



Themed Dinner Buffets

*Our Catering Specialist is pleased to customize your menu based on your dietary requirements.
All Dinner Buffets are served with freshly brewed 100% Colombian coffee, decaffeinated coffee, and an assortment of hot and iced teas.
Groups under 25 people will incur a \$75 service charge.*

AN EVENING AT THE WATERFRONT

Rustic Bread Display
Sourdough, Rosemary Focaccia & Seven Grain

Bacon and Corn Chowder

Waterfront Salad
Baby Arugula, Fresh Mozzarella, Pine Nuts, and Cherry Tomatoes
Balsamic – Basil Vinaigrette

7 Vegetable Bean Salad
Red Kidney Beans, Asparagus, Red Peppers, Green Beans, Corn, Carrots, Tomatoes, Red Onion

Seared Maryland Crab Cakes
On a Bed of Spinach with a Warm Mustard Thyme Vinaigrette

Marinated Sirloin of Beef
Red Wine Reduction

Breast of Turkey
With Mustard, Mayonnaise, Cranberry Chutney & Cocktail Rolls
(Attendant Fee Applies)

Candied Carrots

Roasted New Potatoes
Tossed in Olive Oil and Shallots

Desserts

Strawberry Rhubarb Crisp with Vanilla Sauce, New York Style Cheese Cake,
Chocolate Truffle Torte, Miniature French Pastries

\$68.00 per person

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HARBOR LIGHTS

Black Bean Soup

Artichoke Heart Salad

Arugula, Roasted Red Peppers, Caramelized Mushrooms, and Sundried Tomatoes
Shaved Parmesan

Greek Salad

Crisp Iceberg Lettuce

Kalamata Olives, Feta Cheese, Vine Ripe Tomatoes, Carrots, and Red Onion
Red Wine – Oregano Vinaigrette

Sauteed Breast of Chicken

Stuffed with Spicy Italian Sausage and Goat Cheese

Sliced Marinated Flank Steak

Oven Roasted Rockfish

Whole Grain Mustard – Lemon Cream Reduction

Sour Cream and Chive Whipped Potatoes

Oven Roasted Carrots with Wilted Spinach

Desserts

Banana Cream Pie

Chocolate Caramel Cake

Fresh Fruit Salad

\$62 per person

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GOVERNOR CALVERT BUFFET

Tomato Bisque

or

Vegetable Beef Soup

Spring Lettuce Garden Salad served with
Ranch Dressing and House Vinaigrette

or

Spinach Salad with Bacon and Hardboiled Egg served with
Balsamic Vinaigrette and Blue Cheese Dressing

Panzanella

Seasonal Vegetables

Choose one:

Herbed Rice, Mashed Potatoes, or Rosemary Polenta

Entrees

Beef Carving Station
(Attendant Fee Applies)

Grilled Chicken with Seasonal Vegetable Ratatouille in a Tomato-Olive Sauce

Sage and Apple stuffed Chicken Breast with an Apple Cider Reduction

Crabcakes

Salmon with Roasted Garlic Confit and Fennel

Orecchiette in an Herb Cream Sauce

Dessert

Granny Smith Apple Cobbler

Black Forest Cake

Fruit-Topped NY Style Cheesecake

Two entrees \$48 per person

Three entrees \$54 per person

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AMERICA THE BEAUTIFUL

Chicken Noodle Soup

California Baby Lettuces
Tossed in Raspberry Vinaigrette with Dried Apples and Walnuts

Caesar Salad
Crisp Romaine Lettuce
Grated Parmesan Cheese and Inn Baked Croutons
Caesar Dressing

Chili-Rubbed Breast of Chicken
Chipotle-Lime Sauce

Beef Carving Station
Stone Ground Mustard, Roasted Garlic Mayonnaise, Creamy Horseradish, Silver Dollar Rolls
(Attendant Fee Applies)

Lobster Ravioli with Lemon Cream Sauce

Roasted Rosemary Dijon Yukon Gold Potatoes

Green Beans

Desserts

Strawberry Shortcake with Fresh Whipped Cream
Peach Crisp with Vanilla Ice Cream
Warm Apple Pie

\$58 per person

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