Make History Here...

Historic Inns
Of Annapolis
REMINGTON

Letter from Our Catering Department

We are delighted you are thinking of the Historic Inns of Annapolis to host your special event. Celebrated occasions require focused attention to detail, impeccable timing, and food preparations that surpass everyone's expectations. Flawless events are what we do best… Overtime!

It begins with your Catering Specialist, who organizes your menu selection with our Executive Chef. They will take the necessary steps in the preparation and execution of your event, coordinating the staff in perfect harmony, as a talented conductor leads his orchestra. Your Catering Specialist will also review all options and record your selections, final menus and special arrangements. Nothing is left undone. We'd like to think of it as "Peace of Mind."

Thank You,

The Catering Team

Thank you for considering us at The Historic Inns of Annapolis to host your upcoming event. Special occasions are worth celebrating and we think our beautiful Historic venue is a great place to make history!

MENU SELECTION

Please advise our Catering Department of your menu selections at your earliest convenience, but no later than three weeks prior to your scheduled function. The foregoing menu offerings are by no means a limit of our total capabilities. Our Catering Specialist welcomes the opportunity to submit additional menu proposals to suit your individual needs.

GUARANTEES

A guarantee is required for all meal functions. Your Catering Executive must be notified by 12:00 noon, three business days prior to your event, of the exact number of guests you wish to guarantee. The Historic Inns will prepare for five percent (5%) over your guarantee. In no case will the Historic Inns allow for a drop in guarantee numbers within this period to function. The bill will be prepared for the guarantee number, or the actual number served, whichever is greater. In the event that the guarantee is not received by the above deadline, the original estimated attendance, as indicated on the Banquet Event Order, would be billed.

AUDIO/VISUAL EQUIPMENT

Please notify the Catering Office of your audio/visual requirements at the time of your menu selection. A current price list is available upon request. No outside audio/visual permitted.

DECORATIONS

To enhance your function, arrangements for linens and decorations can be made through the Catering Office. Because we are a National Historic Property, nothing can be affixed to walls, floors or ceilings.

ENTERTAINMENT

Our Catering Department is available, upon request, to assist you in consulting with musicians and entertainment.

Historic Inns
Of Annapolis

REMINGTON

**All prices are subject to change. Updated September 2019.*
A 26% Service Charge, 6% MD Sales Tax on Food and 9% MD Sales Tax on Beverage Charges.

Breakfast

Our Catering Specialist is pleased to customize your menu based on your dietary requirements.

All Plated Breakfast selections are served with Freshly Brewed Coffee, Decaffeinated Coffee, Teas, Assorted Juices, Assorted Breakfast Pastries and Muffins accompanied by Creamy Sweet Butter and a selection of Fruit Preserves.

Plated BREAKFAST

Choice of one selection per group. Split orders are an additional $5 per person.

THE CHESAPEAKE

Poached Eggs served atop a Jumbo Lump Crab Cake finished with Hollandaise Sauce and Fresh Fruit Garnish

$18 per person

THE CLASSIC

Farm Fresh Fluffy Scrambled Eggs, Home Fried Breakfast Potatoes, Toast and Fresh Fruit Garnish

Choice of *bacon, sausage or turkey sausage*

$15 per person

A TOAST TO FRANCE

Vanilla French Toast accompanied by Maple Syrup and Fresh Fruit Garnish

Choice of *country sausage, bacon, or turkey sausage*

$15 per person

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Breakfast

Plated BREAKFAST *(continued)*

HASH AND EGGS

Corned Beef Hash, Scrambled Eggs, Toast and Fresh Fruit Garnish

$16 per person

COUNTRY BREAKFAST

Biscuits and Sausage Gravy, Scrambled Eggs and Fresh Fruit Garnish

$16 per person

MEDLEY OF PANCAKES

Three Buttermilk Pancakes accompanied by Maple Syrup and Fresh Fruit Garnish
Choice of *bacon, sausage, or turkey sausage*

$15 per person

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All Breakfast Buffet selections are served with Freshly Brewed Coffee,
Decaffeinated Coffee, Teas, and Chilled Juices.
Groups under 25 guests will incur a $75 service charge.

