



THE HOTEL
AT ARUNDEL PRESERVE

Catering & Events Menu
2024



7795 ARUNDEL MILLS BOULEVARD | HANOVER, MD 21076
(410) 796-9830
THEHOTELARUNDEL.COM

TERMS & CONDITIONS

The enclosed menu will provide guidance in planning your event. Our culinary team is available to customize menus to meet your individual taste & needs. All prices are subject to change without notice; however, all contracted prices will be honored. If you have any questions please contact your catering representative.

MINIMUM

A total food & beverage minimum will apply to your event. This number is determined based on the expected number of guests & event space required & may vary based on day of the week & date of interest.

SERVICE CHARGE/ TAX FEES

All menu prices are subject to the prevailing taxable service charge & sales tax, which are currently 25% service, 6% sales tax, & 9% liquor tax. Prices valid through December 31, 2024. A fee of \$125 applies to serviced meals & action stations ordered for 25 people or less. A fee of \$150 applies for each bartender. A fee of \$150 applies for each chef per station. A re-tray fee of \$150 applies for food relocation &/or re-tray requests for later use. All prices listed are subject to changes correlating with the fluctuation in market costs of food, beverages or other operating & supply fees. All taxes & service fees are subject to change. The Hotel at Arundel Preserve does not offer ticket collectors during meal functions. Any badge or ticket checking is the responsibility of the client or appointed personnel.

MISCELLANEOUS CHARGES

Some additional charges may be incurred while planning your event. These charges may include, but are not limited to: vendor meals for your entertainment as well as the necessary power requirements for your event, lighting company, vendor station attendant fees, delivery of amenities, etc.

DEPOSITS / BILLING SCHEDULE

Deposits are based on your contracted food, beverage & room rental minimum. Your first deposit will be due along with your signed catering contract, & is based on 20% of your anticipated revenue. Final pre-payment of all estimated charges is due ten business days prior to the event via certified or cashiers check or credit card along with the guaranteed number of attendees. A personal check will be accepted as final payment provided it is received fourteen business days prior to the event with a credit card on file as back-up. Signed Banquet Event Orders are required 10 business days prior to the event along with any additional certified funds to satisfy the balance due.

MENU TASTING

For all contracted events of \$10,000++ or more in Food & Beverage Revenue; up to four guests are invited to a complimentary menu tasting (of lunch & dinner items only) two to three months prior to your event. Tastings will be scheduled during non-peak meal hours & are based on availability.

Tastings are not available for the following meal periods: breakfast, reception, hors d'oeuvres & buffets.

FOOD & BEVERAGE

All food & beverage must be supplied & prepared by the hotel & consumed in the function room for which it was purchased with the exception of a celebratory cake. No food or beverage may be removed from the premises. Only hotel servers may dispense alcoholic beverages. We are able to cater to special dietary requirements, including vegetarians, gluten-free & vegan. Kosher orders must be submitted a minimum of fourteen days prior to event. Please inform your Hotel contact of any dietary or customized menu needs.

FOOD & BEVERAGE GUARANTEE

Ten business days prior to function date, the final guaranteed number of attendees must be submitted no later than 10 a.m. If the guarantee is not submitted, the contracted agreed attendance number will become the guaranteed. If your actual numbers should increase more than your guaranteed number on the day of the event, the fee assessed is \$20.00++ per person added to the event in addition to the menu price. Changes to the menu will result in a \$25.00++ per person fee in addition to the menu price.

BARS

In accordance of our Maryland State Beverage Licensing, the hotel is responsible for supplying all products & bar labor for any alcohol-related services. Self-service bars are not permitted. Any generated cash bar sales are applied towards the agreed food & beverage minimum. Food service is required with all bar setups.

EARLY SETUP

Any event requested to be set & ready more than 2 hours prior to the event start time will be subject to additional labor fees ranging from \$1,000.00++ to \$5,000.00++ per room/per day. This includes, but is not limited to, security sweeps, décor deliveries & assistance with placing individual items at your guests' seats. For further information, please call your catering or conference services manager.



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Morning Buffet

All Breakfast Buffets are Served with Freshly Brewed 1850 Folger Co. Regular & Decaffeinated Coffee & Herbal Teas & Fresh Juices

CONTINENTAL BREAKFAST.....\$38pp

Sliced Seasonal Fruit, Grapes & Mixed Berries (GF & Vegan)
Assorted Muffins - Including: Blueberry & Orange Cranberry
Coffee Cakes & Flaky Croissants
Served with Butter, Fruit Preserves & Jam
Toasted Bagels with Regular, Low Fat & Chive Cream Cheeses
Assorted Yogurts (GF) with Granola

SUNRISE MORNING BUFFET....\$50pp

Sliced Seasonal Fruit, Grapes & Mixed Berries (GF & Vegan)
Pomegranate Muesli (Vegan)
Assorted Muffins - Including: Blueberry & Orange Cranberry
Coffee Cakes & Flaky Croissants
Served with Butter, Fruit Preserves & Jam
Toasted Bagels with Regular, Low Fat & Chive Cream Cheeses
Assorted Yogurts (GF) with Granola, Honey & Chopped Walnuts
Country Fresh Scrambled Eggs (GF)
Applewood Smoked Bacon & Sausage Links
Home-Style Breakfast Potatoes (GF & Vegan)

FARMERS BREAKFAST BUFFET....\$52pp

Sliced Seasonal Fruit , Grapes & Mixed Berries (GF & Vegan)
Flaky Croissants—To Include Almond, Chocolate & Plain
Cinnamon Rolls

Choice of two Breakfast S&wiches:

- *Croissant with Egg, Ham & Cheddar Cheese
- *English Muffin with Egg White, Sausage & Provolone Cheese

*Buttermilk Biscuits with Egg, Chicken & Pepper Jack Cheese

Choice of two Meats:

- * Applewood Smoked Bacon
- * Pork Sausage
- * Chicken Apple Sausage
- * Turkey Sausage (GF)

Home-Style Breakfast Potatoes (GF & Vegan)
French Toast with Maple Syrup & Honey Butter

PRICING BASED ON ONE HOUR OF SERVICE. \$6.00 FOR EVERY ADDITIONAL HALF HOUR OF SERVICE. AN ADDITIONAL \$125.00 WILL BE CHARGED FOR ALL BUFFETS FOR LESS THAN 25 PEOPLE ALL PRICING IS SUBJECT TO 25% TAXABLE SERVICE CHARGE & 6% STATE TAX. MENU PRICES ARE SUBJECT TO CHANGE BASED ON SEASONALITY



Plated Breakfast

PRICING BASED ON ONE HOUR OF SERVICE. \$6.00 FOR EVERY ADDITIONAL HALF HOUR OF SERVICE. AN ADDITIONAL \$125.00 WILL BE CHARGED FOR ALL BUFFETS FOR LESS THAN 25 PEOPLE ALL PRICING IS SUBJECT TO 25% TAXABLE SERVICE CHARGE & 6% STATE TAX. MENU PRICES ARE SUBJECT TO CHANGE BASED ON SEASONALITY

TRADITIONAL BREAKFAST.....\$38pp

Scrambled Eggs (GF)

Choice of one Meat:

* Applewood Smoked Bacon

* Pork Sausage Links

* Chicken Apple Sausage (GF)

Home-Style Breakfast Potatoes (GF & Vegan)

Basket of Breakfast Breads & Pastries (pre-set)

Chilled Orange Juice

Freshly Brewed 1850 Folger Co. Coffee,
Decaffeinated Coffee
& Herbal Teas

TRIO OF FRITTATA....\$37pp

Includes: Crab, Feta & Tomato, Asparagus with Mushroom, & Three Cheese

Home-Style Breakfast Potatoes (GF & Vegan)

Basket of Breakfast Breads & Pastries (pre-set)

Chilled Orange Juice

Freshly Brewed 1850 Folger Co. Coffee,
Decaffeinated Coffee
& Herbal Teas

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Two weeks notice is required.



