

Live!



BANQUET & CATERING GUIDE

Live!
CASINO • HOTEL
MARYLAND



welcome to every perfect detail

Whatever you envision for your event, we can make possible. Our professional chefs are masters of every cuisine & we offer customizable menus in any culinary style. We pride ourselves on impeccable service by anticipating your every need so you can rest easy knowing we will take care of every last detail. Then, of course, there is everything we provide beyond the menu. Not only a spectacular hotel, but an entire complex for playing, dining, shopping & relaxing all in one place.



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vegan, gluten-free, & kosher lunch options available upon request - pricing provided by your catering manager

breakfast

BREAKFAST BUFFETS minimum 25 guests | priced per guest | service provided for 90 minutes

Freshly brewed premium regular & decaffeinated coffee | a selection of Two Leaves Teas | orange juice | cranberry juice | grapefruit juice. Service provided for 90 minutes.

live continental \$34

seasonal fresh fruits | strawberries | bananas | individual low fat yogurts | granola | croissants | breakfast pastries
sweet butter | preserves

executive breakfast \$42

seasonal fresh fruits | strawberries | bananas | low fat yogurts | granola | scrambled eggs | cheddar cheese | salsa
hickory bacon or turkey bacon | breakfast potatoes | croissants | breakfast pastries | sweet butter | house made
preserves

breakfast meat alternatives: +\$2 PER GUEST

chicken | spinach | feta sausage | chicken roasted apple sausage | jerk chicken sausage

healthy start \$31

greek yogurt parfaits | egg white frittata | house granola | overnight oats | seasonal fruit

all american \$35

scrambled eggs | sausage or bacon | crispy breakfast potatoes | choice of pancakes or french toast or waffle
seasonal fruit

sweet beginning \$33

french toast | buttermilk pancakes | smoked bacon | berry compote | maple syrup | whipped cream

toast bar \$33

whole grain bread | sourdough | avocado spread | Nutella® | banana | seasonal jams | hard boiled eggs | pickled
vegetables | house granola | berry fruit cups

skillet bar \$35

scrambled eggs | bacon | sausage | chorizo | ham | assorted cheeses | assorted vegetables | caramelized onions
crispy potatoes | hollandaise sauce

breakfast

BRUNCH PACKAGE \$72 per guest | minimum 25 guests | priced per guest | service provided for 90 minutes

- fresh seasonal sliced fruits & berries | assortment of freshly baked breakfast breads | danish | muffins served with honey | butter | fruit preserves
- breakfast potatoes | scrambled eggs | applewood smoked bacon | sausage links (alternatives available)
- brioche vanilla french toast | seasonal berry compote | maple syrup
- classic caesar salad with garlic croutons | shaved parmesan cheese | caesar dressing
- garden green salad - red & green peppers | corn | shaved radish | citrus vinaigrette
- seared salmon with lemon dill sauce
- herb roasted chicken | thyme jus
- roasted tri-colored fingerling potatoes | garlic | thyme
- charred brussel sprouts | vidalia onions | honey | fresno chili
- assorted mini dessert selection
- assorted chilled fruit juices
- freshly brewed regular & decaffeinated coffee | assortment of teas
- iced tea
- assorted regular & diet soft drinks

BEVERAGE ENHANCEMENTS priced per hour | per guest

MIMOSA & BELLINI BAR \$17

- chilled prosecco
- fresh florida orange juice | grapefruit juices
- peach lemonade | mango juice | pomegranate juice | pineapple juice
- Cointreau™ | Chambord™ | St. Germain™ | Triple Sec™
- various fruit purees
- fruit garnish of strawberries | blueberries | raspberries | sliced oranges

BLOODY MARY BAR \$21

- Tito's® vodka | spicy tomato juice
- worcestershire sauce | Tabasco® | Old Bay®
- crispy bacon strips | cucumber | tomato | salami skewers | pickled okra | red pepper | olive skewers | celery sticks | pickle spears

breakfast

BREAKFAST ENHANCEMENTS minimum 10 guests | priced per guest are available in addition to your buffets

OMELET STATION \$14

cage free eggs | egg whites | egg beaters | blue crab | smoked ham | hickory bacon | mushrooms | peppers | onions | spinach | tomatoes | chives | monterey jack | cheddar | feta

STEEL CUT OATMEAL \$10

golden raisins | slivered almonds | blueberries | dried cranberries | brown sugar

OVERNIGHT OATS BAR (build your own) \$11

peanut butter or almond butter | almond milk | greek yogurt

toppings: chocolate chips | coconut flakes | dried fruits | fresh fruits | nuts | agave honey | maple syrup

BELGIAN WAFFLE \$12

strawberries | blueberries | maple syrup | powdered sugar | chocolate shavings | whipped cream

BERRY FRENCH TOAST \$12

citrus-vanilla batter | maple syrup | berry compote | honey butter | whipped cream

PANCAKES \$12

maple syrup | berry compote | whipped cream | powdered sugar | whipped butter

CRACKED EGG SANDWICHES \$15

virginia ham | cheddar | croissant | sausage | cheddar | biscuit | hickory bacon | cheddar | texas toast | sausage | cheddar | english muffin

BREAKFAST BURRITO \$12

egg | sausage | pepper jack | flour tortilla | salsa

BAGELS & SMOKEHOUSE SALMON \$22 – groups under 100 only

Build Your Own

sliced tomato | dill cream cheese | capers | shaved onion | lemon zest | plain | everything bagels

GARDEN VEGETABLE FRITTATA \$13

cage free eggs or whites | yukon golds | seasonal local vegetables

BISCUITS & SAUSAGE GRAVY \$12

black pepper mushroom gravy

BREAKFAST EMPANADA \$12

scrambled eggs | sausage | cheddar cheese

BAKERY BASKET \$48/dz

family style mini croissants | fruit & nut danishes | mini muffins

breakfast

PLATED BREAKFAST minimum 10 guests | priced per guest

all breakfast entrees are served with freshly squeezed orange juice | baskets of freshly baked breakfast pastries with butter & preserves set on each table | freshly brewed premium regular & decaffeinated coffee | Two Leaves Teas

PLATED APPETIZER select one

greek yogurt | honey | cocoa | chia | coconut
or

seasonal fruit plate & berries | vanilla-maple yogurt dressing

ALL AMERICAN PLATE \$37

cage free scrambled eggs | chives | charred roma tomato | breakfast potato
choice of sausage | bacon | chicken sausage | turkey bacon

SHORT RIB HASH \$39

beef short rib | fingerling potatoes | roasted peppers | caramelized onion | poached egg | hollandaise | fresh herbs

MARYLAND CRAB HASH \$42

lump crab | crispy yukon potatoes | roasted corn | caramelized onion | poached egg | hollandaise | fresh herbs

CANNOLI PANCAKES \$30

whipped ricotta | mini chocolate chips | roasted pistachio | powdered sugar | citrus maple syrup
choice of bacon | turkey bacon | pork sausage | chicken sausage

CLASSIC EGGS BENEDICT \$40

poached egg | canadian bacon | hollandaise | english muffin | crispy yukon potato
add smoked salmon +\$4
add lump crab +\$5

SHORT RIB & EGGS \$42

chive & cream scrambled eggs | spanish breakfast potato | roasted plum tomato

SEASONAL QUICHE \$37

buttery crust | seasonal roasted vegetables | goat's cheese | picked herbs | bacon or sausage | crispy breakfast potato | dressed frisee
add smoked salmon +\$4
add lump crab +\$5

VEGETABLE FRITTATA \$30

peppers | onions | mushrooms | three cheese blend | breakfast potato
choice of sausage | bacon | chicken sausage | turkey bacon

NUTELLA FRENCH TOAST \$30

caramelized banana | whipped cream | vanilla maple syrup
choice of sausage | bacon | chicken sausage | turkey bacon

*Chef attendant additional \$225

meeting break packages

MEETING BREAK PACKAGES minimum 25 guests | priced per guest

to simplify your meeting needs we offer specialized break packages (all packages include a continental breakfast | mid-morning break | afternoon break). Service provided for 90 minutes for continental breakfast, lunch, 30 minutes for mid-morning & afternoon breaks.