Breakfast

Breakfast BUFFETS

A HEALTHY START

Assortment of Seasonally Fresh Sliced Fruit & Berries, Low-Fat Yogurt, Cereal, and Muffins
Grilled Garden Vegetables & Egg Beater Frittata

$17 per person

THE HEARTY BREAKFAST

Farm Fresh Scrambled Eggs and Seasoned Home Fried Potatoes
Assortment of Seasonally Fresh Sliced Fruit, Assorted Yogurts, and Fresh Baked Pastries
Accompanied by Butter, Margarine & Fruit Preserves
Choice of two *bacon, sausage, turkey sausage*

$18 per person

SOUTHERN BREAKFAST

Scrambled Eggs with Cheddar Cheese and Onions
Country Sausage, Gravy and Biscuits, and Cheese Grits
Assortment of Seasonally Fresh Sliced Fruit, Pecan Nut Rolls, and Coffee Cakes
Accompanied by Butter, Margarine, and Fruit Preserves

$24 per person

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Breakfast

Breakfast BUFFETS *(continued)*

THE PANCAKE FLIP

Trio of Pancakes with warm Fruit Sauces and Maple Syrup
Assortment of Seasonally Fresh Sliced Fruit, and Fresh Baked Pastries
Accompanied by Butter, Margarine, and Fruit Preserves
Choice of *bacon, sausage or turkey sausage*

$18 per person

THE CONTINENTAL

Assortment of Seasonally Fresh Sliced Fruit, Fruit Flavored Yogurts, Hardboiled Eggs, Fresh Baked Pastries, Muffins and Bagels
Accompanied by Butter, Margarine, Fruit Preserves and Cream Cheese

$16 per person

THE PHILADELPHIA

Assortment of Seasonally Fresh Sliced Fruit, Mini Bagels, Fresh Baked Pastries and Muffins
Accompanied by Smoked Salmon, Red Onions, Cream Cheese, Butter, Margarine, and Fruit Preserves

$18 per person

BREAKFAST SANDWICH BUFFET

Egg & Cheese on a Bagel or Biscuit with Seasoned Breakfast Potatoes
Assortment of Seasonally Fresh Sliced Fruit
Choice of two *bacon, sausage or turkey sausage*

$16 per person

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These Breakfast Enhancements are an ADDITIONAL cost to your menu price.
They are not substitutions for your Breakfast Menu Selection.

Breakfast

Breakfast ENHANCEMENTS

WAFFLE STATION

Fluffy Belgian Waffles
Accompanied by Maple Syrup, Seasonally Fresh Berries, Whipped Cream and Farm Fresh Creamy Butter

$8 per person
[Culinary Attendant required per 50 guests ($100 per attendant)]

SMOKED SALMON DISPLAY

Smoked Salmon beautifully presented with Fresh Bagels
Served with cream cheese, tomatoes, capers, egg whites, egg yolks, bermuda onions & lemons

$10 per person

BAGELS

Served with regular cream cheese and vegetable cream cheese

$30 per dozen

BREAKFAST SANDWICHES

Egg & Cheese on a Bagel or Biscuit
Choice of *bacon, sausage or turkey sausage*

$5 per person
[10 person minimum for 2 selections, Groups less than 10 choose one selection]

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Breakfast

Breakfast ENHANCEMENTS *(continued)*

PICK ME UP BAR

Mimosas, Champagne and Bloody Mary's

$6 per drink

[Bartender fee may apply]

ASSORTED FRUIT & YOGURT 'MARTINIS'

Seasonal Fresh Fruits, Creamy Yogurts and Parfaits

$4 per person

SMOOTHIE BAR

Seasonally Fresh Fruit Blended to Perfection

$8 per person

[Culinary Attendant required per 50 guests ($100 per attendant) - 15 person minimum]

ASSORTED COLD CEREALS

Served with Ice Cold 2% and Whole Milk

$4 per person

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Breakfast

Breakfast ENHANCEMENTS *(continued)*

GRANOLA

Home-Made Granola
Served with ice cold 2% and whole milk
$4 per person

OATMEAL

Accompanied by Ground Cinnamon, Sugar Cubes, Roasted Pecans, Raisins, Dried Cherries & Brown Sugar
$4 per person

OMELET STATION

Choose one

The annapolitan

Farm Fresh Eggs whisked to a frothy perfection
Accompanied by Bacon, Ham, Tomatoes, Onions, Salsa, Cheese, Mushrooms, Peppers

