



Banquet and Special Event Menu

Menus customized to fit the needs of your special event.

All basic selections of china, flatware, glassware, linens, serving tables, serving pieces and necessary service are included in catering prices.

6% MD Sales Tax and 20% service charge are applicable.

Hors d'oeuvres

Hors d'oeuvres may be purchased individually or as a package

California Roll Sushi

A fresh roll made with Sushi Rice, nori, and Vegetables

Blackened Shrimp Canapés

Tender Shrimp blackened and served on a Bread Crisp with Remoulade Sauce

Smoked Trout Quesadillas

The delicate flavor of Smoked Trout mixed with Chevre on a Flour Tortilla served hot topped with Horseradish habanero Cream

Roasted Red Pepper Bruschetta

Toasted French Bread rounds with caramelized Onion, roasted Red Peppers and Goat Cheese

Proscuitto Wrapped Shrimp

Savory Shrimp wrapped in Proscuitto Ham and a fresh Basil Leaf and broiled on a skewer served with a zesty Dijion-Garlic Dipping Sauce

Maryland Crab Cake Canapés

Tender Lump Crab Meat seasoned with Lemon Juice and Old Bay set atop a French Bread Crisp with Remoulade Sauce

Rosemary and Proscuitto Phyllos

Flaky Phyllo triangles filled with a mixture of Proscuitto Ham, fresh Rosemary, Parmesan and Ricotta Cheeses

Miniature Chevre Tarts

Savory tarts filled with Softened Chevre (Goat Cheese) and Scallions and baked until fluffy and golden brown

Jamaican Jerk Chicken Skewers

Chicken Breast Meat marinated, skewered and broiled to perfection, served with Jerk Dipping Sauce

Scallops in Bacon

Tender Sea Scallops marinated in fresh Lemon Juice, White Wine and Dill wrapped in Bacon and broiled to a golden brown

Crab Imperial Mushroom Caps

Large Button Mushrooms stuffed with Crab Imperial

Miniature Quiche Diamonds

Our own homemade Quiche with your choice of fillings: Lorraine, Spinach, Mushroom, or any other that you may suggest!

Stuffed Mushroom Caps

Large Button Mushrooms filled with your choice of Spinach and Romano, French Brie and Bacon, or Italian Sausage and Tarragon

Dim Sum

Oriental Dumplings filled with Chicken Sausage and served with oriental sauce

Spanikopita

Flaky Phyllo Pastry filled with Spinach and Feta Cheese

Dinner Salads

Available plated or as a buffet side selection

Caesar Salad

Crisp Romaine Lettuce tossed in our own Caesar Salad Dressing and served with fresh grated Parmesan and homemade Croutons

House Salad

A delightful mixture of Romaine and Iceberg Lettuce garnished with Cherry Tomatoes, Cucumbers and Red Onions served with your choice of two dressings

Mesclun Greens

A seasonal blend of Red and Green Baby Lettuces, garnished with Roma Tomatoes, Cucumbers, and sliced Mushrooms served with your choice of two dressings

Food Stations and Displays

Minimum \$35 per person charge required

Hot Shrimp and Artichoke Dip

Flavors of Spinach and Artichoke come together in a rich creamy dip served hot with an assortment of Crackers

Baked Brie 'En Croute' Display

Soft ripened Cheese that is split and filled with Strawberry Preserves, wrapped in Puff Pastry Dough and baked to a golden brown, or breaded with Almonds or topped with fresh Preserves and served with sliced Whole Grain French Bread and Crackers

Fruit, Vegetable, Cheese and Cracker Display

An array of raw and blanched Vegetables served with our own special Dill Dip
Sharp Wisconsin Cheddar, Swiss, and Dilled Havarti Cheeses served with an assortment of Crackers and Water Biscuits
Seasonal fresh Fruit beautifully displayed and served with Chocolate Dipping Sauce

Hot Crab Dip

Creamy Dip with fresh Backfin Crab Meat topped with grated Cheddar Cheese and served with assorted Crackers

Maryland Glazed Ham Display

A locally Cured Ham glazed with Apple Jelly, sliced and remounted on the bone, garnished with fresh Fruit and served with assorted Rolls and Condiments

Roasted Turkey Display

Roasted Turkey with breast meat sliced and garnished with carved vegetable flowers, served with assorted Rolls, Shallot Mayonnaise, and Whole Grain Mustard

Vegetarian Display

Create your own Pita Pocket using our fresh Hummus or Ratatouille, served with grated Carrots, fresh Alfalfa Sprouts, shredded Lettuce, and Vine-Ripened Tomato with Mozzarella slices drizzled with Virgin Olive Oil seasoned with Basil