EXECUTIVE MEETING PACKAGE \$90

BREAKFAST

- chilled orange juice | grapefruit juice | cranberry juice
- fresh seasonal sliced fruits & berries
- muffins | chef's selection of assorted danish | sticky pecan buns | sweet butter | marmalade | fruit preserves
- freshly brewed regular & decaffeinated coffee | selection of teas

MID-MORNING BREAK

- freshly brewed regular & decaffeinated coffee | selection of teas | assorted soft drinks | bottled water
- assorted granola bars

PETITE SANDWICH BUFFET

- soup of the day
- assorted petite sandwiches: **select 4**
 - roast beef baguette | horseradish mayo
 - turkey | Havarti | brioche | dijonnaise
 - Italian hoagie bites | cured specialty meats | provolone | seeded roll
 - tuna | radish on pumpernickel
 - hummus wrap with grilled vegetables | arugula
- choice of salad: **select 1**
 - caesar salad: romaine lettuce | shaved parmesan | garlic croutons | caesar dressing
 - green garden salad: tomatoes | cucumbers | kalamata olives | red onion | garlic croutons | red wine vinaigrette
- yukon gold potato salad: caramelized onions | green onion | sherry vinegar

AFTERNOON BREAK

- freshly brewed regular & decaffeinated coffee | selection of teas | assorted soft drinks & bottled water
- soft pretzels with honey mustard | cheddar dip
- freshly baked cookies | blondies | brownies | whole fresh fruit

*Chef attendant additional \$225

meeting break package continued

MEETING BREAK PACKAGES minimum 25 guests | priced per guest

to simplify your meeting needs we offer specialized break packages (all packages include a continental breakfast, mid-morning break & afternoon break). Service provided for 90 minutes for continental breakfast, lunch, 30 minutes for mid-morning & afternoon breaks.

EXPRESS MEETING PACKAGE \$55 BREAKFAST

- chilled orange juice | grapefruit juice | cranberry juice
- fresh seasonal sliced fruits & berries
- chef's selection of assorted danish | muffins | sweet butter | marmalade | fruit preserves
- freshly brewed regular & decaffeinated coffee | selection of teas

MID-MORNING BREAK

- freshly brewed premium regular & decaffeinated coffee
- selection of Two Leaves teas
- assorted soft drinks
- bottled water
- assorted granola bars
- seasonal fruit verrines

AFTERNOON BREAK

- freshly brewed premium regular & decaffeinated coffee
- selection of Two Leaves teas
- assorted soft drinks
- bottled water
- freshly baked jumbo cookies | blondies | brownies

lunch

LUNCH BUFFETS minimum 25 guests | service time of 90 minutes

- freshly brewed regular & decaffeinated coffee | selection of teas | freshly baked artisan rolls | sweet butter | iced tea

MONDAY | ALL AMERICAN \$64

- chicken noodle soup
- iceberg salads (gluten free) | bacon | blue cheese | pickled red onion
- grape tomatoes | buttermilk ranch dressing
- yukon gold potato salad | caramelized onions | green onions | sherry vinegar
- lemon thyme roasted chicken | mustard sauce
- grilled flat iron steak | barbecued red onions
- tri-color roasted cauliflower
- wild rice pilaf
- local farmed vegetables
- buttermilk country biscuits
- mini cheesecake bites | dessert shooters
- french roast coffees | tea selection

TUESDAY | FRESH FLAVORS \$64

- maryland crab soup
- organic spring greens salad | red & green peppers | corn | shaved radish | bacon | citrus-oregano vinaigrette
- cucumber & tomato salad | shaved fennel | onion | feta | dill dressing
- pan seared chicken breast | brown pan gravy
- herb roasted cod | lemon-caper butter sauce
- garganelli pasta | peas | local mushrooms | herbs | white wine | parmigiano reggiano
- roasted marble potatoes | thyme | garlic
- local farmed vegetables | herb oil
- bakery parkerhouse rolls
- flourless chocolate cake
- individual warm peach cobblers
- french roast coffees | tea selection

*lunch buffets can be ordered on off days for an additional \$5 per guest

lunch continued

LUNCH BUFFETS minimum 25 guests | service time of 90 minutes

- freshly brewed regular & decaffeinated coffee | selection of teas | freshly baked artisan rolls | sweet butter | iced tea

WEDNESDAY | EN VIVO \$64

- tortilla soup
- chopped iceberg salad | black beans | tomato | corn | roasted peppers | corn tortilla strips | thyme-orange vinaigrette
- beef barbacoa
- chicken fajita
- grilled peppers | onions | shaved lettuce | queso fresco | pico de gallo | sour cream | guacamole | house roasted tomato salsa | warm flour tortillas
- seasoned yellow rice
- borracho beans
- roasted local squash
- mexican tres leches cake
- churros | cinnamon-sugar | chocolate sauce
- french roast coffees | tea selection

THURSDAY | SOUTHERN COMFORTS \$64

- local kale | potato | sausage soup
- cobb salad | romaine | red oak | hickory bacon | egg | avocado | bleu cheese | red wine vinaigrette
- classic macaroni salad
- french bean salad | chickpeas | marble potatoes | ham | feta | champagne vinaigrette
- seared blue catfish | slaw | vinaigrette
- southern fried chicken
- anson mill grits | cheddar | butter
- whipped mashed potato
- braised greens | smoked turkey
- corn muffins
- mud pie shooters
- peach crumble tart
- french roast coffees | tea selection

*lunch buffets can be ordered on off days for an additional \$5 per person

lunch continued

MINIMUM 25 GUESTS \$60 per guest | service time of 90 minutes

freshly brewed regular & decaffeinated coffee & selection of teas, freshly baked artisan rolls, sweet butter & iced tea

FRIDAY | ITALIAN COAST \$60

- tomato + cannellini bean soup
- caesar salad | romaine & red oak | parmesan | roasted garlic-romano pecorino dressing
- caprese salad | local tomatoes | fresh mozzarella | basil | italian evo
- antipasti salad | roasted tomatoes | olives | provolone | pepperoncini | artichokes | grilled peppers | chickpeas salumi
- lemon olive roasted chicken | puttanesca sauce
- herb seared coastal snapper | citrus | capers
- local mushroom risotto | peas | parmesan
- local farmed vegetables | herb oil
- lyon bakery focaccia bread
- orange-ricotta cannoli
- tiramisu shooters
- french roast coffees | tea selection