$5 per person
[Culinary Attendant required per 50 guests ($100 per attendant)]

Maryland inn

Farm Fresh Eggs whisked to a frothy perfection
Accompanied by Crab Meat, Chicken, Asparagus, Grape Tomatoes, Spinach, Gouda, Bacon, Ham, Tomatoes, Onions, Salsa, Cheese, Mushrooms and Peppers

$10 per person
[Culinary Attendant required per 50 guests ($100 per attendant)]

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Brunch

Our Catering Specialist is pleased to customize your menu based on your dietary requirements.

The Brunch Buffet is served with an Assortment of Chilled Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Select Hot Teas.

THE Lord Calvert BRUNCH

APPETIZERS AND SALADS

Assortment of Seasonally Fresh Sliced Fruit
Display of Sliced Red Onions, Tomatoes, Fresh Mozzarella
Fresh Garden Salad with Assorted Toppings and Dressings

ENTRÉES

Omelet Station with Eggs Made-to-Order *(Culinary Attendant required, $100 per station)*
Waffle Station *(Culinary Attendant required, $100 per station)*
Smoked Seafood Display *with assorted mini bagels accompanied by chopped onions, eggs, tomatoes, chives and capers*
Breakfast Potatoes
Country Sausage and Hickory Smoked Bacon
Bakers' Display of assorted Bagels, Croissants, Muffins and Danish
Beef Carving Station with Accompaniments & Rolls *(Culinary Attendant required, $100 per station)*
Risotto with Fresh Vegetables
Chef's Choice of Vegetable
Roasted Red Potatoes

$55 per person for a minimum of 30 guests

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Lunch

Our Catering Specialist is pleased to customize your menu based on your dietary requirements.

All Plated Lunches are served with Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Tea and Iced Tea.

Final entrée numbers must be confirmed at least three business days prior to event.

Plated LUNCH

Plated Lunches provide the following options to create your custom meal.

STARTER

House Salad

ENTRÉES

Choose two

Broiled Crab Cakes
Petit Filet
Grilled Salmon *in a lemon-tomato broth*
Butternut Squash Ravioli *with brown butter sauce*
Grilled Chicken *in a white wine leek sauce*

STARCHES

Choose one

Red Potatoes, Mashed Potatoes, Risotto

VEGETABLES

Choose one

Carrots, Green Beans, Broccolini, Asparagus

DESSERT

Chef's Choice of Dessert

$32 per person

[Additional $5 per person for more than two entrée options]

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All Express Lunches are served with Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Select Hot and Iced Teas. Final entrée numbers must be confirmed at least three business days prior to event.

Lunch

Express LUNCH

Express Lunches provide the following options to create your custom meal.

SANDWICHES

Choose two

Turkey Club Croissant

Roast Beef and Gouda Cheese *with caramelized onions on ciabatta*

Barbecue Chicken Sandwich *with monterey jack cheese and arugula on toasted brioche*

Crab Cake Sandwich *with old bay tartar sauce on toasted brioche*

Grilled Vegetable Wrap

SIDES

Choose one

Potato Chips, Cole Slaw, Potato Salad, Pasta Salad

DESSERT

Chef's Choice of Dessert

$25 per person

[Additional $5 per person for more than two entrée options]

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Final entrée numbers must be confirmed at least three business days prior to event.

Lunch

Boxed LUNCH

Boxed Lunches provide the following options to create your custom meal.
All boxed lunches are packed "To Go"

SANDWICHES

Choose three

Italian Lunch Meat, Roast Beef & Gouda Cheese *with caramelized onions on ciabatta*

Turkey Club Croissant

Smoked Turkey *with brie and cranberry relish on baguette*

Shrimp Salad Croissant

Ham & Swiss *on olive loaf bread*

Barbecue Chicken Sandwich *with monterey jack cheese and arugula on toasted brioche*

Grilled Vegetable Wrap

Tomato and Mozzarella *with fresh basil on baguette*

BEVERAGES

Selection of Sodas and Water

SIDES

Choose one

Pasta Salad, Potato Salad, Potato Chips, Pretzels

FRUIT

Choose one

Pear, Apple, Orange

DESSERT

Choose one

Lemon Bar, Cookie. Brownie

$26 per person
[Additional $5 per person for more than three entrée options]

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A 26% Service Charge, 6% MD Sales Tax on Food and 9% MD Sales Tax on Beverage Charges.