Enhancements A LA CARTE

PRICING BASED ON ONE HOUR OF SERVICE. \$6.00 FOR EVERY ADDITIONAL HALF HOUR OF SERVICE. AN ADDITIONAL \$125.00 WILL BE CHARGED FOR ALL BUFFETS FOR LESS THAN 25 PEOPLE ALL PRICING IS SUBJECT TO 25% TAXABLE SERVICE CHARGE & 6% STATE TAX. MENU PRICES ARE SUBJECT TO CHANGE BASED ON SEASONALITY

Assorted Granola Bars (Vegan)	\$6.00 each
Assorted Breakfast Breads & Muffins	\$58.00 per dozen
Toasted Sliced Bagels	\$59.00 per dozen
With Assorted Cream Cheeses (Low-Fat, Chive & Plain)	
Fresh Flaky Croissants	\$59.00 per dozen
Sliced Fresh Seasonal Fruit & Mixed Berries	\$19.00 per person
(Gluten Free & Vegan)	
Assorted Fruit Yogurt (Gluten Free)	\$6.00 each
Vanilla Yogurt Parfaits with Granola & Berries	\$9.50 each
(Gluten Free without Granola)	
French Toast or Pancakes with Warm Syrup.....	\$9.50 per person
Breakfast Protein (Choice of 1)	\$8.50 per person
* Applewood Smoked Bacon	
* Pork Sausage	
* Chicken Apple Sausage (Gluten Free)	
Oatmeal (Vegan)	\$7.00 per person
Breakfast Burrito	\$69.00 per dozen
With Eggs, Pepper Jack Cheese, Onions, Potatoes & Pico De Gallo	
Breakfast Quesadilla	\$69.00 per dozen
With Eggs, Turkey, Caramelized Onions & Cheese	
Breakfast S&wiches (Choice of 1.....	\$69.00 per dozen
* Croissant with Egg, Ham & Cheddar Cheese	
* English Muffin with Egg White, Sausage & Provolone Cheese	
* Buttermilk Biscuits with Egg, Chicken & Pepper Jack Cheese	
Omelet Station (Gluten Free)	\$19.00 per person

Omelets Prepared to Order & Served with Diced Tomato, Shredded Cheese, Chopped Peppers, Diced Onions, Sliced Mushroom, Diced Ham, Spinach & Salsa

* Attendant Required



Breaks A LA CARTE

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NATURAL DELIGHTS

- Whole Fruits \$39.00 per dozen
Gluten Free & Vegan
- Fresh Fruit Kabobs \$15.00 per person
With Honey Yogurt Sauce (Gluten Free)

SNACKS

- Dry Snacks \$6.00 each
Individual Bags of Potato Chips, Pretzels & Popcorn
- Assorted C&y Bars \$6.00 each
- Assorted Clif Bars \$6.00 each
- Assorted Baked Cookies \$58.00 per dozen
- Double Fudge Brownies – or – Blondies \$58.00 per dozen
- Warm Soft Pretzels \$59.00 per dozen
With Mustards & Sea Salts



Beverages A LA CARTE

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HALF DAY BEVERAGE SERVICE.....\$18pp
(4 Hours or less)
Assorted Regular & Diet Soft Drinks
Bottled Waters
Freshly Brewed 1850 Folger Co. Coffee,
Decaffeinated Coffee & Herbal Teas

ALL DAY BEVERAGE SERVICE.....\$30pp
(Over 4 Hours)
Assorted Regular & Diet Soft Drinks
Bottled Waters
Freshly Brewed 1850 Folger Co. Coffee,
Decaffeinated Coffee & Herbal Teas

BEVERAGES

Freshly Brewed 1850 Folger Co. Regular Coffee	\$80.00 per gallon
Freshly Brewed 1850 Folger Co. Decaffeinated Coffee	\$80.00 per gallon
Selection of Herbal Teas	\$80.00 per gallon
Freshly Brewed Iced Tea	\$65.00 per gallon
Sweetened – or – Unsweetened	
Lemonade	\$65.00 per gallon
Fruit Punch	\$65.00 per gallon
Assorted Regular & Diet Soft Drinks	\$6.00 each
Bottled Waters	\$6.00 each
Sparkling Bottled Waters	\$8.00 each
Bottled Juices	\$8.00 each
Orange, Apple – or – Cranberry	
Bottled Lemonade	\$8.00 each
Red Bull Energy Drink	\$9.00 each
Naked Assorted Juices	\$9.00 each



Brunch

(1) ATTENDANT REQUIRED PER 75PPL. \$150 PER ATTENDANT.
 PRICING BASED ON ONE HOUR OF SERVICE. \$6.00 FOR EVERY
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 LESS THAN 25 PEOPLE
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\$72.00PP

STATIONARY DISPLAYS

Sliced Seasonal Fruits & Mixed Berries (GF & Vegan)

Coffee Cakes & Flaky Croissants

Served with Butter, Fruit Preserves & Jam

SALAD STATION (GF)

Field Green Salad with C&ied Pecans, Cranberries, Strawberries, & Feta Cheese. Served with Pomegranate Vinaigrette & Ranch Dressing &

Traditional Caesar Salad

OMELET STATION (GF)

Omelets Prepared to Order with a Variety of Toppings to Include:

Diced Tomato, Shredded Cheese, Chopped Peppers, Diced Onions, Sliced Mushrooms, Diced Ham, Spinach & Salsa

*Attendant required

CARVING STATION (GF)

Choice of (1):

* Smoked Turkey Breast with Cranberry Mayonnaise

* Mustard & Brown Sugar Glazed Ham with Honey Mustard

* Marinated Slow Roasted Roast Beef with Roasted Garlic Aioli

All Carving Stations are Served with Assorted Silver Dollar Rolls

*Attendant Required

BRUNCH ALSO INCLUDES

Home Style Breakfast Potatoes (GF & Vegan)

Applewood Smoked Bacon (GF)

Seared Atlantic Salmon with Tuscan Cream Vine Ripe Tomato Hash (GF)

Chef's Selection of Seasonal Vegetable (GF & Vegan)

Sun-Dried Tomato Pesto Tortellini

Fresh Baked Rolls & Butter

Chef's Selection of Assorted Desserts

Fresh Juices

Freshly Brewed 1850 Folger Co. Coffee, Decaffeinated Coffee & Herbal Teas

ADD ON OPTIONS

Bloody Mary \$34.00 per person

Mimosas \$17.00 per person



Breaks

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THE DELICIOUS BREAK

Pretzels with Mustards & Sea Salts
(Mustards— Cranberry, Jalapeno & Yellow)
(Pink Hawaiian, Black Lava & Course Sea Salt)
Warm Corn Chips with Guacamole & Salsa
\$28 per person

THE FRESH POPCORN BREAK

Fresh Popped Popcorn
Crunch Bar, M&M's & Goodbar
Assorted Sea Salts— Truffle Oil
Bleu Cheese & Cheddar Cheese Powder
\$26 per person

THE HEALTHY BREAK

Selection of Hummus (Black Bean with Lime & Cumin, Chipotle, & Sweet Red Pepper)
Grilled Pita Points
Assorted Vegetable Sticks
Olive Salad with Tomatoes, Cucumber, Red Onion & Feta Cheese
Crispy Garbanzo Beans
\$28 per person

THE MUNCHIES BREAK

Mixed Pistachios
Nutter Butter Cookies
Individual Bags of Potato Chips & Pretzels
Hershey's Miniature Chocolates
M&M's – Plain & Peanut
\$30 per person

THE ENERGY BREAK

Individual Bags of Trail Mix
Whole Fruits— Apples, Oranges & Bananas
Assorted Protein & Granola Bars
Chocolate Covered Almonds
Energy Drinks
\$29 per person

THE COOKIE MONSTER BREAK

Chocolate Chunk, Snickerdoodle, & Strawberry Shortcake
Brownies & Blondie's
Traditional Lemonade
\$28 per person

**All Breaks are Served with Freshly Brewed 1850 Folger Co. Coffee, Decaffeinated Coffee & Herbal Teas & Soft Drinks & Bottled Waters



All-Day Meeting Package

CONTINENTAL BREAKFAST

Sliced Fresh Seasonal Fruit, Grapes & Mixed Berries (GF)
Assorted Flavored Yogurts (GF) with Granola
Assorted Bagels, Breakfast Breads & Pastries
Low Fat, Plain & Chive Cream Cheeses
Butter, Fruit Preserves & Jam
Orange, Apple & Cranberry Juices

ENHANCE YOUR BREAKFAST

- Oatmeal (Vegan)— Add \$5.50 per person
- Breakfast S&wiches — Add \$6.50 per person
- Breakfast Burritos — Add \$6.50 per person
- Breakfast Quesadillas — Add \$6.50 per person
- Upgrade to the Sunrise Morning Buffet — Add \$10 per person
- Upgrade to the Healthy Start Continental — Add \$5 per person

ALL-DAY BEVERAGE SERVICE

Soft Drinks & Bottled Waters
Freshly Brewed 1850 Folger Co. Coffee, Decaffeinated Coffee & Herbal Teas

