



AUTOGRAPH COLLECTION®
HOTELS

BANQUET MENU
2020-2021

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

To our guests:

We are closely monitoring the Centers For Disease Control guidelines regarding COVID-19, as well as those from our local Health Department. The well being of our guests and associates is of paramount importance during these times. Listed below are some of the steps we are taking to promote the safety and health of all banquet food and beverage users as we go forward:

- Maintain social distancing with tables and chairs 6' apart
- Allow no more than 6 people per table when dining
- Face coverings are required for all guests when entering or leaving banquet and restroom areas
- Temperature checks required of all employees upon check in
- Require face coverings to be worn by all staff at all times when on the premises
- Require all staff handling food to wear gloves
- Require regular and proper hand washing by staff
- Sanitize all surfaces of banquet serving and eating areas
- Sanitize bathrooms every half hour during banquet hours

For the best experience at your event, we recommend plated meals. Buffet service currently requires banquet servers to assemble each buffet plate so that only one sanitized person would handle the food offerings. This most likely will result in extra charges for the additional staff. Please discuss this with your banquet representative to decide what would be the most preferred banquet menu offering to meet your needs. Our goal is to best provide the best experience for your group within the safest guidelines for the event.

Thank you for your understanding,
The management and staff at the Annapolis Waterfront Hotel

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

- BREAKFAST 3
 - Continental
 - Buffet
 - Enhancements for Continental and Buffet
 - Plated
 - Brunch

- BREAKS 5
 - Continental
 - Beverage
 - Themes
 - Enhancements for All Breaks

- LUNCH 6
 - Buffet
 - Grab & Go
 - Plated

- BEVERAGE 9
 - Wines
 - Hosted Bar
 - Open Bar
 - Cocktail Enhancements

- RECEPTION 12
 - Display
 - Stations
 - Hors D'oeuvres
 - Vegan and Gluten Friendly

- DINNER 15
 - Buffet
 - Plated
 - Vegan and Gluten Friendly

- ALL DAY PACKAGES 18

- FOOD ALLERGY STATEMENT 19

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

BREAKFAST

Continental | 22

Served with freshly brewed Rainforest Alliance Coffee, Decaffeinated Rainforest Alliance Coffee and Bigelow teas. Fresh squeezed pasteurized orange juice, cranberry, grapefruit and pineapple juices.

- Sliced pineapple, cantaloupe, honeydew, grapes, bananas and strawberries
- Fresh baked fruit and nut muffins, stuffed croissants, scones, bagels and assorted Danish. With butter, cream cheese and assorted preserves and jellies

Buffet | 30

Served with freshly brewed Rainforest Alliance Coffee, Decaffeinated Rainforest Alliance Coffee and Bigelow teas. Fresh squeezed pasteurized orange juice, cranberry, grapefruit and pineapple juices.

- Sliced pineapple, cantaloupe, honeydew, grapes, bananas and strawberries
- Fresh baked fruit and nut muffins, stuffed croissants, scones, bagels and assorted Danish. With butter, cream cheese and assorted preserves and jellies
- Scrambled Eggs, Bacon, Sausage, Home fried potatoes

For groups under 15 attendees, a \$5 per person surcharge will be added

ENHANCEMENTS

- Omelet Station* ham, peppers, onions, tomatoes, mushrooms, cheese | 9
With jumbo lump crab meat | 14
- Chesapeake Benedict | 8
- Assorted English muffin and croissant breakfast sandwiches | 8
- Waffle Station* | 7
- Eggs Benedict | 5
- Spinach Eggs Benedict* | 5
- Smoked salmon | 5
- Yogurt, berries and granola parfaits | 5
- Turkey sausage patties | 5
- Fruit and juice Smoothie bar | 5
- Cheerios Oat and General Mills' Corn Chex gluten-friendly cereals with almond milk | 5
- French toast | 4
- Flap jacks | 4
- Home fried potatoes | 4
- Maple cured bacon | 4
- Pork sausage links | 4
- Ham steaks | 4
- Cold cereals and milk | 4
- Assorted Greek yogurts | 4
- Steel Cut Quaker Oatmeal | 4
- Quaker Gluten Friendly oatmeal | 4
- Gluten Friendly Blueberry Muffins | 4
- Almond milk | 4
- Soy milk | 4
- All butter croissants | 3
- Breakfast and granola bars | 3

**Attendants Required at 150 Each*

All prices subject to 22% taxable service charge and applicable taxes.