All Themed Lunch Buffets are served with Freshly Brewed Coffee,
Decaffeinated Coffee and an Assortment of Hot Teas and Regular Iced Tea.
Groups under 25 people will incur a $75 service charge.

Lunch

Themed LUNCH BUFFETS

WOODFIRE PIZZA BUFFET

STARTERS

Traditional Caesar Salad
Plum Tomato and Mozzarella Salad

ENTRÉES

Choose three

Pizza Siciliana *fresh tomatoes, mozzarella cheese, yellow, green, & red peppers, slices of pepperoni, and mushrooms*

Pizza Margherita *fresh tomatoes, fresh mozzarella, and pesto sauce*

Pizza Con Funghi *fresh tomato sauce, mozzarella cheese, sliced mushrooms, parsley, and garlic*

Pizza Quatro Stagioni *fresh tomato sauce, mozzarella cheese, mushrooms, artichokes, olives, and sausage*

Pizza Quatro Fromagio *fresh tomato sauce, mozzarella cheese, fontina cheese, asiago cheese, and parmesan reggiano*

DESSERTS

Tiramisu and Cannoli

$29 per person

CRUZ'S MEXICAN BUFFET

STARTERS

Tortilla Soup
White Corn Tortilla Chips *with fresh tomato salsa and guacamole*

ENTRÉES

Spicy Ground Beef & Lime Marinated Chicken Fajitas
Accompanied with lettuce, tomato, onion, sour cream, cheese, cilantro, hard and soft taco shells, mexican rice, and black beans

DESSERTS

Churros *with honey & chocolate*
Key Lime Pie

$29 per person

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Lunch

Themed LUNCH BUFFETS *(continued)*

A TRIP TO ITALY

STARTERS

Assorted Fresh Breads, Garden Vegetable Minestrone Soup, Antipasto Salad,
Tomato and Basil Salad with Fresh Mozzarella, Mixed Green Salad

ENTRÉES

Penne in Beef Bolognese, Gnocchi in Basil Pesto with Peas, Chicken Parmesan, Shrimp Scampi with Linguini

DESSERTS

Tiramisu, Cannoli

$36 per person

MS. PEG SALAD BAR

Served with Chef's Choice of Soup

Choose two proteins Grilled Chicken, Pepper Crusted Sirloin, Sautéed Shrimp

Greens Spinach, Romaine, Mixed Greens

Mix Ins Tomato, Cucumber, Red Onion, Chopped Egg, Avocado, Olives, Blue Cheese, Parmesan Cheese, Cheddar Cheese, Bacon, Croutons, Peppers, Carrots, Chick Peas, Mushrooms

Dressings Balsamic Vinaigrette, Ranch, Caesar, Blue Cheese, Champagne Vinaigrette

Dessert Fruit Salad and Chocolate Fudge Cake

$29 per person

CHESAPEAKE BUFFET

STARTERS

Cream of Crab Soup, Hush Puppies, Vegetarian Pasta Salad, Mixed Greens Salad with Assorted Dressings

ENTRÉES

Rockfish with Crab Imperial, Buttermilk Fried Chicken, Shredded Marinated Sirloin with Caramelized Shallots and Red Wine Reduction, Maryland Corn on the Cob, Candied Sweet Potatoes with Marshmallows

DESSERTS

Peach and Berry Cobbler, Cheesecake

$35 per person

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Groups under 25 people will incur a $75 service charge.

