

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 unless noted | priced per guest service provided for 90 minutes

LIVE CONTINENTAL \$38

artisan croissants & mini pastries | Bonne Maman preserves | seasonal fruit & berries | Greek yogurt parfait | house granola | whipped honey butter

EXECUTIVE EDGE \$48

soft scrambled eggs with chive butter | aged cheddar | salsa roja | applewood OR turkey bacon | roasted breakfast potatoes | pastry basket | seasonal fruit

Add chef-attended avocado toast station +\$6pp | +\$250 per 25 guests for attendant

BALANCE BAR \$48

smoothie shooter flight of Strawberry Banana | Mango Pineapple | Seasonal Flavor
Seasonal Fruit | overnight oats bar with dried and fresh fruits | almonds | Pistachios | chia pudding | nut butters | toasted seeds | local honey drizzle

Brûlée topping option with chef attendant | +\$250 per 25 guests

SOUTHERN REDUX \$54

soft scrambled eggs | thick cut bacon | bourbon-maple brushed pancake | waffle pops with dipping sauces:
maple-bourbon | Nutella® ganache | salted caramel

STACK ATTACK \$52

mini pancakes | brûléed bananas | whipped cream | candied pecans | seasonal compotes

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

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

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 juice | basket of warm pastries | fresh seasonal fruit | premium coffee & teas

PLATED APPETIZER select one

greek yogurt | honey | cocoa | chia | coconut or seasonal fruit plate & berries | vanilla-maple yogurt dressing

ALL AMERICAN PLATE \$42

cage-free scrambled eggs | breakfast potato | choice of pork, turkey, or chicken sausage, bacon or turkey bacon | seasonal fruit garnish

MARYLAND CRAB HASH 2.0 \$50

lump crab | roasted yukons | charred corn | poached egg | Old Bay® hollandaise | microgreen

BREAKFAST BOARD \$46

brunch charcuterie board: scrambled eggs | artisan meats & cheeses | smoked salmon | pastries | fresh fruit | bagel chips

CANNOLI PANCAKES \$45

ricotta cream | bacon | pistachio | citrus zest | warm syrup service

BREAKFAST ENHANCEMENTS

must be purchased in addition to a plated or a buffet package. +\$250 per 25 guests for attendant where noted

CHEF OMELET EXPERIENCE \$18 attendant required

omelets with premium fillings: smoked ham | bacon | sausage crumbles | smoked salmon | chorizo | wild mushrooms | cheddar cheese | gruyere cheese | goat cheese | pepperjack cheese | Spinach | Peppers | Onions | Salsa | Hot Sauces | Ketchup | Sriracha

AVOCADO & ARTISAN TOAST BAR \$18

sourdough & multigrain | smashed avocado | heirloom tomato | pickled onions | chili crunch | microgreens | smoked salmon +\$5

BELGIAN WAFFLE BAR \$16 attendant required

chef-prepared | toppings: fresh berries | bourbon maple syrup | candied bacon | whipped cream

BREAKFAST SLIDERS \$16

mini brioche | cage-free egg | sharp cheddar | bacon or sausage | spicy aioli

FOCUS FUEL \$28

omega-rich bites | protein bars | cold brew tap wall | nut & seed snack jars | fresh fruit skewers

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

CAMDEN YARDS \$24

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

FIESTA \$21

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

PLAYFUL PAUSE \$30

interactive s'mores fire table | artisan candy bar | mini milkshake shooters | gourmet popcorn mix-ins | chef attendant required for s'mores | *\$225 per 25 guests*

TRAIL MIX \$19

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

INDULGENT ESCAPE \$32

dessert shooters | brûlée bites finished tableside | frozen chocolate-dipped fruit skewers |

chef attendant required for brûlée bites | *\$225 per 25 guests*

*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

LATIN KITCHEN \$64

SALAD

- Jicama & Citrus Salad Mint, chili, honey-lime vinaigrette

PROTEINS

- Mojo-Marinated Chicken Thighs Citrus, garlic, oregano
- Slow-Braised Pork Carnitas Orange, bay leaf, crisped to order

PREMIUM PROTEIN SUBSTITUTIONS (per person)

- Grilled Skirt Steak with Chimichurri - Substitution: +\$12 | Additional Option: +\$18
- Citrus-Garlic Shrimp - Substitution: +\$10 | Additional Option: +\$15
- Crispy Fried Fish Cornmeal crust, citrus seasoning - Substitution: +\$9 | Additional Option: +\$14

ACCOMPANIMENTS, TORTILLAS & SAUCES

- Cilantro-Lime Rice
- Black Beans with Sofrito
- Fajita Vegetables Sautéed peppers and onions
- Soft Flour Tortillas
- Hard Corn Tortillas
- House Tortilla Chips
- Chef-curated selection of regional hot sauces and house-made salsas
- Fresh lime wedges & cilantro

DESSERTS

- Tres Leches Sheet Cake Seasonal fruit garnish
- Warm Churros Cinnamon sugar, chocolate dipping sauce

OPTIONAL ACTION STATION – ADD-ON +\$25 per guest

LIVE FAJITA ACTION STATION

Chef-attended station featuring

- Grilled Skirt Steak
- Citrus-Garlic Shrimp
- Mojo-Marinated Chicken
- Sautéed peppers and onions cooked à la minute
- Fresh tortillas, toppings, and sauces refreshed continuously