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

PLATED OPTIONS

Maximum of 20 guests and limited to 2 choices

Served with freshly brewed Rainforest Alliance Coffee, Decaffeinated Rainforest Alliance Coffee and Bigelow teas. Fresh squeezed pasteurized orange juice, cranberry, grapefruit and pineapple juices. Assorted muffins and fresh fruit kabob garnish.

Ego Alley | 28

- Scrambled eggs, home fried potatoes, bacon and sausage

Ham and Cheddar Omelet | 32

- with home fried potatoes

Spinach and Mushroom Egg White Omelet | 32

- with home fried potatoes

Jumbo Lump Crab and Swiss Omelet | 36

- with home fried potatoes

Eggs Benedict | 32

- Canadian bacon, poached eggs on an English Muffin with hollandaise sauce

Tuscan Benedict | 32

- Sliced tomato, spinach, poached eggs on an English muffin with Boursin cheese sauce

Chesapeake Benedict | 36

- Crab cake with poached eggs on an English muffin with Old Bay hollandaise sauce

Brunch | 60

For groups under 30 attendees, a 5 per person surcharge will be added

- Waldorf Salad
- Classic Caesar Salad
- Penne Pasta Salad
- Belgian waffle station* with selection of toppings
- Country scrambled eggs and omelets station* prepared to order with ham, cheese, onions, peppers, tomatoes and mushrooms. Jumbo lump crab additional.
- French Toast
- Lyonnaise potatoes
- Bacon and sausage
- Breakfast pastries, breads and biscuits
- Carving station* with Roast round of Beef
- Seafood Newburg with wild rice
- Garlic Breast of Chicken with Boursin cheese sauce and vegetables medley
- Assorted Dessert bars, mini chocolate eclairs, fresh berries and whipped cream

**Attendants Required at 150 Each*

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

BREAKS

CONTINENTAL

Continental | 22

Served with freshly brewed Regular and Decaffeinated Rainforest Alliance Coffee and Bigelow teas. Fresh squeezed pasteurized orange juice, cranberry, grapefruit and pineapple juices

- Sliced pineapple, cantaloupe, honeydew, grapes, bananas and strawberries
- Fresh baked fruit and nut muffins, stuffed croissants, scones, bagels and assorted Danish. With butter, cream cheese and assorted preserves and jellies

BEVERAGE

All beverage breaks include freshly brewed Regular and Decaffeinated Rainforest Alliance Coffee, Bigelow teas and assorted soda and bottled water

One Hour Break | 12

All Day Service | 20

Half Day | 15

THEMES

To Your Health | 18

Whole fruit bowl, carrot and celery stick with Ranch dressing shooters, Granola and Kind bars, Yogurt pretzels, toast points with avocado spread, V-8 tropical fruit splash, Vita-Coco coconut water

Wake-Up Call | 18

Fruit and yogurt smoothies, protein bars, Hershey's dark chocolate bars, unsalted raw almonds, bananas, Greek yogurts, Ginger tea and Red Bulls

Cinema Take One | 22

Fresh made popcorn, soft pretzels with spicy mustard, tortilla chips with nacho cheese sauce, movie theatre candies, sodas and bottled water

Gluten-Friendly | 22

Roasted red pepper hummus with carrot and celery sticks, fresh berries and yogurt shooters, dried fruits, Wasabi chickpeas, mixed nuts, Tropicana fruit juices, sodas and bottle water