Lunch

Themed LUNCH BUFFETS *(continued)*

A VISIT TO THE DELI

STARTERS
Seasonal Soup Selection
Vegetable Tortellini Salad
Mixed Green Salad *with assorted dressings*

ENTRÉES
Choose three
Italian Lunch Meat Ciabatta
Roast Beef and Gouda Cheese *with caramelized onions on ciabatta*
Turkey Club Croissant
Smoked Turkey *with brie and cranberry relish on baguette*
Shrimp Salad Croissant
Ham and Swiss *on olive loaf bread*
Barbecue Chicken Sandwich *with monterey jack cheese and arugula on toasted brioche*
Grilled Vegetable Wrap
Tomato and Mozzarella *with fresh basil on baguette*

DESSERTS
Pound Cake & Blueberry Pie *with whipped cream & berries*

$32 per person

ALL AMERICAN

STARTERS
Mixed Greens Salad with Assorted Dressings, Coleslaw

ENTRÉES
Corn Dogs, Steak and Cheese *(make your own)*, Boneless Buffalo Wings
Served with potato wedges, onion rings

DESSERTS
Apple Pie and Mini Cupcakes

$28 per person

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Dinner

Our Catering Specialist is pleased to customize your menu based on your dietary requirements.

All Plated Dinners are served with Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas and Regular Iced Tea.

Final entrée numbers must be confirmed three business days prior to event.

Plated DINNER

STARTERS

Choose one

Spinach Salad with Bacon and Hardboiled Eggs, Caesar Salad,
House Seasonal Green Salad with Shaved Parmesan Cheese
Dressing choices available
[You can accent any of these with fruit, nuts & cheeses for an additional charge]

ENTRÉES

Choose up to three

Sautéed Chicken Breast *in a lemon garlic sauce, $55*
New York Strip *with a classic demi-glace, $58*
Grilled Chicken Breast *stuffed with spinach-artichoke-provolone cheese, $55*
Crab Stuffed Flounder *in a tomato crab broth, $59*
Salmon *in a honey-tangerine glaze, $55*
Filet Mignon *with a classic demi-glace, $60*
Filet Mignon & Stuffed Shrimp *in a creamy tomato reduction, $70*
Maryland Crab Cakes *with classic remoulade, $60*
Herb Encrusted Rack of Lamb, *$60*

STARCHES

Choose one

Roasted Red Potatoes, Herbed Rice, Mashed Potatoes, Polenta, Risotto,
Fingerling Potatoes

VEGETABLES

Choose one

Asparagus, Baby Squash, Green Beans, Baby Carrots, Broccolini, Swiss Chard

DESSERTS

Choose one NY Cheesecake, Tiramisu, Chocolate Lava Cake, Apple Tart, Key Lime Pie
[Upgraded desserts available at an additional charge]

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Decaffeinated Coffee and anAssortment of Hot Teas and Regular Iced Tea.
Groups under 25 people will incur a $75 service charge.

Dinner

Themed DINNER BUFFETS

AN EVENING AT THE WATERFRONT

STARTERS

Fresh Baked Rolls
Bacon and Corn Chowder
Seasonal Greens Salad *with shaved parmesan and assorted dressings*
Seven Vegetable Bean Salad *with red kidney beans, asparagus, red peppers, green beans, corn, carrots, tomatoes, and red onion*

ENTRÉES

Seared Maryland Crab Cakes *on a bed of spinach with a warm mustard thyme vinaigrette*
Marinated Sirloin of Beef *with a red wine reduction*
Breast of Turkey *with mustard, mayonnaise, cranberry chutney & cocktail rolls*
[Culinary Attendant required for course, $100 per station]

SIDES

Chef's Choice of Seasonal Vegetable
Roasted New Potatoes *tossed in olive oil and shallots*

