

Cold hors d'oeuvres

Mixed Nuts \$15 per pound

Vegetable Crudités:

16 pounds - \$75- serves approximately 100 people

8 pounds - \$45 - serves approximately 50 people

Fruit and Cheese Tray with crackers

16 pounds - \$95 - serves approximately 100 people

8 pounds - \$55 - serves approximately 50 people

Meat Tray with Condiments and Party Breads

3 pounds - \$45- serves approximately 25-30 people

6 pounds - \$75- serves approximately 45-50 people

9 pounds - \$90 – serves approximately 75-80 people

Cocktail Shrimp with Sauce - 100 pieces - \$80

Deviled Eggs Dijonnaise - \$60

Assorted Finger Sandwiches - \$70

Tenderloin of Beef Crostini - \$80

Tomato & Mozzarella Crostini - \$60

Virginia Ham Biscuits - \$70

Hot hors d'oeuvres (Priced Per 100)

Meatballs: BBQ, Swedish, or Sweet & Sour - \$70

BBQ or Fried Chicken Wings - \$75

Chicken Fingers with Honey Mustard Dipping Sauce - \$75

Mini Crab Cakes with Tartar Sauce - \$75

Chicken and Cheese Quesadilla - \$50

Warm Crab Dip with Baguettes - \$100

Chicken Sate with Peanut Dipping Sauce - \$60

Beef Lumpia with a Sweet & Sour Sauce - \$80

Crab Stuffed Mushrooms - \$120

Italian Sausage Stuffed Mushrooms - \$75

Mini Hot Dogs wrapped in Puff Pastry - \$60

Thai Spring Rolls with a Duck Dipping Sauce - \$95

Scallops Wrapped in Bacon - \$100

Assorted Mini Quiche - \$110

Warm Spinach & Artichoke Dip with Baguettes - \$65

Chicken Cordon Blue Bites – \$75

French Onion Stuff Chicken Bites – \$75

Crab Rangoon with Sweet & Sour Sauce – \$80

Build-a-Dinner Buffet

All buffets include a house salad with assorted dressings, vegetable medley and cold pasta salad with Italian dressing (**pasta may be substituted with potato salad, cucumbers-tomatoes-onions in vinegar salad or Three Bean salad**), rolls and butter, coffee, iced tea and water.

Choice of Two:

Garlic Mashed Potatoes
Scalloped Potatoes
Red Bliss Potatoes
White Rice
Multi Grain Rice
Green Beans Almandine
Hot Buttered Corn
Ginger Ale Glazed Carrots
Steamed Broccoli
Buttered Egg Noodles
Traditional Herb Stuffing

Entrées (Choice of two, three or four entrées)

Roasted Pork Loin with Apple Bourbon Compote
Herb Baked Chicken
Southern Fried Chicken
Chicken Breast w/ Mushrooms & Marsala Sauce
Sliced Top Round Au Jus
Baked Stuffed Pollock with Hollandaise Sauce
Broiled Tilapia
Breaded Fried Flounder
Bowtie Pasta with Roasted Potatoes & Broccoli
(Flavored with garlic and extra virgin olive oil)
Vegetable Lasagna
Baked Hawaiian Ham
Ricotta Stuffed Shells in Marinara Sauce
Beef Tips with Mushroom and Onions

Two Entrée Buffet - \$16.95 per person
Three Entrée Buffet - \$18.95 per person
Four Entrée Buffet - \$20.95 per person

May we customize a menu especially for you?

If you have something in mind you haven't seen on this menu
feel free to consult your catering specialist.

We are more than happy to
customize a menu for your Special Event
(Plated, Buffet or Appetizer Menu)

Dessert Anyone?

Ask about adding one of our chef's
specialty dessert specials to any meal.
Your catering representative has pricing information.

Examples:

Banana Carmel Cheese Cake Burrito
Chocolate Ganache Cake
New York Cheese Cake
Pumpkin Pie
Apple Pie a la mode

Plated Dinners

All plated meals are served with house salad and a choice of Balsamic Vinaigrette or Caesar dressing (other dressings are available upon request), fresh vegetable, potato or rice, rolls and butter, and coffee, iced tea and water. **(If three or more entrées are offered, there will be a \$2 service charge per entrée).**

Chicken Marsala

Boneless breast of chicken, pan seared and finished with a mushroom Marsala sauce served over linguini tossed in garlic and extra virgin olive oil

\$17.95

Cornish Hen

Herb Roasted Cornish Game Hen served with Wild Rice and Asparagus

\$17.95

Prime Rib

Prime Rib of Beef Au Jus served with Red Bliss Roasted Potatoes and a fresh vegetable medley