ADD A MID-MORNING BREAK

- Nutrigrain Bars & Granola Bars — Add \$5.50 per person
- Yogurt (GF) & Fruit Parfaits — Add \$10 per person
- Pita Chips & Hummus (Vegan) — Add \$6 per person
- Assorted Whole Fruits (GF & Vegan) — Add \$5 per piece

YOUR CHOICE OF LUNCH BUFFET

(See menu descriptions on page 18 & 19)
Executive Deli Buffet
Soup, Salad & Pasta Bar Buffet
Salads & S&wiches Buffet
Little Italy Buffet
Boxed Lunches

UPGRADE YOUR LUNCH BUFFET

(See menu descriptions on page 18 & 19)
The Classic Buffet — Add \$9 per person
Headed South Buffet — Add \$9 per person

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KOSHER MEALS: THE HOTEL at Arundel Preserve does not have it's own Kosher kitchen, but we are partnered with several exceptional local kosher caterers. If you require Kosher Catering for your event, please consult with your Catering or Conference Service Manager & they will assist you in identifying the perfect partner for your needs to ensure an exceptional experience. **Two weeks notice is required.**

**All Breaks are Served with Freshly Brewed 1850 Folger Co. Coffee, Decaffeinated Coffee & Herbal Teas & Soft Drinks & Bottled Waters

All-Day Meeting Package

CONTINUED

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THE DELICIOUS BREAK

Pretzels with Mustards & Sea Salts
(Mustards— Cranberry, Jalapeno & Yellow)
(Pink Hawaiian, Black Lava & Course Sea Salt)
Warm Corn Chips with Guacamole & Salsa

THE MUNCHIES BREAK

Mixed Pistachios
Nutter Butter Cookies
Individual Bags of Potato Chips & Pretzels
Hershey's Miniature Chocolates
M&M's – Plain & Peanut

THE FRESH POPCORN BREAK

Fresh Popped Popcorn
Crunch Bar, M&M's & Goodbar
Assorted Sea Salts— Truffle Oil
Bleu Cheese & Cheddar Cheese Powder

THE ENERGY BREAK

Individual Bags of Trail Mix
Whole Fruits— Apples, Oranges & Bananas
Assorted Protein & Granola Bars
Chocolate Covered Almonds
Energy Drinks

THE FRUIT BREAK

Homemade Berry Parfaits
Whole Fruits (GF) - Apples, Oranges & Bananas
Assorted Dried Fruits
(Papaya, Pineapple & Blueberries)

THE COOKIE MONSTER BREAK

Chocolate Chunk, Snickerdoodle, &
Strawberry Shortcake
Brownies & Blondie's
Traditional Lemonade

\$100.00PP FOR BUFFET STYLE (BREAKFAST & LUNCH BUFFETS)

\$91.00PP FOR PLATED LUNCH (BREAKFAST BUFFET & PLATED LUNCH)

Groups of 25 Guests or less are suggested to use the Plated All-Day Meeting Package - Please ask your Sales Manager for more information



Plated Lunch

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GRILLED CHICKEN CAESAR SALAD

Classic Caesar Salad with Crispy Romaine Hearts, Romano Cheese, Garlic Croutons Served with Peppery Anchovy Dressing
\$39 per person

BLACKENED COD

Pan Seared Cod Filet with Salsa Picante & Crisp Basil
\$50 per person

ATLANTIC SALMON

Pan-Seared Filet of Salmon with Lemon Peppercorn Sauce
\$52 per person

BALSAMIC GRILLED SIRLOIN

Bacon Wrapped Grilled Sirloin with Balsamic Pearl Onion & Roasted Cherry Tomatoes
\$61 per person

CHICKEN MARSALA (GF)

Sautéed Chicken Breast with Mushroom Marsala Jus
\$50 per person

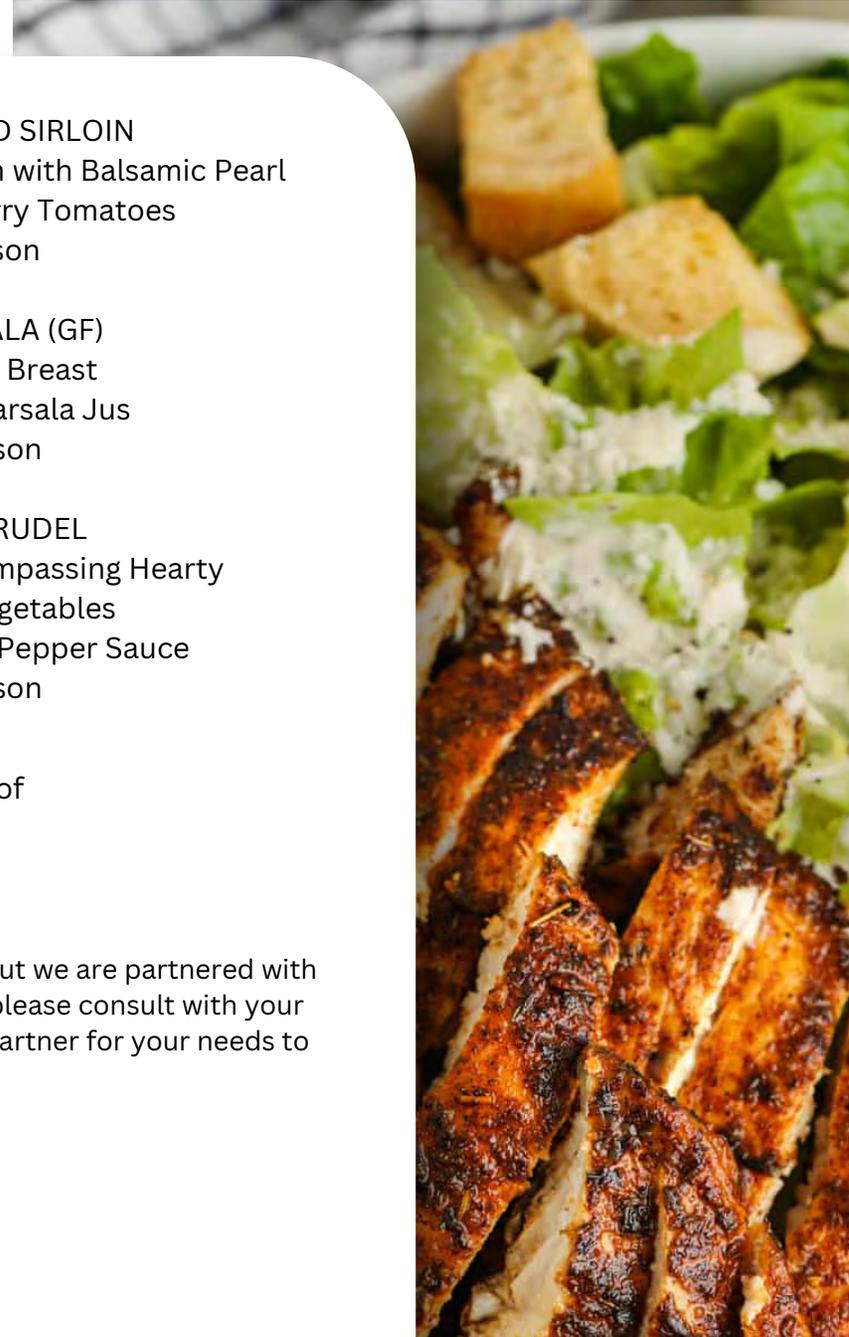
VEGETABLE STRUDEL

Flaky Phyllo Dough Encompassing Hearty Mediterranean Vegetables With Fire Roasted Red Pepper Sauce
\$40 per person

The lunch package includes: first course salad, served entrée, choice of accompaniment, chef's choice of vegetable & dessert & coffee/tea

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Plated Lunch

CONTINUED

PRICING BASED ON ONE HOUR OF SERVICE. \$6.00 FOR EVERY ADDITIONAL HALF HOUR OF SERVICE. AN ADDITIONAL \$125.00 WILL BE CHARGED FOR ALL BUFFETS FOR LESS THAN 25 PEOPLE ALL PRICING IS SUBJECT TO 25% TAXABLE SERVICE CHARGE & 6% STATE TAX. MENU PRICES ARE SUBJECT TO CHANGE BASED ON SEASONALITY

SALADS

- * Baby Mixed Greens with Tomato, Cucumber, Carrot & Roasted Sunflower Seeds
Served with Balsamic Vinaigrette & Ranch Dressing
- * Baby Spinach & Arugula Salad, C&ied Pecans, Dried Cranberries, Pomegranate Seeds & Crumbled Feta Cheese
Served with Pomegranate Vinaigrette & Ranch Dressing
- * Classic Caesar Salad with Crispy Romaine Hearts with Parmesan Cheese & Garlic Croutons
Served with Peppery Anchovy Dressing.

