



AUTOGRAPH COLLECTION®
HOTELS

BANQUET MENU

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

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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.

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

BREAKFAST

Continental | \$25

Served with 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 | \$34

Served with 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, an \$8 per person surcharge will be added

STATIONS *Attendants Required at \$150 Each*

- Omelet Station ham, peppers, onions, tomatoes, mushrooms, cheese | \$10
With jumbo lump crab meat | **market price**
 - Waffle Station | \$10
-

ENHANCEMENTS

- Eggs Benedict | \$7
- Spinach Eggs Benedict | \$7
- Chesapeake Benedict | **market price**
- Assorted English muffin and croissant breakfast sandwiches | \$10
- Smoked salmon | \$9
- Yogurt, berries and granola parfaits | \$5
- Turkey sausage patties | \$5
- Cheerios Oat and Cheerios gluten-friendly cereals with almond milk | \$5
- French toast | \$5
- Pancakes | \$5
- Home fried potatoes | \$5
- Maple cured bacon | \$5
- Pork sausage links | \$5
- Ham steaks | \$5
- Cold cereals and milk | \$5
- Assorted Greek yogurts | \$5
- Steel Cut Oatmeal | \$5
- GF oatmeal | \$5
- GF Blueberry Muffins | \$5
- All butter croissants | \$5
- Assorted granola bars | \$5

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

BREAKFAST

PLATED OPTIONS

Maximum of 15 guests and limited to 2 choices

Served with orange juice, cranberry, grapefruit and pineapple juices. Assorted muffins and fresh fruit kabob garnish.

Ego Alley | \$30

- Scrambled eggs, home fried potatoes, bacon and sausage

Ham and Cheddar Omelet | \$34

- with home fried potatoes

Spinach and Mushroom Egg White Omelet | \$34

- with home fried potatoes

Jumbo Lump Crab and Swiss Omelet | Market price

- with home fried potatoes

Eggs Benedict | \$34

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

Tuscan Benedict | \$34

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

Chesapeake Benedict | Market price

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

BRUNCH | \$60

For groups under 30 attendees, a \$10 per person surcharge will be added

- Parisian 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 at market price.**
- 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

BEVERAGE

All beverage breaks include freshly brewed Regular and Decaffeinated Rainforest Alliance Coffee, Bigelow teas, with soy milk and half and half. Assorted soda and bottled water

One Hour Break | \$15 Half Day (4 hours) | \$18 All Day Service | \$24

THEMES (no substitutions)

To Your Health | \$20

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 | \$20

Fruit and yogurt smoothies (made to order by attendant with no additional fee), protein bars, Hershey's dark chocolate bars, unsalted raw almonds, bananas, blackberries, raspberries, blueberries, Greek yogurts, Green teas and Red Bulls

Cinema Take One | \$24

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

Gluten-Friendly | \$24

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

ENHANCEMENTS | \$5 each, 3 for \$12

A.M. Energizers

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

P.M. Refreshers

- Granola, Kind and Protein bars
- Chips, pretzels and popcorn
- Chocolate chip cookies
- Crudité 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
- Brownies

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

LUNCH BUFFET

For groups under 15 attendees, a \$12 per person surcharge will be added

Hold'em's | \$44

- New England Clam chowder
- Parisian salad - spring mix topped with sugar toasted walnuts, goat cheese crumbles and Balsamic vinaigrette on the side
- Potato salad with sour cream and chive
- 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, and field greens
- 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

Pizza's Here | \$40

- 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
- Chef's assortment of pizzas prepared on plank fired flatbread including double cheese, pepperoni, BBQ chicken, veggie supreme
- Mini cannolis with powdered sugar

Mediterranean | \$42 for two entrées, \$46 for three entrées

- Breadsticks
- 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 with Greek and Italian dressings
- Seared salmon sweet and spicy glaze and mango pico over rice with lemon butter broccoli
- Greek chicken breast over pasta
- Steak bites with Feta, yogurt sauce drizzle and roasted potatoes
- Vegetable lasagna
- Flourless chocolate cake (GF)

Bountiful | \$46 for two entrées, \$48 for three entrées

- Cream of broccoli-cheddar soup with saltines and fresh baked rolls
- 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
- Chicken Marinara with penne pasta
- Penne Pasta with mushrooms, cherry tomatoes, fresh mozzarella, and basil chiffonade
- Chocolate layer cake, carrot cake and apple pie

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

LUNCH

BUFFET Continued

For groups under 15 attendees, a \$12 per person surcharge will be added

Tacos! | \$40

- Chopped romaine lettuce, with olive oil and kosher salt on the side
- Soft flour tortillas
- Corn tortilla bowls (GF)
- Marinated, grilled and sliced chicken breast
- Seasoned ground beef
- Crispy fried fish
- Black beans and rice (Vegan)
- Seared peppers and onions (Vegan)
- Cheddar cheese sauce
- 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 | \$42

