



BANQUET MENU SELECTION



THE ATLANTIC SANDS HOTEL & CONFERENCE CENTER

Business Training • Business Conference • Executive Retreat • Corporate Meeting
Awards Dinner • Fundraiser • Family Reunion • Class Reunion • Anniversary

*Over 10,000 square feet of total meeting/event space, 3,000 sq. foot grand ballroom
with 6 additional meeting rooms featuring outstanding full-service on-site catering
with state-of-the-art A/V equipment and services available as well.*

AUDIO/VISUAL INFORMATION

THANK YOU FOR CONSIDERING THE ATLANTIC SANDS HOTEL & CONFERENCE CENTER

Our banquet and catering staff will help you to make your event a success, whether it's a business conference, training seminar, retreat, reunion, or awards dinner.

Our facilities and capabilities include:

- Over 10,000 square feet of total meeting/event space
- 3,000 sq. foot grand ballroom (seats up to 500 theatre style)
- 6 additional meeting rooms (to accommodate up to 12 breakout sessions).
- Outstanding full-service on-site catering
- A/V equipment and services
- Dance floors, risers/staging, podium, and wireless microphones
- Standard and special linens

AUDIO

Microphone (cordless with stand).....	\$65
Microphone (Lavalier)	\$65
Microphone (Wireless)	\$35
Portable Sound System	\$225

VISUAL

State-of-the-Art, portable meeting room all-inclusive A/V Cart equipped with 75-inch Ultra-High Definition 4k Smart QLED TV mounted on a portable AV cart with both HDMI and USB Connectivity	\$250
State-of-the-Art, all-inclusive A/V Cart (same as above) plus wireless mic for enhanced sound clarity in our largest breakout room	\$295
5' x 5' Screen.....	\$35
6' x 6' Screen.....	\$65
Audio Visual Cart	\$20

DANCE FLOOR

9' x 12' Dance Floor.....	\$175
12' x 15' Dance Floor.....	\$225
15' x 18' Dance Floor	\$275

MISC.

Display Easel	\$10
Easel, Flip chart & Markers	\$35
Podium	\$60
Risers 6' x 8'	\$75
Pipe & Drape Booth Installed	\$100
*per booth (8' x 10')	

Pricing Above Is Cost Per Day.

Audio/Visual Technician is available to facilitate your meetings and breakouts with advance notice.

Pricing dependent upon scope of meeting, please inquire with our Sales Office.

MEETING PACKAGES

The Director...\$29.95+ per person

CONTINENTAL

Orange, Cranberry and Grapefruit Juice
Assorted Muffins and Danishes,
Assorted Cereals and Milk, Variety of
Fresh Bagels, Preserves, Sweet Butter
and Cream Cheese, Fresh Fruit Salad,
Sands Signature Yogurt Bar and our
Mojo Coffee Station

BACK IN 15 (a.m. break)

Fresh Coffee
Assorted Herbal Teas
Iced Tea & Bottled Water
Assorted Granola
Protein Bars

BACK IN 15 (p.m. break)

Fresh Coffee
Assorted Herbal Teas
Assorted Sodas
Bottled Water
Freshly Baked Cookies,
Brownies and Blondie's
Potato Chips and Pretzels

The Executive...\$54.95+ per person

DELUXE CONTINENTAL

Chilled Orange Juice, Cranberry Juice and Grapefruit Juice
Assorted Muffins, Breakfast Breads, Danishes, Fresh Baked Scones and a Variety of N.Y. Bagels including
Preserves, Sweet Butter and Cream Cheeses, Fresh Fruit Salad and Fruit Yogurts
Freshly Brewed Coffee and Herbal Teas

"BACK IN 15" (a.m. break)

Fresh Coffee, Herbal Teas, Iced Tea & Bottled Water
Assorted Granola Bars and Protein Bars,
Whole Fruit, Trail Mix, Biscotti Assortment,
Pita Chips with White Bean Garlic Dip

"BACK IN 15" (p.m. break)

Fresh Coffee, Herbal Teas, Iced Tea, Sodas &
Bottled Water
Choose Three: Freshly Baked Cookies, Brownies &
Blondies, Potato Chips & Pretzels, Popcorn & Peanuts,
Fresh Vegetable Sticks & Classic Hummus,
Tortilla Chips with Salsa, Guacamole & Sour Cream

Choice of Lunch (Options Below):

THE CORNER BISTRO

Soup du Jour
A Variety of Freshly
Prepared Deli Sandwiches
& Wraps
Relish Tray & Condiments
Dill Pickle Spears
Pasta Salad
Red Skin Potato Salad
Cookies & Brownies
Fresh Coffee, Herbal Teas
& Iced Tea

TOUCH OF PHILLY

Classic Caesar Salad
Antipasto Salad
Roll Assortment & Garlic Bread
Zuppa di Pesce
Baked Ziti Telefono
Meatballs & Sausage Marinara
Chicken Puttanesca
Mini Cannoli's and Tiramisu
Fresh Coffee, Herbal Teas
& Iced Tea

