

Breakfast Buffets

*Each Buffet Line Requires 1 Attendant Fee at \$75 each

CONTINENTAL | \$10.00/PP

Assorted Breakfast Pastries, Granola Bars

Seasonal Whole Fruit, Bottled Orange Juice

Regular and Decaffeinated Coffee, Assorted Hot Teas & Water Dispenser

DELUXE CONTINENTAL | \$14.00/PP

Fresh Baked Mini Muffins with Butter

Scrambled Eggs with Chives and Cheddar Cheese

Home Fried Potatoes with Onions and Peppers

Pork or Turkey Bacon

Fresh Fruit Salad

Regular and Decaffeinated Coffee

Assorted Hot Teas, Bottled Assorted Juices & Water Dispenser

FARMERS BREAKFAST | 18.00/PP

French Toast Casserole Served with Syrup and Butter

Scrambled Eggs with Chives and Cheddar Cheese

Pork or Turkey Bacon

Home Fried Potatoes with Onions and Peppers

Fresh Fruit Salad, Bowls of Yogurt and Granola

Regular and Decaffeinated Coffee

Assorted Hot Teas, Bottled Assorted Juices & Water Dispenser

15 person minimum required on all orders

Breakfast Additions

INDIVIDUAL CEREALS WITH MILK | \$3.00/EA

ASSORTED PASTRIES | \$3.00/PP

ASSORTED MINI MUFFINS | \$3.00/PP

ASSORTED FULL SIZE BAGELS | \$2.00PP

PLAIN MINI BAGELS | \$2.00PP

FRESH WHOLE FRUIT | \$2.00/PP

CUT FRUIT DISPLAY | \$3.00/PP

WARM OATMEAL WITH CRAISINS | \$5.00/PP

BREAKFAST SANDWICHES | \$8.00/EA

sausage or ham, egg, cheese
veggie scramble | tofu scramble
biscuit or english muffin

CHEESY SCRAMBLED EGGS | \$5.00/PP

VEGGIE TOFU SCRAMBLE | \$6.00/PP

PORK OR TURKEY BACON | \$5.00/PP

CHICKEN SAUSAGE PATTIES | \$5.00/PP

ASSORTED JUICES OR SODAS | \$2.00/EA

ASSORTED SPARKLING OR BOTTLED WATER | \$1.50/EA



15 person minimum required on all orders

Break Time

*Each Break Requires 1 Attendant Fee at \$75 each

MORNING

DIY PARFAIT | \$8.00/PP

Fresh Cut Fruit Display

Granola & Yogurt

Assorted Juices and Bottled Waters

SWEET TOOTH #1 | \$8.00/PP

Assorted Coffee Cakes and Cookies

Regular and Decaffeinated Coffee

Assorted Hot Teas

AFTERNOON

ICE CREAM SOCIAL | \$9.00/PP

Strawberry, Chocolate and Vanilla

Ice Cream

Rainbow Sprinkles, Chocolate Fudge,

Caramel Sauce, M&Ms,

Cherries & Whipped Cream

Water Dispenser

SNACK BASKETS | \$6.00/PP

Assorted Chips, Pretzels, Granola

Bars, Oranges & Bananas

Assorted Sparkling and Bottled

Water

SWEET TOOTH #2 | \$10.00/PP

Sugar, Chocolate Chip and Oatmeal

Cookies

Assorted Fresh Baked Pies

Regular and Decaffeinated Coffee

Assorted Hot Teas

SMOOTHIE BAR | \$6.00/PP

Strawberry Banana

Green Monster

Almond Brother



15 person minimum required on all orders

Cold Buffets

*Each Buffet Line Requires 1 Attendant Fee at \$75 each

DAWSON'S DELI STATION

\$17.00/PP

Select one Side Salad:

Classic Mixed Green Salad

Mediterranean Salad

Kale Caesar

Sliced:

Roasted Turkey | Roast Beef

Tuna Salad | Black Forest Ham

Cheddar and Swiss Cheese

Assorted Breads and Rolls

Condiments to include:

Mayonnaise, Mustard, Lettuce,

Tomatoes, Red Onions

Assorted Potato Chips

Assorted Cookies and Brownies

Lemonade or Iced Tea & Water

WRAP DISPLAY

\$15.00/PP

Classic Mixed Green Salad

Choose 3:

Ham & Swiss | Turkey & Cheddar

Tuna Salad | Chicken Salad

Roast Beef & Cheddar

Margalo (mozzarella, tomato,
arugula, pesto, balsamic)

Veggie & Hummus

Eggless Egg Salad

Assorted Potato Chips

Fresh Baked Cookies and Brownies

Lemonade or Iced Tea & Water

ADDITIONAL SIDES

Tarragon Chicken Salad | \$5.00/pp

Tuna Salad | \$5.00/pp

Mediterranean Orzo | \$3/pp

Pesto Orecchiette Salad | \$3/pp

Zesty Cucumber Salad | \$3/pp

Quinoa Feta | \$3/pp

Mom's Potato Salad | \$3/pp

Smoked Bacon & Corn | \$3/pp

15 person Minimum required on all orders

Boxed Lunches

\$14.00/PP

Choose up to 3 Wrap Options:

Ham & Swiss

Turkey & Cheddar

Tuna Salad

Tarragon Chicken Salad

Roast Beef & Cheddar

Caesar Chicken Salad

Margalo (mozzarella, tomato, arugula, pesto, balsamic)

Veggie & Hummus

Eggless Egg Salad

Bagged Potato Chip

Chocolate Chip Cookie

Bottled Water

ADDITIONAL SIDES | \$2.00PP

Mediterranean Orzo

Pesto Orecchiette Salad

Zesty Cucumber Salad

Quinoa Feta

Whole Apple, Orange, or Banana



Hot Buffets

*Each Buffet Line Requires 1 Attendant Fee at \$75 each

TACO BAR | \$20.00/PP TASTE OF ITALY | \$24.00/PP

Smoked Corn & Bacon Salad
Mexican Seasoned Ground Beef
Fajita Grilled Chicken Breast
Peppers & Onions
Cilantro Lime Rice & Black Beans
Tortillas & Taco Shells
Taco Toppings:
Salas, Sour Cream, Guacamole,
Lettuce, Shredded Cheese
Tortilla Chips
Tres Leche Cake
Chocolate Chip Cookies
Lemonade or Iced Tea & Water

Mediterranean Salad
Cheese Tortellini with Marinara
Fettuccini Alfredo
Chicken Parmesan
Tuscan Flank Steak
Garlic Green Beans
Ratatouille
Garlic Bread
Tiramisu
Fresh-Baked Breads and Butter
Lemonade or Iced Tea & Water

CHEF'S TABLE | \$28.00/PP

Kale Caesar Salad
Toasted Almond Pesto Chicken Breast
Citrus Grilled Salmon
Balsamic Brussels Sprouts
Roasted Fingerling Potatoes
Warm Rolls & Butter
Limoncello Cake
Flourless Chocolate Cake
Lemonade or Iced Tea & Water

SILK ROAD | \$24.00/PP

Classic Mixed Green Salad
Vegetarian Samosas
Butter Chicken
Chana Masala
Vegetable Korma
Basmati Rice
Naan
Assorted Dessert Bars
Lemonade or Iced Tea & Water

25 person minimum required on all orders
China is available upon request. Please inquire for pricing.

Additional Entrees

Half Pan (6-8 ppl) | Full Pan (12-15 ppl)

Poultry

ROTISSERIE CHICKEN WITH MOJO SAUCE

\$34.99 | \$59.99

Bone-in chicken, seasoned & roasted,
topped with spicy herbed mojo sauce

HONEY CHIPOTLE CHICKEN THIGHS

\$29.99 | \$54.99

Baked & seasoned and baked, topped
with honey chipotle sauce, fresh lime &
scallions

TOASTED ALMOND PESTO CHICKEN BREAST

\$34.99 | \$59.99

Grilled & topped with lemon almond
basil pesto

COCONUT CURRY CHICKEN BREAST

\$34.99 | \$59.99

Grilled & topped with spicy coconut
chili curry sauce, fresh cilantro, lime &
jalapeño