- Focaccia bread, garlic bread sticks and sun-dried tomato rolls served with extra virgin olive oil, balsamic vinegar and freshly ground black pepper
- Parmesan crostini with tomato basil bruschetta topping
- Vegetarian tomato Florentine soup with Parmesan crisps
- Tossed Caesar salad bowl
- Sliced, marinated and grilled chicken breasts, garlic seared gulf shrimp and marinated, grilled and chilled 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
- Tiramisu and fresh strawberries with cream

Build Your Own Sandwich | \$38

- 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 sliced white sandwich bread
- Cookies, brownies and mini cupcakes

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

LUNCH

PLATED

Limit two (2) entrée selections. Guaranteed number for each entrée will be due 10 days prior to the scheduled event. The same salad and dessert selection will be served with all entrée choices.

Choose one salad from the following:

- Tossed Garden Salad - gathered greens with tomato, cucumber, carrot and onion served with either Ranch or balsamic dressing
- Traditional Caesar Salad with Romano dressing
- Tropical House Salad with ginger dressing, cashews and seared pineapple
- Parisian Salad topped with goat cheese, sugared walnuts and Balsamic vinaigrette

Choose two entrées from the following:

Chicken Piccata | \$37

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

Pan Seared Salmon | \$40

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

Penne Pasta | \$36

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

Twin Crab Cakes | Market price

- with Lemon Beurre Blanc, rice pilaf and steamed asparagus

Maryland Crab Cake Sandwich | Market price

- 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 | \$30

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

Herbed Chicken Wrap | \$32

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

Choose one dessert from the following:

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

GRAB AND GO

Boxed Lunch | \$36

Select up to three 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

Served with a bag of potato chips, whole apple, and two chocolate chip cookies.

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

BEVERAGES

RED WINE

- Mark West Pinot Noir, California \$36
- Canyon Road Cabernet Sauvignon, California \$28
- The Stag Cabernet Sauvignon, California \$38
- Canyon Road Merlot, California \$28
- Terrazas Malbec, Argentina \$36

WHITE WINE

- Canyon Road Chardonnay, California \$28
- Josh Cellars Chardonnay, California \$40
- Ecco Domani Pinot Grigio, Italy \$40
- Whitehaven Sauvignon Blanc, New Zealand \$48
- The Beach Rose, California \$44

SPARKLING WINE

- Freixenet Blanc Di Blanc Prosecco \$32
- La Marca Prosecco \$42

BOTTLE/CAN BEER

- | | | |
|-----------------------|--------------------------------------|-----------------|
| • Budweiser/Bud Light | • Corona/Corona Light/Corona Premier | • Modelo |
| • Coors Light | • Michelob Ultra | • Stella Artois |
| • Coors Banquet | • Miller Lite | |

REGIONAL CRAFT BEER

- | | | |
|--------------------------|---------------------------|--|
| • Atlas Naptown Lager* | • Pherm Sparkle Pilsner* | • Flying Dog Deep Fake (NA)* |
| • Atlas Ponzi IPA* | • Pherm Sour* | • Schoal Cider* |
| • Flying Dog Numero Uno* | • Arnold Palmer 1/2 & 1/2 | • Topochico (Lemon lime, Mango, Pineapple, Strawberry Guava) |

*Brewed in Maryland

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

HOSTED BAR

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

Call Spirits | \$10

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

Premium Spirits | \$11

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

Domestic Beer | \$6

- Miller Lite, Yuengling

Premium Beer | \$8

- Modelo, Pherm

Wine by the Glass | \$10

- House Chardonnay, Cabernet, Merlot

Sodas and Juices | \$5

OPEN BAR

Charges are based per person/per hour.

Bartenders Required at \$100+ Each

Call Spirits

One Hour | \$18, Two Hours | \$28, Three-Four Hours | \$36

Premium Spirits

One Hour | \$20, Two Hours | \$32, Three-Four Hours | \$42

Beer, Wine & Soda

One Hour | \$16, Two Hours | \$22, Three-Four Hours | \$32

CASH BAR

Charges are paid by individuals, cash only.

Bartenders Required at \$100+ Each.

Prices are inclusive of Maryland State Alcohol Tax.

Call Cocktails | \$10

Premium Cocktails | \$14

Domestic Beer | \$6

Premium Beer | \$8

Wine by the Glass | \$10

Sodas and Juices | \$6

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 & Mimosa Bar Two Hours | \$22

- 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.
- Champagne and Prosecco served with orange/cranberry/mango juice and slices of fresh fruit for garnishing.

