobello, roasted red pepper-olive tapenade, balsamic & EVOO on ciabatta

All pricing is subject to 24% taxable service charge, 6% sales tax and 9% alcohol tax. Menus are subject to change.

BREAKFAST MENU

Plated

Minimum of 10 guests

Full Ride \$15 per person

- Cheesy scrambled eggs, buttered toast, hash browns & choice of bacon, sausage or veggie

Classic Benedict \$12 per person

- Poached egg, canadian bacon, hollandaise sauce served with seasonal fruit

Egg White Scramble \$18 per person

- Caramelized onions, goat cheese, smoked salmon
Served with savory breakfast potatoes, and seasonal fruit

Cinnamon French Toast

\$10 per person

- Maple syrup, seasonal fruit salad

Crab Cake Benedict \$16 per person

- Crab cake, Poached egg, Old Bay hollandaise

Avocado Toast \$11 per person

- Fresh Poindexter toast, avocado mash, herb salad, radish, poached egg

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BREAKFAST MENU

Enhancements

\$6 per person

Seasonal Whole Fruit

Assorted Yogurt

Assorted Cereal With Milk

Served with whole bananas, 2% and whole milk (soy and almond milk available upon request)

Buttermilk Biscuits with Jam

Steel Cut Oatmeal with Brown Sugar & Bananas

Buttermilk Pancakes with Fruit

Warm maple toppers syrups (choice of one):

- Blueberry
- Bourbon
- Bacon rosemary
- Banana butter

Additional | \$2 per person

Granola Parfait, Berries, Greek Yogurt

Poindexter Breakfast Sandwich

A La Carte Additions

Coffee by the Gallon \$62

Assorted Drinks and Graduate Bottled Water \$5 each

Assorted Bottled Juices \$5 each

Stations

Chef Attendant Fee \$120 per station

Omelet \$14

- Chef Attendant to prepare eggs and omelets with seasonally inspired ingredients to include: smoked bacon and maple cured ham, shredded cheddar, red onion, green onion, spinach, tomato, feta, mushrooms, bell peppers

Pancake & Waffle \$12

- Chef Attendant to prepare classic buttermilk pancakes and waffles. Served with: 100% pure maple syrup, seasonal berries, chocolate chips, nuts, fresh whipped cream, local jam and whipped butter

Breakfast Enhancements

Priced per Dozen

Gluten Free Blueberry Muffins \$40

Cinnamon Rolls \$40

Pecan Sticky Buns \$40

Hard Boiled Eggs \$30

Breakfast Frittata \$8

Egg whites, toasted mushrooms, spinach, queso fresco, pico de gallo

Breakfast Meats \$7

(Choice of Two)

Turkey bacon, turkey sausage, applewood bacon, pork sausage links, chicken apple sausage, chorizo, canadian bacon

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BREAKFAST MENU

Beverage Enhancements

Bloody Mary Bar

One Hour \$18 | Two Hours \$26

Each additional hour \$8

- Shrimp, bacon, celery, cherry tomatoes, olives, limes, tobasco, Old Bay and smoked sea salt rim

Mimosa Bar

One hour \$18 | Two hours \$26

Each additional hour \$8

- Traditional/orange, strawberry, pink grapefruit, pineapple with grenadine
- Each garnished with appropriate fruit

Beverage Enhancements by the Gallon

Pre-Made Bloody Marys - \$74

Serves about 12 (10oz) Bloody Mary's

- Accompanied by celery sticks, limes, Tobasco, and Old Bay

Pre-Made Mimosas - \$65

Serves about 21 (6oz) Mimosas

Choice of one:

- Classic orange juice
- Pink grapefruit juice
- Pineapple juice

Add Ons

Price per person.

Bottled Iced Coffee \$7

Bottled Fruit Juices \$6

Bottled Premium Fruit Juices \$8

Assorted Fruit Smoothies \$6

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LUNCH MENU

Brown Bag Lunch

\$32 per person

All brown bag lunches include sandwich, seasonal whole fruit, chips, bottled water or canned soda, appropriate condiments and cutlery, and a cookie.