ACCOMPANIMENTS

- * Garlic Mashed Potatoes (GF)
- * Roasted Fingerling Potatoes (GF)
- * Saffron Scented Rice (GF)

The lunch package includes: first course salad, served entrée, choice of accompaniment, chef's choice of vegetable & dessert & coffee/tea

DESSERTS

GOURMET CHOCOLATE MOUSSE

Layers of Chocolate Cake Filled & Iced with Gr& Mariner Flavored Chocolate Mousse. Decorated with Chocolate Shavings

APPLE TART

Sliced Granny Smith Apples with Almond Frangipane Baked in a Cookie Short Dough Shell. Tarts is Finished & Glazed with a Layer of Apricot Preserves

LEMON TART

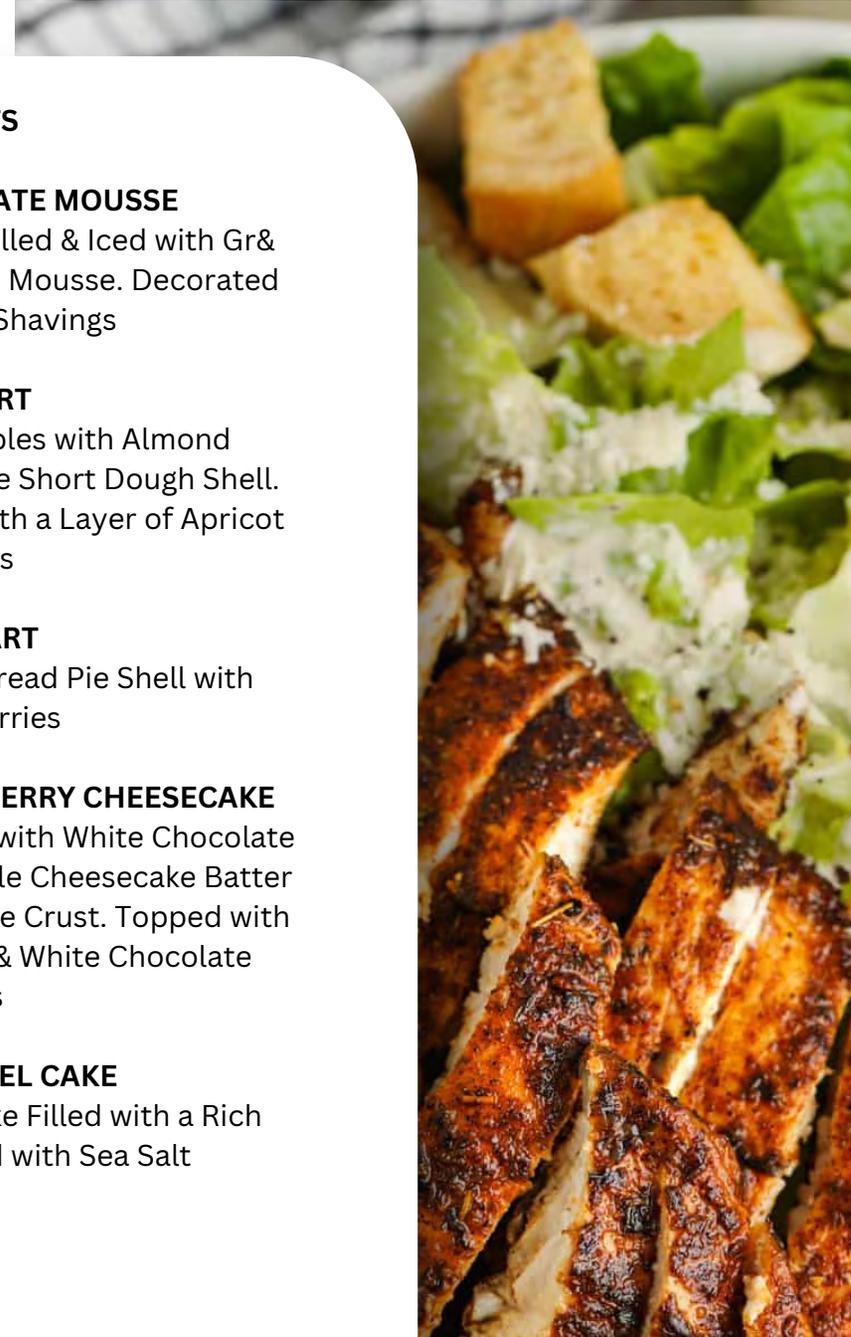
Lemon Curd Filled Shortbread Pie Shell with Assorted Berries

WHITE CHOCOLATE RASPBERRY CHEESECAKE

Luscious Whole Raspberries with White Chocolate Folded into our New York Style Cheesecake Batter Then Poured into a Chocolate Crust. Topped with White Chocolate Mousse & White Chocolate Shavings

SALTED CARAMEL CAKE

Layers of Moist Vanilla Cake Filled with a Rich Caramel Icing Flecked with Sea Salt



Buffet Lunch

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EXECUTIVE DELI BUFFET

Soup of the Day

Baby Mixed Greens with Tomato,
Cucumber & Carrot

Penne Pasta Salad with Sun-Dried
Tomatoes, Feta Cheese, Olives
& Herb Vinaigrette

Seasonal Fresh Fruit Salad (GF & Vegan)

Assorted Deli Meats & Cheeses:

Smoked Turkey Breast, Honey Cured Ham, Roast Beef &
Sliced Grilled Chicken
Cheddar, Swiss, Pepper Jack & Provolone

Albacore Tuna Salad (GF)

Leaf Lettuce, Sliced Tomatoes, Red Onion,
Dill Pickles & Pepperoncini
Herb Mayo, Horseradish & Dijon Mustard

Assorted Breads to Include:

Pita Bread, Croissants & Brioche Rolls

Individual Bags of Potato Chips & Whole Fruit

Chef's Selection of Desserts
\$53 per person

HEADED SOUTH

Baby Mixed Greens Salad (GF & Vegan)
Served with Ranch Dressing
& Balsamic Vinaigrette

Summer Salad

Seasonal Selection of Fresh Vegetables

Choice of 2 Entrees:

- * Lime Grilled Chicken with Mango Salsa
- * Smoked Brisket with Chipotle Demi
- * Creole Spiced Salmon with Scallions

Choice of 1 Accompaniment:

- * Southern Red Rice
- * Cajun Oven Roasted Potatoes

Fresh Baked Rolls & Butter

Chef's Selection of Desserts
\$61 per person

All Lunch Buffets are Served with
Freshly Brewed 1850 Folger Co. Coffee,
Decaffeinated Coffee & Herbal Teas



Buffet Lunch

CONTINUED

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LITTLE ITALY

Minestrone Soup

Classic Caesar Salad

Caprese Salad: Marinated Mozzarella Cheese,
Cherry Tomatoes & Basil

Choice of 2 Entrees:

- * Marinated Flank Steak Gremolata (GF)
- * Sautéed Rock Shrimp Fra Diavolo (GF)
- * Sautéed Chicken Française with Capers & Lemon Sauce
- * Pan Seared Salmon Encrusted with Olive, Sundried Tomato & Fresh Basil (GF)

Saffron Rice (GF & Vegan)

Penne Pasta with Basil Pesto

Roasted Garlic Thyme Brussel Sprouts
(GF & Vegan)

Dessert

Cappuccino Mousse in Chocolate Cups
Lemon Crème Brûlée
\$59 per person

RAMEN BAR

Choice of Broth: Beef or Chicken
Proteins: Roasted Pork, Roasted Chicken & Shrimp

Accompaniments: Green Onion, Bamboo Shoots, Radish Sprouts, Shiitake Mushrooms, Pickled Ginger, Seaweed, Furikake, Frisee Salad with Fennel, Radish, M&arin Orange, Beets, Lotus Roots, Chili Oil, Sesame Oil, Sriracha Sauce, Chicken Lemongrass Potstickers

Desserts:
Caramelized Rice Pudding & Mango Custard

\$55 per person

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Buffet Lunch

CONTINUED

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THE CLASSIC BUFFET

Baby Mixed Greens with Tomato, Cucumber, Carrot, Roasted Sunflower Seeds Served with Ranch Dressing & Raspberry Vinaigrette (GF & Vegan)

