



DINNER BUFFETS

All dinner buffets include assorted breads and rolls, freshly brewed coffee, decaffeinated coffee and a selection of international teas.

HARBOR COURT BUFFET

\$113.00 Per Person

Old Bay Cheddar Biscuits

Maryland Crab Soup

Pan Seared Rockfish topped with Lump Crab

Chicken Breast Stuffed with Spinach & Ricotta Cheese, served with a Rosemary Sauce

Grilled Flank Steak, Caramelized Onions, Sun-dried Tomatoes, Roasted Garlic Demi-glace

Roasted Fingerling Potatoes

Assorted Root Vegetables

Smith Island Cake

Add-Ons

Crab Cakes

\$15.00

SOUTHERN COMFORT BUFFET

\$102.00 Per Person

House-made Corn Bread

Farmers Market Greens with Fresh Toppings

Southern Style Mustard Potato Salad

Marinated Cucumbers, Red Onions & Tomato Salad with Fresh Herbs and White Balsamic Vinegar

Herb Roasted Chicken served on a Bed of Succotash

Cajun Flank Steak with Apricot Orange Demi-glace

Shrimp & Grits

Caramel Apple Bread Pudding topped with Honey

LITTLE ITALY BUFFET

\$95.00 Per Person

Minestrone

Traditional Caesar Salad with Garlic Croutons

Fresh Mozzarella Salad, Basil and Virgin Olive Oil

Striped Bass with Olive Tapenade

Chicken Provencal with Tomatoes & Fresh Buffalo Mozzarella

Eggplant Parmesan

Sautéed Baby Squash

Mini Cannoli and Tiramisu

CHESAPEAKE BUFFET

\$118.00 Per Person

Maryland Crab Soup

Corn Chowder

Roasted Corn & Tomato Salad

Organic Field Greens Salad

Old Bay Cheddar Biscuits

Rockfish with Bouillabaisse Broth topped with Lump Crab Meat

Crab Cakes

Herb Braised Shortrib with Roasted Shallots and Merlot Sauce

Smith Island Cake

Roasted Pecans

Maryland Food Code requires disclosure that the consumption of raw or undercooked meat, fish or egg products may increase your risk of foodborne illness. All food and beverage is subject to current gratuities, administrative fees, and applicable taxes. Currently, a 26% gratuity, a 3% taxable administrative fee, a 6% sales tax, and a 3% liquor tax (liquor only). The gratuity is paid to hourly wait staff and service employees engaged in the service of the event. The administrative fee is not a tip, gratuity, or service charge and is not distributed to employees. All miscellaneous fees are subject to 6% state sales tax.

CREATE YOUR OWN DINNER BUFFET

\$98 Per Person

SOUP & SALAD

SOUP

Choose 1 option.

- **Soup du Jour**
- **Minestrone**
- **Red Pepper & Gouda**
- **Tomato Basil**
- **Chicken Noodle**
- **Corn Chowder**
- **Maryland Crab**\$3.00
- **Cream of Crab**\$4.00

SALAD

Choose up to 2 options.

- **Boston & Red Oak Leaf Lettuce**
Artichoke Hearts, Red and Yellow Tear Drop Tomatoes with
Three Peppercorn Dressing
- **Arugula, Shaved Fennel & Orange Salad**
with Citrus Vinaigrette
- **Organic Field Greens Salad**
with Carrots, Tomatoes, Cucumbers and Assorted Dressings
- **Traditional Caesar** with Garlic Croutons
- **Cherry Tomato & Mozzarella Salad** tossed in Spicy Garlic
and Basil EVOO

ENTRÉES

ENTRÉES

Choose up to 3 options.

- **Pan Seared Salmon** with Lemon Beurre Blanc
- **Horseradish Crusted Halibut** with Roasted Pepper Coulis
- **Chicken Breast** stuffed with Wild Rice & Apricot
- **Chicken Provencal** with Tomatoes & Fresh Buffalo
Mozzarella
- **Natty-Boh Braised Short Ribs**
- **Grilled Flank Steak** with Caramelized Onions, Sun-dried
Tomatoes, Roasted Garlic Demi-glace

SIDES

Choose up to 2 options.

- **Seasonal Vegetables**
- **Yukon Mashed Potatoes**
- **Wild Rice**
- **Glazed Carrots**
- **Herbed Fingerling Potatoes**

DESSERT

Choose 1 option.

- **Assorted Petit Fours**
- **Assorted Mousses**
- **Assorted Cookies**
- **Fruit Salad**

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PLATED DINNER

All dinner prices are based on three courses which include one soup or salad, entrée, dessert, assorted breads and rolls, freshly brewed coffee, decaffeinated coffee and a selection of international teas.

SOUP & SALAD

SOUP

Choose 1 option.