Snack Time | 20

Lay's potato chips, Rold Gold pretzels, Doritos and Smartfood white cheddar popcorn, trail mix, mixed nuts, cookies and brownies, sodas and bottle water

ENHANCEMENTS | 4 each, 3 for 10

A.M. Energizers

- Sliced fresh melon and pineapple with grapes and strawberries
- Whole fruit bowl
- Tropicana bottled juices
- V-8 bottled juices
- Starbucks bottled drinks
- Fresh Danish
- Fresh muffins
- Sliced bread, English muffins and bagels with accompaniments
- Marbled Rye, avocado mash, sliced plum tomatoes and balsamic glaze
- Soda
- Bottled Perrier
- Red Bull

P.M. Refreshers

- Granola, Kind and Protein bars
- Chips, pretzels and popcorn
- Chocolate chip cookies
- Crudit  of fresh vegetables with Ranch dressing
- Cheese and fruit with assorted crackers
- Individual trail mix and mixed nut packs
- Fresh made popcorn with assorted toppings
- Soft pretzels with spicy mustard
- Roasted red pepper hummus with pita chips
- Cookies and Brownies

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

LUNCH

BUFFET

For groups under 15 attendees, a \$10 per person surcharge will be added

Hold'em's | 42

- Maryland Crab and Vegetable Soup
- Spring mix topped with sugar toasted walnuts, goat cheese crumbles and Balsamic vinaigrette on the side
- Sour cream and chive potato salad
- Mediterranean pasta salad
- California club of shaved turkey, avocado, shredded lettuce, tomato and herbed mayonnaise on Ciabatta bread
- Vegetarian Caprese sandwich on herbed Focaccia with plum tomatoes, fresh mozzarella, basil leaves, olive oil and balsamic glaze
- Seared and chilled beef tenderloin sliders on brioche buns with Havarti cheese, Dijonnaise, field greens and shaved red onion
- Lemon-thyme chicken salad on all butter croissant flavored with honey and walnuts
- Kettle chips
- Relish tray with pickle spear, pepperoncini and shaved red onion
- Fresh fruit medley with honey yogurt dressing, strawberry shortcakes and assorted dessert bars

Pizza's Here | 38

- Chef's assortment of pizza's prepared on plank fired flatbread including double cheese, pepperoni, BBQ chicken, veggie supreme
- Classic iceberg garden salad with Italian dressing
- Penne pasta salad
- Marinated vegetable salad with roasted garlic tomato dressing
- Sliced plum tomato platter with trio of salad dressings - Ranch, Golden Italian, Thousand Island
- Mini cannolis with powdered sugar

Mediterranean | 40

- Salad bar with carrots, tomatoes, cucumbers, shaved onion, chickpeas, crumbled feta cheese, kalamata olives, pepperoncini and a seared vegetable platter with hummus and pita chips
- Greek and Italian dressings
- Seared salmon sweet and spicy glaze and mango pico, over rice with lemon butter broccoli
- Vegetable lasagna
- Breadsticks
- Roasted peaches and blueberries with cinnamon and brown sugar
- Flourless chocolate cake

Bountiful | 44 for two entrees, 46 for three entrees

- Cream of broccoli-cheddar soup with saltines and fresh baked rolls on the table
- California field greens with sliced strawberries, Julienned carrots and toasted celery-seed raspberry Vinaigrette
- Chicken Piccata with wild rice pilaf and seared spinach
- Broiled salmon with pesto cream, sauced orzo
- London broil with mushroom gravy and roasted red bliss potatoes
- Seared mahi fillet with mango salsa and steamed vegetable medley
- Asian stir-fried tenderloin tips with white rice
- Southern fried chicken with mashed potatoes
- Penne Pasta with mushrooms, cherry tomatoes, fresh mozzarella, and basil chiffonade
- Chocolate layer cake, carrot cake and apple pie