Classic Caesar Salad with Hearts of Romaine, Focaccia Croutons & Grana Padano Cheese

Choice of 2 Entrees:

- * Sautéed Chicken Breast with Mushroom Marsala Jus
- * Roasted Atlantic Salmon with Pineapple-Teriyaki Sauce
- * Pecan Crusted Salmon with Lime Shallot Beurre Blanc
- * Roasted Beef Tenderloin Tips with Rosemary Dijon Sauce

Choice of 1 Accompaniment:

- * Garlic Mashed Potatoes (GF)
- * Roasted Fingerling Potatoes (GF & Vegan)

Seasonal Selection of Fresh Vegetables (GF & Vegan)

Fresh Baked Rolls with Butter

Chef's Selection of Dessert
\$57 per person

BOXED LUNCHES

All Boxed Lunches Include:

Potato Chips, Potato Salad, Cookie & a Piece of Fruit. Choice of Bottled Water –or– Soft Drink

Choice of 3 S&wiches:

- * Sliced Roasted Beef with Swiss Cheese
- * Smoked Turkey with Cheddar Cheese
- * Honey Cured Ham & Swiss Cheese
- * Tuna Salad
- * Grilled Vegetable Wrap with Boursin Cheese
- * Chicken Caesar Wrap

\$40 per person



Receptions

PRICING BASED ON ONE HOUR OF SERVICE. \$6.00 FOR EVERY ADDITIONAL HALF HOUR OF SERVICE. AN ADDITIONAL \$125.00 WILL BE CHARGED FOR ALL BUFFETS FOR LESS THAN 25 PEOPLE ALL PRICING IS SUBJECT TO 25% TAXABLE SERVICE CHARGE & 6% STATE TAX. MENU PRICES ARE SUBJECT TO CHANGE BASED ON SEASONALITY

RECEPTION PACKAGE 1

Choose (3) Hors d'Oeuvres
~See Selections on Page 19~

Also Includes:

Roasted & Raw Vegetable Crudités with Garlic Hummus, Sweet Red Pepper Hummus, Ranch & Green Goddess Dipping Sauce

Imported & Domestic Cheese Display with Seasonal Berries & Grapes
Served with French Bread & Assorted Crackers

Warm Spinach & Artichoke Dip
\$66 per person

FINISH WITH DESSERT

Dessert Tapas Display
Our Pasty Chef's Selection of Assorted Individual Desserts
Pricing Based on (4) Pieces Per Person
\$21 per person

RECEPTION PACKAGE 2

Choose (4) Hors d'Oeuvres
~See Selections on Page 19~

Also Includes:

Roasted & Raw Vegetable Crudités with Garlic Hummus, Sweet Red Pepper Hummus, Ranch & Green Goddess Dipping Sauce

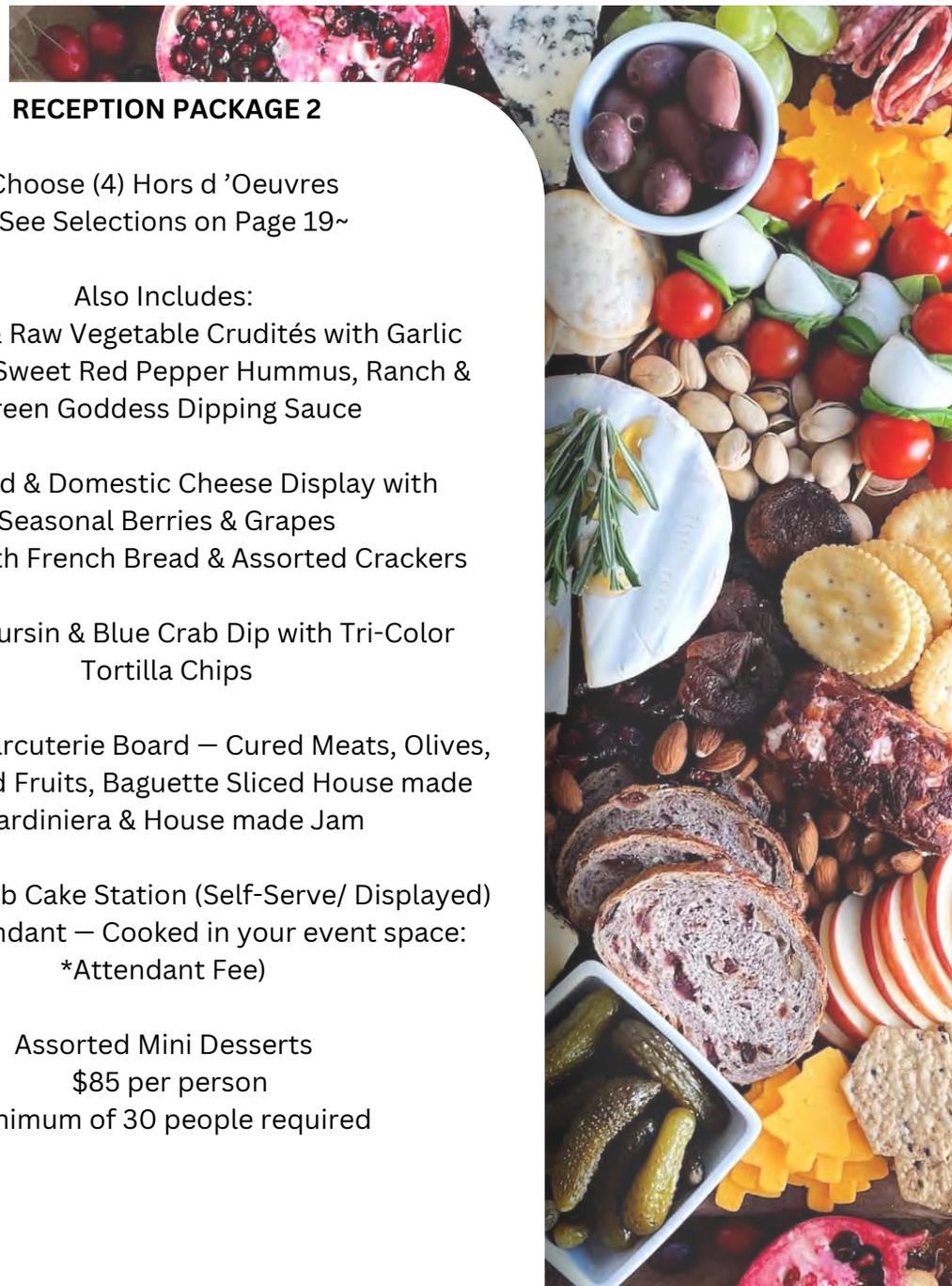
Imported & Domestic Cheese Display with Seasonal Berries & Grapes
Served with French Bread & Assorted Crackers

Warm Boursin & Blue Crab Dip with Tri-Color Tortilla Chips

Arundel Charcuterie Board — Cured Meats, Olives, Nuts, Dried Fruits, Baguette Sliced House made Giardiniera & House made Jam

Sautéed Crab Cake Station (Self-Serve/ Displayed)
(Add Attendant — Cooked in your event space:
*Attendant Fee)

Assorted Mini Desserts
\$85 per person
Minimum of 30 people required



Receptions

CARVING STATIONS

PRICING BASED ON ONE HOUR OF SERVICE. \$6.00 FOR EVERY ADDITIONAL HALF HOUR OF SERVICE. AN ADDITIONAL \$125.00 WILL BE CHARGED FOR ALL BUFFETS FOR LESS THAN 25 PEOPLE ALL PRICING IS SUBJECT TO 25% TAXABLE SERVICE CHARGE & 6% STATE TAX. MENU PRICES ARE SUBJECT TO CHANGE BASED ON SEASONALITY

Smoked Turkey Breast.....	\$25.00 per person
Smoked Brown Sugar Bourbon	
Black Pepper & Dijon New York Strip Loin.....	\$33.00 per person
With Horseradish Cream	
Herb, Garlic & Sea Salt Crusted Ribeye Roast.....	\$28.00 per person
With Horseradish Cream	
Smoked Garlic & Sea Salt Crusted Top Round.....	\$26.00 per person
Coffee Crusted Tenderloin of Beef.....	\$33.00 per person

All Carving Stations Require a 25 Person Minimum

*(1) Attendant required per 75ppl. \$150 per attendant.