CLASSIC BBQ

Fresh Baked Cornbread
Black Angus Burgers
All Beef Franks
Variety of Toppings & Condiments
Cheesy Baked Macaroni
Baked Beans
Creamy Cole Slaw
Redskin Potato Salad
Cookies and Brownies
Fresh Coffee, Herbal Teas
& Iced Tea

All prices are per person unless otherwise noted. All Food & Beverage is subject to a 21% Service Charge

MEETING PACKAGES

“BACK IN FIFTEEN” CONFERENCE BREAKS

MOJO COFFEE BREAK

Freshly brewed regular and decaf coffee, herbal tea selection, assorted coffee syrups, flavored creamers, honey, and sliced lemons

\$7.95+ per person

BEVERAGE BREAK

Mojo Coffee Break PLUS

- *Assorted Sodas*
- *Bottled Water*
- *Iced Tea*

\$9.95+ per person

ALL DAY BEV. BREAK

Mojo Coffee Break PLUS

- *Assorted Sodas*
- *Bottled Water*
- *Iced Tea*

\$14.95+ per person

TAKE ME OUT TO THE BALLPARK

Mini Ballpark Franks Wrapped in Puff Pastry, Warm Soft Pretzels, Ketchup & Mustard, Popcorn and Peanuts

DIP IT GOOD

Tortilla Chips, Salsa, Guacamole, Baked Pita Chips, Sweet Potato Chips, Classic Hummus, Crudité Tray and Dipping Sauce

RE-ENERGIZE

Sands Signature Yogurt Bar: Assorted Greek Yogurts, Candied Walnuts, Granola, Fresh Fruit, Assorted Granola and Protein Bars, Trail Mix, Whole Fruit Display

SNACK ATTACK

Double Chocolate Brownies, Blondies, Freshly Baked Assorted Cookies, Popcorn, Chips & Pretzels

COZY COFFEE CAFE

Mojo Coffee Station, Creamy Hot Cocoa, Assorted Mini Donuts, Danish and Muffins, Buttered and Chocolate Croissants, Fresh Fruit Salad

BACK TO BASICS

Garden Fresh Crudité and Dipping Sauce, Assorted Granola and Protein Bars, Trail Mix, Whole Fruit Display

Snack Break Varieties listed above are priced \$19.95+ per person

Minimum of 15 Guests

All Breaks Include: Mojo Coffee Station, Fresh Brewed Iced Tea, Assorted Sodas and Bottled Water

Breaks are left out for one hour with the exception of the All Day Beverage Break.

Each additional ½ hour \$2+ per person refresh

All prices are per person unless otherwise noted. All Food & Beverage is subject to a 21% Service Charge



Rise and Shine

BREAKFAST
SELECTIONS



BREAKFAST SELECTIONS

CONTINENTAL CHOICES

Classic

Chilled Orange and Cranberry Juice

Fresh Fruit Salad

Variety of Muffins and Danish

Assorted Cereal and Milk

Hard Boiled Eggs

\$9.95+ per person

Sunrise

Chilled Orange, Cranberry & Grapefruit Juice

Fresh Fruit Salad

Assorted Greek Yogurts

Fresh Variety of Bagels, Muffins and Danish

Fruit Preserves and Sweet Butter

Assorted Cereal and Milk

Hard Boiled Eggs

\$13.95+ per person

Deluxe

Chilled Orange, Cranberry & Grapefruit Juice

Fresh Fruit Salad

Fresh Variety of Bagels, Muffins and Danishes

Fruit Preserves and Sweet Butter

Sands Signature Yogurt Bar:

Assorted Greek Yogurts, Candied Walnuts, Granola

Assorted Cereal and Milk

Variety of Protein Bars and Breakfast Bars

Hard Boiled Eggs

\$16.95+ per person

Continental Breakfast Choices include our Mojo Coffee Station plus Assorted Herbal Teas

Minimum 15 Guests

All prices are per person unless otherwise noted. All Food & Beverage is subject to a 21% Service Charge

BREAKFAST SELECTIONS

BREAKFAST BUFFET OPTIONS

The Sands Breakfast Buffet

- Chilled Orange and Cranberry Juice
- Fresh Fruit Salad
- Assorted Muffins and Danish
- Assorted Greek Yogurts
- Fluffy Scrambled Eggs
- Crisp Applewood Smoked Bacon
- Breakfast Sausage Links
- Breakfast Potatoes
- Fruit Preserves and Sweet Butter
- Served with Freshly Brewed Regular and Decaffeinated Coffee + Assorted Herbal Teas

\$18.95+ per person

The Boardwalk Breakfast Buffet

- Chilled Orange and Cranberry Juices
- Fresh Fruit Salad
- Assorted Muffins, Danish and Bagels
- Assorted Greek Yogurts
- Fruit Preserves and Sweet Butter
- Fluffy Scrambled Eggs **OR** Western Style Scrambled Eggs (*onion, pepper, tomato, cheddar*)
- Brioche French Toast Powdered Sugar with Maple Syrup
- Crisp Applewood Smoked Bacon
- Country Sausage Links
- Breakfast Potatoes
- Served with Freshly Brewed Regular and Decaffeinated Coffee + Assorted Herbal Teas

\$22.95+ per person

Minimum of 30 Guests applies for Breakfast Buffets

All prices are per person unless otherwise noted. All Food & Beverage is subject to a 21% Service Charge

Farm Fresh Omelet Station

- Served with
Cheddar Cheese
Local Mushrooms
Baby Spinach
Diced Peppers
Ham
Bacon
Onions
Tomato

Prepared to Order

\$10.00+ per person

(yeah, no chef fee!!!)