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

ITALIAN MARKET \$64

SALAD

- Classic Caesar Salad Romaine, Grana Padano, focaccia croutons

PROTEINS

- Chicken Piccata Lemon, capers, white wine, parsley
- Italian Sausage & Peppers Sweet Italian sausage, roasted peppers, onions, tomato jus, served over goat cheese polenta

PREMIUM PROTEIN SUBSTITUTIONS (per person)

- Braised Beef Short Rib Rosemary jus - Substitution: +\$12 | Additional Option: +\$18
- Salmon Puttanesca Tomato, olive, caper, chili - Substitution: +\$11 | Additional Option: +\$17
- Crispy Chicken Milanese Arugula, lemon - Substitution: +\$9 | Additional Option: +\$14

PASTAS, SIDES & ACCOMPANIMENTS

- Rigatoni Bolognese Beef & pork, San Marzano tomato
- Cavatappi Alfredo Parmesan, cracked black pepper
- Roasted Broccolini Garlic, chili flake, lemon
- Garlic Bread & Focaccia Olive oil, sea salt
- Grated Parmesan & Crushed Red Pepper

DESSERTS

- Mini Cannoli Sweet ricotta, chocolate chip
- Tiramisu Espresso-soaked ladyfingers, mascarpone cream

OPTIONAL ACTION STATION – ADD-ON +\$25 per guest

LIVE PASTA ACTION STATION

Chef-attended station featuring:

- Choice of fresh pastas (Penne, Cavatappi, or Linguine)
- Expanded Sauce Selection: Pomodoro, Alfredo, Pesto, Vodka Cream
- Premium Proteins: Shrimp, Italian sausage, grilled chicken
- Roasted mushrooms, spinach, cherry tomatoes
- Finished with fresh basil, shaved Parmesan, chili oil, and olive oil

lunch continued

LUNCH BUFFETS 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

SOUTHERN COMFORT \$64

SALAD

- Tomato & Cucumber Salad Basil vinaigrette

PROTEINS

- Buttermilk Fried Chicken Crispy, golden brown, hot honey drizzle
- BBQ Country-Style Ribs House barbecue sauce, cider slaw garnish

PREMIUM PROTEIN SUBSTITUTIONS (per person)

- Baby Back Ribs Slow-cooked, house barbecue sauce - Substitution: +\$12 | Additional Option: +\$18
- Shrimp & Andouille Sausage Creole tomato gravy - Substitution: +\$11 | Additional Option: +\$17
- Blackened Catfish - Lemon, herb butter - Substitution: +\$10 | Additional Option: +\$15
- Roasted Turkey Breast Sage jus - Substitution: +\$9 | Additional Option: +\$14

SIDES, BREADS & ACCOMPANIMENTS

- White Cheddar Mac & Cheese
- Creamy Mashed Potatoes Brown butter, chive
- Collard Greens Smoked onion, cider vinegar
- Buttermilk Biscuits Whipped butter
- Pickles & Chow-Chow Relish

DESSERTS

- Banana Pudding Jars Nilla wafer crumble
- Warm Peach Cobbler Vanilla bean sauce

OPTIONAL ACTION STATION – ADD-ON +\$25 per guest

GRITS & MAC BAR ACTION STATION

Chef-attended dual-base comfort station featuring:

Bases

- Stone-ground white cheddar grits
- Creamy white cheddar mac & cheese

Premium Toppings & Finishes

- Shrimp
- Crawfish
- Pulled BBQ pork
- Fried chicken bites
- Applewood-smoked bacon
- Scallions
- Hot honey
- Brown butter

lunch continued

LUNCH BUFFETS 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

CHESAPEAKE \$64

SALAD

- Mixed Greens Salad Cucumber, tomato, shaved red onion, sherry vinaigrette

PROTEINS

- Old Bay–Roasted Chicken Lemon herb gravy, fresh herbs
- Rockfish Chesapeake seasoning, brown butter, parsley

PREMIUM PROTEIN SUBSTITUTIONS (per person)

- Maryland Crab Cakes Minimal filler, Old Bay, lemon aioli - Substitution: +\$14 | Additional Option: +\$21
- Jumbo Shrimp Garlic, lemon, butter - Substitution: +\$11 | Additional Option: +\$17
- Salmon Chesapeake Lump crab, Old Bay hollandaise - Substitution: +\$12 | Additional Option: +\$18

SIDES, BREADS & ACCOMPANIMENTS

- Corn & Lima Bean Succotash Sweet onion, thyme
- Roasted Baby Potatoes Parsley, garlic oil
- Seasonal Roasted Vegetables
- Parker House Rolls Whipped butter
- ADD Crab Dip/pretzels +\$10per person

DESSERTS

- Assorted Smith Island Miniatures
- Lemon Bars

OPTIONAL ACTION STATION – ADD-ON +\$25 per guest

MARYLAND SEAFOOD CARVING & DISPLAY STATION

Chef-attended display featuring:

Bases

- Maryland Crab Cakes, warmed and finished in batches
- Chilled Jumbo Shrimp/Oyster Display
- Lemon wedges
- Cocktail
- Mignonette

OPTIONAL ICONIC ADD-ON (LIMITED)

MARYLAND STEAMED CRAB EXPERIENCE

Market Price | Limited Availability

(Offered only when supply and group size allow)

lunch continued

LUNCH BUFFETS 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

DESIGN YOUR OWN \$64

SALADS (select one)