TO COMPLEMENT YOUR CARVING STATION

Choice of One:

- *Garlic Mashed Potatoes
 - *Roasted Red Skin Potatoes
 - *Mixed Seasonal Vegetables
- \$13 per person



Receptions

DISPLAY STATIONS

PRICING BASED ON ONE HOUR OF SERVICE. \$6.00 FOR EVERY ADDITIONAL HALF HOUR OF SERVICE. AN ADDITIONAL \$125.00 WILL BE CHARGED FOR ALL BUFFETS FOR LESS THAN 25 PEOPLE ALL PRICING IS SUBJECT TO 25% TAXABLE SERVICE CHARGE & 6% STATE TAX. MENU PRICES ARE SUBJECT TO CHANGE BASED ON SEASONALITY

MARYL& CHEESE BOARD

Cumin Gouda, Brie, Pepper Jack, Red Dragon Mustard Seed Ale, Boursin, Havarti, Amber Sixteen Cheddar, Manchego, Black & Bleu, Sage Derby
Served with Seasonal Fresh & Dried Fruits, Fig Jam, Crackers & Flatbreads
\$25 per person

FRESH VEGETABLE CRUDITES

Roasted & Raw Vegetable Crudités with Garlic Hummus, Sweet Red Pepper Hummus, Ranch & Green Goddess Dipping Sauce
\$18 per person

WORLD CLASS SWEET TOOTH

An Assortment of Mini French Pastries & Napoleons Assorted Fruit Tarts, Chocolate Dipped Petit Fours & H& Rolled Truffles
\$23 per person

HOT MARYL& CRAB DIP

With Tri Color Tortilla Chips & Toasted French Bread
\$26 per person

SUSHI STATION

Chef made sushi to include Sashimi & Assorted H& Rolls
\$35 per person

Coffee Station:

Freshly Brewed 1850 Folger Co. Coffee & Decaffeinated Coffee & Herbal Teas with Traditional Accompaniments
\$25 per person

*(1) Attendant required per 75ppl.
\$150 per attendant.



Receptions

HORS D'OEUVRES

PRICING BASED ON ONE HOUR OF SERVICE. \$6.00 FOR EVERY ADDITIONAL HALF HOUR OF SERVICE. AN ADDITIONAL \$125.00 WILL BE CHARGED FOR ALL BUFFETS FOR LESS THAN 25 PEOPLE ALL PRICING IS SUBJECT TO 25% TAXABLE SERVICE CHARGE & 6% STATE TAX. MENU PRICES ARE SUBJECT TO CHANGE BASED ON SEASONALITY

Pricing is Based on Per Piece. Minimum of 25 Pieces each

HOT

Beef Bourguignonne Puff	\$7.00 per piece
Peach BBQ Brisket Wrapped with Pork Belly	\$7.00 per piece
Mini Chicken & Waffle Stack	\$6.00 per piece
Bacon Wrapped Shrimp	\$7.00 per piece
Lamb Meatball	\$7.00 per piece
With Cumin & Tahini Yogurt Sauce	
Maryl& Style Mini Crab Cakes	\$MARKET PRICE
With Remoulade Sauce	
Atlantic Salmon Satay	\$7.00 per piece
With Lime & Cilantro (Gluten Free)	
Vietnamese Style Spring Roll	\$6.00 per piece
With Sesame Garlic Sauce (Vegan)	
Sweet Potato Puff.....	\$6.00 per piece
Raspberry & Brie in Crispy Phyllo	\$6.00 per piece
Spanakopita.....	\$6.00 per piece
Maui Shrimp Spring Roll with Chili Paste, Coconut Milk & Whole Fresh Cilantro.....	\$7.00 per piece

COLD

Shrimp Cocktail Shooter (<i>Gluten Free</i>)	\$7.00 per piece
Tri-Color Tomato Bruschetta on Crostini	\$7.00 per piece
Coffee Crusted Tenderloin of Beef	\$7.00 per piece
With Manchego Cheese	
Pesto Chicken Crostini	\$7.00 per piece

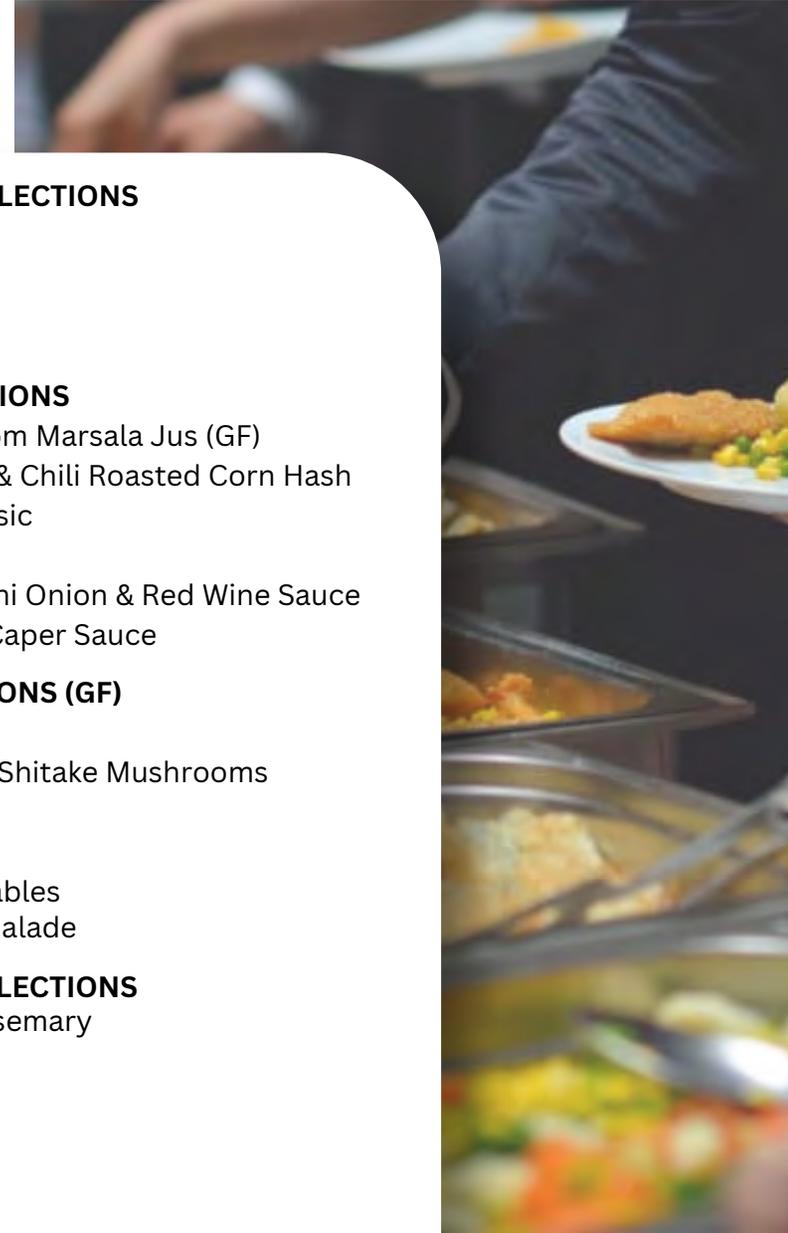


Buffet Dinner

PRICING BASED ON ONE HOUR OF SERVICE. \$6.00 FOR EVERY ADDITIONAL HALF HOUR OF SERVICE. AN ADDITIONAL \$125.00 WILL BE CHARGED FOR ALL BUFFETS FOR LESS THAN 25 PEOPLE ALL PRICING IS SUBJECT TO 25% TAXABLE SERVICE CHARGE & 6% STATE TAX. MENU PRICES ARE SUBJECT TO CHANGE BASED ON SEASONALITY

SELECTION OF (1) ADDITIONAL ENTRÉE WILL ADD \$10.00 PER PERSON TO PACKAGE PRICE

Dinner Buffets Include a Coffee Station with Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas with Traditional Accompaniments



SALAD DRESSING SELECTIONS

- * Balsamic Vinaigrette
- * Raspberry Vinaigrette
- * Buttermilk Ranch
- * Herb Vinaigrette

ENTRÉE SELECTIONS

- * Seared Chicken Breast with Wild Mushroom Marsala Jus (GF)
- * Citrus Lime Chicken with Poblano Cream & Chili Roasted Corn Hash
- * Braised Beef Short Ribs Infused with Classic Veal Demi Glaze & Horseradish Crema
- * Grilled Marinated Flank Steak with Cipollini Onion & Red Wine Sauce
- * Pan Seared Atlantic Salmon with Lemon Caper Sauce