Belgium Waffles

Chef Prepared
Belgium Waffles served with
Warm Maple Syrup
and Powdered Sugar

\$7.00+ per person

Our Executive Chef is more than happy to prepare meals for those guests with dietary restrictions.

Please alert the sales manager to guests with special requests, thank you.

BREAKFAST SELECTIONS

The Delaware Brunch

- Chilled Orange and Cranberry Juice
- Fresh Fruit Salad
- Sands Signature Yogurt Bar:
Assorted Greek Yogurts, Candied Walnuts, Granola and Fresh Fruit
- Sands Signature Oatmeal Bar with
Fresh Fruit, a variety of Nuts & Seeds,
Dried Fruits, Cinnamon
with a variety of milks
- Muffins, Danish, Bagels,
and Fresh Corn Bread
- Fruit Preserves and Sweet Butter

Choose Two:

- Caesar Nuevo
Baby Romaine Wedge with Queso Fresco,
Crispy Plantains and Caesar Dressing
- Mango Papaya Salad
Fresh Mango, Green Papaya, Local Greens
with Mini Heirlooms, Roasted Peanuts,
Green Beans served with a
Taramind Vinaigrette
- Kiwi Chopped Salad
Crisp Spinach Leaves, Mushrooms,
Red Onions, Chopped Egg, Bacon and
Bleu Cheese Crumbles served with Honey
Mustard Dressing
- **Classic Caesar Salad** *available upon request*

Choose Two:

- Applewood Smoked Bacon
- Country Sausage Links
- Smoked Brisket Hash

Choose Two:

- Scrambled Eggs
- Vegetarian Breakfast Frittata
- Brioche French Toast
- Buttermilk Pancakes
- Quiche (Spinach and Feta, Ham and
Gruyere *or* Broccoli and Cheddar)

Choose Two:

- Baked Ziti Telefono
- Spaghetti Carbonara
- Curry Salmon with Chutney
- Chicken Puttanesca
- Apple Demi Glazed Pork Loin
- Sliced Flanked Steak with Caramelized Onion
- Roasted Salmon Italian Caponata

Choose Two:

- Breakfast Potatoes
- Potatoes Au Gratin
- Saffron Rice
- Local Vegetable Casserole
- Charred Asparagus
- Yukon Potato Hash

Dessert:

- Variety of Smith Island Cakes plus an
assortment of Chef's Desserts & Petite Fours

Beverages:

- Served with our Mojo Coffee Station
including: Fresh Brewed Regular and
Decaffeinated Coffee with Assorted
Herbal Teas and Fresh Brewed Iced Tea

\$45.00+ per guest

Minimum of 30 Guests applies for the Delaware Brunch

All prices are per person unless otherwise noted. All Food & Beverage is subject to a 21% Service Charge



Edible Edifications

LUNCHEON
SELECTIONS

LUNCHEON SELECTIONS

luncheon buffet choices

CORNER DELI BUFFET

Soup du Jour
Assorted Deli Style Meats and Cheeses to
Include: Ham, Roast Beef, Turkey, Salami,
Swiss, Cheddar, Provolone and American
Baskets of Fresh Baked Breads and Rolls
Potato Chips
Dill Pickle Spears and Condiments
Cole Slaw and Potato Salad
Freshly Baked Cookies, Brownies and Blondies

DAY AT THE BALLPARK

Jumbo Soft Pretzels
Fresh Watermelon (*in season*)
Sausage and Peppers
Hamburgers
All Beef Hot Dogs
Assorted Rolls, Pickles and Condiments
Popcorn Station
with flavored butters and caramel
Variety of Nuts
Freshly Baked Cookies, Brownies and Blondies

TOUCH OF PHILLY

Classic Caesar Salad
Antipasto Salad
Roll Assortment & Garlic Bread
Zuppa di Pesce: Classic Italian fish stew, sicilian
tomato, fresh garlic crostinis
Baked Ziti Telefono
Meatballs & Sausage Marinara
Chicken Puttanesca
Mini Cannoli's and Tiramisu

THE PICNIC

Fresh Baked Cornbread
Fresh Fruit Salad
Heirloom Tomato and Cucumber Salad
Red Skin Potato Salad
BBQ Chicken
Carolina Pulled Pork & Slider Buns
Street Corn Succotash
Baked Macaroni & Cheese
Freshly Baked Cookies, Brownies and Blondies