Beef & Pork

MOLASSES RUBBED FLANK STEAK WITH CHIMICHURRI

\$49.99 | \$94.99

Marinated in molasses jerk rub,
grilled & topped with an herby
chimichurri sauce

CLASSIC BEEF MEATBALLS

\$39.99 | \$75.99

Ground beef blended with herbs,
garlic, and parmesan & topped with
fresh made tomato sauce

CLASSIC MEAT LASAGNA

\$34.99 | \$59.99

Layers of ground beef, ricotta,
parmesan & tomato sauce

BBQ BABY BACK RIBS

\$39.99 | \$75.99

Bone-in pork ribs, baked &
smothered in a sweet and savory
BBQ sauce

China is available upon request. Please inquire for pricing.

Additional Entrees

Half Pan (6-8 ppl) | Full Pan (12-15 ppl)

Seafood

SWEET HARISSA GLAZED SALMON

\$59.99 | \$109.99

Grilled & with house-made sweet Moroccan chili sauce & fresh cilantro

CURRIED PINEAPPLE MAHI MAHI

\$49.99 | \$94.99

Coriander lime marinade, grilled & topped with house-made curried pineapple salsa

MARYLAND STYLE CRAB CAKES

\$99.99 | \$189.99

Blue crab with our own secret blend of spices, hand balled and baked

PESTO SHRIMP

\$74.99 | \$139.99

Jumbo tail-on shrimp, grilled and tossed with a house made pesto sauce

Vegan & Vegetarian

GINGER SOY SEITAN FRIED RICE

\$34.99 | \$59.99

Eggless fried rice with ginger soy marinated seitan, fresh veggies, scallions & cilantro

PESTO TOFU RISOTTO WITH PARMESAN

\$39.99 | \$69.99

Pesto grilled tofu, atop creamy spinach parmesan risotto

FAJITA SEITAN WITH ROASTED PEPPERS

\$39.99 | \$69.99

Fajita seasoned seitan & roasted peppers with fresh herbs, garlic & lime

GREEN CURRY THAI TOFU STIR-FRY

\$34.99 | \$59.99

Green curry marinated tofu with brown basmati rice, fresh veggies, coconut milk, toasted peanuts & cilantro

China is available upon request. Please inquire for pricing.

Additional Sides

HOMESTYLE MASHED POTATOES | \$3/PP

With cream, butter & garlic

HOMESTYLE SWEET POTATO MASH | \$3/PP

With soy milk, margarine, cinnamon & brown sugar

ROASTED FINGERLING POTATOES | \$3/PP

With garlic & rosemary

CITRUS BASMATI RICE | \$3/PP

With citrus zest & parsley

SOBA NOODLE LO MEIN | \$4/PP

With tofu, kimchi, scallion, soy sauce & sesame oil

COCONUT HARISSA SQUASH | \$4/PP

With spinach, tomatoes, chickpeas, coconut milk & fresh herbs

BALSAMIC BRUSSELS SPROUTS | \$4/PP

GRILLED VEGETABLES WITH BASIL OIL | \$4/PP

RATATOUILLE | \$4/PP

HARICOT VERTS WITH ROASTED SHIITAKE | \$4/PP

PARMESAN ROASTED CAULIFLOWER | \$4/PP

LEMON GRILLED ASPARAGUS | \$5/PP



China is available upon request. Please inquire for pricing.

Student Buffets

*Each Buffet Line Requires 1 Attendant Fee at \$75 each

All Selections Include:

Classic Mixed Green Salad, Assorted Soft Drinks, Water
Chefs Choice of Dessert

Chicken Tenders | \$16.00/pp

Mac & Cheese | \$15.00/pp

Vegan Mac & Cheese | \$16.00/pp

Spaghetti & Meatballs (Beef or Vegan) | \$16.00/pp

Pizza Party | \$16.00/pp

Cheese, Pepperoni and Veggie~16 Inch Pizzas

THE GRILL TENT | \$24.00/PP

Classic Mixed Green Salad

Vegan Potato Salad

Vegan Coleslaw

Baked Beans

Steamed Corn

Hamburgers, Hot Dogs and Chicken Breasts

Buns

Lettuce, Tomato, Red Onion, Sweet Relish

Fresh Seasonal Fruit

Lemonade or Iced Tea & Water

Additional selections | \$3.00/pp

Impossible Burger

Gluten Free Rolls

25 person minimum required on all orders

China is available upon request. Please inquire for pricing.