- Mixed Greens Salad
- Cucumber, tomato, shaved red onion, sherry vinaigrette
- Classic Caesar Grana Padano, focaccia croutons
- Jicama & Citrus Salad Mint, chili, honey-lime vinaigrette

PROTEINS (select two)

CHICKEN

- Lemon & Herb—Roasted Chicken Natural pan jus, fresh herbs
- Garlic & Paprika Chicken Thighs Slow-roasted, light reduction
- Old Bay—Roasted Chicken Lemon herb gravy

BEEF & PORK

- BBQ Country-Style Pork Ribs House barbecue glaze
- Italian Sausage with Roasted Peppers & Onions Served over creamy polenta
- Braised Beef with Rosemary Jus Fork-tender, slow-cooked

SEAFOOD

- Chesapeake Rockfish Brown butter, parsley, lemon
- Atlantic Salmon Tomato, olive, caper relish
- Jumbo Shrimp Garlic butter, fresh herbs

PREMIUM PROTEIN UPGRADES

- Maryland Crab Cakes Minimal filler, lemon aioli - Substitution +\$14 | Additional Option +\$21
- Baby Back Ribs Slow-cooked, house barbecue sauce - Substitution +\$12 | Additional Option +\$18
- Salmon Chesapeake Lump crab, Old Bay hollandaise - Substitution +\$12 | Additional Option +\$18

SIDES & ACCOMPANIMENTS (select one)

- White Cheddar Mac & Cheese
- Creamy Mashed Potatoes Brown butter, chive
- Stone-Ground Grits or Polenta
- Roasted Baby Potatoes Garlic, parsley
- Seasonal Roasted Vegetables
- Corn & Lima Bean Succotash
- Collard Greens Smoked onion, cider vinegar

lunch continued

DESIGN YOUR OWN continued

DESSERTS (select two)

(Selections may be made from any dessert offered across the lunch buffet program.)

- Assorted Smith Island Miniatures
- Lemon Bars
- Mini Cannoli
- Banana Pudding Jars
- Tres Leches Cake Squares
- Tiramisu
- Warm Peach Cobbler (seasonal)

OPTIONAL CHEF-ATTENDED ENHANCEMENTS

Selections may be made from any station offered across the lunch buffet program.

GRITS & MAC EXPERIENCE +\$25 per guest

- Stone-ground white cheddar grits and creamy mac & cheese with shrimp, crawfish, pulled BBQ pork, fried chicken bites, bacon, scallions, brown butter, and hot honey.

LIVE FAJITA EXPERIENCE +\$25 per guest

- Mojo chicken, skirt steak, and shrimp with sautéed peppers and onions, soft flour tortillas, hard corn tortillas, tortilla chips, and a chef-curated selection of regional hot sauces and house-made salsas.

MARYLAND SEAFOOD DISPLAY +\$25 per guest

- Warm Maryland crab portions and chilled jumbo shrimp presented in an elegant coastal display. Volume-safe for large groups.

lunch continued

PLATED LUNCH BY DESIGN minimum 25 guests | average price per guest: \$62

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

STARTERS (selection of one) salad or soup

SALADS:

- Market Greens: baby lettuces, cucumber, cherry tomato, shaved red onion, herb croutons & sherry vinaigrette
- Roasted Beet & Citrus Salad: golden beets, orange segments, whipped goat cheese, pistachio & champagne vinaigrette
- Spinach & Apple Salad: baby spinach, crisp apple, dried cherries, candied pecans & apple cider vinaigrette
- Little Gem Caesar: baby romaine, shaved parmesan, brioche croutons & classic Caesar dressing
- Harvest Greens: mixed field greens, roasted squash, blue cheese, toasted pumpkin seeds & maple vinaigrette

SOUPS:

- Roasted Tomato Bisque: basil oil, touch of cream
- Chicken & Herb Broth: tender chicken, seasonal vegetables
- Maryland Crab Soup: blue crab, tomato broth & OLD BAY®
- Carrot & Ginger Velouté: silky purée, fresh ginger
- White Bean & Rosemary Soup: olive oil, parmesan

ENTREES:

- Herb-Roasted Chicken Breast — \$58
Lemon jus | Chef's seasonal starch | Market vegetables
- Garlic & Paprika Chicken Thigh — \$58
Natural reduction | Chef's starch | Seasonal vegetables
- Pan-Seared Atlantic Salmon — \$62
Tomato-olive relish | Chef's starch | Seasonal vegetables
- Chesapeake Rockfish — \$62
Brown butter, fresh herbs | Chef's starch | Seasonal vegetables
- Slow-Braised Beef Short Rib— \$66
Red wine jus | Whipped potatoes | Seasonal vegetables
- Housemade Sausage & Roasted Peppers — \$58
Creamy polenta | Herb oil | Seasonal vegetables
- Chesapeake Crab Cake — \$68
Mustard cream | Chef's starch | Seasonal vegetables
- Roasted Cauliflower Steak — \$56 (Vegan)
Herbed grains | Charred vegetables | Green sauce
- Root Vegetable & Chickpea Ragout — \$56 (Vegan)
Aromatic spices | Couscous | Toasted nuts
- Curried Lentils & Sweet Potato — \$56 (Vegan)
Fragrant rice | Seasonal vegetables
- Miso-Glazed Tofu — \$56 (Vegan)
Jasmine rice | Bok choy | Sesame vinaigrette
- White Bean & Vegetable Cassoulet — \$56 (Vegan)
Braised greens

lunch continued

PLATED LUNCH BY DESIGN continued

DESSERT: (select one)

- Tiramisu: espresso-soaked ladyfingers, mascarpone cream
- Lemon Tart: buttery shortbread, lemon curd, torched meringue
- Chocolate Praline Cake: dark chocolate sauce
- Carrot Cake: cream cheese frosting
- New York Cheesecake: seasonal fruit coulis

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

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) \$8
- house made poparts (flavors: raspberry | maple-bacon) \$50

themed breaks

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.