Sandwich Options (Choice of three)

- Italian meats, provolone, lettuce, sliced tomato, red onion
- Black forest ham, cheddar, lettuce, sliced tomato, red onion
- Turkey, cheddar cheese, lettuce, sliced tomato, red onion
- Grilled seasonal vegetables, tomato, pesto, fresh mozzarella
- Peanut butter and jelly sandwich (only served on sliced bread)
- Add crab cake sandwich, \$2 per person

Bread Options: Sliced sourdough, sliced whole wheat, potato bun

Plated Lunch

Minimum of 10 guests

Choice of one starter, one plated entree and one dessert

Starter (Choice of one)

- Classic Caesar: romaine, parmesan, croutons
- Cobb: hard boiled egg, avocado, tomato, ranch
- Arugula: fennel, arugula, champagne vinaigrette
- Mixed greens: mixed green, beets, goat cheese, lemon vinaigrette
- Tomato bisque
- Chicken noodle
- Chili (vegetarian or meat)

Plated Entrees (Choice of one)

- **Three-cheese Ravioli or Tortellini:** With your choice of sauce: marinara, alfredo, or basil pesto crème \$32 per person
- **Pesto Chicken:** Sautéed chicken breast in a pesto cream sauce topped with fresh diced tomatoes & parmesan cheese \$34 per person
- **Orange Chicken or Salmon:** Sautéed breast of chicken (or) salmon with an orange ginger glaze \$34 per person
- **Vegetable Napoleon (Vegan):** Sliced layers of sweet potato, roasted pepper, red onion with a balsamic reduction \$34 per person
- **Southwest or Cajun Sirloin:** Seared chili-rubbed sirloin with a southwestern sauce (or) Cajun-rubbed sirloin in a bourbon sauce \$38 per person
- **Petite Twin Crab Cakes:** wild rice, asparagus with lemon beurre blanc \$40 per person

Dessert Displays (Choice of one)

- Assorted dessert bars, fudge brownies, or blondies
- Assorted jumbo cookies
- Mini cheesecakes

Plated Dessert (Choice of one)

- Choice of sliced sheet cake: red velvet, chocolate, carrot, or vanilla
- Choice of mousse: chocolate, raspberry, or vanilla

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LUNCH MENU

Lunch Buffets

Priced per person. Based on 60-minute service period. Minimum 25 guests required.

Included Beverages

- Freshly brewed coffee
- Decaffeinated coffee
- Assortment of herbal teas
- Iced tea

Bowline Soup & Salad Bar \$46

Homemade Soups (Choice of one)

- Vegetable minestrone
- Chicken noodle
- Tomato basil
- New england clam chowder
- White bean & kale
- Portuguese soup
- Chicken tortilla
- Tomato gazpacho (seasonal)

Warm Rolls and Softened Butter

Greens (Choice of two)

- Chopped romaine
- Spinach leaves
- Baby kale
- Arugula & friese
- **Included toppings:** Cherry tomatoes, sliced cucumbers, shredded carrots, shaved red onion & herbed croutons

Cheeses (Choice of One)

- Crumbled blue
- Feta
- Shredded cheddar

Composed Salad (Choice of two)

Dressings (Choice of two): red wine, white balsamic vinaigrette, italian, blue cheese, catalina & Caesar

- Bacon leek potato salad
- Cole slaw
- Orzo nicoise salad
- Tortellini antipasti salad
- Grilled broccolini & portobello salad
- Grilled vegetable & couscous salad

Add Ons (Choice of two)

Priced per person.

Sandwich Board \$12

- Sliced turkey, bacon & smoked cheddar
- Sliced roast beef & provolone
- Sliced honey baked ham & swiss
- **Includes:** Lettuce, tomato, pickle, onion, mayo, mustard and assorted breads and rolls

Ultimate Salad Bar \$9

- Celery sticks, alfalfa sprouts, sliced mushrooms, julienne bell peppers, sliced beets, broccoli florets, jardiniere, marinated cannellini beans, chopped bacon & boiled egg

Mini Lobster Rolls MKT Price

- Maine lobster, shredded lettuce, tarragon dressing

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LUNCH MENU

Lunch Buffets

Priced per person. Based on 60-minute service period. Minimum 25 guests required.