SATURDAY/SUNDAY | EXECUTIVE \$55

- seafood salad | shrimp | calamari | pinot grigio aioli | roasted corn | red bliss potatoes | celery | tarragon
- three bean salad | tomato | radish | feta | sunflower seeds | champagne-dijon vinaigrette
- ham + collards salad | garbanzo beans | dried cherries | McCutcheon's apple cider vinaigrette

MINI SANDWICHES

- shrimp salad roll | citrus aioli | micro celery | brioche
- roasted chicken sandwich | pickled 'slaw' | grain mustard | potato roll
- bacon & green tomato club | hydro bibb lettuce | avocado | wheat bread
- fresh mozzarella | heirloom tomato | basil | focaccia
- mocha éclair
- fresh fruit tarts
- french roast coffees | tea selection

lunch continued

LUNCH BUFFET BY DESIGN \$74 per guest | service time of 90 minutes

- freshly brewed regular & decaffeinated coffee | selection of teas | freshly baked artisan rolls | sweet butter | iced tea

SOUP - select one:

- chicken noodle: tender chicken | house broth | egg noodle
- tortilla: chipotle | lime | cilantro | crispy strips
- classic minestrone: cannellini bean | seasoned tomato broth | parmesan
- sun-ripened tomato bisque: basil | touch of cream
- maryland crab soup: blue crab | old bay
- carrot ginger potage: creamy puree | ginger | sea salt
- chipotle black bean chili: tomato | cilantro | tortilla

SALADS - select one:

- rustic italian panzanella: fresh mozzarella tossed with cucumber | fire-roasted tomatoes | fresh fennel | jumbo croutons | savory tomato vinaigrette
- caesar salad: romaine lettuce: shaved parmesan | garlic croutons | caesar dressing
- green garden salad: tomatoes | cucumbers | kalamata olives | red onion | garlic croutons | red wine vinaigrette
- vegetarian antipasto salad: fusilli pasta tossed with grilled vegetables | aged provolone cheese | fresh basil
- asian chopped salad: napa cabbage | carrot | daikon | cucumber | rice noodles | mint | cilantro | sesame ginger dressing
- baby spinach salad: oranges | strawberries | spiced pecans | red onions | french dressing

ENTREES - select two:

- grilled salmon with lemon butter
- herb crusted cod with blistered cherry tomato relish
- oven roasted brined chicken with rustic jus
- buttermilk fried chicken
- argentinean marinated sliced beef with chimichurri
- boneless beef short ribs | shallot red wine sauce
- cider brined pork mignons | cider reduction
- hand-rolled vegetable lasagna
- chef's choice gluten-free/vegan entrée

SIDES - select two:

- sweet corn succotash | charred scallions
- honey roasted sweet potatoes
- rustic root vegetables | picked thyme | garlic oil
- country style potatoes with roasted shallots
- old fashioned macaroni & cheese
- twice baked potatoes with chives | cheddar cheese | bacon

lunch continued

PLATED LUNCH BY DESIGN minimum 25 guests | priced per guest

our three-course lunch menus include soup or salad | entrée | chef's choice of starch | seasonal vegetable election | dessert selection | freshly baked artisan rolls | sweet butter | iced tea.

STARTERS (selection of one) salad or soup

SALADS:

- cobb: chicken | egg | tomato | bacon | avocado | blue cheese | crisp shallot | romaine | creamy lemon vinaigrette
- spinach salad: fresh baby spinach with cucumber | oranges | strawberries | spiced pecans | red onions | house-made french dressing
- harvest salad: baby bibb | field greens | gorgonzola | dried cherries | grapes | green apple | candied pecans | apple cider vinaigrette
- little gem caesar: baby romaine | shaved parmesan | pancetta | garlic crouton | campari tomato | caesar dressing
- green garden salad: tomatoes | cucumbers | kalamata olives | red onion | garlic croutons | red wine vinaigrette

SOUPS:

- chicken noodle: tender chicken | house broth | egg noodle
- tortilla: chipotle | lime | cilantro | crispy strips
- classic minestrone: cannellini bean | seasoned tomato broth | parmesan
- sun-ripened tomato bisque: basil | touch of cream
- Maryland crab soup: blue crab | OLD BAY®
- carrot ginger potage: creamy puree | ginger | sea salt
- chipotle black bean chili: tomato | cilantro | tortilla

lunch continued

ENTREES

grain mustard | thyme chicken breast \$56

horseradish whipped potatoes | french beans | roasted tomatoes | dijon cream

roasted chicken breast \$56

celeriac-potato puree | roasted carrots | brussels sprout hash

garlic-herb reduction

seared salmon \$57

harvest mushroom farro | sauteed greens | caramelized cippolini onions

seared icelandic cod \$56

sweet pea mash | fennel 'slaw' | locally farmed seasonal vegetables

petite beef tenderloin \$68

caramelized shallot yukon gold puree | spinach | leeks

cabernet-rosemary reduction | roasted baby vegetables

gnocchi & turkey bolognese \$54

artichokes | roasted tomato | kalamata olive

parmesan | parsley

chesapeake crab cake \$72

parsnip puree | wilted greens | tomato jam grain mustard cream

turmeric roasted cauliflower \$48 vegan

quinoa vegetable tabbouleh | harissa roasted carrots | crispy chickpeas | salsa verde

root vegetable tagine \$48 vegan

potato | parsnip | carrot | herb couscous | roasted almond | pomegranate molasses

curried chickpeas | sweet potatoes \$48 vegan

jasmine rice | grilled vegetables

miso marinated tofu \$48 vegan

jasmine rice | glazed bok choy | pickled cabbage | sesame green beans

white bean cassoulet \$48 vegan

autumn squash | braised greens | herb toasted bread crumbs

DESSERT **select one**

chef's curated selection of miniature sweets & pastries (three per plate | or can be served family style)

- tiramisu: coffee-soaked lady fingers | chocolate dipped biscotti
- key lime pie tart: candied limes | chantilly cream
- peanut butter praline cake: chocolate sauce
- carrot cake: cream cheese frosting
- new york cheesecake: raspberry coulis
- lemon tart: buttery shortbread | lemon curd | meringue | fresh raspberries

refreshments & snacks

CONTINUOUS BEVERAGE SERVICE

4 hours \$20 per guest

8 hours \$32 per guest

- freshly brewed regular & decaffeinated Chesapeake coffee | selection of Two Leaves teas | assorted regular | diet soft drinks | bottled Live![®] waters

BEVERAGES

- freshly brewed Chesapeake regular & decaffeinated coffee (per gallon) \$100
- assorted Two Leaves premium teas (per gallon) \$92
- unsweetened iced tea or lemonade (per gallon) \$90
- chilled orange juice | cranberry juice | grapefruit juice (per quart) \$30
- assorted bottled juices (each) \$8
- assorted 8oz. Pepsi[®] soft drinks (each) \$4
- Pepsi[®] bottled water 8oz. (each) \$4
- chilled Voss[™] water - sparkling or flat 16.9oz. (each) \$8
- chilled chocolate | whole milk (each) \$4
- Red Bull[™]: regular or sugar free (each) \$8
- Live![®] bottled waters (each) \$2
- snacks