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

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

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

themed breaks continued

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 \$88

- Steak Frites Bite
Charred beef tender, pomme gaufrette, béarnaise espuma
- Birria Short Rib Tostada
Oaxaca cheese, charred scallion, salsa roja
- Wagyu Meatball Slider
San Marzano tomato, whipped ricotta, basil
- Duck Confit Croquette
Sour cherry mostarda, crispy herbs
- Korean BBQ Beef Skewer
Soy-garlic glaze, sesame, scallion
- Pastrami Reuben Crisp
Rye crumble, Swiss fondue, sauerkraut slaw
- Pork Belly Bao
Hoisin glaze, pickled cucumber, chili crunch
- Lemongrass Chicken Satay
Coconut-peanut sauce, Thai basil
- Chicken Milanese Lollipop
Parmesan crust, lemon caper aioli
- Jerk-Spiced Chicken Skewer
Pineapple glaze, scallion oil
- Lamb Merguez Sausage Roll
Harissa honey, mint yogurt
- Crispy Chicken & Waffle Bite
Bourbon maple glaze

SEA \$102

- Jumbo Lump Crab Cake
Brown butter Old Bay® aioli, chive
- Butter-Poached Shrimp Cocktail
Yuzu cocktail sauce, citrus oil
- Tuna Tartare Cone
Avocado mousse, chili crisp, sesame
- Smoked Salmon Rillettes
Everything spice lavash, crème fraîche
- Miso-Glazed Black Cod Bite
Pickled cucumber, sesame
- Lobster Rangoon
Ginger cream cheese, sweet chili
- Shrimp & Grits Spoon
Smoked cheddar grits, Calabrian chili shrimp
- Ceviche of Gulf Fish
Coconut leche de tigre, crispy plantain
- Crab & Sweet Corn Fritter
Herb aioli, chive

cocktail receptions continued

PASSED HORS D'OEUVRES continued

EARTH \$72

- Truffle Deviled Eggs
Dijon, chive, black truffle
- Wild Mushroom Arancini
Fontina, truffle aioli
- Whipped Burrata Crostini
Roasted tomato, basil oil
- Crispy Polenta Bite
Taleggio fondue, rosemary (not plated polenta — fully crisp)
- Sweet Potato & Black Garlic Croquette
Smoked paprika aioli
- Charred Broccolini Toast
Ricotta salata, chili oil
- Spanakopita Triangle
Spinach, feta, sesame
- Vegetable Samosa
Tamarind-date chutney
- Grilled Cheese & Tomato Bisque Shot
Aged cheddar, basil oil

OPTIONAL COCKTAIL RECEPTION ENHANCEMENTS

- Chef-Attended Slider Station +\$22 per guest
Wagyu beef, fried chicken, or pulled short rib
- Raw Bar Add-On (volume-appropriate) Market price / minimums apply
Oysters, shrimp, crab claws
- Late-Night Comfort Bites +\$18 per guest
Mini smash burgers, loaded tots, street corn cups

cocktail receptions continued

COCKTAIL RECEPTION STATIONS minimum 20 guests | price per guest All stations are designed for up to 90 minutes of service.

MARKET FRUIT & ARTISAN ACCOMPANIMENTS \$22

Seasonal sliced and whole fruits, citrus yogurt dip, local honey, fresh herbs

CHEF'S CHARCUTERIE & ANTIPASTO \$38

- Imported and domestic artisan cheeses
- House-cured and imported meats
- Marinated mozzarella & heirloom tomatoes
- Grilled and pickled vegetables
- Giardiniera, whole grain mustard, fig jam
- Artisan breads, focaccia, and flatbreads

MEDITERRANEAN MEZZE TABLE \$34

- Classic hummus, baba ghanoush, muhammara
- Whipped feta with herbs
- Marinated olives and pickled vegetables
- Crisp seasonal vegetables
- Warm pita, lavash, za'atar flatbread
- Spiced chickpeas, olive oil, sumac

ARTISAN CHEESE EXPERIENCE \$28

- Curated selection from triple-crème to washed rind and bleu
- Fresh seasonal fruit
- Preserves, honeys, toasted nuts
- Flatbreads, crackers, baguette

PHILADELPHIA PRETZEL BAR \$18

- Warm soft pretzels
- Beer cheese fondue
- Whole grain mustard, brown mustard, spicy mustard

ROMAN FOCACCIA BAR \$26 (select three)

- Crushed tomato, garlic, Sicilian oregano
- Whipped ricotta, prosciutto, marinated artichoke
- Wild mushroom, goat cheese, arugula
- Sopressata, roasted fig, arugula, Calabrian chili honey
- Roasted zucchini, oven-dried tomato, kale-walnut pesto
- Prosciutto, grilled peach, vin cotto, pistachio

cocktail receptions continued

PAN-ASIAN MARKET STATION \$25 (dumplings: select three)