Italian Buffet \$50

Minestrone Soup

Warm Rolls and Softened Butter

Classic Caesar Salad

Margherita Flatbread

- Sliced tomato, mozzarella, fresh basil and pizza sauce

Entrees (Choice of Two):

- Chicken alfredo with broccolini
- Chicken parmesan
- Italian sausage with peppers and onions
- Baked ziti with marinara and mozzarella cheese
- Mushroom ravioli with pesto cream
- Ratatouille

Dessert:

- Tiramisu with chocolate mocha sauce
- Assorted cannoli

Fiesta Buffet \$50

Chicken Tortilla Soup

Tortilla Chips and Flour Tortillas

Entrees (Choice of Two):

- Ancho marinated grilled skirt steak
- Tequila lime grilled chicken
- Blackened salmon
- Grilled shrimp additional \$3 per person
- Blackened mahi-mahi additional \$5 per person

Toppings:

- Shredded romaine
- Jalapenos
- Cilantro
- Red onion
- Radish
- Diced tomato
- Cucumber
- Limes
- Shredded cheese
- Salsa verde
- Pico de gallo
- Sour cream
- Guacamole
- Rice & beans

Dessert:

- Tres leche cake
- Churros with chocolate dipping sauce

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DINNER MENU

4 Course Plated Dinner

Minimum of 25 guests required

Amuse Bouche (Choose One)

- Shrimp cocktail
- Assorted petite quiche
- Caprese skewer with basil, mozzarella, tomato & balsamic drizzle
- Mini beef wellington
- Bacon wrapped scallop
- Mini crab cake, chipotle aioli
- Mini chicken quesadilla
- Grilled beef skewer, chimichurri

Soup/Salad (Choose One)

- Classic Caesar: romaine, parmesan, croutons
- Cobb: hard boiled egg, avocado, tomato, ranch
- Arugula: fennel, arugula, champagne vinaigrette
- Mixed green: mixed green, beets, goat cheese, lemon vinaigrette
- Tomato bisque
- Chicken noodle
- Chili (vegetarian or meat)
- Traditional maryland crab soup
- Cream of crab soup

Plated Entrees

Seafood: Market Price

- Salmon, warm lentil salad, grilled rainbow carrot, mustard herb butter
- Pistachio-crusted rockfish with lemon & white wine butter sauce, seasonal accompaniments
- Maryland crab cake, seasonal accompaniments
- Crab stuffed salmon, seasonal accompaniments
- Mahi Mahi, seasonal accompaniments

Chicken: \$48 per person

- Bruschetta Chicken: Stuffed with prosciutto & house pulled mozzarella, parmesan panko crust, angel hair, roasted red pepper pomodoro, crispy basil
- Airline Chicken: Herbed risotto, locally foraged mushrooms, English peas, Meyer lemon velouté
- Chicken: Sautéed breast of chicken with a lemon, caper, white wine sauce, seasonal accompaniments
- Chicken Florentine: Sautéed breast of chicken with spinach cheese, and a white wine & crème reduction, seasonal accompaniments
- Chicken Chesapeake, seasonal accompaniments
- Old Bay Roasted Chicken, seasonal accompaniments

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DINNER MENU

Pork: \$52 per person

- Smithfield Pork Osso Bucco: Braised in Legend Brown Ale, pearly barley risotto, grilled baby carrots, citrus gremolata, natural jus
- Pork Roulade: Parmesan polenta, melted leek and fennel, smoked red pepper coulis
- Apple Brandy Pork Chop: Bone-in pork chop served with an apple-brandy sauce, seasonal accompaniments
- Rosemary Chop: Bone-in pork chop served with rosemary-garlic pan sauce, seasonal accompaniments
- Pork Tenderloin: Chef's seasonal preparation and seasonal accompaniments

Beef: \$67 per person

- Filet of Sirloin: Whipped chef's potatoes, creamed spinach, cabernet demi-glace, tobacco onions
- Graduate Pot Roast: Roasted bistro filet, local baby carrots, potatoes, melted cipollini onion, micro celery, pot liquor
- Delmonico Steak: Certified angus beef ribeye with crumbled bleu cheese, bacon & cracked pepper, seasonal accompaniments
- 10 oz Prime Rib: Slow wamy horseradish sauce, seasonal accompaniments
- 12 oz New York strip, seasonal accompaniments
- Beef stroganoff

Vegetarian: \$47 per person

- Roasted Mushroom Ravioli: Fire roasted red peppers, caramelized shallots, ricotta mornay, kale and arugula pesto
- BBQ Tofu: Mushroom dirty rice, mustard greens, crispy onion
- Vegetable Napoleon: Sliced layers of sweet potato, roasted pepper, red onion with a balsamic reduction
- Chef's Seasonal Risotto (or) Seasonal Pasta dish

Desserts (Choose One)