THE FOLLOWING ITEMS AVAILABLE BY THE DOZEN UNLESS OTHERWISE NOTED

- assorted fruit | nut breads with preserves \$48
- assorted freshly made croissants | muffins | danish \$48
- assorted bagels | cream cheese \$48
- freshly baked assortment of scones with devonshire cream \$48
- freshly baked chocolate chip | oatmeal raisin | peanut butter cookies | Rice Krispy[™] treats \$48
- individual assorted granola bars \$48
- assorted miniature french pastries \$50
- seasonal whole fresh fruit (per piece) \$4
- individual seasonal fruit yogurt parfaits | house granola \$55
- assorted individual greek fruit yogurt (each) \$5
- sliced fresh seasonal fruits & berries with honey yogurt dip (per guest) \$11
- warm pretzel bites | spicy & sweet mustard | beer cheese dip (per guest) \$11
- assorted Miss Vickie's[™] chips (each) \$5
- assorted candy bars (each) \$5
- assorted deluxe mixed nuts (per pound) \$53
- tortilla chips | house kettle chips | or pretzels (per guest) \$4
- assortment of Power Bars[™] | Kind Bars[™] (each) \$10
- pita chips | lemon hummus (per guest)
- house made pop-tarts (flavors: raspberry | maple-bacon) \$50

themed breaks

INDIVIDUAL YOGURT PARFAITS \$23 | priced per guest

- low fat plain yogurt | vanilla yogurt | greek yogurt
- almond-flaxseed | coconut-macadamia granola
- pomegranate seeds | flaxseed | chia
- seasonal berries | agave syrup
- french roast coffees | artisanal tea selection

THEMED BREAKS minimum 25 guests | priced per guest

All themed refreshment breaks include freshly brewed premium regular & decaffeinated coffee | a selection of Two Leaves teas | assorted soft drinks | bottled water. Break packages based on 30 minutes of service.

CONTINUOUS BEVERAGE SERVICE

4 hours \$20 per guest

8 hours \$32 per guest

- freshly brewed regular & decaffeinated Chesapeake coffee | selection of Two Leaves teas | assorted regular & diet soft drinks | bottled Live!® waters

CAMDEN YARDS \$24

mini hot dogs | beef sliders | warm pretzels with cheese & spicy mustard | kettle chips | french onion dip

PROTEIN POWER \$22

- grab & go energy | power bars | toasted nuts | peanut butter packs
- cheddar | manchego | multigrain crackers
- bottled energy drinks | Naked Juices®

MEDITERRANEAN \$23

- hummus | roasted tomato tapenade | tzatziki
- carrots | celery sticks | peppers
- naan | crisp lavash
- meyer lemon mint iced tea

COOKIE JAR \$22

freshly baked chunky chocolate | oatmeal raisin | peanut butter blitz | s'more | double chocolate cookie shots with whole milk | almond milk | chocolate milk

TEA TIME \$25

- linzer cookie | french macarons
- cake selection | fig tart
- cucumber | whipped cream cheese | sourdough
- classic egg salad | farmhouse wheat
- smoked salmon | boursin cheese | pumpernickel rye
- french roast coffees | artisanal tea selection

FIESTA \$21

- corn tortilla chips | chile con queso
- guacamole | lime crema
- salsa roja | tomatillo salsa
- street corn salad
- sparkling fruit waters

themed breaks continued

DISTRITO \$26

- bite size empanadas- short rib manchego | braised chicken | vegetable | chorizo | pepperjack
- crispy taquitos- beef barbacoa | shredded chicken | pork carnitas
- salsa roja | tomatillo salsa
- street corn salads | chopped salads
- aguas frescas

CHOCOLATE INDULGENCE \$22

- chocolate pot de crème | chocolate dipped strawberries
- Hershey bars | fudge brownies
- chocolate dipped pretzel rods
- artisanal iced coffees

TRAIL MIX \$19

- roasted nuts | peanuts | almonds
- dried fruits | blueberries | apricots
- candy | yogurt covered raisins | pretzels | mixed M&M's®
- french roast coffees | White Lion™ tea selection

ITALIAN ANTIPASTO \$28

- genoa salami | mortadella | prosciutto di parma | capicola | parmigiano-reggiano |
- asiago-gorgonzola dolce | fresh mozzarella | roasted tomatoes | marinated artichokes
- grilled marinated mushrooms | olives
- sliced baguette | assorted crackers | lavash

cocktail receptions

PASSED HORS D'OEUVRES priced per dozen | minimum order of 4 dozen of each selection

LAND \$84

- steak frites | crispy potato | bearnaise aioli
- barbacoa tostada | caramelized onions | avocado crema | pickled onion
- italian meatball amatriciana sauce | pecorino | french roll
- philadelphia cheese steak spring roll | sriracha ketchup
- beef sirloin satay | sesame | scallion
- open faced reuben | thousand island | swiss
- coney island franks | kraut | mustard
- peking duck spring roll | hoisin | scallion
- thai chicken spring roll | sweet chili sauce | mint
- braised chicken taco | avocado puree | chipotle crema | pickled onion
- chicken adobo skewer | teriyaki | sesame | scallion
- chicken lemongrass potsticker | gyoza sauce | chive
- pork belly skewer | gochujang | ginger chutney | scallion
- lamb merguez | feta | phyllo | mint

SEA \$96

- mini crab cake | Old Bay® remoulade | lemon
- crispy shrimp | bang bang sauce | togarashi | lime
- smoked salmon mousse | crème fraiche | trout roe | pickled shallot | crispy tot
- tuna poke | avocado puree | sambal | furikake
- seafood salad - shrimp | calamari | lemon | olive oil
- crab cocktail | chive | classic mustard sauce
- shrimp ceviche | leche de tigre | cilantro | crispy shallot

EARTH \$72

- deviled egg | dijon | pimenton | chive
- petite vegetable spring roll | herb mayo
- aged gruyere & leek tart | tomato aioli | fresh herbs
- porcini mushroom risotto croquette | truffle mayo | parsley
- edamame dumpling | gyoza sauce | chive
- quinoa & zucchini fritter | lemon aioli
- vegetable spring roll | sweet chili sauce
- mushroom spring roll | truffle mayo
- grilled cheese & tomato soup en verrine

cocktail receptions continued

COCKTAIL RECEPTION STATIONS minimum 20 guests | priced per guest all stations are designed to last for 2 hours maximum

SEASONAL FRUIT DISPLAY \$20

CHARCUTERIE/ANTIPASTO DISPLAY \$32

artisan cheese | imported meats | classic condiments | pickled vegetables | marinated fresh mozzarella | tomatoes | imported cured meats | grilled vegetables | assorted bread

MEZZE \$28 hummus | baba ghanoush | muhammara | olives | feta | crisp vegetables | warm pita | spices | breads | crispy chickpeas

IMPORTED & DOMESTIC CHEESE BOARD \$24

curated selection | from triple crème to bleu | flatbreads | crackers | baguette | preserves | honeys