Poached Salmon Display

Fresh Norwegian Salmon poached in White Wine and served beautifully garnished with a bouquet of carved vegetable flowers with French Bread Crisps and Dill Sauce

Oriental Station

An attractive and delicious display of Dim Sum, Mini Egg Rolls, Chicken Adobo, and Jasmine Rice served with assorted dipping sauces

Pepper Roasted Tenderloin Display

Tenderloin of Beef roasted medium with fresh cracked Black Pepper, cooled, sliced and garnished with carved vegetable flowers, served with miniature Croissants and Horseradish Cream

Southwestern Fajita Station

Your choice of Chicken or Beef marinated in fresh Lime Juice, Jalapeno Peppers, and Cilantro sautéed and served to you on a warm Flour Tortilla with your choice of toppings including: Sour Cream, fresh Guacamole, Pico De Gallo, and a Cheese Medley

Pasta Station

Your choice of Penne or Tri-Colored Bowtie Pasta prepared before you with Marinara or Alfredo Sauce and toppings including: Italian Sausage, Pepperoni, Mushrooms, Artichoke Hearts, roasted Red Peppers, Sun-Dried Tomatoes, and Aged Romano Cheeses

Carving Board Station

Herb-Roasted Top Round of Beef (baked Maryland Ham, or slow-roasted Breast of Turkey may be substituted) served with assorted Rolls, Horseradish-Cream, Shallot Mayonnaise, and Dijon Mustard

Buffet Entree Selections

Includes Basic Coffee Station

London Broil with Red Wine Mushroom Sauce

Hearty Beef Flank Steak marinated with Fresh Garlic, Cracked Black Pepper and Kosher Salt grilled and served with Mushroom Wine Sauce

Sautéed Chicken Breast "Chasseur"

Tender Boneless, Skinless Breast of Chicken sautéed and served with a Tomato, Mushroom and Red Wine Sauce

Stuffed Boneless Pork Loin in Bourbon

Tender Pork Loin, butterflied and stuffed with Dried Apricots and Pecans; then rolled, tied, roasted and served with Bourbon and Cream

Tri-Colored Tortellini tossed w/Fresh Pesto

Tomato, Spinach and plain Tortellini filled with Ricotta Cheese tossed in a mixture of Fresh Basil, Romano Cheese, Pine Nuts, and Olive Oil

Roast Beef

Hearty Top Round of Beef seasoned with fresh Garlic and Rosemary roasted to perfection, sliced and served in a rich brown gravy

Grilled Breast of Chicken w/Red Pepper Cream Sauce

Breast of Chicken marinated in Lemon Juice, Garlic, Cumin, and Crushed Red Pepper, grilled and served with a Roasted Red Pepper Cream Sauce

Salmon with Basil Sweet and Sour Sauce

Fresh broiled Salmon served with a Basil and Ginger Sweet and Sour Sauce

Baked Maryland Ham with Orange Marmalade

A locally cured Ham that is baked, sliced and laid out with an Orange Marmalade Glaze

Breast of Chicken Stuffed with Spinach and Dried Cherries

Tender Breast of Chicken filled with a Spinach and Dried Cherry Stuffing, sliced and laid out with a Chicken Cream Sauce

Stuffed Shells in Marinara Sauce

Giant Pasta Shells filled with seasoned Ricotta Cheese topped with our own Marinara Sauce and Mozzarella Cheese

Wild Rice and Mushroom Stuffed Breast of Chicken

Boneless Breast of Chicken filled with a Wild Rice and Mushroom filling, sliced and served with a White Wine Chicken Sauce

Jerk Chicken

Tender Boneless Breast of Chicken marinated in Caribbean Seasonings and served with a Tangy Glaze

Sautéed Chicken Breasts and Apples

Tender Boneless Breast of Chicken sautéed with Apples and served with a Cider Cream Sauce

Penne Pasta Marinara

Penne Pasta tossed with Sautéed Vegetables and our homemade Marinara Sauce

Persian Beef Tips

Succulent Beef Tenderloin Tips marinated with fresh Onion, Garlic, Cinnamon, and Allspice roasted and served with a side of creamy Yogurt Cucumber sauce

Fresh Filet of Salmon

Filet of Salmon seasoned with Fresh Dill and White Wine in a creamy Dill Beurre Blanc

Breast of Chicken w/Orange Ginger Glaze

Tender Boneless Breast of Chicken sautéed and served in a tangy Orange Ginger Glaze

Hot Buffet Side Dishes

Mashed Red Bliss Potatoes

Tender Red-skinned Potatoes boiled and mashed including Skins with Sour Cream and Herbs

Steamed Fresh Vegetable Medley

Fresh Broccoli, Cauliflower, Carrots, and Green Beans steamed “Al Dente” and served with Seasoned Butter