DESSERTS

New York Style Cheese Cake
Chocolate Truffle Torte
Miniature French Pastries

$62 per person

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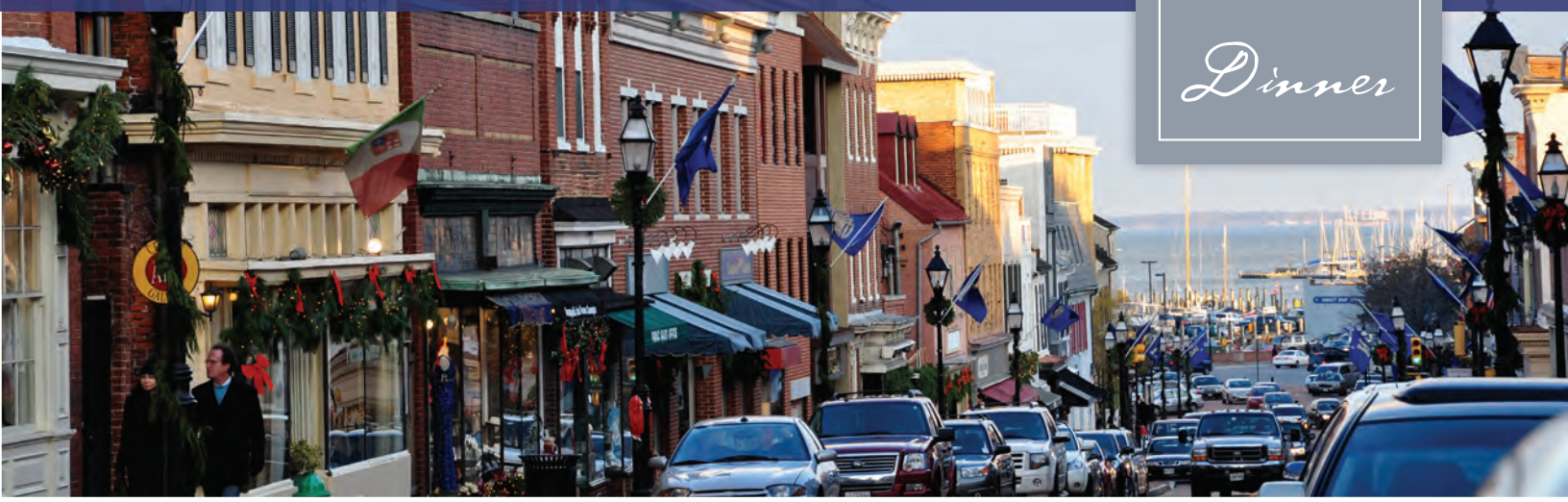
Dinner



Themed
DINNER BUFFETS *(continued)*

HARBOR LIGHTS

STARTERS

Black Bean Soup
Artichoke Heart Salad *with arugula, roasted red peppers, caramelized mushrooms, and sun dried tomatoes, and shaved parmesan*
Seasonal Greens Salad *with shaved parmesan and assorted dressings*

ENTRÉES

Sautéed Breast of Chicken *in an olive caper-tomato sauce*
Sliced Marinated Flank Steak
Mahi Mahi *with pineapple-mango salsa*