PHILLY SOFT PRETZEL STAND \$14

cheese wiz | beer cheese | yellow | brown mustard

FOCACCIA ROMANA \$24 *select 2*

- crushed tomato | garlic | sicilian oregano
- herbed ricotta | prosciutto | marinated artichoke
- wild mushroom | goat cheese | arugula
- sopressata | balsamic-roasted fig | arugula | calabrian chili honey
- roasted zucchini | oven-dried tomato | kale walnut pesto
- prosciutto | grilled roasted peach | vin cotto | pistachio

ASIAN FLAVORS \$32 *select 3 dumplings*

- chicken lemongrass dumpling | ginger pork potsticker | edamame dumpling | shrimp shu mai
- sauces- sesame soy ginger sauce | black vinegar scallion | sriracha
- skewers - teriyaki beef | chicken pinoy skewers
- napa cabbage salad – baby watercress | red pepper | scallion | ginger dressing

ENHANCE

- singapore noodle take-out box w/chopsticks – rice vermicelli | shrimp | roast pork | chicken | egg | malaysian curry *\$5 per guest*
- vegetable fried rice *\$4 per guest*
- crispy vegetable spring rolls | sweet chili sauce *\$4 per guest*

SUSHI BAR \$40 *based on 5 pieces per guest*

- assorted sushi | sashimi | hand rolls | soy sauce | wasabi | pickled ginger
- sushi chef is available upon request \$400 (ONE CHEF PER 100 GUESTS)

cocktail receptions continued

SLIDERS \$32 *select three*

- **Beef Classic:** caramelized onion | bacon | cheddar | special sauce | brioche
- **Italian Meatball:** tomato sauce | fresh mozzarella | basil | italian roll
- **Fried Chicken:** butter lettuce | herb mayo | pickle | potato bun
- **Chesapeake Slider:** maryland crab cake | slaw | tomato | remoulade | brioche (+3 *per guest*)
- **Roasted Salmon:** cucumber | red onion | dill aioli | multigrain
- **BBQ Pork:** american cheese | slaw | potato bun
- **Falafel:** charred peppers | tahini sauce | multigrain

RAW BAR \$42

freshly shucked local oysters on the half shell | middleneck clams | chilled jumbo shrimp | mussels with red pepper vinaigrette | spicy cocktail sauce | champagne mignonette | lemon | wedges | TABASCO®

ENHANCE

- local oyster on the half shell: **\$6 per piece** – recommend 1.5 per guest
- jumbo gulf shrimp: **\$6 per piece** – recommend 2.5 per guest
- cocktail crab claw: **\$6 per piece** – recommend 2.5 per guest
- lobster or crab salad: **\$MP per guest**
- little neck clams: **\$5 per piece** – recommend .75 per guest
- drawn butter | soy mignonette | brandied cocktail sauce | grilled lemons | TABASCO®
- tuna poke | avocado | sambal olek | goma furikake **\$5 per guest**
- shrimp ceviche | aji amarillo | turmeric | leche de tigre **\$4 per guest**
- seafood salad - shrimp | calamari | lemon **\$5 per guest**
- salmon tartare | cucumber | radish | togarashi **\$4 per guest**

PASTA \$24

garganelli | penne | whole wheat pasta | san marzano marinara | parmesan roasted garlic cream | bolognese | grilled chicken | roasted shrimp | assorted vegetables | garlic bread | caesar salad
add wild mushroom truffle sauce +\$3
\$225 for optional Chef

WOK \$29

lemongrass chicken | mongolian beef | shrimp lo mein | fried rice | stir fried vegetables | egg rolls | spring rolls | sauces | fortune cookies
\$225 for optional Chef

RISOTTO \$24

arborio rice | tiger shrimp | grilled chicken | herb broth | pesto | saffron jus | assorted vegetables | artisan cheeses | baby greens salad | parmesan breadsticks
\$225 for optional Chef

HEALTHY EVENING \$27

red quinoa | lemon farro | sushi rice | ahi poke | teriyaki chicken | beef barbacoa | poached shrimp | assorted veggies | greens | green goddess | lemon vinaigrette | gochujang mayo | chimichurri | pickled vegetable | assorted cheeses | toasted nuts
\$225 for optional Chef

cocktail receptions continued

THE SALAD BOWL: select 2 \$18 | select 4 \$34

- classic caesar - hearts of romaine | aged parmesan | focaccia herb croutons | classic dressing
- asian chopped salad - napa cabbage | carrot | daikon | cucumber | rice noodles | mint | cilantro | sesame ginger dressing
- greek - romaine feta cheese | olives | pepperoncini | red onions | lemon-herb dressing
- the wedge - baby iceberg | bacon | blue cheese | teardrop tomatoes | boiled egg | cucumber | white french dressing
- charred broccolini miso vinaigrette | toasted peanuts
- cous cous-chickpeas | artichokes | cucumber | tomatoes | lemon-mint dressing
- quinoa-tabouli - parsley | mint | red onion | tomato | red beans | blood orange vinaigrette
- tomato melon - feta cheese | cucumber | basil vinaigrette

IT'S A WING THING \$21

accompanied with blue cheese | creamy ranch | carrot | celery sticks

- traditional buffalo style wings
- sriracha honey wings
- garlic parmesan wings
- thai sweet chili wings
- Old Bay® wings

ENHANCEMENTS

MASHED POTATO BAR \$18

buttery idaho mash | smashed red bliss | vermont cheddar | applewood bacon | chives | scallions | caramelized onion | sour cream | tiny roasted broccoli florets | cheese sauce

MAC & CHEESE BAR \$20

cavatappi pasta | vermont cheddar | applewood bacon | chives | scallions | toasted panko

- ENHANCE
 - chicken + \$3
 - bbq'd pork + \$3
 - enhance: shrimp + \$5
 - lump crab + \$7

dinner

DINNER BUFFET BY DESIGN minimum 25 guests | priced per guest

Freshly brewed premium regular & decaffeinated coffee | selection of Two Leaves teas | freshly baked artisan rolls | sweet butter

CHESAPEAKE CRAB DIP \$19

Old Bay® | cheddar | tabasco breadcrumbs | crackers

Pick two Entrees/Sides/Sauces for \$98. Pick three for \$115 includes 1 salad & dessert

SOUP: select 1

- chicken noodle: tender chicken | house broth | egg noodle
- tortilla: chipotle | lime | cilantro | crispy strips
- classic minestrone: cannellini bean | seasoned tomato broth | parmesan
- sun-ripened tomato bisque: basil | touch of cream
- maryland crab soup: blue crab | Old Bay®
- carrot ginger potage: creamy puree | ginger | sea salt
- chipotle black bean chili: tomato | cilantro | tortilla

SALAD: select 1

- baby iceberg - "wedge" heirloom tomato | shaved red onion | nueske's bacon lardon | maytag blue cheese chive | buttermilk dressing
- asian chopped salad - napa cabbage | carrot | daikon | cucumber | rice noodles | mint | cilantro | sesame ginger dressing
- harvest salad - baby bibb | field greens | gorgonzola | dried cherries | grapes | green apple | candied pecans | apple cider vinaigrette
- green garden salad - tomatoes | cucumbers | kalamata olives | red onion | garlic croutons | red wine vinaigrette
- little gem caesar - baby romaine | shaved parmesan | pancetta | garlic crouton | campari tomato | caesar dressing
- salt-roasted beet - salad citrus honey greek yogurt | shaved fennel | tuscan kale | pistachio | orange segments | port balsamic reduction
- moroccan salad - orange | romaine | walnut | orange blossom vinaigrette (vegan & gluten free)

dinner continued

ENTREES:

- herb roasted sirloin | bordelaise sauce | tenderloin (+\$6 per guest)
- spice rubbed whole beef brisket | bbq sauce | cabernet reduction
- braised short ribs | bordelaise sauce
- roasted prime rib | roasted garlic jus | horseradish creme (+\$6 per guest)
- mustard crusted rack of lamb | pinot noir reduction (+\$8 per guest)
- jerk rubbed pork loin | peri peri sauce
- pork loin | porchetta spices | rosemary | sage | roasted garlic jus
- turkey breast | sage | garlic | herb gravy
- miso roasted halibut | champagne citrus emulsion (+\$6 per guest)
- seared bronzino | salsa verde
- black pepper & dill roasted salmon | grain mustard creme
- herb roasted chicken breast | thyme jus
- chicken piccata | lemon caper sauce

SIDES:

- roasted tri – colored fingerlings potatoes | garlic | thyme
- roasted root vegetables | rosemary | olive oil
- boursin whipped potatoes
- rosti potato with onion
- roasted broccolini | chili flakes | parmesan | lemon oil
- charred brussels sprouts | vidalia onions | honey | fresno chili
- roasted heirloom carrots | harissa | tahini | mint

DESSERT: **select 1**

- dessert bars: fudge brownies | lemon bars | mini cheesecake | layer bars
- seasonal cobbler: streusel | vanilla whipped cream
- lemon parfait: sour cream | thyme streusel | blueberry
- brioche bread pudding: dark chocolate | vanilla
- cookies: chocolate chip | snickerdoodle | double chocolate | other bakery classics
- sugar shots: pastry chef's shooter creations featuring old time favorites like apple pie | key lime pie | berry crumble | new york cheesecake | tiramisu

carving stations

CHEF CURATED CARVING BUFFETS select 2 \$102 | select 3 \$115

All carving stations are designed for service for up to two hours maximum & are served with artisan bread selection.

SALAD: select 1

HARVEST SALAD

baby bibb | field greens | gorgonzola | dried cherries | grapes | green apple | candied pecans apple cider vinaigrette

LITTLE GEM CAESAR

baby romaine | shaved parmesan | pancetta | garlic crouton | campari tomato | caesar dressing

BUFFET SELECTIONS:

BEEF

- peppercorn herb crusted tenderloin | wild mushroom risotto | grilled asparagus | cabernet sauce
- slow cooked ny strip | boursin whipped potatoes | charred spiced carrots | horseradish cream | herb jus
- ginger soy braised short ribs | smoked bacon fried rice | teriyaki brussels sprouts | spicy au jus
- tender braised short ribs | creamy truffled grits | charred carrots | bordelaise sauce

PORK

- grain mustard crusted pork loin | wild rice compote | roasted cauliflower | honeycrisp apple pan sauce
- honey glazed pork loin | cheddar potatoes au gratin | sauteed green peas | maple butter
- smoked pork shoulder | cheddar grits | country-style green beans | smoked tomato glaze | crispy onion

POULTRY

- roasted chicken | parmesan herb risotto | roasted asparagus | thyme jus
- grilled chicken breast | wild mushroom polenta | roasted butternut squash | black pepper sauce
- buttermilk fried chicken | sour cream potatoes | country-braised kale | hot honey | black pepper gravy

SEAFOOD

- pan roasted branzino | celery root puree | melted leeks | champagne citrus emulsion
- grilled atlantic salmon | beluga lentils | root vegetables | tarragon lemon sauce
- grilled trout | green beans | fingerling potato | creole butter
- seared branzino | farro tabbouleh | spiced pita | tzatziki sauce

*plus \$225 for Chef

dinner

PLATED DINNERS minimum 25 guests | priced per guest

Our three-course dinner menus include soup or salad | entrée | dessert selection | freshly baked artisan rolls | sweet butter | freshly brewed premium regular & decaffeinated coffee | a selection of Two Leaves teas | iced tea.

SALAD select 1

- baby iceberg - “wedge” heirloom tomato | shaved red onion | nueske's bacon lardon | maytag blue cheese chive | buttermilk dressing
- asian chopped salad - napa cabbage | carrot | daikon | cucumber | rice noodles | mint | cilantro | sesame ginger dressing
- harvest salad - baby bibb | field greens | gorgonzola | dried cherries | grapes | green apple | candied pecans apple cider vinaigrette
- little gem caesar - baby romaine | shaved parmesan | pancetta | garlic crouton | campari tomato | caesar dressing
- salt-roasted beet salad - citrus honey greek yogurt | shaved fennel | tuscan kale | pistachio | orange segments | port balsamic reduction
- moroccan salad - orange | romaine | walnut | orange blossom vinaigrette (vegan & gluten free)

ENTRÉE select 1

lemongrass-ginger atlantic salmon \$89

jasmine rice | broccolini | hoisin stir-fry | maple-soy glaze

atlantic salmon \$89

trumpet mushrooms | beluga lentils | cauliflower purée | romanesco | tomato butter wine sauce

seared cod \$89

stewed cannellini beans | braised greens | silician pesto

roasted chicken \$79

marble potatoes | parsnip puree | charred asparagus | bourbon-peach glaze

'vino rosso' chicken breast \$79

forest mushroom risotto | olive oil carrots | red pepper puree | crispy leeks

grilled filet mignon \$99

horseradish whipped potatoes | balsamic-cippolini onions | rainbow cauliflower | sauteed spinach | rosemary reduction

chesapeake crab cakes \$108

parsnip puree | pressed greens | tomato jam | grain mustard cream

braised short rib \$89

butter whipped potatoes | roasted 'roots' hash | broccolini | 5hr tomatoes | merlot reduction

pan-roasted halibut \$102

crab | corn risotto | chanterelles | haricot vert | lemon | olive oil

seared striped bass \$94

little neck clam | cavatelli | rainbow chard | pancetta butter sauce

persillade rack of lamb \$101

celery root puré | ratatouille | piperade | pommes dauphinoise mint jus

dinners continued

DINNER minimum 25 guests | priced per guest

Our three-course dinner menus include soup or salad | entrée | dessert selection | freshly baked artisan rolls | sweet butter | freshly brewed premium regular & decaffeinated coffee | a selection of Two Leaves teas | iced tea.