- Banana chocolate swirl cake
- Assorted gourmet cupcakes
- New York style cheesecake
- Smith island cake
- Chocolate flourless cake

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DINNER MENU

Dinner Buffets

Priced per person. Based on 90-minutes of service.
Minimum of 25 guests required

Fisherman's Platter Buffet \$72

- New England clam chowder
warm rolls and softened butter
- Tomato-cucumber salad
- Classic coleslaw
- Oyster po'boys
- Littlenecks & mussels in white wine
butter sauce
- Beer battered rock fish
- Bbq chicken
- Fried potato wedges
- Red bliss potatoes, onions, corn on
the cob & chorizo
- Corn bread
- Baked apple pie
- Chocolate smith island cake

Enhancements

**Steamed, Old Bay Seasoned,
Maryland Blue Crabs**
market price per dozen

Steamed Maine Lobsters
market price per lobster

Peel 'n Eat Shrimp
\$11 per person

Sticky Fingers Buffet \$68

- Native corn chowder
warm rolls and softened butter
- Mixed greens
- Marinated cucumbers, jalapeños and
onion salad
- Bacon-leek potato salad
- Pulled pork sliders with cole slaw
- Fried chicken
- House smoked beef brisket
- Mac 'n cheese
- Baked beans
- Collard green & ham hocks
- Native corn on the cob
- Peach pie
- Brownies and blondies

Enhancements

**Grilled 8oz Hamburgers, American Cheese,
Applewood Bacon**
\$12 per person

Maryland Hot Smokes, Sauerkraut
\$9 per person

BBQ Baby Back Ribs
\$45 per rack

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DINNER MENU

Dinner Buffets

Priced per person. Based on 90-minutes of service.
Minimum of 25 guests required

Italian \$82

- **Minestrone Soup**
Warm rolls and softened butter
- **Romaine and Radicchio**
Vine ripe tomatoes, balsamic glazed cipollini onions, pancetta and gorgonzola vinaigrette
- **Fried Mushroom Ravioli & Spicy Marinara**
Grilled Salmon Fagioli
Cannellini beans, tomato, & rosemary
- **Porchetta Style Pork Loin**
Fennel, oregano, parsley & Garlic
- **Sliced Steak Palermo**
Capers, cherry tomatoes and toasted breadcrumb
- **Baked Ziti**
Marinara, mozzarella with parmesan cheeses
- **Roasted Fingerling Potatoes**
- **Garlicky Broccolini**
- **Vegetable Ratatouille**
- **Tiramisu**
- **Assorted Cannoli**
- Freshly brewed coffee, decaffeinated coffee
assortment of herbal teas and iced tea

Enhancements \$8

Priced per person

- **Herbed Parmesan Risotto**
- **Potato Gnocchi Pesto Cream**
- **Broccoli Rabe- Garlic & Red Pepper Flakes**
- **Grilled Eggplant with Tomato Marmalade**

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BREAK MENU

Health & Wellness \$22 per person

KIND granola bars, trail mix, greek yogurt parfait, fresh fruit display with wildflower honey & mint yogurt sauce, assorted Naked brand juices

Blaze Your Own Trail

\$19 per person

- Walnuts, pecans, almonds, pistachios, roasted nuts, sunflower seeds, sun dried cherries, apricots, papaya, pineapple, wasabi peas, white chocolate bits, chocolate bits, coconut, pretzels, and M&Ms

Teachers Pet \$9 per person

- Whole fruit including: apples, oranges, pears, bananas. Assorted crunchy and Chewy granola bars.

Hummus Time \$15 per person

- Choice of two: Roasted red pepper hummus, garlic cilantro hummus, classic hummus, seasonal chef choice hummus. Served with pita chips, fried chickpeas, celery and carrot sticks

Day Maker \$12 per person

- Roasted almonds, whole fruit including apples, oranges, pears & bananas, assorted granola bars, & assorted individual yogurts

Farmer's Market \$16 per person

- Seasonal whole fruit including apples, oranges, pears & bananas, fresh cut veggies with your choice of herb dip or hummus & chef's selection of cheeses with assorted crackers

Gameday \$26 per person

- Shelled peanuts, mini cracker jacks, mini corn dogs, cheeseburger sliders, mustard and ketchup

Sweet Tooth \$8 per person

- Graduate dunkaroo dip and cookies

Classic Snacks \$10 per person

- Assorted bagged chips, assorted candy bars, assorted canned soda and bottled water