- Lemongrass chicken
- Ginger pork potsticker
- Edamame dumpling
- Shrimp shu mai
- Potato, Truffle & Edamame Dumpling

ACCOMPANIMENTS

- Sesame-soy ginger sauce
- Black vinegar & scallion
- Chili crisp

SKEWERS

- Teriyaki beef
- Chicken pinoy

SALAD

- Napa cabbage, watercress, red pepper, scallion, ginger dressing

ASIAN MARKET ENHANCEMENTS

- Singapore Noodle Take-Out Boxes
- Rice vermicelli, shrimp, roast pork, chicken, egg, Malaysian curry +\$6 per guest
- Vegetable Fried Rice - +\$5 per guest
- Crispy Vegetable Spring Rolls Sweet chili sauce - +\$5 per guest

SUSHI & RAW BAR EXPERIENCE \$54 based on 5 pieces per guest

- Assorted sushi rolls, sashimi, and hand rolls
- Soy sauce, wasabi, pickled ginger

SLIDERS & MINI SANDWICHES \$34 select three

- **Classic Beef Slider**
Caramelized onion, smoked bacon, aged cheddar, house sauce, brioche
- **Italian Meatball Slider**
San Marzano tomato, fresh mozzarella, basil, Italian roll
- **Crispy Fried Chicken Slider**
Butter lettuce, herb mayonnaise, house pickle, potato bun
- **Chesapeake Crab Cake Slider (+\$4 per guest)**
Maryland crab cake, shaved slaw, tomato, remoulade, brioche
- **Roasted Salmon Slider**
Cucumber, red onion, dill aioli, multigrain roll
- **Slow-Roasted BBQ Pork Slider**
American cheese, vinegar slaw, potato bun
- **Falafel Slider (Vegetarian)**
Charred peppers, tahini sauce, multigrain roll

cocktail receptions continued

RAW BAR \$55

Freshly shucked local oysters on the half shell

- Middleneck clams
- Chilled jumbo Gulf shrimp
- Poached mussels with red pepper vinaigrette

Classic accompaniments:

Champagne mignonette, classic cocktail sauce, lemon wedges, TABASCO®

RAW BAR PREMIUM ADD-ONS

(Optional enhancements to the base Raw Bar experience)

- Additional Local Oysters – +\$6 per piece (recommend 1–2 per guest)
- Additional Jumbo Gulf Shrimp – +\$6 per piece (recommend 2 per guest)
- Cocktail Crab Claws – +\$6 per piece (recommend 2 per guest)
- Little Neck Clams – +\$5 per piece
- Lobster or Crab Salad – Market price per guest

PASTA & SAUCE STATION \$26 (per guest)

- Garganelli and penne
- San Marzano marinara
- Roasted garlic parmesan cream
- Traditional bolognese
- Grilled chicken, roasted shrimp, seasonal vegetables
- Garlic bread, classic Caesar salad
- Wild mushroom & truffle cream – +\$3 per guest

Optional Chef Attendant – \$225

PAN-ASIAN WOK STATION \$31 (per guest)

- Lemongrass chicken
- Mongolian beef
- Shrimp lo mein or fried rice
- Stir-fried seasonal vegetables
- Crispy pork egg rolls or vegetable spring rolls
- House sauces and condiments
- Fortune cookies

Optional Chef Attendant – \$225

cocktail receptions continued

RISOTTO EXPERIENCE \$26 (per guest)

- Creamy Arborio rice finished to order
- Tiger shrimp and grilled chicken
- Herb broth, basil pesto, saffron jus
- Seasonal vegetables
- Artisan cheeses
- Baby greens salad
- Parmesan breadsticks

Optional Chef Attendant – \$225

MODERN GRAIN & PROTEIN BOWL STATION \$29 (per guest)

- Red quinoa, lemon-scented farro, sushi rice
- Ahi poke, teriyaki chicken, braised beef barbacoa, poached shrimp
- Seasonal vegetables and mixed greens
- Green goddess, lemon vinaigrette, gochujang mayo, chimichurri
- Pickled vegetables, artisan cheeses, toasted nuts

Optional Chef Attendant – \$225

THE SALAD BOWL select 2: \$19 (per guest) | select 3: \$25

Composed salads served as finished dishes

- Classic Caesar – hearts of romaine, aged parmesan, focaccia croutons
- Asian Chopped – napa cabbage, carrot, daikon, cucumber, rice noodles, mint, cilantro, sesame-ginger dressing
- Greek – romaine, feta, olives, pepperoncini, red onion, lemon-herb dressing
- The Wedge – baby iceberg, bacon lardon, blue cheese, tomato, egg, cucumber, French dressing
- Charred Broccolini – miso vinaigrette, toasted peanuts
- Couscous & Chickpea – artichoke, cucumber, tomato, lemon-mint dressing
- Quinoa Tabbouli – parsley, mint, tomato, blood orange vinaigrette
- Tomato & Melon – feta, cucumber, basil vinaigrette

WINGS & SAUCES \$22

Served with blue cheese, ranch, carrot & celery sticks

- Classic Buffalo
- Sriracha Honey
- Garlic Parmesan
- Thai Sweet Chili
- Old Bay®

cocktail receptions continued

HAND-ROLLED TAQUITOS STATION \$34

- Chicken tinga
- Braised beef
- Roasted vegetable
- Warm tortillas, crema, salsa roja & verde, pickled onion