SOUTH OF THE BORDER

Mixed Greens with Corn, Black Beans, Onions,
Tomato and Shredded Cheddar
Fresh Fruit Salad
Tortilla Chips, Salsa & Sour Cream
Taco Bar with an Array of Toppings
Chicken, Beef & Pork Carnitas
Fiesta Rice
Freshly Baked Cookies, Brownies and Blondies

ALL LUNCHEON BUFFETS ARE SERVED WITH OUR

Mojo Coffee Station

- Fresh Brewed Regular
- Decaffeinated Coffee
- Assorted Herbal Teas
- Iced Tea
- Bottled Water
- Assorted Coca-Cola Products

\$29.00+ per person

Minimum 30 People. \$50 Additional Service Charge for Functions Less than 30 People

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LUNCHEON SELECTIONS

PLATED LUNCHESES

All Selections are served with Warm Rolls and Butter, Chef's Selection of Vegetable and Starch when appropriate.

CHOICE OF SALAD:

CAESAR NUEVO: *Baby Romaine Wedge with Queso Fresco, Crispy Plantains and Inspired Caesar Dressing*

CLASSIC CAESAR SALAD: *available upon request*

MANGO PAPAYA SALAD (GF+V): *Fresh Mango, Green Papaya, Local Greens with Mini Heirlooms, Roasted Peanuts, Green Beans served with a Taramind Vinaigrette*

KIWI CHOPPED SALAD (GF+V+VE): *Local Greens with Roasted Pepitas, Radish, Red Onion, Cucumber, Mini Heirloom Tomatoes served with a Ginger Vinaigrette*

GREEN TOMATO SALAD (GF+V): *Cured Green Tomatoes, Cabrales Bleu Cheese, Local Greens and Croutons served with a White Romesco Vinaigrette*

CHOICE OF ONE OF THE FOLLOWING ENTRÉES (MAXIMUM OF 2 OPTIONS):

PHILLY CHICKEN PARMESAN

TOKYO SALMON

WAGYU POT ROAST

OLD BAY ROASTED CHICKEN

TACUTACU (VE / Can Be GF)

Peruvian fried rice bowl w/lentils/roasted vegetables & garlic/kombu ginger stirfry sauce

TWELVE HOUR BBQ KURABUTA PORK CHOP WITH CAROLINA CIDER GRAVY

PHILLY ROAST TURKEY PLATTER

12hr with Italian spices/broccoli gremolata/sauce soubise

MUSHROOM CASUELA (GF+V+VE)

baked casserole with local vegetables, vegan chili gravy, tortilla crumble, chayote & jicama salsa

DESSERTS:

- A Variety of Smith Island Cakes
- Gluten-Free Flourless Chocolate Torte
- Carrot Cake with Cream Cheese Icing

BEVERAGE STATION INCLUDES:

Mojo's Coffee Station, Assorted Herbal Teas, Iced Tea and Ice Water

\$32.00+ per person

GF = GLUTEN FREE
V = VEGETARIAN
VE = VEGAN

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TESTIMONIALS

The entire staff worked tirelessly to ensure that the weekend went smoothly for our 365 participants. They were always very helpful and pleasant with the numerous questions and demands made by event participants. I thought it was pretty extraordinary to not have had a single complaint! Please extend my deepest gratitude to the staff at the Atlantic Sands for everything.

I just wanted to express our gratitude for the awesome weekend we had. As usual, the hotel staff was wonderful and everything went very smoothly.

As Chair I was able to attend workshops, conduct a workshop twice, eat all the meals, and thoroughly enjoy myself. That says a lot about the Sands team.

I especially want to thank the chef. The food was perfect this year. I will certainly have nothing but praises to share with others in the community looking for a great place to hold an event.

There are no words to say how much we loved having our event at the Atlantic Sands. Your staff is INCREDIBLE to work with. What a difference a beautiful venue and amazing staff make when planning and executing an event. The flow of the day worked really well. Our attendees were very happy with the event with many telling me this was the most professional and well managed event they have ever participated in.

Thank you so much to all the Atlantic Sands dream team!

Our organization, as you know, has held its conference here for many years. This year's event, in terms of every aspect from overnight rooms to meetings to banquets, was the smoothest and best. Everything was top notch and we were very impressed. We look forward to signing a contract for next year's event! Thank you for everything you and your staff did to make our event so enjoyable and successful.