Non-Alcoholic

One Hour | \$15, Two Hours | \$18, Three-Four Hours | \$20

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

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

RECEPTION

HORS D'OEUVRES

Hors D'oeuvres | \$225 per unit (50 pieces in each unit)

- Philly Cheesesteak spring roll
- Assorted Melon wrapped in Prosciutto
- Buffalo Chicken spring rolls
- Sriracha Chicken pot stickers
- Miniature Beef Wellingtons
- Asian Seared Scallops on Wonton Crisps
- Jumbo Shrimp Cocktail
- Smoked Salmon Coronets
- Malibu Coconut Shrimp with Mango Chutney
- Scallops wrapped in Bacon
- Imperial Mushroom Caps with Crabmeat Filling **at Market Price**
- Shrimp and Boursin Cheese in Puff Pastry
- Maple Glazed Shrimp in Bacon
- Miniature Maryland Crab Cakes **at Market Price**
- Spanakopita, spinach and feta in filo
- Cherry tomatoes, Mozzarella and Basil Skewers with balsamic glaze
- Chicken Cordon Bleu bites

VEGAN AND GLUTEN FRIENDLY HORS D'OEUVRES

Vegan

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

Gluten Friendly

- Flash Fried Chickpea Falafel
- Quinoa and Zucchini Fritter
- Vegetable Empanada
- Cherry tomato mozzarella and basil skewers

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

Artisanal Charcuterie Board | \$16

- Assorted domestic and imported cheeses including brie, cheddar, swiss, havarti, and smoked gouda. Prosciutto, salami, and smoked sausage. Garnished with grapes, dried figs, and assorted fresh seasonal berries, water crackers, and crusted French bread

Baked Brie with Exotic Fruit | \$12

- Served with French bread slices

Maryland Crab Dip | \$80

- Served with French bread, serves 10-12 people

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

RECEPTION

ACTION STATIONS *All action stations require an attendant at \$150*

Pasta Station | \$18

- Pasta prepared to order, choice of pasta, sauce and filling

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 **at Market Price**
- Sea scallops add \$8

Street Tacos | \$16

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

Tater Tot Bar | \$12

- Flash fried tater tots 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 | \$16, 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 | \$14

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

Shrimp Tapas | \$20

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

Tequila Sea Scallops with Risotto | \$32

- Jumbo sea scallops, pan fried in garlic olive oil and finished with flambé of tequila and heavy cream, served in a champagne glass over risotto

Raw Bar | \$35/person for first hour, \$10/person for each additional hour *Requires a shucker at \$200*

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

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.

CARVING STATIONS *All carving stations require an attendant at \$150 each*

Top Round of Beef | \$450

Serves 60 guests

Roasted Breast of Turkey with Cranberry Chutney | \$250

Serves 40 guests

Pineapple Glazed Boneless Ham | \$250

Serves 50 guests

Sliced Beef Tenderloin | \$450

Serves 15 guests

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

DINNER

BUFFET

For groups under 25 attendees, a \$15 per person surcharge will be added

Field and Stream | \$65

- 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 | \$70 for three entrées, \$75 for four entrées

- Dinner Rolls, Fresh Tossed Caesar Salad, Red Bliss Potato Salad, Sliced fresh seasonal fruits with honey yogurt dressing, marinated seared and chilled asparagus platter
- Shrimp and Scallops Newburg with wild rice pilaf
- Pan Seared Chicken with Garlic Shrimp 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
- Roast Tenderloin of Beef with Cabernet Sauce and roasted mushroom shaped potatoes
- Flourless Chocolate Cake (GF), New York Style Cheesecake with fresh berries, Key Lime Pie
- Coffee, Tea and Decaffeinated Coffee

The All-American Picnic | \$62 *Requires a grill attendant at \$150 each*

- 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**

ANNAPOLIS WATERFRONT HOTEL BANQUET MENU

DINNER

PLATED

Limit two (2) entrée selections. Guaranteed number for each entrée will be due 10 days prior to the scheduled event. The same salad and dessert selection will be served with all entrée choices.

Salad Choose one salad from the following:

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

Entrée Choose up to three entrées from the following:

Surf and Turf | \$80

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

Herb Encrusted Filet Mignon | \$75

- 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 | \$72

- 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

Maryland Crab Cakes | Market Price

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

Caribbean Barbecued Salmon | \$55

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

Dessert Choose one dessert from the following:

Flourless Chocolate Cake

- Dense fudgy chocolate cake with whipped topping (GF)

Chocolate Caramel Turtle Cheesecake

- Chocolate crust and caramel topping with chopped peanuts

Key Lime Pie

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

Pecan Bourbon Pie

- Traditional southern pecan pie with a hint of whiskey

Seared Mahi-Mahi | \$55

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

Vegan Strudel | \$50

- Marinated and seared vegetables rolled in filo dough, roasted, sliced with roasted red pepper coulis

Portabello Stack | \$50

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

Roasted Vegetables | \$50

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

New York Style Cheesecake

- with fruit topping

Chocolate Lava Cake

- Molten chocolate center

Pecan Tart

- Tart crust made of white rice, tapioca and potato, stuffed with pecans (GF)