ITALIAN STREET FOOD \$36

- Arancini
- Fried ravioli
- Meatball skewers
- San Marzano tomato sauce, pesto, parmesan

LATE-NIGHT COMFORT BAR \$29

- Mini smash burgers
- Loaded tots
- Street corn cups

COMFORT BAR ENHANCEMENTS

MASHED POTATO BAR \$12

- Buttery Idaho mash and smashed red bliss
- Vermont cheddar, applewood bacon, chives, scallions
- Caramelized onion, sour cream, roasted broccoli florets, cheese sauce

MAC & CHEESE BAR \$12

Served with blue cheese, ranch, carrot & celery sticks

- Cavatappi pasta, Vermont cheddar sauce
- Applewood bacon, chives, scallions, toasted panko

Enhancements:

- Grilled chicken – **+\$3 per guest**
- BBQ pork – **+\$3 per guest**
- Shrimp – **+\$5 per guest**

dinner

DINNER BUFFET BY DESIGN minimum 25 guests | priced per guest

Freshly brewed premium regular and decaffeinated coffee, selection of teas, freshly baked artisan rolls, and sweet butter included.

GUESTS MAY SELECT:

- Two Entrées / Sides / Sauces – **\$95 per guest**
- Three Entrées / Sides / Sauces – **\$109 per guest**

Pricing includes one soup or salad and one dessert selection.

FIRST COURSE

SOUP: select 1

- Roasted Chicken & Egg Noodle Soup – slow-simmered chicken broth, pulled roasted chicken, fine egg noodles, carrot, celery, fresh herbs
- Smoked Tomato Bisque – basil oil, light cream
- Chesapeake Crab & Tomato Soup – blue crab, tomato broth, Old Bay®, fresh herbs
- Carrot & Ginger Velouté – creamy purée, ginger, sea salt
- Chipotle Black Bean Chili – tomato, cilantro, tortilla crisps
- White Bean & Herb Minestrone – cannellini beans, parmesan, olive oil

SALAD: select 1

- Burrata, Charred Citrus & Prosciutto – pistachio, aged balsamic, olive oil
- Warm Mushroom & Farro Salad – roasted wild mushrooms, caramelized shallots, thyme vinaigrette, shaved pecorino
- Little Gem Caesar – Parmigiano Reggiano, pancetta lardon, brioche croutons, anchovy-lemon dressing
- Salt-Roasted Beets & Citrus Yogurt – shaved fennel, Tuscan kale, pistachio, port balsamic reduction
- Asian Pear & Herb Salad – mixed greens, cucumber, mint, cilantro, toasted sesame, sesame-ginger vinaigrette
- Iceberg Wedge – heirloom tomato, bacon lardon, blue cheese, chive, buttermilk dressing
- Moroccan Citrus Salad (Vegan / Gluten Free) – romaine, orange, walnut, orange blossom vinaigrette

ENTREES:

BEEF & LAMB

- Herb-Roasted Sirloin Tenderloin – bordelaise sauce
- Whole Spice-Rubbed Beef Brisket – cabernet reduction, barbecue glaze
- Red Wine–Braised Short Rib – aromatics, natural jus
- Prime Rib of Beef – roasted garlic jus, horseradish cream
- Ginger–Soy Braised Short Rib – umami glaze, scallion oil

PORK & POULTRY

- Porchetta-Spiced Pork Loin – rosemary, sage, roasted garlic jus
- Jerk-Rubbed Pork Loin – peri-peri sauce
- Herb & Garlic Roasted Turkey Breast – pan gravy
- Thyme-Roasted Chicken Breast – natural jus
- Chicken Piccata – lemon-caper sauce
- Buttermilk-Brined Fried Chicken – hot honey, black pepper gravy

dinner continued

SEAFOOD:

- Miso-Roasted Halibut – champagne-citrus emulsion
- Seared Branzino – salsa verde
- Black Pepper & Dill Roasted Salmon – grain mustard cream
- Pan-Roasted Salmon – tomato-butter wine sauce
- Garlic Shrimp with Calabrian Chili – white wine, citrus, olive oil

SIDES:

- Roasted Fingerling Potatoes – garlic, thyme
- Boursin Whipped Potatoes
- Crispy Potato Rosti – caramelized onion
- Roasted Root Vegetables – rosemary, olive oil
- Charred Brussels Sprouts – Vidalia onion, honey, Fresno chili
- Roasted Heirloom Carrots – harissa, tahini, mint
- Roasted Broccolini – chili flake, parmesan, lemon oil

DESSERT: **select 1**

- Chef's Dessert Tasting Display – miniature cakes, tarts, verrines, pastry bites
- Basque Cheesecake – berry compote
- Dark Chocolate Torte – cocoa nib, Maldon sea salt
- Lemon Olive Oil Cake – mascarpone cream, macerated berries
- Sticky Toffee Bread Pudding – brown butter toffee sauce
- Chocolate Pot de Crème – crème fraîche, cocoa crumble
- Seasonal Panna Cotta – fruit compote, citrus zest
- Sugar Shots – pastry chef's miniature dessert shooters inspired by apple pie, key lime, berry crumble, cheesecake, and tiramisu