- **Soup du Jour**
- **Minestrone**
- **Red Pepper & Gouda**
- **Tomato Basil Potage**
- **Chicken Noodle**
- **Corn Chowder**
- **Maryland Crab**\$3.00
- **Cream of Crab**\$4.00

SALAD

Choose 1 option.

- **Arugula Salad** with Roasted Organic Garden Pear, Creamy Gorgonzola Tart, Walnut Oil Drizzle and Balsamic Vinegar
- **Traditional Caesar Salad** with Garlic Croutons
- **Strawberry Salad** with Watercress and Field Greens with Toasted Almonds, Stilton Bleu Cheese and White Balsamic Vinegar
- **Spinach & Frisée Salad** with Dried Blueberries, Candied Pecans and Local Goat Cheese with Citrus Vinaigrette
- **Sonesta Wedge Salad** with Baby Iceberg Lettuce, Shaved Red Onion, Fried Pork Belly, Organic Heirloom Tomatoes, Chives and Creamy Bleu Cheese Dressing
- **Field Greens Salad** served in a Feuille de Brique Basket, Feta Cheese, Cucumber, Sweet Bell Peppers, Cherry Tomatoes, Kalamata Olives, Extra Virgin Olive Oil and Oregano

BEEF, LAMB & PORK

Choose up to 3 options.

- **Filet Mignon** with Honey Roasted Shallots and Port Reduction served on a Bed of Kale Infused Mashed Potatoes \$99.00
- **Butcher Cut New York Strip** with a Peppercorn Demi-glaze, Herbed Baby Fingerling Potatoes and Roasted Candied Beets \$99.00
- **Herb Crusted Rack of Lamb** with Blackberry Rosemary Demi-glaze served on a Bed of Corn Pudding with Baby \$102.00

CHICKEN

Choose 1 option.

- **Mediterranean Chicken** with Kalamata Olives, Cherry Tomatoes, Feta Cheese and Herbed Orzo Salad and Seasonal Baby Vegetables \$72.00
- **Chesapeake Chicken** topped with Lump Crab Meat with Ocean City "Thrasher" Potatoes and Old Bay Imperial Sauce and Seasonal Baby Vegetables \$76.00
- **Pan-fried Cornish Hen** with Apricot Demi-glaze and Kale Infused Risotto and Seasonal Baby Vegetables \$74.00

FISH & SEAFOOD

Choose 1 option.

- **Seared Halibut** with Sicilian Olives, Sun-dried Tomatoes, Artichokes, Fresh Herbs served with Saffron Tomato Broth \$99.00
- **Grilled Salmon** with Salsa Verde on a Bed of Goat Cheese Mashed Potatoes with Baby Seasonal Vegetables \$75.00
- **Sonesta Jumbo Lump Crab Cakes** with Lemon Scented Risotto topped with Jicama Slaw and Old Bay Remoulade Sauce and Seasonal Baby Vegetables \$109.00
- **Pan Seared Rockfish** with Morel Mushroom Lemon Butter Sauce, Brown Sugar Sweet Potato Hash and Seasonal Baby Vegetables \$72.00

DUETS

Choose 1 option.

- **Root Beer Braised Short Rib & Herb Garlic Grilled Shrimp** with Old Bay Cream Sauce, Kale Infused Risotto and Seasonal Baby Vegetables \$105.00
- **Grilled Filet Mignon & Crab Cake** with Potato Dauphinoise, Asparagus, Morel Sauce and Citrus Beurre Blanc \$120.00
- **Herb Roasted Chicken Breast & Pan Seared Atlantic Salmon** with Sweet Potato Hash and Lemon Capers Beurre Blanc \$95.00

DESSERT

Choose 1 option.

- **Vanilla Bean Cheesecake** with Whipped Cream & Strawberry Coulis

Demi-glace served on a bed of Corn Pudding with Baby

Seasonal Vegetables

VEGETARIAN

Choose 1 option.

- **Hoisin Glazed Tofu** with Rice Noodles, Corn and Haricots Verts \$24.00
- **Vegetarian Gumbo** with Tri-colored Peppers, Onions, Corn, Leeks, Plum Tomatoes with Spicy Grain Sausage \$32.00
- **Vegetarian Meatloaf** with Corn Infused Risotto served with Spicy Ketchup \$28.00

- **S'mores Mousse** with Graham Crackers, Chocolate Mousse & Toasted Marshmallow
- **Caramel Apple Bread Pudding** with Honey Roasted Pecans
- **Lemon Lasagna Cake**
- **Traditional Crème Brûlée**
- **Elizabeth's Southern-Style Carrot Cake** with Dried Pineapples, Cream Cheese Icing, Caramel-Candied Walnuts served with a Scoop of Vanilla Ice Cream

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