\$17.95

Filet Mignon

Tender Filet with a Red Wine Sauce served with Duchess Potatoes and Asparagus

\$19.95

Grilled Center Cut Pork Chop

Grilled Pork Tenderloin with Apple Bourbon Compote served with Red Bliss Potatoes and Steamed Broccoli & Cauliflower

\$17.95

Tuna Steak

Marinated Grilled Tuna Steak Served with Asparagus and roasted red bliss potatoes

\$17.95

Maryland Crab Cakes

Seasoned Crab Cakes pan seared to a golden brown finish with an imperial roulade served with a wild rice and fresh vegetable medley

\$18.95

New York Strip

N.Y. Strip smothered in mushrooms and onions served with Duchess Potatoes and Asparagus

\$17.95

Chicken Cordon Bleu

Breaded boneless breast of chicken stuffed with ham and Swiss cheese served with garlic smashed potatoes and a fresh vegetable medley

\$17.95

Carving Station with Chef Attendant

\$100 carver fee for two (2) hours

Dijon & Brown Sugar Baked Ham

12 pound minimum - \$120 per 12 pounds

Serves approximately 50 people

Prime Rib of Beef

14 pound minimum - \$168 per 14 pounds

Serves approximately 20 people

Tenderloin of Beef

10 pound minimum - \$170 per 10 pounds

Serves approximately 15 people

Roasted Pork Loin

9 pound minimum - \$70 per nine pounds

Serves approximately 50 people

Smoked Turkey Breast

9 Pound minimum - \$70 per nine pounds

Serves approximately 50 people

Pasta Station

Bowtie pasta with Marinara and Alfredo Sauces

\$2.50 per person

Add Shrimp, Clams, or Scallops for .50 cents per person, per item

Luncheons (plated or buffet)

available Monday - Friday 11 a.m. – 2 p.m.

All meals are offered with coffee, iced tea and water

On-the-Go Deli Package

Build your own sandwich: roast beef, smoked turkey, or honey baked ham with your choice of white or wheat bread or Kaiser Roll. American and Swiss cheese, mustard, mayonnaise, lettuce, tomato and onions. Appealingly presented with a fresh salad bowl and assorted dressings, potato chips and potato salad.

\$10 per person

Add Brownies and Assorted Fresh Baked Cookies for just \$1.50 more per person

The 4-Star Buffet

Salad bowl with assorted dressings; rolls and butter

Entrees

(Choice of Two)

Salisbury Steak with mushrooms and onions
Southern Fried Chicken
Sliced Top Round au jus
Fried Flounder
Vegetable Lasagna
Herb Baked Chicken
Sliced Ham with Pineapple Glaze
Smoked Pulled BBQ

Sides

(Choice of Two)

Green Beans
Cole Slaw
Seasonal Vegetable Medley
Buttered Corn
Roasted Potatoes
Multi Grain Rice
Mashed Potatoes with Gravy
Hush Puppies

The 4-Star is served with your choice of assorted cakes or fruit cobblers

\$12.50 per person

Meeting Packages

The perfect cure for the “All Day Meeting”

Coffee and water only \$2 per person for two (2) hours

A.M. Break Package

Assorted Chilled Fruit Juices
Homemade Assorted Breakfast Breads
Fresh Sliced Fruit Tray
Hot Coffee and Iced Water

(Package will remain out no longer than two hours per session)
\$4.50 per person (a.m. only)

P.M. Break Package

Assorted Canned Sodas
Assorted Fresh Baked Cookies and individual bags of chips
Iced Tea and Water

(Package will remain out no longer than two hours per session)
\$4.50 per person (p.m. only)

\$7.95 per person for the full package
(a.m. and p.m. break set for two (2) hours each)

Breakfast Buffets (minimum required guarantee: 30 guests)

The Virginian

Chilled Assorted Fruit Juices
Scrambled Eggs
Hash Browned Potatoes
Choice of one: Bacon, Ham, or Sausage
Fresh Cut Fruit
Muffins and Danish
Butter & Jellies
\$7.95 per person

The Chesapeake

Chilled Assorted Fruit Juices
Fresh Cut Fruit
Scrambled Eggs
French Toast with Hot Maple Syrup
Choice of Two: Bacon, Ham, or Sausage
Hash Brown Potatoes
Assorted Muffins and Danish
Butter and Jellies
\$8.95 per person

Breakfast Plated Meals

FMC Special

Fresh Cut Seasonal Fruit
Eggs Benedict Poached Eggs on an
English muffin topped with
Canadian Bacon and Hollandaise Sauce
Hash Browned Potatoes
\$8.95 per person

MWR Delight

Light and Fluffy Pancakes with Hot Syrup
Scrambled Eggs with Bacon or Sausage (choice of one)
Hash Brown Potatoes
Fresh Cut Seasonal Fruit
\$7.95 per person

**All Breakfast Plated Meals are served with hot biscuits, butter and jellies,
coffee, iced tea and water**