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

Tacos! | 38

- Chopped romaine lettuce, with olive oil and kosher salt on the side
- Corn taco shells and soft flour tortillas
- Marinated, grilled and sliced chicken breast
- Seasoned ground beef
- Crispy fried grouper fingers
- Black beans and rice
- Seared peppers and onions
- Cheddar cheese sauce
- Fix-ins bar with shredded lettuce, diced tomatoes, diced onion, shredded cheddar-jack cheese, Picante salsa, sour cream, guacamole and Cholula hot sauce
- Cinnamon rice pudding cups and key-lime pie

Caesar's Lunch | 40

- Vegetarian tomato Florentine soup with Parmesan crisps
- Tossed Caesar salad bowl
- Sliced, marinated, grilled chicken breasts, garlic seared garlic gulf shrimp and marinated grilled chilled and sliced portabello mushrooms
- Chilled tortellini and vegetable salad with Italian marinade salad.
- Sliced tomato and mozzarella platter.
- Marinated peppers, roasted garlic cloves, grilled baby carrots, seared artichoke quarters torte Gorgonzola and shaved provolone and hard salami trumpets
- Parmesan crostini with tomato basil bruschetta topping
- Focaccia bread, garlic bread sticks and sun-dried tomato rolls
- Extra virgin olive oil, balsamic vinegar and freshly ground black pepper
- Tiramisu and fresh strawberries with cream

Build Your Own Sandwich | 36

- Garden salad bowl with Ranch dressing and balsamic vinaigrette
- Creamy coleslaw
- Red bliss potato salad
- Shaved turkey breast, ham, roast beef, corn beef, Genoa salami
- Sliced Swiss, Cheddar, Havarti and Smoked Gouda
- Tuna fish salad with fresh fennel bulb and hard boiled eggs
- Lemon-thyme chicken salad flavored with honey and walnuts
- Brioche sandwich rolls, marbled rye bread, thick sliced wheat berry bread and white sandwich sliced bread
- Cookies, brownies and mini cupcakes

GRAB AND GO

Boxed Lunch | 30

Add a third sandwich, wrap or entrée |34

Select two of the following:

- Chicken Caesar Salad Wrap
- Turkey, Havarti, Apple, Honey Mustard on Wheatberry
- Italian Submarine Sandwich on Ciabatta
- Vegetarian Caprese Sandwich on herbed Focaccia
- Steak and Bleu Cheese Cobb Salad

Select two of the following:

- Garden Salad
- Potato Salad
- Macaroni Salad
- Whole Apple
- Whole Orange
- Whole Pear
- Bag of Chips
- Bag of Pretzels
- Bag of Popcorn

Select two of the following:

- Chocolate Brownie
- Blondie
- Two Chocolate Chip Cookies
- Two Granola Bars

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

PLATED

Chicken Piccata | 35

- with lemon caper sauce, wild rice pilaf and steamed vegetable medley

Pan Seared Salmon | 38

- topped with Cuban red sofrito sauce, cheddar-jack cheese. Accompanied by rice pilaf and sautéed squash, zucchini and carrot half moons

Penne Pasta | 34

- with Basil Pesto, Mushrooms, tomatoes, fresh mozzarella and Parmesan sprinkle

Twin Crab Cakes | 48

- with Lemon Beurre Blanc, rice pilaf and steamed asparagus

Maryland Crab Cake Sandwich | 36

- A jumbo lump crab cake served on a soft Kaiser roll with lettuce, tomato and onion. French fries on the side

Grilled Chicken Caesar Salad | 28

- Lightly seasoned and grilled boneless breast of chicken, sliced and served on Caesar salad. Freshly baked rolls

Herbed Chicken Wrap | 30

- Grilled marinated chicken breast rolled in a whole wheat tortilla with guacamole, Jack cheese, lettuce tomato and onion served with a side of fries

Choice of dessert (choose one)

- Chocolate Mousse in chocolate cup with berries, New York Cheesecake with strawberry sauce, Key Lime Pie, Layered Carrot Cake, Chocolate Layer Cake, Tiramisu