ENHANCEMENTS & ADD-ONS

BREAD SERVICE ENHANCEMENTS

- Chesapeake Crab Dip – Old Bay®, aged cheddar, Tabasco breadcrumbs, artisan crackers **+\$19 per guest**
- Spinach & Artichoke Dip – parmesan, roasted garlic, herb flatbread **+\$15 per guest**

CARVING STATION ADD-ONS

Chef-attended \$225 per attendant

- Prime Rib of Beef – au jus, horseradish cream **+\$32 per guest**
- Herb-Crusted Striploin – mustard jus **+\$24 per guest**
- Steamship Round of Beef – traditional accompaniments **+\$19 per guest**
- Mustard-Crusted Rack of Lamb – pinot noir reduction **+\$25 per guest**

PASTA ACTION STATION

Chef-attended station featuring fresh pasta with rotating sauces and accompaniments

- Pomodoro, wild mushroom cream, basil pesto, roasted vegetables, parmesan **+\$22 per guest**

DESSERT ENHANCEMENT

- Additional dessert selection added to buffet **+\$9 per guest**

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 | average price per guest: approx. \$89

Our three-course dinner menus include soup or salad, entrée, choice of starch and seasonal vegetable, dessert selection, freshly baked artisan rolls and sweet butter, freshly brewed premium regular and decaffeinated coffee, selection of Tazo® teas, and iced tea.

FIRST COURSE select 1

SALAD

- Mixed Greens – cucumber, tomato, shaved red onion, garlic croutons, red wine vinaigrette
- Baby Iceberg Wedge – heirloom tomato, Nueske's bacon lardon, Maytag blue cheese, chive, buttermilk dressing
- Little Gem Caesar – Parmigiano Reggiano, pancetta lardon, brioche croutons, anchovy-lemon dressing
- Burrata, Charred Citrus & Prosciutto – pistachio, aged balsamic, olive oil
- Warm Mushroom & Farro Salad – roasted wild mushrooms, caramelized shallots, thyme vinaigrette, shaved pecorino
- Salt-Roasted Beets & Citrus Yogurt – shaved fennel, Tuscan kale, pistachio, port balsamic reduction
- Moroccan Citrus Salad (Vegan / Gluten Free) – romaine, orange, walnut, orange blossom vinaigrette

SOUPS

- Roasted Chicken & Egg Noodle Soup – pulled roasted chicken, fine egg noodles, carrot, celery, fresh herbs
- Chesapeake Crab & Tomato Soup – blue crab, tomato broth, Old Bay®, fresh herbs
- Carrot & Ginger Velouté – creamy purée, ginger, sea salt
- Smoked Tomato Bisque – basil oil, light cream

ENTRÉE select 1

CHICKEN & POULTRY

- Thyme-Roasted Chicken Breast – \$82
Recommended sides: butter-whipped Yukon gold potatoes, roasted broccolini
- Chicken Piccata – \$82
Recommended sides: herb rice pilaf, haricot vert
- Porchetta-Spiced Turkey Breast – \$84
Recommended sides: roasted fingerling potatoes, roasted root vegetables

MEAT

- Braised Short Rib – \$89
Recommended sides: butter-whipped Yukon gold potatoes, charred Brussels sprouts
- Herb-Roasted Sirloin Tenderloin – \$92
Recommended sides: potato dauphinoise, sautéed seasonal greens
- Prime Rib of Beef – \$95
Recommended sides: roasted fingerling potatoes, haricot vert
- Mustard-Crusted Rack of Lamb – \$104
Recommended sides: potato dauphinoise, glazed heirloom carrots

SEAFOOD

- Pan-Roasted Salmon – \$89
Recommended sides: beluga lentils, roasted broccolini
- Seared Branzino – \$92
Recommended sides: jasmine rice, sautéed seasonal greens
- Miso-Roasted Halibut – \$99
Recommended sides: jasmine rice, haricot vert
- Garlic Shrimp with Calabrian Chili – \$89
Recommended sides: herb rice pilaf, roasted broccolini

dinners continued

VEGETARIAN / VEGAN (full entrée selections)

- Wild Mushroom & Herb Risotto – \$79
Recommended sides: sautéed seasonal greens
- Sweet Potato & Cannellini Bean Bake (Vegan) – \$79
Recommended sides: roasted root vegetables
- Roasted Cauliflower Steak (Vegan) – \$79
Recommended sides: beluga lentils, glazed heirloom carrots

STARCHES select 1

- Butter-Whipped Yukon Gold Potatoes
- Roasted Fingerling Potatoes, garlic & thyme
- Potato Dauphinoise
- Jasmine Rice
- Herb Rice Pilaf
- Beluga Lentils

VEGETABLES select 1

- Roasted Broccolini, chili flake & lemon oil
- Haricot Vert, olive oil & sea salt
- Roasted Root Vegetables, rosemary & olive oil
- Charred Brussels Sprouts, Vidalia onion & honey
- Glazed Heirloom Carrots, harissa & mint
- Sautéed Seasonal Greens

DESSERT select 1

- Basque Cheesecake – berry compote
- Dark Chocolate Torte – cocoa nib, Maldon sea salt
- Lemon Olive Oil Cake – mascarpone cream, macerated berries
- Sticky Toffee Bread Pudding – brown butter toffee sauce
- Chocolate Pot de Crème – crème fraîche, cocoa crumble
- Seasonal Panna Cotta – fruit compote, citrus zest

OPTIONAL PLATED DINNER ENHANCEMENTS

SURF & TURF ADD-ONS (composed additions to beef or lamb entrées)

- Crab Oscar Style – jumbo lump crab, asparagus tips, Old Bay hollandaise **+\$18 per guest**
- Herb-Grilled Jumbo Shrimp – lemon, garlic, olive oil **+\$15 per guest**
- Cold-Water Lobster Tail – drawn butter, lemon **+\$28 per guest**

DESSERT ENHANCEMENT

- Dessert Duo – two plated desserts **+\$9 per guest**

DESSERT STATIONS minimum 20 guests | price per guest

All dessert stations are designed for up to two (2) hours of service.