Reception Displays

*Each Buffet Line Requires 1 Attendant Fee at \$75 each

GARDEN VEGETABLE CRUDITÉ | \$4.50/PP

Hummus, Artichoke Dip, Pita

INTERNATIONAL AND DOMESTIC CHEESE | \$7.00/PP

Baguettes, Crackers

MEDITERRANEAN SPREADS | \$4.50/PP

Assorted Hummus and Dips, Pita

ANTIPASTO | \$9.00/PP

Cured Meats, Italian Cheeses, Olives, Crackers

CHICKEN WINGS | \$9.00/PP

Old Bay, Buffalo, Honey BBQ, Garlic Parmesan, or Teriyaki

Ranch & Bleu Cheese, Carrots & Celery

OLD BAY STEAMED SHRIMP | \$10.00/PP

Warm seasoned Shrimp, Cocktail Sauce

SHRIMP COCKTAIL | \$10.00/PP

Cold Shrimp, Lemon, Cocktail Sauce

ROASTED BEEF ON TOAST POINTS | \$14.00/PP

Rare Roast Beef, Horseradish Cream

ALL BEEF MEATBALLS | \$5.00/PP

Marinara, Swedish, Korean BBQ, Sweet & Sour, or Honey BBQ



China is available upon request. Please inquire for pricing.

Hors D'Oeuvres

CHICKEN SATAY SKEWERS | \$3.00/EA

Teriyaki or Peanut

ASSORTED MINI QUICHE | \$2.00/EA

BACON WRAPPED SCALLOPS | \$3.49/EA

MINI BEEF WELLINGTONS | \$4.00/EA

PIGS IN A BLANKET | \$2.00/EA

Honey Mustard & Ketchup

MINI CRAB CAKES | \$3.49/EA

Cocktail & Tartar

AHI TUNA & MANGO SPOONS | \$3.49/EA

SPANAKOPITA | \$2.00/EA

Tzatziki

MUSHROOM RISOTTO CAKES | \$2.00/EA

CAPRESE SKEWERS | \$2.00/EA

Pesto Oil

SWEET & SOUR TOFU SKEWERS | \$2.00/EA



China is available upon request. Please inquire for pricing.

CROSTINI TRIO | \$8.00/PP

Choose 3:

Toasted Sliced Baguette Topped With:

Tomato-Basil | Berry Mascarpone | Garlic Gorgonzola

Raspberry Almond Brie | Kalamata Olive Tapenade

ASSORTED TEA SANDWICHES | \$33.00/DOZEN

Choose 3:

Veggie & Hummus | Turkey with Hot Pepper Jelly | Vegan Egg Salad

Ham & Honey Mustard | Roast Beef with Horse Radish

Tarragon Chicken Salad | Cucumber & Herbed Cream Cheese

CARVING STATIONS

BEEF TENDERLOIN | \$16.00/PP

Horseradish Cream, Dijon Mustard, Rolls

ROASTED PRIME RIB | \$18.00/PP

Prepared Horseradish, Dijon Mustard, Rolls

PORK LOIN | \$11.00/PP

Jerked Apples, Major Grey Chutney, Rolls

HONEY-BAKED HAM | \$9.00/PP

Honey Mustard, Rolls

ROASTED TURKEY BREAST | \$9.00PP

Cranberry Sauce, Rolls



All Carving Stations are Chef Attended and Require a fee of \$150
30 person minimum, 100 person maximum for Carving Stations.
China is available upon request. Please inquire for pricing.