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The Supper Club

DINNER
SELECTIONS

DINNER SELECTIONS

PLATED DINNER SELECTIONS

SELECT ONE SOUP OR SALAD, SELECT TWO ENTRÉES WITH
CHEF'S SELECTION OF STARCH AND SEASONAL VEGETABLE.
ALSO INCLUDES WARM ROLLS, DESSERT, COFFEE SERVICE,
LINEN SELECTIONS, CENTERPIECES, CANDLES

SOUP SELECTIONS:

Maryland Crab Bisque | Street Corn Chowder (GF+V)
Guajillo Tomato with Tortillas (v) | Colombian Chicken Noodle
Curried Carrot (v) | Sicilian Pancetta with Escarole and Bean
Chilled Cucumber Poblano Gazpacho (v)

SALAD SELECTIONS:

CAESAR NUEVO

• Baby Romaine Wedge with Queso Fresco,
Crispy Plantains and Inspired Caesar Dressing
* *Classic Caesar Salad available upon request*

MANGO PAPAYA SALAD (GF+V)

• Fresh Mango, Green Papaya, Local Greens with
Mini Heirlooms, Roasted Peanuts, Green Beans
served with a Taramind Vinaigrette

KIWI CHOPPED SALAD (GF+V+VE)

• Local Greens with Roasted Pepitas, Radish, Red Onion,
Cucumber, Mini Heirloom Tomatoes
served with a Ginger Vinaigrette

GREEN TOMATO SALAD (GF+V)

• Cured Green Tomatoes, Cabrales Bleu Cheese,
Local Greens and croutons served with a
White Romesco Vinaigrette

DINNER ENTRÉES:

MEDITERRANEAN GARLIC LEMON CHICKEN
Roasted Chicken with Lemon, Garlic & Oregano

CLASSIC PEPPERONCINI ROASTED CHICKEN
Foraged Mushroom Ragout

CHICKEN PUTTANESCA
Lemon, Tomato, Garlic, Capers and Olive Mix

SLOW ROASTED OLD BAY CHICKEN
Maryland Crab Bechamel

BRAISED BONELESS SHORT RIBS
Ancho-Chili Gravy

\$39.95+ per person

BEEF TENDERLOIN (GF)

Filet Mignon Pepper Seared with a Bordelaise
Demi-Glace

ARGENTINE SIRLOIN (GF)

Twenty-four hour marinade, choice of sauce:

- Chimichurri
- Mushroom Ragout
- Sofrito Demi

GRILLED SALMON

Choose one style:

- Tokyo Salmon Filet with Umami Glaze & Ginger
- Curried Salmon Filet with Tomato Fig Chutney
- Classic Seared Salmon in Bonito Beurre Blanc

DRY RUBBED KURABUTA PORK LOIN

Miso Mostaza Gravy

ADOBO PORK TENDERLOIN

Chayote Slaw and Ancho Chili Gravy

CHILI RELLENO (GF+V+VE)

Masala Fried Rice and Carrots

AREPA RELLENO (GF+V)

Argentine Corn Cake, Tomato and Bean Ragout

SWEET POTATO TAMALES (v)

Aji Amarillo Sauce and Guacamole

STUFFED SHRIMP

Crabmeat Stuffed Shrimp served with a
Lobster Cream Sauce

\$Market Price

MARYLAND LUMP CRAB CAKES

New Orleans Remoulade

\$Market Price

GF = GLUTEN FREE; V = VEGETARIAN; VE = VEGAN

All prices are per person unless otherwise noted. All Food & Beverage is subject to a 21% Service Charge

DINNER SELECTIONS

CREATE YOUR OWN DINNER BUFFET

MINIMUM 40 GUESTS. ALL SELECTIONS ARE SERVED WITH A SOUP, SALAD,
CHOICE OF VEGETABLE AND STARCH, WARM ROLLS AND BUTTER PLUS DESSERT.

CHOICE OF TWO ENTRÉES: \$42.95+ PER PERSON • CHOICE OF THREE ENTRÉES: \$46.95+ PER PERSON

SOUP SELECTIONS:

Maryland Crab Bisque | Street Corn Chowder (GF+V)
Guajillo Tomato with Tortillas (V) | Colombian Chicken Noodle
Curried Carrot (V) | Sicilian Pancetta with Escarole and Bean
Chilled Cucumber Poblano Gazpacho (V)

SALAD SELECTIONS:

CAESAR NUEVO

- Baby Romaine Wedge with Queso Fresco, Crispy Plantains and Inspired Caesar Dressing

CLASSIC CAESAR SALAD

- available upon request

MANGO PAPAYA SALAD (GF+V)

- Fresh Mango, Green Papaya, Local Greens with Mini Heirlooms, Roasted Peanuts, Green Beans served with a Taramind Vinaigrette

KIWI CHOPPED SALAD (GF+V+VE)

- Local Greens with Roasted Pepitas, Radish, Red Onion, Cucumber, Mini Heirloom Tomatoes served with a Ginger Vinaigrette

GREEN TOMATO SALAD (GF+V)

- Cured Green Tomatoes, Cabrales Bleu Cheese, Local Greens and Croutons served with a White Romesco Vinaigrette

DINNER ENTRÉES:

- **CHICKEN PUTTANESCA**

Lemon, Tomato, Garlic, Capers and olive mixto

- **CHICKEN DIANE (GF)**

Sautéed Boneless Breast of Chicken with a Lemon Dijon Sauce

- **CLASSIC PEPPERONCINI ROASTED CHICKEN**

with Foraged Mushroom Ragout

- **TOKYO SALMON FILET**

with Umami Glaze Ginger

- **CURRIED SALMON FILET**

with Tomato Fig Chutney

- **MARYLAND LUMB CRAB CAKES**

Seared and served with a New Orleans Remoulade

- **SLOW ROASTED OLD BAY CHICKEN**

Chicken Thigh with Maryland Crab Bechamel

- **BRAISED BONELESS SHORT RIBS (GF)**

Ancho-Chili Gravy

- **ARGENTINE SIRLOIN**, 24 hour marinade

Chimichurri Sauce **OR** Mushroom Ragout **OR** Sofrito Glaze

- **ROAST ITALIAN PORCHETTA (GF)**

Pork Loin with Fresh Herbs and Fennel, Ancho Chili Gravy

- **ADOBE PORK TENDERLOIN (GF)**

Ancho-Chili Gravy

- **DRY RUBBED KURABUTA PORK LOIN (GF)**

Miso Mostaza Gravy

- **CHILI RELLENO (GF+V+VE)**

Masala Fried Rice, Peas and Carrots

- **AREPA RELLENO (GF+V)**

Argentine Corn Cake, Tomato Bean Ragout, Fresh Cheese

- **SWEET POTATO TAMALE (V)**

Huanacaina Sauce and Guacamole

CHOOSE TWO (ONE STARCH & ONE VEGETABLE):

- | | |
|-----------------------------|--|
| • Saffron Rice | • Asparagus Gremolata (<i>Chilled</i>) |
| • Saffron Risotto | • Zucchini Gremolata (<i>Chilled</i>) |
| • Classic Garlic Mash | • Vegetable Mixto |
| • Potato au Gratin | • Broccoli Rabe a la Plancha |
| • Roasted Rosemary Potatoes | • Baby Carrots with Curry |
| • Classic Cous Cous | • Togarashi Green Beans |
| • Eggplant Caponata | • Miso Buttered Broccoli |

YOUR DINNER BUFFET WILL ALSO INCLUDE:

- | | |
|-------------------|----------------------|
| • TABLE LINENS | • EVENT COORDINATOR |
| • NAPKIN COLOR(S) | • COFFEE SERVICE |
| • VOTIVE CANDLES | • BEVERAGE STATION |
| • CENTERPIECES | • SIGNATURE COCKTAIL |
| • TABLE NUMBERS | • COMPLETE SET UP |
| • ROOM DECOR | AND BREAKDOWN |

GF = GLUTEN FREE; **V** = VEGETARIAN; **VE** = VEGAN

MINIMUM 40 GUESTS, ADDITIONAL SERVICE CHARGE FOR FUNCTIONS LESS THAN 40 PEOPLE

All prices are per person unless otherwise noted. All Food & Beverage is subject to a 21% Service Charge

DINNER SELECTIONS

THEMED BUFFETS *(All Themed Buffets include our Mojo Coffee Station)*

Touch of Philly! ... \$46.95+ per person

- Liscio Bakery Sesame Garlic Bread
- Zuppa di Pesce: Classic Italian fish stew, sicilian tomato, fresh garlic crostinis
- Caesar Panzanella: Rustic romaine & Italian bread salad, shaved pecorino cheese, old world caesar dressing
- Antipasto Salad: Prosciutto, salumi, olives, gardenia veg, extra sharp provolone and mortadella
- Baked Ziti Telefono: South Philly gravy, fresh mozzarella, muenster cheese, parmesan, reggiano, fresh ricotta
- Chicken Boccancini: Sauteed chicken, cherry peppers, Italian sausage, honey balsamic glaze
- Porchetta Classico: Kurabuta pork loin stuffed with prosciutto, broccoli rabe and pesto
- Fra Diavolo: Sautéed garlic shrimp & scallops in an aggressive tomato sauce, and classic aioli
- Broccoli Rabe a la plancha, calabrese chili, roasted sesame crumble
- Tiramisu & Flourless Chocolate Torte

Kiwi Comforts ... \$41.95+ per person

- Kings Hawaiian Dinner Rolls, with Mango Butter
- Ramen Noodle Miso Soup with Chicken & Shiso
- Iceberg Salad Wedge: creamy ginger dressing, shaved broccoli, tomato and shaved onion
- Bacon wrapped meatloaf/tomato umami sauce
- General Tso's Slow Roasted Chicken Thighs
- Shrimp 'n' Spam Fried Rice
- Bake 'n' Smash Sweet Potatoes, Fresh Ginger Gastrique
- Round Eye Stir Fry Vegetables
- Miso Peanut Butter Custard Jars with Jelly Crumble

Delmarva ... \$49.95+ per person

- Fresh Rolls/Old Bay Garlic Butter
- Maryland Crab Bisque
- Romaine & Green Bean Salad: cured green tomato, shaved local corn, spring onions, red radishes gold beets, creamy cider-yogurt dressing
- Baked local chicken thighs/sesame bread crumble, classic chicken gravy
- Braised Beef Short Ribs, Cheese & Pepper Hollandaise
- Inspired Maryland Crabcakes/Lemongrass Beurre Blanc
- Oven Roasted Brussels Sprouts with Bacon
- Roasted Garlic & Sea Salt Mash
- New School Blueberry Crumble with Amarena Cherry Sauce