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

BEVERAGES

RED WINE

- Mark West Pinot Noir, California 34
- Tunnel of Elms by Beringer Cabernet Sauvignon, California 26
- Robert Mondavi Cabernet Sauvignon, California 36
- Tunnel of Elms by Beringer Merlot, California 26
- Terrazas Malbec, Argentina 34

WHITE WINE

- Tunnel of Elms by Beringer Chardonnay, California 26
- Hess Select Chardonnay, California 38
- Ecco Domani Pinot Grigio, Italy 38
- Kim Crawford Sauvignon Blanc, New Zealand 46
- Decoy by Duckhorn Rose, California 42

SPARKLING WINE

- Freixenet Blanc Di Blanc Prosecco 30
- La Marca Prosecco 40

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

HOSTED BAR

Charges are based per drink consumption. Bartenders Required at 100+ Each

Call Spirits | 9

- Smirnoff Vodka, Captain Morgan White Rum, New Amsterdam Gin, George Dickel Whiskey, Old Forester Bourbon, Johnnie Walker Red Scotch

Premium Spirits | 10

- Belvedere Vodka, Pusser's Rum, Tanqueray Gin, Crown Royal Whiskey, Bulleit Bourbon, Johnnie Walker Black Scotch

Domestic Beer | 6

- Miller Lite, Yuengling, Bud Light, Budweiser, Michelob Ultra

Premium Beer | 8

- Sam Lager, Stella Artois, Corona, Flying Dog*, Heavy Seas*

Wine by the Glass | 9

- Tunnel of Elms by Beringer Chardonnay, Cabernet, Merlot

Sodas and Juices | 4

OPEN BAR

Charges are based per drink consumption. Bartenders Required at 100+ Each

Call Spirits

One Hour | 16, Two Hours | 26, Three-Four Hours | 34

Premium Spirits

One Hour | 18, Two Hours 30, Three-Four Hours | 40

Beer, Wine & Soda

One Hour | 14, Two Hours | 20, Three-Four Hours | 30

Non-Alcoholic

One Hour | 12, Two Hours | 14, Three-Four Hours | 15

CASH BAR

Charges are based per drink consumption. Bartenders Required at 100+ Each

Call Cocktails | 12

Premium Cocktails | 14

Domestic Beer | 8

Premium Beer | 11

Wine by the Glass | 12

Sodas and Juices | 6

All prices are subject to change.

**Local Maryland Breweries selection may vary upon season*

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

COCKTAIL ENHANCEMENTS

World Famous Pusser's Painkiller®*

- The infamous drink we're known for throughout the Caribbean. A delightful blend of Pusser's Rum, pineapple juice orange juice, and cream of coconut, served on the rocks with an orange slice and a cherry, then topped off with freshly grated nutmeg.

Orange Crush*

- A Maryland tradition originated in Ocean City MD, featuring Smirnoff orange, triple sec, fresh squeezed orange juice and a splash of lemon lime soda. This refreshing cocktail is said to be "often imitated never duplicated." Give ours a try and enjoy.

Bloody Mary Bar*

- Smirnoff Vodka with Bloody Mary Mix, Old Bay seasoning, celery stalks, fresh horseradish, cracked black pepper, cheddar cheese and olive skewers, lemon wedges, lime wedges and Tabasco sauce

Mimosa Bar*

- Champagne or Prosecco served with fruit juice and slices of fresh fruit for garnishing.
Select two accompaniments from the following:
 - Orange juice
 - Mango juice
 - Cranberry juice cocktail
 - Watermelon juice
 - Pomegranate juice
 - Pineapple juice
 - Strawberry purée

**Please ask your sales manager for pricing information.*

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

RECEPTION

DISPLAY

Crudités of Vegetables | 10

- Medley of fresh seasonal vegetables including broccoli, cauliflower, zucchini, red and green peppers, carrots, celery, cherry tomatoes and Ranch dressing for dipping

Artisanal Cheese Board | 12

- Domestic and imported cheeses including brie, cheddar, Swiss, Havarti and smoked Gouda. Garnished with grapes and fresh seasonal berries, water crackers and French bread