Reception Stations

*Each Buffet Line Requires 1 Attendant Fee at \$75 each

ASIAN STATION

\$32.00/PP

Sushi Display

Seaweed Salad

Vegetable Spring Rolls

Sesame Noodles

Chicken Peanut Satay Skewers

MAC & CHEESE BAR

\$24.00/PP

Choose your Toppings: (Select 5)

Broccoli | Caramelized Onions

Sauteed Spinach | Zucchini | Peas

Kimchi | Roasted Peppers

Jalapenos | Ham | Diced Chicken

Bacon | Andouille Sausage

add Grilled Shrimp | \$5.00

add BBQ Pulled Pork | \$4.00



MEDITERRANEAN STREET

FARE | \$34.00/PP

Za'atar Chicken Breast

Lamb Meatballs

Falafel

Choose your Toppings: (Select 5)

Tabbouleh | Olive Tapenade

Marinated Feta | Tomato and

Onion Salad | Pickled Onions

Cucumber with Lemon Olive Oil

Cabbage Slaw | Roasted Peppers

Choose 2 Spreads:

Roasted Garlic Hummus

Red Pepper Hummus

Baba Ghanoush

Tzatziki

Served with:

Classic Mixed Green Salad

Basmati Rice

Pita

*all Reception Stations include
Cookies, Iced Tea, Lemonade, and
Water*

25 person minimum required on all orders

China is available upon request. Please inquire for pricing.

Desserts

TRES LECHES CAKE | \$55/ 15 SLICES

TIRAMISU CAKE | \$55/ 15 SLICES

FLOURLESS CHOCOLATE CAKE | \$55/ 16 SLICES

LIMONCELLO CAKE | \$50/ 14 SLICES

SEASONAL VEGAN PIE | \$70/ 14 SLICES

Please inquire with the kitchen for our seasonal selection

BOSTON CREAM PIE | \$25

APPLE PIE | \$25

CHERRY PIE | \$25

PECAN PIE | \$25

MINI FRENCH MACARONS | \$2.49/EA

MINI FRENCH PETIT FOURS | \$2.49/EA

COOKIE PLATTER | \$2/PP

Chocolate Chip, Sugar, Oatmeal Raisin



China is available upon request. Please inquire for pricing.

Bar Options

All bars require a 4 hour minimum
prices per drink

HOSTED BEER AND WINE DOMESTIC BEERS | \$6.00

Budweiser
Bud Light
Miller Light
Coors Light
Sam Adams
Stella Artois

IMPORTED/ LOCAL | \$7.00

Heineken
Amstel Light
Denizens
Brookville

HOUSE WINES | \$8.00

Chardonnay
Sauvignon Blanc
Merlot

Cabernet Sauvignon

PREMIUM WINES | \$12.00

Chardonnay
Sauvignon
Pinot Noir
Cabernet Sauvignon

PREMIUM HOST BAR OFFERINGS \$9.00

Smirnoff
Captain Morgan
Beefeater
Seagrams Seven
Jack Daniels
Bacardi Sauza Gold

TOP SHELF HOST BAR \$11.00

Skyy
Mount Gay
Johnnie Walker Red
Crown Royal
Gentlemen Jack
Jose Cuervo Gold

BOTTLED WATER & SODA \$2.00



All Cash Bars incur a Bartender and Cashier Fee at \$125 each.
Cash Bars require 50% in Guest Revenue (based on 1 \$7 average drink)

HOSTED PACKAGE BARS - PER PERSON

Beer and Wine Bar

House wines
Domestic beers
Imported
Soft drinks
Bottled waters

1 hour | \$10.00

Additional hours | \$7.00

Premium Liquors

House wines
Domestic beers
Imported Soft drinks
Bottled waters

1 hour | \$16.00

Additional hours | \$9.00

Top Shelf Liquors

Top shelf wines
Domestic beers
Imported
Soft drinks
Bottled waters

1 hour | \$18.00

Additional hours | \$11.00

Additional beverage options are available. Please work with our catering staff to create the perfect beverage package for your event.

Sparkling Wine or Champagne Toast
Red or White Sangria
Custom Featured Cocktails
Non Alcoholic Cocktails
Fresh Juices and Smoothies

All Cash Bar Prices are .50 additional. All Host Bars incur a Bartender Fee at \$125 each. All Cash Bars incur a Bartender and Cashier Fee at \$125 each. Cash Bars require 50% in Guest Revenue (based on 1 \$6 average drink)