ENTRÉE select 1 continued

turmeric roasted cauliflower vegan \$69

quinoa vegetable tabbouleh | harissa roasted carrots | crispy chickpeas | salsa verde

root vegetable tagine vegan \$69

potato | parsnip | carrot | herb couscous | roasted almond | pomegranate molasses

curried chickpeas & sweet potatoes vegan \$69

jasmine rice | grilled vegetables

miso marinated tofu vegan \$69

jasmine rice | glazed bok choy | pickled cabbage | sesame green beans

white bean cassoulet \$69

autumn squash | braised greens | herb toasted breadcrumbs

seared filet of beef & herb crusted seabass \$118

garlic whipped potatoes | cabernet jus | baby french beans

beef filet butter-poached maine lobster \$115

chive lemon ricotta ravioli | asparagus | pommes mousseline | chanterelles | truffle demi

barolo-braised short rib & miso white sea bass \$112

heirloom carrot | wilted spinach | potato dauphinoise | barolo demi

DESSERT select 1

- tiramisu: coffee-soaked lady fingers | chocolate dipped biscotti
- key lime pie tart: candied limes | chantilly cream
- peanut butter praline cake: chocolate sauce
- carrot cake: cream cheese frosting
- new york cheesecake: raspberry coulis
- lemon tart: buttery shortbread filled with lemon curd | fresh raspberries
- curated miniature dessert bites: with sauces | garnishes

dessert stations

CLASSIC BITES \$17 *per guest*

- dessert bars - fudge brownies | lemon bars | mini cheesecake | layer bars
- seasonal cobbler - streusel | vanilla whipped cream
- lemon parfait - sour cream | thyme streusel | blueberry
- brioche bread pudding - dark chocolate | vanilla
- cookies - chocolate chip | snickerdoodle | double chocolate | other bakery classics

POT DE CRÈME STATION \$19

- salted caramel - apricot compote
- lemongrass - coconut | passion fruit
- tahitian vanilla - blueberry | elderflower
- chocolate - cardamom | chili

PIE JARS \$19 *select 3*

- chocolate brownie - vanilla custard | cinnamon cream
- smores graham cracker - chocolate mousse | toasted marshmallow
- ny style cheesecake parfait - buttermilk pound cake | cream
- banana cream pie parfait - caramel cream | vanilla wafer
- apple cobbler - oat crumble | salted caramel
- pumpkin pie jar - whipped cream | graham crumb

CUPCAKE SHOP \$19 *select 3*

- red velvet cupcake with cream cheese frosting
- vanilla cupcake with chocolate frosting
- chocolate cupcake with vanilla frosting
- lemon cupcake | blue berry compote | toasted almonds

SUGAR SHOTS \$19

our pastry chef's shooter creations featuring old time favorites like apple pie | key lime pie | berry crumble | new york cheesecake | tiramisu

SPICED CHURROS \$19

spiced cinnamon-sugar coated | salted caramel sauce

HOUSE MADE S'MORES \$19

graham cracker | Nutella® | toasted marshmallow

MINI CANNOLIS \$40 *per dozen*

chocolate chip ricotta filling

bars selections

HOSTED BAR* *priced per drink*

A fully stocked bar featuring our call, premium, or luxury selection of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices, and mixers. Charges based on a per drink basis reflecting the actual number of drinks consumed. Bartender charges are the responsibility of the sponsoring organization. Prices do not include the service charge and Maryland state sales tax.

CALL COCKTAILS \$8

PREMIUM COCKTAILS \$10

LUXURY COCKTAILS \$12

HOUSE WINES BY THE GLASS \$8

PREMIUM WINES BY THE GLASS \$10

DOMESTIC BEER \$6

IMPORTED & CRAFT BEER \$7

SOFT DRINKS \$3

JUICES \$4

RED BULL® \$5

MINERAL WATERS \$5

CORDIALS & COGNACS \$12

CASH BAR* *priced per drink*

A fully stocked bar featuring our call, premium, or luxury selection of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Bartender charges are the responsibility of the sponsoring organization. Cash bar prices are inclusive of service charge and Maryland state sales tax.

CALL COCKTAILS \$9

PREMIUM COCKTAILS \$11

LUXURY COCKTAILS \$13

PREMIUM WINES BY THE GLASS \$11

DOMESTIC BEER \$7

IMPORTED & CRAFT BEER \$8

SOFT DRINKS \$4

JUICES \$5

RED BULL® \$6

MINERAL WATERS \$6

CORDIALS & COGNACS \$13

*\$250 bartender fee for 4 hours (additional fees apply beyond 4 hours)

specialty bars selections

THE HOURLY OPEN BAR* priced per drink

A fully stocked bar featuring our call, premium, or luxury selection of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices, and mixers. Hourly bar packages do not include cognacs and cordials. Prices do not include the service charge and Maryland state sales tax.

call brands package	first hour \$20	each additional hour \$12
premium brands package	first hour \$24	each additional hour \$14
luxury brands package	first hour \$30	each additional hour \$18
house beer & wine only package	first hour \$18	each additional hour \$10

CALL LIQUOR BRANDS

Smirnoff™ Vodka | Tanqueray™ Gin | Jim Beam™ Bourbon | Dewar's™ Scotch | Jack Daniels™ Whiskey | Bacardi™ Rum | Jose Cuervo™ Tequila

PREMIUM LIQUOR BRANDS

Ketel One™ Vodka | Hendricks™ Gin | Bulleit™ Bourbon | Chivas Regal™ Scotch | Crown Royal™ Whiskey | Captain Morgan™ Rum | 1800™ Tequila

LUXURY LIQUOR BRANDS

Ciroc™ Vodka | Bombay Sapphire™ Gin | Maker's Mark™ Bourbon | Glenlivet™ Scotch | Jim Beam™ Single Barrell Whiskey | Don Q™ Rum | Patron™ Silver Tequila

CORDIALS & COGNACS

Baileys™ | Grand Marnier™ | Kahlua™ | Amaretto Disaronno™

HOUSE WINES

rotating selection of moscato | chardonnay | pinot grigio | sauvignon blanc | cabernet sauvignon | merlot

PREMIUM WINES

Bonterra chardonnay | sauvignon blanc | cabernet sauvignon | pinot noir | rose Capolsado moscato

DOMESTIC BEERS select two

Miller Lite™ | Bud Light™ | Budweiser™

IMPORTED & CRAFT BEERS select two

Heineken™ | Corona™ | Samuel Adams™

SOFT DRINKS

Pepsi™ | Diet Pepsi™ | Sierra Mist™ | ginger ale | club soda | tonic water

JUICES

orange | grapefruit | cranberry | pineapple

*local craft beers available upon request

* Bartenders are required at a charge of \$250 each - 1 per 75 guests up to 4 hours - \$50 for each additional hour unless otherwise noted.

* Optional: cocktail servers are required at a charge of \$250 per 100 people up to 4 hours - \$50 for each additional hour unless otherwise noted

specialty bars selections continued

SPECIALTY BARS 20 guest minimum

BUBBLES BAR \$10 per drink

a touch of sophistication: kir royale | mimosas | peach bellini

MARTINI BAR \$12 per drink

classic | apple | French | lemon drop | chocolate

CRUSH BAR \$12 per drink

partake in a maryland tradition! choose from orange | grapefruit | watermelon | cranberry | create your own!