Baked Brie with Exotic Fruit | 12

- Served with French bread slices

Antipasto | 14

- Anti-pastas consisting of marinated peppers, roasted garlic cloves, grilled baby carrots, seared artichoke quarters, Gorgonzola, shaved provolone and hard salami trumpets

Maryland Crab Dip | 75

- Served with French bread, serves 10-12 people

Raw Bar* | 30/person for first hour, 8/person for each additional hour

- Chilled jumbo shrimp on cracked ice with lemon wedges and cocktail sauce with petite crab claws, clams and oysters on the half shell. Minimum of 25 people.

**Requires a shucker at 200*

STATIONS

All stations require an attendant at 150 each

Top Round of Beef | 450

Serves 60 guests

Roast Pork Loin with Honey Sriracha Glaze | 250

Serves 50 guests

Pineapple Glazed Boneless Ham | 200

Serves 50 guests

Roasted Breast of Turkey with Cranberry Chutney | 250

Serves 40 guests

Sliced Beef Tenderloin | 450

Serves 15 guests

Shrimp Tapas | 18

- Jumbo garlic sautéed shrimp in a light cream sauce served in champagne glasses over crispy wonton noodles

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

Pasta Station | 16

- Pasta prepared to order, choice of pasta, sauce and filling
- *Recommend one attendant per twenty-five people or pre-made combination in chafing dish*

Choose two from the following:

- Cheese Tortellini
- Penne Pasta
- Linguini
- Bow Tie Pasta
- Mushroom Ravioli

Choose two from the following:

- Marinara Sauce
- Alfredo Sauce
- Pesto Wine Sauce
- Vodka Sauce
- Roasted Garlic Cream

Choose two from the following:

- Grilled Chicken
- Seared Vegetables
- Garlic shrimp
- Sausage
- Portabella Mushroom
- Jumbo Lump Crab Meat add 8
- Sea scallops add 8

Street Tacos | 14

- Pork Carnitas, and Cilantro Chicken
- Corn tortilla shells, soft flour tortillas, shredded cheddar-jack cheese shredded lettuce, diced tomatoes, salsa picante, lime wedges and sour cream

Tater Tot Bar | 10

- Flash fried accompanied by shredded cheddar, bacon bits, mini broccoli florets, sour cream, minced chives, diced tomatoes, cheddar cheese sauce, taco meat, Jalapenos and ranch dressing

All American Sliders | 12, with Crab Cakes 20

- Mini burgers and mahi-mahi fillet pan grilled and served on mini brioche slider buns
- Served with shredded lettuce, American cheese, minced onion, ketchup, mustard, sliced pickles, island remoulade and lemon wedges

Asian Wok | 12

- Vegetables and chicken finished with sweet and sour sauce and accompanied by fried rice

West Indian Quesadillas | 14

- Jerk chicken and pineapple quesadillas with cheddar-jack cheese and sides of guacamole, mango salsa and sour cream

HORS D'OEUVRES

Hors D'oeuvres | 220 per unit (50 pieces in each unit)

- Philly Cheesesteak Spring Roll
- Assorted Melon Wrapped in Prosciutto
- Buffalo Chicken Egg Roll
- Sriracha Chicken pot stickers
- Miniature Beef Wellingtons
- Blackened tuna bites on wonton crisp with wasabi garnish
- Asian Seared Scallops on Wonton Crisps
- Curried Crab in phyllo shell
- Jumbo Shrimp Cocktail
- Smoked Salmon Coronets
- Malibu Coconut Shrimp with Mango Chutney
- Scallops wrapped in Bacon
- Imperial Mushroom Caps with Crabmeat Filling
- Shrimp and Boursin Cheese in Puff Pastry
- Maple Glazed Shrimp in Bacon
- Miniature Maryland Crab Cakes
- Red Bliss Potatoes Stuffed with Sour Cream and Caviar
- Spanakopita, spinach and feta in filo
- Cherry tomatoes, Mozzarella and Basil Skewers with balsamic glaze