Popcorn Bar \$10 per person

- House made popcorn, ranch-fiery-blue, cheese-nacho-kettle, milk duds, Raisinet's, Reese's pieces

Sundae Bar \$16 per person

- Vanilla ice cream and chocolate ice cream, sprinkles, Oreo pieces, hot fudge, caramel sauce, whipped cream, nuts, banana, cherries

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BREAK MENU

A La Carte

Priced per gallon

Freshly Brewed Coffee, Decaffeinated Coffee, Assortment of Herbal Teas and Iced Tea | \$62

Infused Waters | \$24

- Lemon, orange, cucumber or strawberry

A La Carte

Priced Per Item

Assorted Regular Soft Drinks | \$5

Assorted Diet Soft Drinks | \$5

Red Bull | \$6

Bottled Water | \$5

Sparkling Bottled Water | \$7

Flavored Bottled Water | \$7

Whole Fruits | \$4

Seasonal Fruit Salad | \$9

Assorted Individual Yogurts | \$5

Yogurt Parfait | \$10

- Lime yogurt, toasted granola, macerated berries

Gluten Free Blueberry Muffins | \$6

Granola and Power Bars | \$5

Assorted Candy Bars | \$4

Assorted Individual Bags of Snacks | \$4

- Peanuts, trail mix, pretzels, potato chips and popcorn

A La Carte

Price per dozen | \$40

Assorted Bakeshop Specialties

Cinnamon Rolls

Pecan Sticky Buns

Selection of Muffins

Assorted Bagels with Regular and Low-Fat Cream Cheese

Croissants

Freshly Baked Deluxe Cookies

Chocolate and Blondies

Warm Soft Pretzels with Mustard and Cheese

Assorted Mini Cupcakes

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RECEPTION MENU

Passed Hors D'oeuvres

Priced per piece

Cold:

- Mini avocado toast \$6
- Seared beef crostini \$7
- Tomato bruschetta \$5
- Caprese skewer \$6
- Sesame crusted tuna, wonton, jalapeno, sweet soy glaze \$7
- Shrimp cocktail \$7

Hot:

- Fried chicken slider & country slaw \$7
- Beef satay \$6
- Pimento cheese & buttermilk biscuit \$5
- Mini crab cake, chipotle aioli \$7
- Mini chicken quesadilla \$6
- Mini beef wellington, horseradish cream \$6
- Grilled jerk shrimp, sweet chili glaze \$7

Displays

Minimum of 25 people per display
Priced per person

Market Fresh Vegetables \$10

- Buttermilk dip, hummus

Fresh Fruit \$10

- Freshly sliced local fruit

Artisan Cheeses \$12

- Local and domestic cheeses, preserves, dried fruits and nuts

Charcuterie \$14

- Cured meats, cheese, whole grain mustard, preserves, pickles, marinated olives, crostini

Hummus Display \$14

- Assorted grilled vegetables, roasted peppers, olives, hummus, feta & grilled pita bread

Maryland Crab Dip \$14

- Served with pretzel bread, crackers & sliced baguette

Antipasto \$16

- Imported & domestic cured meats and cheeses, grilled vegetables, olives, jardiniere, assorted breads, crackers and seasonal accompaniments

Food Bars

Minimum of 25 guests, priced per person

Mac & Cheese Bar \$12

- Andouille sausage, shredded cheese, bacon bits, scallions, fried jalapenos, toasted herb panko

Pasta Bar \$16

- Penne & cavatappi pastas, cherry tomatoes, olives, roasted red peppers, parmesan
- Choice of two sauces: pomodoro, spicy marinara, bolognese, alfredo, basil, pesto
- Add: chicken or shrimp \$4 per person

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RECEPTION MENU

Slider Bar \$16

Choice of three

- Crab cake, chipotle aioli on brioche roll
- Burger, smoked cheddar, bacon, beer braised onions on brioche roll
- Pulled pork, bbq pork, cheddar, cole slaw on brioche roll
- Steak & cheese, shaved ribeye, onions, provolone and american cheeses on ciabatta
- Veggie muffuletta, zucchini, portobello, roasted red pepper-olive tapenade, balsamic & EVOO on ciabatta
- Nashville hot chicken, fried chicken breast, house hot sauce, pickle, truffle mayo on brioche roll

Chesapeake Raw Bar \$38

Pricing based on 6 pieces per person

- Local oysters on the half shell
- Littleneck clams
- Crab claws
- Shrimp cocktail
- Cocktail sauce, lemon wedges, mignonette accompaniments

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RECEPTION MENU

Chef Attended Carving Stations

Priced per person. Price excludes chef attendant fee of \$125.