VEGETABLE SELECTIONS (GF)

- * Green Beans with Citrus Pecans
- * Sautéed Brussel Sprouts, Pearl Onions & Shitake Mushrooms
- * Sweet Corn Sautee with Bacon & Onions
- * Honey Roasted Root Vegetables
- * Olive Oil Roasted Seasonal Farmer Vegetables
- * Steamed Broccolini with Red Onion Marmalade

ACCOMPANIMENT SELECTIONS

- * Twice Baked Potatoes with Cheddar & Rosemary
- * Vermont Cheddar Potato Au Gratin
- * Rosemary Roasted Red Potatoes
- * Yukon Gold Whipped Potatoes
- * Honey Butter Rice with Almonds

MARYL&.....\$81 per person

Mixed Garden Greens Salad
Choice of:

- * Two Homemade Dressings (GF)

Choice of:

- * Two Entrees
- * Two Vegetables
- * One Accompaniment

Fresh Baked Assorted Dinner Rolls & Butter

Pre-Set Water & Iced Tea

Chef's Selection of Assorted Desserts

Buffet Dinner

CONTINUED

Dinner Buffets Include a Coffee Station with Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas with Traditional Accompaniments

PRICING BASED ON ONE HOUR OF SERVICE. \$6.00 FOR EVERY ADDITIONAL HALF HOUR OF SERVICE. AN ADDITIONAL \$125.00 WILL BE CHARGED FOR ALL BUFFETS FOR LESS THAN 25 PEOPLE ALL PRICING IS SUBJECT TO 25% TAXABLE SERVICE CHARGE & 6% STATE TAX. MENU PRICES ARE SUBJECT TO CHANGE BASED ON SEASONALITY

SELECTION OF (1) ADDITIONAL ENTRÉE WILL ADD \$10.00 PER PERSON TO PACKAGE PRICE



CHESAPEAKE....\$88 per person

Caesar Salad Bowl with Artichoke Hearts & Roasted Peppers (GF)

Mixed Garden Greens Salad
Choice of:

* Two Homemade Dressings (GF)

Choice of:

* Two Entrees

* One Carving Station

(Attendant Required—See Selections on Page 22)

* Two Vegetables

* One Accompaniment

Fresh Baked Assorted Dinner Rolls & Butter

Pre-Set Water & Iced Tea

Coffee Station:

Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas with Traditional Accompaniments

Chef's Selection of Assorted Desserts

SALAD DRESSING SELECTIONS

- * Balsamic Vinaigrette
- * Raspberry Vinaigrette
- * Buttermilk Ranch
- * Herb Vinaigrette

ENTRÉE SELECTIONS

- * Seared Chicken Breast with Wild Mushroom Marsala Jus (GF)
- * Citrus Lime Chicken with Poblano Cream & Chili Roasted Corn Hash
- * Braised Beef Short Ribs Infused with Classic Veal Demi Glaze & Horseradish Crema
- * Grilled Marinated Flank Steak with Cipollini Onion & Red Wine Sauce
- * Pan Seared Atlantic Salmon with Lemon Caper Sauce

VEGETABLE SELECTIONS (GF)

- * Green Beans with Citrus Pecans
- * Sautéed Brussel Sprouts, Pearl Onions & Shitake Mushrooms
- * Sweet Corn Sautee with Bacon & Onions
- * Honey Roasted Root Vegetables
- * Olive Oil Roasted Seasonal Farmer Vegetables
- * Steamed Broccolini with Red Onion Marmalade

ACCOMPANIMENT SELECTIONS

- * Twice Baked Potatoes with Cheddar & Rosemary
- * Vermont Cheddar Potato Au Gratin
- * Rosemary Roasted Red Potatoes
- * Yukon Gold Whipped Potatoes
- * Honey Butter Rice with Almonds

Plated Dinner

PRICING BASED ON ONE HOUR OF SERVICE. \$6.00 FOR EVERY ADDITIONAL HALF HOUR OF SERVICE. AN ADDITIONAL \$125.00 WILL BE CHARGED FOR ALL BUFFETS FOR LESS THAN 25 PEOPLE ALL PRICING IS SUBJECT TO 25% TAXABLE SERVICE CHARGE & 6% STATE TAX. MENU PRICES ARE SUBJECT TO CHANGE BASED ON SEASONALITY

Dinner Includes a Coffee Station with Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas with Traditional Accompaniments

KOSHER MEALS: THE HOTEL at Arundel Preserve does not have it's own Kosher kitchen, but we are partnered with several exceptional local kosher caterers. If you require Kosher Catering for your event, please consult with your Catering or Conference Service Manager & they will assist you in identifying the perfect partner for your needs to ensure an exceptional experience.

Two weeks notice is required.

FIRST COURSE

Choice of One:

- * Soup
- * Salad

SOUP

- * Chicken Tortilla
- * Roasted Tomato Bisque
- * Tuscan White Bean

Add On Option:

- * Maryl & Crab Soup
(Additional \$7.00 per person)

SALAD

- * Baby Mixed Greens with Tomato, Cucumber, Carrot, & Roasted Sunflower Seeds & Served with Balsamic Vinaigrette & Ranch Dressing
- * Baby Spinach & Arugula Salad, C&ied Pecans, Dried Cranberries, Pomegranate Seeds & Crumbled Feta Cheese Served with Pomegranate Vinaigrette & Ranch Dressing
- * Classic Caesar Salad with Romaine Hearts Parmesan Cheese, & Garlic Croutons. Served with Peppery Anchovy Dressing.



Plated Dinner

CONTINUED

PRICING BASED ON ONE HOUR OF SERVICE. \$6.00 FOR EVERY ADDITIONAL HALF HOUR OF SERVICE. AN ADDITIONAL \$125.00 WILL BE CHARGED FOR ALL BUFFETS FOR LESS THAN 25 PEOPLE ALL PRICING IS SUBJECT TO 25% TAXABLE SERVICE CHARGE & 6% STATE TAX. MENU PRICES ARE SUBJECT TO CHANGE BASED ON SEASONALITY

Dinner Includes a Coffee Station with Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas with Traditional Accompaniments

CHICKEN ENTREES

CHICKEN MARSALA
Seared Breast of Chicken
with Wild Mushroom Marsala Jus
\$63 per person

CHICKEN ROULADE
Stuffed with Spinach, Feta, Proscuitto, &
Finished with a Rose Beurre Blanc
\$64 per person

CHICKEN CHESAPEAKE
Chicken Topped with Crab Imperial
& Lemon-Chive Beurre Blanc
\$72 per person

BEEF ENTREES

NY STRIP STEAK
Seared NY Strip with Shallot Pinot Noir
Demi-Glace
\$75 per person

BRAISED BEEF SHORT RIB
With Shallot Pinot Noir Demi-Glaze
\$75 per person

ACCOMPANIMENTS

Choice of One:

*Garlic Mashed Potatoes

*Jollof Rice

*Butternut Squash Risotto



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Plated Dinner

CONTINUED

PRICING BASED ON ONE HOUR OF SERVICE. \$6.00 FOR EVERY ADDITIONAL HALF HOUR OF SERVICE. AN ADDITIONAL \$125.00 WILL BE CHARGED FOR ALL BUFFETS FOR LESS THAN 25 PEOPLE ALL PRICING IS SUBJECT TO 25% TAXABLE SERVICE CHARGE & 6% STATE TAX. MENU PRICES ARE SUBJECT TO CHANGE BASED ON SEASONALITY

Dinner Includes a Coffee Station with Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas with Traditional Accompaniments

SEAFOOD ENTREES

ATLANTIC SALMON FILET

Pan Seared Salmon Filet with Lemon Peppercorn Sauce
\$63 per person

GRILLED SEABASS

Hoisin Glazed with Pineapple Salsa
\$70 per person

MARYL& CRAB CAKES

Oven Baked Jumbo Lump Crab Cakes with Dijon Beurre Blanc
MARKET PRICE

VEGETARIAN ENTREES

VEGETABLE STRUDEL

Grilled Vegetable & Vermont Goat Cheese Strudel with Fire Roasted Pepper Sauce & Organic Olive Oil
\$53 per person

ACCOMPANIMENTS

Choice of One:

- *Garlic Mashed Potatoes
- *Jollof Rice
- *Butternut Squash Risotto



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Two weeks notice is required.