THEMED BUFFET ALSO INCLUDES:

- Table linens
- Event Coordinator
- Napkin color(s)
- Coffee Service
- Votive candles
- Beverage Station
- Centerpieces
- Signature Cocktail
- Table Numbers
- Complete Set up and breakdown
- Room Decor

DESSERT SELECTION *please select one*

- Chef's Themed Seasonal Dessert
- Smith Island Cakes (assorted flavors)
- Flourless Chocolate Tart
- Crème Brulee Cheesecake
- Chocolate Raspberry Cake
- Tiramisu
- Grand Marnier Strawberry Shortcake
- Triple Chocolate Mousse Cake
- Strawberry Shortcake
- Double Layer Chocolate Cake
- Black Forest Cake
- Carrot Cake
- Lemon Cream Cake
- Red Velvet Cake

All prices are per person unless otherwise noted. All Food & Beverage is subject to a 21% Service Charge



The Social Hour

HORS D'OEUVRES
AND COCKTAILS



COCKTAIL RECEPTION

HORS D'OEUVRES SELECTIONS

The following selections are priced per 50 pieces

- Argentine Steak Skewers \$187
- Mushroom stuffed mushroom caps (V+V+GF) \$150
- Grilled Cheese Chili Tomato Soup Shooter (V) \$150
- Calabaza Brochettes (V+V+GF) \$150
(roasted squash & vegetable skewers)
- Crab Scrapple Bites with White Maple
Unagi Sauce \$Market Price
- Classic Maryland Crab Cakes served
with a New Orleans Remoulade \$Market Price
- Blackened Chicken Brochettes with
Old Bay Crab Aioli \$162
- Wagyu Beef Crostini with Wasabi Cream, Caviar,
Caramelized Onions and a Peruvian Pepper \$200
- Jamon Serrano Crostini with Foie Gras Butter
\$187
- Steak Tartare Toast in a Piquillo Pepper
Remoulade \$200
- Octopus Bites with Black Hummus \$187
- White Tuna Ceviche with Sambal Coconut Salsa
\$187
- Tuna Poke with Sesame, Kombu
and Wasabi Caviar \$200
- Tequila Shrimp Ceviche with Black Caviar
and Cocktail Salsita \$175
- Mushroom Scrapple Bites served with a
Cherry Syrup and Sea Bean (V+GF) \$175
- Coconut Shrimp with Chipotle Mango Chutney
\$187
- Beet Poke with Sesame, Kombu, Shiitake
Mushroom and Sea Bean \$150
- Bahn Mi Bocadillos with Pickled Vegetable
and Avocado \$187
- Salmon Crudo, Citrus, Salmon Caviar
and Gremolata \$187
- Pork Belly Bites with a Korean BBQ Salsa \$175
- Bay Scallop Ceviche with Tomatillo, Truffle and
Bacon \$175
- Ginger Carrot Gazpacho Shooter with Yogurt (GF+V)
\$150
- Buttered Shrimp Rolls with Yuzu Mayonnaise
and Cabbage \$187
- Vegetable Nigiri with Wasabi Mustard and
Local Honey Unagi Sauce \$150
- Pastrami Meatballs with Pickled Salsa,
Swiss Gravy \$175
- Chorizo Pinchos with Aji Verde Salsa \$175
- Japanese Rice Cake, Exotic Mushrooms,
Ponzu Sauce \$175
- Togarashi Spiced Salmon Onigiri \$175
- Philly Smoked Salmon Empanadas,
Cream Cheese, Asparagus \$175
- Beef Short Rib on Toast, Parmesan Reggiano \$187
- Ponzu Beef Carpaccio, Chili Garlic Sauce \$200
- Curry Chicken Skewers with Roasted Sesame
Yogurt \$175
- Kombu Pickle on Toast with Creamy
Sea Salt Butter \$150
- Baba Ghanoush on Toast with Gardenia Salsa \$150
- Spinach And Feta Spanakopita (V) \$150
- Roasted Fig and Whipped Goat Cheese
in Phyllo Cup (V) \$175
- Kiwi's Deviled Eggs, Crispy Spam Bits \$137
- Franks in Puff Pastry, Street Style Mustard \$150

All prices are per person unless otherwise noted. All Food & Beverage is subject to a 21% Service Charge

COCKTAIL RECEPTION

STATIONARY HORS D'OEUVRES DISPLAYS

Minimum 40 Guests

Crudités Display

An Array of Garden Vegetables
with a Creamy Herb Dip
\$9.50+ per person

Intl. Cheese Display

Display of International
and Domestic Cheeses
Assorted Gourmet Crackers
\$11.50+ per person

Artisanal Cheese Display

A greater abundance
and packed with
robust flavor
\$15.50+ per person

Fresh Fruit Display

Fresh Sliced Fruit
with Fresh Berries
\$9.50+ per person

THE CARVING BOARD

(Select Two)