SIGNATURE SPECIALTY DRINKS

add a specialty drink to any bar! our expert bartenders will customize a drink for your group utilizing your company logo and colors

wines by the bottle

WHITE

CHARDONNAY

Belcrème de Lys, Chardonnay, CA \$48

Kendall Jackson Chardonnay, CA \$55

Stag's Leap Wine Cellars, Chardonnay, CA \$55

MOSCATO

Terra D' Oro Moscato \$45

Rosatella Moscato \$40

PINOT GRIGIO

Rufino "Lumina" Pinot Grigio, Italy \$40

Erath Pinot Gris, WA \$55

RIESLING

Kung Fu Girl, Riesling, WA \$40

Chateau Ste. Michell, Riesling, WA \$65

ROSE

Klinker Brick Rose, CA \$50

SAUVIGNON BLANC

Joel Gott Sauvignon Blanc, CA \$45

Kim Crawford Sauvignon Blanc, NZ \$60

WHITE BLEND

Conundrum White Blend, CA \$65

BUBBLES

Mumm Napa Brut Prestige \$70

Moet & Chandon Imperial Brut \$121

RED

CABERNET SAUVIGNON

Stix, Cabernet Sauvignon, CA \$55

Black Stallion, Cabernet Sauvignon, CA \$65

MALBEC

Terrazas "Altos del Plata" Malbec, Argentina \$44

Martino "Old Vine", Malbec, Argentina \$62

MERLOT

Velvet Devil Merlot, WA \$45

Markham, Merlot, CA \$69

PINOT NOIR

Kenwood Sonoma Pinot Noir, CA \$45

Steele Carneros Pinot Noir, CA \$55

RED BLEND

Saved Red Blend, CA \$60

food & beverage policies

FOOD & BEVERAGE SERVICE

Due to licensing and insurance requirements all food and beverage to be served on hotel property must be supplied and prepared by hotel or its agents with the exception of a professionally baked cake for celebratory purposes. In addition, no remaining food or beverage shall be removed from the premises. At the conclusion of the function such food and beverage becomes the property of hotel. Specific food and beverage items listed may be subject to change or substitution due to seasonality and availability.

MENU PRICING

Patron expressly grants the right to the hotel to raise prices herein quoted no less than 30 days in advance.

ADMINISTRATIVE CHARGE

All food, beverage, room use, audio visual, and certain miscellaneous prices are subject to a taxable 24% administrative charge. All service and fees are subject to applicable prevailing state sales tax.

FINAL MENU SELECTIONS

Menu selections must be submitted to hotel's Catering Manager at least 3 weeks in advance; otherwise, items selected cannot be guaranteed. At the time final menu selections are made, Group shall review, approve and initial the final menu. Our catering staff will be happy to create and design menus at your request with our culinary team to meet specific needs which may not be addressed in the menu selections presented.

GUARANTEES

Where Catering charges are made on a per-guest basis, a guaranteed attendance number must be communicated to our Catering Office no later than 8:00AM, 7 working days prior to the event for functions up to 300 attendees, and 9 working days prior to the event for functions larger than 300 attendees; however, attendance guarantees for events to be held on Sunday and Monday are required the proceeding Thursday. The guaranteed number will not be subject to reduction. If no attendance guarantee is received, the number of guests indicated on the Banquet/Restaurant Event Order will be deemed to be the guaranteed attendance. In the event that the actual attendance at the event is greater than the guaranteed attendance, the Client will be fully responsible for all charges based on the actual attendance at the event. Guarantee increases over the overset number (GTD plus 3% overset policy) received less than two business days prior to the function shall incur a 10% price increase. This policy does not apply to beverages. Guarantee increases received on day of function shall incur a 15% price increase. Please note that the catering department reserves the right to substitute menu items when any increase in guarantee is given. New menu orders placed within three business days of the Event are subject to availability and may require custom pricing. Room set counts of guests cannot exceed 5% over the guaranteed number of guests.

REPLENISHMENTS

Replenishments are serviced as noted, unless otherwise confirmed by hotel; breaks are allotted 30 minutes, and Breakfast, Lunch or Dinner buffets are allotted ninety minutes for replenishment. Food and Beverage may be requested to be left thirty 30 minutes beyond the allotted times. However, removal is subject to hotel's discretion if not found suitable for consumption.

general terms

Function Space

Our venue reserves the right to alter event function space assignments with notification based upon the increases or decreases in number of expected guests. If minimum revenues are not met in food and beverage, the remaining balance will be billed as meeting room rental.

Check Approval

All itemized food and beverage banquet checks must be signed at the conclusion of or prior to the start of the function. If the check is not signed, the billing count of the Venue will be accepted.

Audio Visual Equipment

Equipment and services are available from Live! Event Audio Visual located within the venue. Pricing for equipment and labor may be obtained from the Catering/Event Services Department.

Package Handling & Delivery

Please contact your Catering/Event Service manager for a list of services and charges.

Decorations / Entertainment

Our Catering/Event Services Department will be happy to assist you with your floral, decorating, and entertainment needs. Ask your Live! representative for information. If you select your own décor company, approval must be obtained from our Catering Department prior to affixing anything to walls, floors and ceilings.

Security

The Venue may require, at your expense, Security guards for certain events. Our Security Officers are available at \$40.00 per hour per officer based upon availability. You may also contract Security Services with an outside company that has been preapproved by the Venue. Please see your Live! representative for details.

Parking

Complimentary Self-Parking is available for your guests. Valet parking is available for a fee per car.

Under Age Gaming & Drinking

Live! Casino & Hotel is a 21 and over venue. The Client acknowledges and understands that it is unlawful for any person under the age of twenty-one (21) years to possess or consume alcoholic beverages, play any gambling game or slot machine or be present on the gaming floor. The Client further acknowledges and understands that it is unlawful to aide, assist or permit a person under the age of twenty-one (21) years to participate in any of these activities. The Client acknowledges that it shall be responsible for preventing such unlawful activity at its functions or by persons attending the functions. In addition, the Client acknowledges that failure to do so shall be grounds for immediate termination of the function.

No food and beverage will be permitted into hotel from outside premises.

Tax exempt organizations must furnish a valid certificate of exemption to hotel when signing contract.

Method of payment must prove that tax exempt organization is paying for charges.

Labor Fees

- \$250.00 bartender fee will apply per bartender (up to four hours).
- \$225.00 labor fee will apply per chef attendant requested.

New Orders Within 72 Hours

Any menu ordered within 72 hours of the function date will be considered a "pop-up" and is subject to special menu selections and pricing. Consult your catering manager for pop-up menus and pricing.

Special Meals

Kosher and halal meals are available upon request. Requests must be made with your catering manager at least 7 days in advance.

Additional Charges

- For plated menus served with multiple entree choices the following guidelines apply; all guests must be served the same starter and dessert course; the highest menu price will apply for all selections; guarantee of all entree selections is due to catering manager at least 3 business days prior to the event; guest entree selection must be identified on place card provided by host.
- Meeting room setup changes made less than 24 hours prior to a function may incur a labor charge.

All reservations and agreements are made upon, and are subject to, the rules and regulations of the hotel and the following conditions:

1. The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes, or currency values. Patron expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitutions.
2. All federal and district taxes which may be imposed or be applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately.
3. Per Maryland State Law, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the hotel. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. Maryland State Law further prohibits the removal of alcoholic beverages purchased by the hotel for client consumption.
4. Prices printed and products listed are subject to change without notice.

Special diets

Chefs can often substitute different ingredients and offer other food options so that dining for those with restricted diets can still be a delectable affair.

Our banquet culinary team can accommodate a variety of common food allergies and intolerances upon request.

Live!

Live!

CASINO • HOTEL
MARYLAND

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HOTEL