PÂTISSERIE DISPLAY \$15 per guest

A composed assortment of miniature desserts and pastry bites, including:

- Fudge brownie bites
 - Lemon curd bars
 - New York–style cheesecake squares
 - Layered cake bites
- Served with seasonal garnishes and sauces

POT DE CRÈME COLLECTION \$19 per guest

Silky, spoonable custards presented in individual vessels:

- Salted caramel with apricot compote
- Lemongrass coconut with passion fruit
- Tahitian vanilla with blueberry & elderflower
- Dark chocolate with cardamom & chili

DESSERT JARS & PARFAITS \$15 per guest **select 3**

- Chocolate brownie, vanilla custard, cinnamon cream
- S'mores – graham crumble, chocolate mousse, toasted marshmallow
- New York cheesecake parfait – buttermilk pound cake, vanilla cream
- Banana cream pie – caramel cream, vanilla wafer
- Apple cobbler – oat crumble, salted caramel
- Pumpkin pie jar – spiced custard, whipped cream, graham crumb

CUPCAKE PÂTISSERIE \$22 per guest **select 3**

- Red velvet with cream cheese frosting
- Vanilla with dark chocolate frosting
- Chocolate with vanilla bean frosting

SUGAR SHOTS EXPERIENCE \$24 per guest

Pastry chef–crafted dessert shooters inspired by classic favorites:

- Apple pie
- Key lime pie
- Berry crumble
- New York cheesecake
- Tiramisu

SPICED CHURROS & DIPPING SAUCES \$22 per guest

- Warm cinnamon-sugar churros
- Salted caramel and dark chocolate sauces

MINI CANNOLI DISPLAY \$40 per dozen

bars selections

HOSTED BAR* Priced per drink

A fully stocked bar featuring our call, premium, or luxury selection of liquors, red & white wine, domestic & imported beers, soft drinks, regular & sparkling mineral waters, juices, & 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 & Maryland state sales tax.

CALL COCKTAILS \$10

PREMIUM COCKTAILS \$12

LUXURY COCKTAILS \$14

NA SPIRITS \$10

HOUSE WINES BY THE GLASS \$10

PREMIUM WINES BY THE GLASS \$12

DOMESTIC BEER \$8

IMPORTED & CRAFT BEER \$9

SOFT DRINKS \$4

JUICES \$5

RED BULL® \$5

MINERAL WATERS \$5

CORDIALS & COGNACS \$14

CASH BAR* Priced per drink

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

CALL COCKTAILS \$11

PREMIUM COCKTAILS \$13

LUXURY COCKTAILS \$15

NA SPIRITS \$11

HOUSE WINES BY THE GLASS \$11

PREMIUM WINES BY THE GLASS \$13

DOMESTIC BEER \$9

IMPORTED & CRAFT BEER \$10

SOFT DRINKS \$4

JUICES \$5

RED BULL® \$6

MINERAL WATERS \$6

CORDIALS & COGNACS \$15

specialty bar 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 \$24	each additional hour \$12
premium brands package	first hour \$30	each additional hour \$18
luxury brands package	first hour \$36	each additional hour \$22
house beer & wine only package	first hour \$22	each additional hour \$12

CALL LIQUOR BRANDS

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

PREMIUM LIQUOR BRANDS

Tito's™ 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™ | Michelob Ultra™

IMPORTED & CRAFT BEERS select two

Heineken™ | Corona™ | Samuel Adams™ | Loose Cannon IPA™ | Voodoo Ranger™

SOFT DRINKS

Pepsi™ | Diet Pepsi™ | Starry™ | ginger ale | club soda | tonic water

JUICES

orange | grapefruit | cranberry | pineapple

* 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.

specialty bar selections continued

NON-ALCOHOLIC BAR OPTIONS 20 guest minimum

ITALIAN SODA BAR \$5 per hour (added to any existing beverage package)

Monin™ syrups in a variety of flavors to create a custom-flavored NA beverage

Flavors (select up to 4): apple, blackberry, blood orange, butterscotch, cherry, french vanilla, hibiscus, kiwi, lychee, peach, strawberry, and vanilla

*additional flavors available, ask your catering sales professional for a full list of flavor options

*bartender required

NA MOCKTAIL CANS - \$10 per drink – can be added to any existing bar package

Mingle Mocktails™ (select 2): key lime margarita, pineapple paloma, cucumber melon mojito, and blackberry hibiscus bellini

NA SPIRITS - \$5 per hour (added to any existing bar package)

Ritual Zero Proof™ NA spirits: whiskey, tequila, gin, and rum

SPECIALTY BARS 20 guest minimum

BUBBLES BAR \$12 per drink

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

MARTINI BAR \$14 per drink

classic | apple | French | lemon drop | chocolate

CRUSH BAR \$14 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

specialty bar selections continued

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
Moët & 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 25% 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 \$50.00 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!

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