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

VEGAN AND GLUTEN FRIENDLY HORS D'OEUVRES

Vegan

- Kale and Vegetable Dumplings
- Vegetable Pakora
- Indian Samosa with spice yam and peas
- Roasted Root Vegetable Kabobs

Gluten Friendly

- Flash Fried Chickpea Falafel
- Quinoa and Zucchini Fritter
- Vegetable Empanada
- Rice Crusted Pork Pot Sticker

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

DINNER

BUFFET

For groups under 25 attendees, a 10 per person surcharge will be added

Field and Stream | 62

- Dinner Rolls, Fresh Tossed Garden Greens topped with cucumbers, tomatoes, carrots and onions
- Sliced marinated tomatoes, fruit medley with fresh berry garnish, marinated vegetable salad
- Pan Roasted Cuban Chicken Sofrito with cheddar-jack cheese and rice pilaf
- Sliced London Broil with Madeira mushroom sauce and roasted red bliss potatoes
- Broiled Fillet of Salmon with herbed Boursin cheese sauce and tomato-zucchini bake
- Dessert Buffet with Chocolate Mousse Cake, Chocolate Mousse in Chocolate Cups, Chocolate Caramel Turtle Cheesecake and Chocolate Dipped Strawberries
- Coffee, Tea and Decaffeinated Coffee

The Waterside | 65 for three entrees, 70 for four entrees

- Dinner Rolls, Fresh Tossed Caesar Salad, Red Bliss Potato Salad, Sliced fresh seasonal fruits with honey yogurt dressing, marinated seared and chilled asparagus platter
- Slow Roasted Top Round of Beef Garlic smashed Yukon Gold potatoes*
- Shrimp and Scallops Newburg with wild rice pilaf
- Pan Seared Chicken with Jumbo Lump Crab Sauce and steamed vegetable medley
- Pan fried floured Mahi-Mahi with chunky tomato basil sauce and tomato-zucchini bake
- Seared Tenderloin medallions with mushroom ragout and roasted red potatoes
- Chicken marinara with fresh mozzarella and sautéed green beans
- Grilled salmon rubbed with island spices, whipped yams and mango salsa
- Carved Roast Tenderloin of Beef with Cabernet Sauce and roasted mushroom shaped potatoes*
- Fallen Chocolate Truffle Cake, New York Style Cheesecake with fresh berries, Key Lime Pie

The All-American Picnic* | 60

- BBQ Chicken and Baby Back Ribs
- Hamburgers and Cheeseburgers with Kaiser Rolls
- Lettuce, Tomato, Onion, Cheese,
- Mayonnaise, Mustard and Ketchup
- Garden Pasta Salad
- Red Bliss Potato Salad
- Corn on the Cob
- Savory Baked Beans
- Fresh Melon
- Home baked Cookies and Brownies
- Apple pie
- Iced Tea and Lemonade
- Add a Bushel of Crabs - MARKET PRICE - as available

**Attendants Required at 150 Each*

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

PLATED

Choose one from the following:

- Tossed Garden Salad, gathered greens with tomato, cucumber, carrot and onion
- Traditional Caesar Salad with Romano dressing
- Strawberry Fields Salad Spring mix with shredded carrot and sliced strawberries
- Baby Spinach Salad with warm bacon vinaigrette
- Tropical Salad House with ginger dressing, cashews and seared pineapple
- Parisian Salad topped with goat cheese, sugared walnuts and Balsamic vinaigrette

Choose up to three from the following:

Caribbean Barbecued Salmon | 50

- Char grilled Atlantic salmon basted with Pusser's Rum barbecue sauce, whipped yams, steamed vegetables and mango salsa

Maryland Crab Cakes | 68

- Two crab cakes pan seared, roasted red bliss potatoes, steamed asparagus, tartar sauce stuffed lemon