Pork Tenderloin \$260, serves 30

- Potato rolls, country slaw, house pickles

Roast Turkey Breast \$240, serves 30

- Herb stuffing, gravy

Prime Rib \$450, serves 25

- Buttermilk mashed potato, fresh herb jus

Chef attendant fee of \$125 per hour applies for each chef attended station

Reception Packages

Priced per person

American Dream \$42

3 Hors D'oeuvres:

- Mini avocado toast
- Beef slider/aged cheddar
- Fried chicken slider/country slaw and pickles

Charcuterie Board:

- Artisan meats, house pickles, country mustard, marmalade, grilled baguette, assorted crackers

Mac & Cheese Bar:

- Andouille sausage, shredded cheese, bacon bits, scallions, fried jalapenos, toasted herb panko

Graduate Roma \$45

3 Hors D'oeuvres:

- Confit tomato bruschetta/aged balsamic
- Shaved beef tenderloin crostini/horseradish cream
- Caprese skewer

Antipasto Board

- Italian meats, marinated mozzarella, pickled vegetables, herb focaccia

Pasta Bar:

- Penne, cavatappi, cherry tomatoes, olives, roasted red peppers, parmesan
- Choice of two sauces: Pomodoro, spicy marinara, bolognese, alfredo, basil, pistachio pesto

Annapolis Reception Package \$65

Does Not Include Chef Attendant Fee of \$125

Displays:

- Maryland crab Dip
- Cheese display
- Passed hors d'oeuvres – choice of four from list

Carving:

- Top Round Beef
- Au jus, silver dollar rolls and butter
- Dijon mustard, mayonnaise and horseradish cream

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BEVERAGE MENU

All prices are per single shot beverage. Drinks ordered with several labels will be higher than listed price below

Vodka

Standard:

New Amsterdam

Premium:

Titos

Premium Plus:

Grey Goose

Rum

Standard:

Bacardi

Premium:

Captian Morgan

Premium Plus:

Mount Gay

Whiskey

Standard:

Jack Daniels

Premium:

4 Roses

Premium Plus:

Bulleit Rye Whiskey

Bourbon

Standard:

Jim Beam

Premium:

Makers Mark

Premium Plus:

Bulleit

Gin

Standard:

New Amsterdam

Premium:

New Amsterdam

Premium Plus:

Hendricks, Tanqueray

Tequila

Standard:

Espolon (blanco, anejo)

Premium:

Casa Migos Blanco

Corralejo Anejo

Del Maguey Visa Mezcal

Premium Plus:

Patron

Del Maguey Visa Mezcal

Scotch

Standard:

Johnnie Walker Black

Premium:

Glenlivet

Premium Plus:

Macallen

Hosted Bar

Priced per person per hour

Standard Bar

1 Hour \$20

2 Hours \$31

Each Addit. \$10

Premium Bar

1 Hour \$24

2 Hours \$35

Each Addit. \$14

Premium Plus

1 hour \$28

2 hours \$39

Each Addit. \$18

Beer & Wine Bar

1 Hour \$18

2 Hour \$29

Each Addit. \$9

Bartender Fee

\$125 per 4 hours

Each Addit. Hour \$50

1 Bartender per 100 guests

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BEVERAGE MENU

Priced Per Gallon

Freshly Brewed Coffee, Decaffeinated Coffee, Assortment of Herbal Teas and Iced Tea | \$62

Infused Waters | \$24

- Lemon, orange, cucumber or strawberry

Priced Per Item

Assorted Regular Soft Drinks | \$5

Assorted Diet Soft Drinks | \$5

Red Bull | \$6

Bottled Water | \$5

Sparkling Bottled Water | \$7

Flavored Bottled Water | \$7

Signature Bar Enhancements

ADD to your traditional bar

Price per person. Minimum of 25 guests required

Bloody Mary Bar \$13

Shrimp, bacon, celery, cherry tomatoes, olives, limes, tabasco, old bay & smoked sea salt rim

Mimosa Bar \$11

Traditional, strawberry, pink grapefruit and pineapple with grenadine

Each garnished with appropriate fruit

Mojito Bar \$14

Classic, pink grapefruit, strawberry and blueberry
Each garnished with appropriate fruit