Herb Roasted New Red Potatoes

Baby New Red Potatoes that have been quartered, tossed in Butter, seasoned with Fresh Herbs, and roasted until golden brown

Steamed Broccoli with Red Peppers

Fresh Broccoli that has been trimmed and steamed “Al Dente” and served with Seasoned Butter and Sautéed Red Peppers

Tarragon Rice with Pine Nuts

Savory Rice Pilaf enhanced with fresh Tarragon and Roasted Pine nuts with Butter

Green Bean Almondine with Red Peppers

Fresh Green Beans sautéed in Butter with Diced Red Peppers and Sliced Almonds

Jasmine Rice

A fragrant rice from Thailand with such wonderful flavor it can be eaten by itself

Potatoes Dauphinois

Sliced Potatoes layered with Romano Cheese, Heavy Cream, Nutmeg, and fresh Garlic baked until golden brown

Wild Rice with Fresh Herbs and Mushrooms

A savory blend of Long Grain and Wild Rice with sliced Mushrooms and fresh Herbs

Steamed Peas, Carrots, and Pearl Onions

Tender Peas, Carrots, and Pearl Onions steamed and served with Seasoned Butter

Glazed Carrots

Baby Carrots cooked with Brown Sugar until they are tender and sweet

Roasted Garlic Mashed Potatoes

Fresh homemade Mashed Potatoes infused with the mellow flavor of Roasted Garlic

Grilled Vegetable Medley

A seasoned medley of Onions, Peppers, Yellow and Green squashes grilled over an open flame

Chilled Buffet Side Dishes

Cous Cous Salad

Golden Cous Cous from the Middle East blended with fresh Scallions, Raisins, and Cinnamon

Greek Pasta Salad

Penne and Rotini Pasta mixed with Tomatoes, Cucumbers, Onions, Peppers, Oregano, Black Olives, Feta Cheese and a light Vinaigrette Dressing

Wild Rice Salad with Cumin and Raisins

Hearty Wild Rice mixed with the sweetness of Raisins and finished with a Vinaigrette Dressing flavored with Cumin

Marinated Fresh Vegetable Salad

Julienne Carrots, Summer Squash, Red Onions, and Peppers marinated in a light Vinaigrette

Blanched Asparagus Spears in Black Raspberry Vinaigrette

Fresh Asparagus Spears lightly blanched and marinated in a light Vinaigrette enhanced with Black Raspberry Preserves

Plated Dinner Entrees

Packages include choice of one plated salad and Basic Coffee Station

Beef Wellington

8 oz. Black Angus Beef Tenderloin topped with Shallot and Mushroom Duxelle, wrapped in Puff Pastry and served over Demi-glaze

Filet Mignon of Beef

A tender 8 oz. Filet Mignon seasoned with Fresh Garlic and Cracked Black Pepper, grilled and served with Lemon Tarragon Butter

Stuffed Breast of Chicken

Tender Breast of Chicken stuffed with Spinach and Dried Cherry Stuffing finished with a Chardonnay Cream Sauce

Grilled Chicken Breast w/Raspberry Zinfandel Butter

Boneless Breast of Chicken marinated in our own marinade, grilled and topped with Raspberry Zinfandel Butter

Roast Pork Tenderloin

Savory Pork Tenderloin roasted and served glazed with Jalepeno, Orange, and Tequila Marmalade

Filet of Sole "Florentine"

Lemon and White Wine seasoned Filet of Sole stuffed w/Spinach and Romano Stuffing, broiled and served w/Lemon Cream Sauce

Cornish Hens a 'L orange

Marinated, roasted and garnished with fresh Rosemary and Orange Curls, topped with a glaze

Maryland Crabcake

Sweet Lump Crab meat, fresh squeezed lemon juice and Old Bay seasoning are combined to create our crabcakes served with our own homemade Remoulade sauce

Herb Encrusted Salmon

Fresh Filet of Salmon topped with a Herb and Parmesan Crust served with Pesto Cream Sauce

Roast Rack of Lamb

Tender Rack of Lamb marinated with Rosemary, Oregano and Garlic, roasted to perfection and served with Mint Pesto

Plated Side Selections

Sautéed Summer Squashes

A blend of Zucchini and Yellow Squash sautéed in butter with Garlic and Oregano

Zucchini Provencal

Fresh Zucchini sautéed with Tomatoes, Onions, Garlic, Peppers, and Oregano

Steamed Fresh Vegetable Medley

Fresh Broccoli, Cauliflower, and Carrots, steamed to "Al Dente" and served with seasoned Butter

Herb Roasted Potatoes

Baby New Red Potatoes that have been quartered, tossed in Butter and roasted to a golden brown