- Roasted Turkey Breast
- Slow Roasted Beef with Natural Au Jus
- Baked Virginia Ham with Basted with Molasses
- Hickory Smoked Pork Loin with BBQ Dry Rub

Served with:

- Appropriate Condiments, Petite Rolls
and Croissants
\$24.95+ per person

Add as your Second Selection

- Argentine Beef Tenderloin
Add \$8.00+ per person
- Additional \$50 per Hour Charge
for Chef Attendant

PASTA STATION

Two Distinctly Different Pastas, choose Two Sauces:

- Marinara, Alfredo, Vodka, Basil Pesto, or
Puttanesca

Toppings Include:

- Shaved Parmesan, Asparagus Tips, Baby
Mushrooms, Artichokes, Kalamata Olives,
and Roasted Tomato
\$19.95+ per person

MINI-SLIDER STATION

(Select any Two)

- Cheeseburgers
- Pulled Pork
- Caribbean Jerk Chicken
- BBQ Beef Brisket
- Smoked Turkey Breast

Served with Appropriate Sauces,
Old Bay BBQ Chips and House Made Pickles
\$17.95 + per person

ATTENDANT CHARGE: \$100.00 per hour

WARM AND HEARTY DIP STATION

A Trio of Freshly Prepared Dips:

- Buffalo Chicken
- Maryland Crab
- Spinach Artichoke

Served with:

- Tortilla Chips, Pita Chips and Sliced Baguettes
\$17.95+ per person

FLATBREAD PIZZAS

Delicious Red and White Flatbread Pizzas will
include a variety of toppings:

- Pepperoni
- Buffalo Chicken
- Broccoli
- Onions
- Portabellas
- Feta Cheese
- Sun Dried Tomatoes
- Spinach
- Peppers
- Gluten-Free avail upon request

\$19.95+ per person

STREET TACO BAR

- Chili Beef, Al Pastor Pork, Adobo Chicken,
Peruvian Potato with sour cream, queso fresco,
sauce of fury, fire roasted salsa, salsa verde
served with warm corn tortillas
\$17.95

RAW BAR

- A wonderful array of Shrimp, Crab Claws,
Oysters and Clams served with cocktail sauce
and tartar sauce with sliced lemons and
beautifully garnished display over ice.
\$Market Price

CEVICHE

- An assortment of South American seafood salads
with fresh tortilla chips, assorted grilled breads and
caviars, lettuce leaves and sticky rice
\$Market Price

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COCKTAIL RECEPTION

Beverage Plans...

HOST BAR

The amount to be charged is based on the number guaranteed or the actual number in attendance, whichever is greater. Prices are per person.

One Hour

Premium Brands \$20+

Platinum Brands \$25+

Two Hours

Premium Brands \$29+

Platinum Brands \$34+

Three Hours

Premium Brands \$38+

Platinum Brands \$43+

Four Hours

Premium Brands \$45+

Platinum Brands \$50+

Five Hours

Premium Brands \$54+

Platinum Brands \$60+

CASH BAR

Soft Drinks \$2

Domestic Beer \$5

Imported Beer \$6

Wine \$7

Standard Brands \$7

Premium Brands \$8

Platinum Brands \$10

Martinis \$10 - \$12

RECEPTION BAR

Beer, Wine and Soda

One Hour \$14+

Two Hours \$21+

Three Hours \$28+

Four Hours \$36+

Five Hours \$40+

Premium Bar

- Steel Blu Vodka *(DE local craft)*
- Tito's Vodka
- Deep Eddy Vodka *(flavors)*
- Tanqueray
- Beefeater
- Jack Daniels
- Jameson Irish Whiskey
- Dewar's
- Jim Beam
- Maker's Mark
- Bacardi Rum
- Malibu Coconut Rum
- Capt. Morgan Spiced Rum
- Jose Cuervo Tequila
- Espolon Tequila
- Bailey's Irish Cream
- Kahlua
- Amaretto Disaronno

Platinum Bar

Premium Bar plus ...

- Grey Goose Vodka
- Kettle One Vodka
- Mount Gay Rum
- Bombay Sapphire Gin
- Hendricks Gin
- Johnny Walker Black Whisky
- Knob Creek Bourbon
- Chivas Regal Scotch
- Crown Royal Canadian Whiskey
- Patron Tequila

FLAVORED SETLZERS

Available upon request.

Please ask your consultant for variety and flavors

BAR CHARGE:

\$100.00 per bartender (1 per 75 guests)

DOMESTIC BEERS

choose 4

- Blue Moon
- Budweiser
- Coors Light
- Dogfish 60 Minute
- Michelob Ultra
- Miller Light
- Yuengling

IMPORTED BEERS

choose 2

- Corona/Corona Light
- Heineken
- Dos Equis
- Stella Artois

WINE

- Cabernet Sauvignon
- Merlot
- Pinot Noir
- Pinot Grigio
- Chardonnay
- Sauvignon Blanc
- Moscato
- Prosecco
- White Zinfandel

Your bar will come complete with a variety of sodas, mixers, and garnish

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