Signature Bar

Any above enhancements as stand-alone bars

One hour \$18

Two hours \$26

Each additional hour \$8

Premium Bar Enhancements

ADD to your traditional bar

Price per person. Minimum of 25 guests required

Bourbon Bar \$18

Woodford Reserve, Knob Creek, Wild Turkey 101, Makers Mark, Bookers, Bulleit & Jim Beam for Old Fashions, Manhattans, Mint Julep, Whiskey Sour, Boulevardier, Bourbon Smash, Kentucky Buck and Brown Derby Cocktails

Martini Bar \$18

Traditional, grapefruit, rose, pomegranate lemonade, apple, lemon drop and chocolate

Signature Cocktail (Price Determined)

Create your own or ask for suggestions

Premium Bar

Above premium enhancements as stand-alone bars

One hour \$21

Two hours \$31

Each additional hour \$11

All pricing is subject to 24% taxable service charge, 6% sales tax and 9% alcohol tax. Menus are subject to change.

MEETING PACKAGES

Full Day Package

(Breakfast, AM break, lunch, PM Break, continuous beverage service)

\$99 per person

Half Day Package

(Breakfast, choice of lunch or AM & PM breaks, continuous beverage service)

\$68 per person

Continuous Beverage Service

Coffee station with house blend coffee, decaf, tea, and all accompaniments including milk & sweeteners, iced tea, lemonade & water

\$17.00 per person, Half Day (up to 4 hours)

\$28.00 per person, Full Day (4+ hours)

Breakfast

Continental Buffet

Lunch Buffet

1 salad + 2 entrée + 2 sides + 1 dessert OR soup, salad & sandwich buffet. Please refer to lunch menus for food options

AM Break

Conference manager to provide options

PM Break

Conference manager to provide options

Audio Visual & Technology Services

Please see sales for all audio visual services & pricing

Other Charges

Service charge 24%

Maryland sales tax 6%

Maryland liquor tax 9%

Chef Attendant Fee \$125 per hour

Bartender fee \$125 for four hours, \$50 for each additional hour

Small Group Fee of \$5.00 per person if selecting a menu and not meeting required guest count

All pricing is subject to 24% taxable service charge, 6% sales tax and 9% alcohol tax. Menus are subject to change.

MEETING PLANNER GUIDE

Welcome to Graduate Annapolis. With any special gathering, we understand that it is a unique combination of remarkable service and a one-of-a-kind location that makes your event truly unforgettable. Whether you are planning a small corporate meeting, large convention, or association conference, rest assured that events of all sizes receive the same level of attention from our seasoned conference and catering associates. In order to anticipate your meeting planning needs, we have created the following guide for your review.

Beverage Service

The hotel's mixology and sommelier teams are available to suggest a wide range of beverage selections to compliment your event. The hotel kindly requests that all beverages are served by the hotel's personnel only. In addition, the hotel's alcoholic beverage license requires the Hotel to request proper identification of any person of questionable age. The hotel may opt to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced as well as to any person, who, in the hotel's judgment, appears intoxicated.

Corkage and Bottle Handling

In the event outside beverage products are serviced by hotel personnel, corkage or bottle handling fees (taxable) may be assessed. Fees will be reviewed with you by the hotel in advance of the event/function.

Food Preparation

Our culinary team can satisfy all your dietary restrictions, allergies and personal preferences. Please kindly communicate any details to our Conference or Catering Manager in advance of your function(s). Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. To ensure the quality and safe handling of products serviced by the hotel, we request that no food and beverage may be transferred or re-plated. In addition, food may not be removed from any function by the client or any of the invitees.

Food Service

Based on your selections, all menu items are priced per person and are served for the following durations (additional cost may be incurred for any service time extensions):

- **Breakfast:** 1 hour
- **Morning and Afternoon Breaks:** 0.5 hour
- **Lunch:** 1 hour
- **Dinner:** 1.5 hours
- **Stationary Receptions:** 1 hour
- **Package Receptions:** 1 hour

Kosher Meals

Should you require kosher meals, the hotel can accommodate upon advance notice of five business days from your event. Meal types and components are subject to change based on the vendor's availability. The hotel will source all kosher meals from a preferred vendor with pricing relative to the current banquet.

All pricing is subject to 24% taxable service charge, 6% sales tax and 9% alcohol tax. Menus are subject to change.