Plated Dinner

CONTINUED

Dinner Includes a Coffee Station with
Freshly Brewed Regular &
Decaffeinated Coffee & Herbal Teas with Traditional
Accompaniments

PRICING BASED ON ONE HOUR OF SERVICE. \$6.00 FOR EVERY
ADDITIONAL HALF HOUR OF SERVICE. AN ADDITIONAL \$125.00
WILL BE CHARGED FOR ALL BUFFETS FOR LESS THAN 25 PEOPLE
ALL PRICING IS SUBJECT TO 25% TAXABLE SERVICE CHARGE & 6%
STATE TAX. MENU PRICES ARE SUBJECT TO CHANGE BASED ON
SEASONALITY

GOURMET CHOCOLATE MOUSSE

Layers of Chocolate Cake Filled & Iced with Gr& Mariner Flavored Chocolate Mousse. Decorated with Chocolate Shavings

APPLE TART

Sliced Granny Smith Apples with Almond Frangipane Baked in a Cookie Short Dough Shell.
Tarts is Finished & Glazed with a Layer of Apricot Preserves

WHITE CHOCOLATE RASPBERRY CHEESECAKE

Luscious Whole Raspberries with White Chocolate Folded into our New York Style Cheesecake Batter
Then Poured into a Chocolate Crust. Topped with White Chocolate Mousse & White Chocolate Shavings

SALTED CARAMEL CAKE

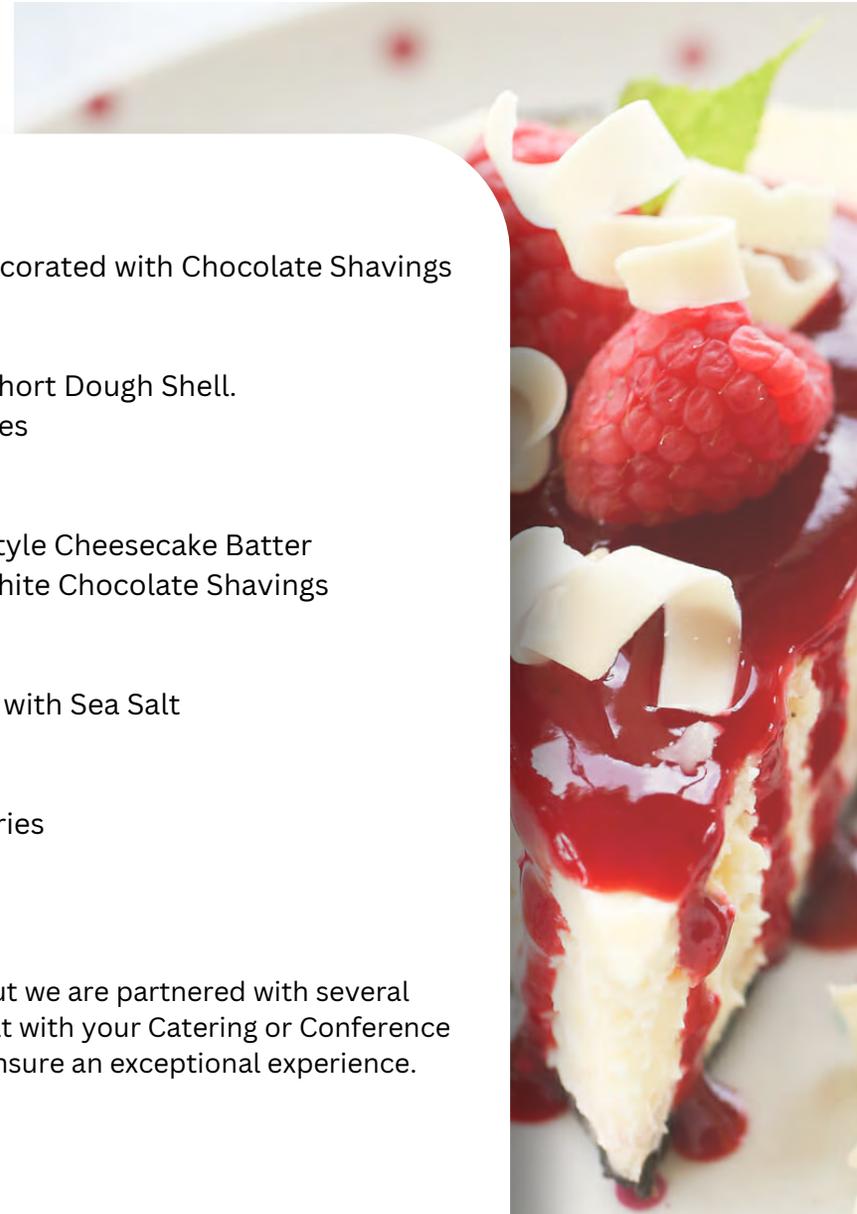
Layers of Moist Vanilla Cake Filled with a Rich Caramel Icing Flecked with Sea Salt

LEMON TART

Lemon Curd Filled Shortbread Pie Shell with Assorted Berries

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Two weeks notice is required.



Beverages

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PREFERRED BAR

TITO'S H&MADE VODKA
TANQUERAY GIN
BACARDI SILVER RUM
CAPTAIN MORGAN RUM
MARKERS MARK BOURBON
JACK DANIELS WHISKEY
DEWAR'S WHITE SCOTCH
JOSE CUERVO GOLD TEQUILA
E&J BR&Y

DOMESTIC REGULAR & LIGHT BEER
NON-ALCOHOLIC BEER
IMPORTED REGULAR & LIGHT BEER
HOUSE WINE: TRINITY OAKS
MINERAL WATER & SOFT DRINKS
APPROPRIATE MIXERS, JUICES & GARNISHES

CORDIALS

Amaretto, Sour Apple, Peach Schnapps,
Triple Sec, Bailey's Irish Cream & Kahlua

First Hour: \$30.00 per person
Additional Hour: \$12.00 per person

PREMIUM BAR

KETEL ONE VODKA
BOMBAY SAPPHIRE GIN
BACARDI SILVER RUM
CAPTAIN MORGAN RUM
MALIBU RUM
BULLEIT BOURBON
KNOB CREEK WHISKEY
JOHNNIE WALKER BLACK SCOTCH
PATRON SILVER TEQUILA
HENNESSEY COGNAC

DOMESTIC REGULAR & LIGHT BEER
NON-ALCOHOLIC BEER
IMPORTED REGULAR & LIGHT BEER
HOUSE WINE: TRINITY OAKS
MINERAL WATER & SOFT DRINKS
APPROPRIATE MIXERS, JUICES & GARNISHES

CORDIALS

Amaretto, Sour Apple, Peach Schnapps,
Triple Sec, Bailey's Irish Cream & Kahlua

First Hour: \$43.00 per person
Additional Hour: \$14.00 per person



All pricing is subject to 25% taxable service charge & 9% state tax. Menu prices are subject to change based on seasonality

Beverages

CONTINUED

PRICING BASED ON ONE HOUR OF SERVICE. \$6.00 FOR EVERY ADDITIONAL HALF HOUR OF SERVICE. AN ADDITIONAL \$125.00 WILL BE CHARGED FOR ALL BUFFETS FOR LESS THAN 25 PEOPLE ALL PRICING IS SUBJECT TO 25% TAXABLE SERVICE CHARGE & 6% STATE TAX. MENU PRICES ARE SUBJECT TO CHANGE BASED ON SEASONALITY

HOST BAR

Preferred Br&s	\$13.00
Premium Br&s	\$15.00
House Wine	\$11.00
Domestic Beer	\$7.00
Imported Beer	\$8.00
Cordials & Spirits	\$13.00
Soft Drinks & Bottled Waters	\$5.00

CASH BAR (TAX INCLUSIVE)

Preferred Br&s	\$12.00
Premium Br&s	\$16.00
House Wine	\$10.00
Domestic Beer	\$8.00
Imported Beer	\$9.00
Cordials & Spirits	\$14.00
Soft Drinks & Bottled Waters	\$6.00

OPEN BEER & WINE BAR

First Hour	\$20.00 per person
Each Additional Hour	\$9.00 per person

ADDITIONAL OPTIONS

Champagne Punch	\$65 per gallon
(Serves 12 - 14 people)	
Bloody Mary's	\$35 per carafe
(Makes 4 - 5 servings)	
Margaritas	\$35 per carafe
(Makes 4 - 5 servings)	

Bartender Charges:

\$150.00 per bartender

Bartender/Cashier Package (Cash Bars Only):

\$225.00 per Bartender/Cashier

One bartender per 75 guests required

All pricing is subject to 25% taxable service charge & 9% state tax. Menu prices are subject to change based on seasonality