Seared Mahi-Mahi | 50

- Mahi-mahi fillet rubbed with a lemon, garlic and thyme seasoning then pan seared. Served with roasted garlic mashed Yukon potatoes and green bean bundles Topped with mango-papaya-avocado salsa

Herb Encrusted Filet Mignon | 70

- Center cut filet mignon rolled in sun dried tomato breadcrumbs, Parmesan cheese and fresh herbs, pan grilled. Finished with mushroom demi-glace and accompanied by garlic smashed red skin potatoes and steamed broccoli

Chicken Piccata and Jumbo Shrimp | 55

- Boneless chicken breast, floured, egg washed and pan fried and topped with lemon-caper sauce, paired with two jumbo lump crab stuffed shrimp. With wild rice pilaf and tomato-zucchini bake

Surf and Turf | 75

- Pan seared petite filet and garlic steak butter paired with Maine lobster tail with mashed potatoes, steamed asparagus, drawn butter and lemon cocktail fork

Vegetable Strudel | 48

- Marinated and seared vegetables rolled in layers of buttered filo dough, roasted, sliced with roasted red pepper coulis (Vegetarian, substitute olive oil for butter to be Vegan)

Portabello Stack | 48

- Marinated and grilled zucchini, yellow squash, tomato, cauliflower plank, roasted sweet red pepper stacked in a portabello mushroom (Vegan and GF)

Roasted Vegetable | 48

- Squashes, zucchini, and other autumn vegetables layered with olive oil and hummus in a gluten friendly, cornmeal shell (Vegan and GF)

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

Choose one from the following:

Chocolate Truffle Cake

- Dense fudge layers with chocolate mousse and chocolate ganache

Chocolate Caramel Turtle Cheesecake

- Chocolate crust and caramel topping with chopped peanuts

Key Lime Pie

- Graham cracker-almond crust and whipped topping and lime decoration

Pecan Bourbon Pie

- Traditional southern pecan pie with a hint of whiskey

Baby Cheesecake

- with fresh berries and raspberry coulis

Chocolate Lava Cake

- Molten chocolate center

Pecan Tart

- Tart crust made of white rice, tapioca and potato, stuffed with pecan (Gluten friendly)

Chocolate Mousse Cake

- Rich chocolate mousse cake (Vegan and Gluten friendly)

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

ALL DAY PACKAGES

PACKAGE ONE | 50

Morning Beverage Break

- Freshly brewed Coffee, Decaffeinated Coffee, Teas and Assorted Sodas and Bottled Waters

Mid-Morning Beverage Refresh

Lunch

- Choice of either Pizzas Here or Build your own Sandwich Buffet

Afternoon Beverage Refresh

PACKAGE TWO | 60

Breakfast

- The Continental

Mid-Morning Beverage Refresh

Lunch

- Choice of Pizzas Here, Build Your Own Sandwich, Hold'ems or Taco, Buffet

Afternoon Beverage Refresh with 2 Break Enhancements

PACKAGE THREE | 80

Breakfast

- Good Morning Breakfast Buffet

Mid-Morning Refresh

Lunch

- Choice of any lunch buffet

Afternoon Break

- Choice of any signature break with 2 enhancements

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

FOOD ALLERGY STATEMENT

At the Annapolis Waterfront Hotel, we're committed to making the dining experience of every guest, including our guests with food allergies, an exceptional one. Our menu items may contain eggs, fish, milk, peanuts, crustacean shellfish, soybeans, tree nuts and wheat. Our kitchen can create allergen friendly meals, but as with most restaurants, our kitchen itself is not free of allergens. We take allergies and dietary restrictions very seriously and do our absolute best to avoid cross-contamination to accommodate your guests' needs. Please notify us if you have a food allergy or sensitivity when placing your order.

Vegetarian and Vegan items are available. Vegetarian is defined as not containing meat from an animal. Vegan is defined as not containing meat, rennet or any ingredients derived from animals.

Consuming raw or under cooked meats, fish, shellfish, or fresh eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.