Rice Pilaf

Long Grain Rice cooked tender and flavored with a hint of Chicken

Tarragon Rice

Tender Rice Pilaf accented with the delicate flavor of Tarragon

Wild Rice Blend with Fresh Herbs and Mushrooms

A savory blend of Long Grain and Wild Rice with Sliced Mushrooms and Fresh Herbs

Parsley Boiled Potatoes

Baby New Red Potatoes that are carved, boiled and served with Butter and freshly chopped Parsley

Twice Baked Potatoes

Savory Idaho Potatoes baked, scooped out and enhanced with Sour Cream, Cheddar Cheese, and Butter refilled and baked again to a golden brown

Desserts Stations

Desserts may be added to any meal

Chocolate Fountain

Rich melted Chocolate flowing through our fountain accompanied by fresh Strawberries, Pineapple, Gaufrette and Fan Cookies, Pretzels, and Marshmallows for dipping

Assorted Miniature Pastries

A wonderful assortment of Miniature Tarts, Cakes, Truffles, Chocolate Covered Strawberries, and Chocolate Eclairs

Event Product Descriptions

Site Rental

Four Hour Event Includes the Event Site for a specific 4-hour time slot, Basic Setup and two Parking Attendants.

Extra Hour Additional hour of event time, schedule permitting. Must be arranged in advance.

Ceremony Includes up to 200 chairs setup inside or outside, two hours in the Bride's Room and one hour of rehearsal time. Does not include any additional event time.

Beverage Service

Prices listed are for 3 hours of open bar service at one bar. Includes 1 bartender per 75 adult guests. The amount charged applies to all guests over the age of 21. Minors are charged for soft drinks only.

Bar Level Descriptions

Soft Drinks Coke, Sprite, Diet Coke, Ginger Ale, Lemonade, Iced Tea

Beer and Wine Soft Drinks, Standard Draught Selections, Wines, and Various Bottled Beers

Standard Soft Drinks, Beer and Wine and Basic Rail Liquors

Premium Soft Drinks, Beer and Wine, Basic Liquors, Premium Liquors

(Smirnoff, Beefeaters, Jose, Cuervo, Bacardi, Jim Beam, Dewars, J&B, Kahlua, DeKuypers, Seagrams 7, and other selected brands)
Super Premium Includes all of above plus Specialty Blender Drinks and Super Premium Liquors.
(Absolut, Jack Daniel's, Baileys, Tanqueray, Mailibu and other selected brands)

Catering Service

Basic selections of chine, flatware, glassware, linens, serving tables, serving pieces, and necessary personnel are included.

Basic Coffee Station Included with Buffet Packages. Located on counters adjacent to bars on both levels.
Regular and Decaf Coffee

Basic Coffee Service Included with Plated Dinner Packages. Basic Coffee Station and table side service of coffee during meal.

Supreme Coffee Station Adds specialty flavored coffee, International flavored creams, gourmet hot chocolate mixes, assorted flavored teas, fresh whipped cream, chocolate shavings, Flavored Ganache spoons , and cinnamon sticks.

Champagne House Brands: Verdi Champagne / Meiyer's Sparkling Cider

Fruit Vegetable Cheese Combines into one appetizing display, the Fresh Fruit Display, Assorted Cheeses and Display Crackers Display, and Crudite Basket from our Food Station selections.

Hors d'oeuvres Selections are passed for 1/2 hour at the beginning of reception.

Dinner Salads Included with Plated Dinner Packages. Prices indicated are for adding a plated salad to a Buffet Package. Salads may also be placed on the buffet as a side selection for no additional charge.

Buffet Packages

The Carver's Delight Offers Herb-roasted top-round of beef to order with your choice of 2 entrees, 2 Hot Side selections and 1 Chilled Side selection. Our best buffet!

The Supreme Offers 3 entrees, 2 Hot Side selections and 1 Cold Side selection.

The Country Feast Offers 2 entrees, 2 Hot Side selections and 1 Cold Side selection

The Classic Offers 2 entrees, and 2 side selections

Plated Dinner Packages Include Basic Coffee Service and Choice of Plated Salad. Side selections are the same regardless of number of entrees.

Single Entree All guests receive the same entree selection.

Duet Entree All guests receive two different entrees on one plate

Double Entree Guests respond with their entree selection when RSVP is made

Food Stations Minimum charge of \$30 per person is required for selection of food stations as the type of meal. Required at least 2 stations and 3 displays.

Chocolate Fountain or Mini Pastries Display Placed at cake table or separate table during event.

Quotes and Pricing 5% MD sales tax and 20% service charge are applicable to all Catering and Beverage expenses. Please contact our staff at the Inn to schedule a site visit, and receive a detailed quote. Value discounts and other incentives are automatically applied for your increased value. Chef can customize most menu items to your unique situation.