SIDES

Sour Cream and Chive Whipped Potatoes
Chef's Choice of Seasonal Vegetable

DESSERTS

Banana Cream Pie, Black Forest Cake, Fresh Fruit Salad

$60 per person

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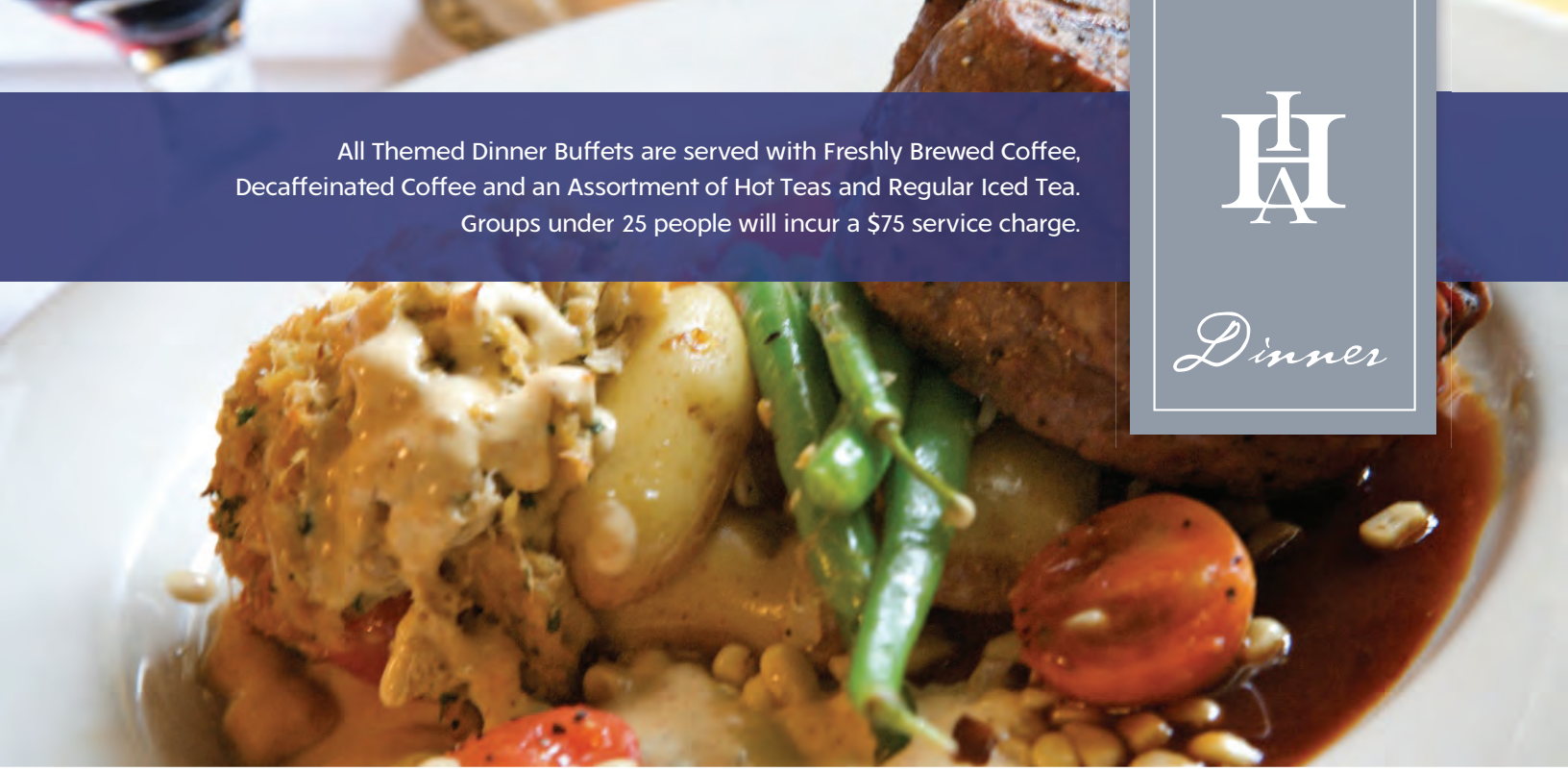

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Decaffeinated Coffee and an Assortment of Hot Teas and Regular Iced Tea.
Groups under 25 people will incur a $75 service charge.

Dinner

Themed DINNER BUFFETS *(continued)*

GOVERNOR CALVERT BUFFET

STARTERS

Panzanella and Seasonal Vegetables accompanied by your choices of ***one soup and one salad***

Choose one Tomato Bisque or Vegetable Beef Soup

Choose one Spring Lettuce Garden Salad *[ranch dressing and house vinaigrette]* or

Spinach Salad *with bacon & hardboiled egg [balsamic vinaigrette and blue cheese dressing]*

ENTRÉES

Choose two or three

Beef Carving Station *(Culinary Attendant required, $100 per station)*
Grilled Chicken *with seasonal vegetable ratatouille in a tomato-olive sauce*
Chicken Breast *stuffed with sage & apple with an apple cider reduction*
Crab Cakes
Salmon *with roasted garlic confit and fennel*
Orecchiette *in an herb cream sauce*

SIDES

Choose one

Herbed Rice, Mashed Potatoes, or Rosemary Polenta

DESSERTS

Granny Smith Apple Cobbler, Chocolate Truffle Cake, Fruit-Topped NY Style Cheesecake

$50 per person for 2 entrées | $54 per person for 3 entrées

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Dinner

Themed
DINNER BUFFETS *(continued)*

AMERICA THE BEAUTIFUL

STARTERS

Chicken Noodle Soup
California Baby Lettuce *tossed in raspberry vinaigrette with dried apples and walnuts*
Traditional Caesar Salad

ENTRÉES

Chili-Rubbed Breast of Chicken *with chipotle-lime sauce*
Beef Carving Station *with stone ground mustard, roasted garlic mayonnaise, creamy horseradish, and silver dollar rolls*
(Culinary Attendant required, $100 per station)
Seared Arctic Char *with lemon thyme beurre blanc*

SIDES

Roasted Rosemary Dijon Yukon Gold Potatoes, and 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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Breaks

Our Catering Specialist is pleased to customize your menu based on your dietary requirements.

All Themed Breaks provide Thirty Minutes of Continuous Service.
Additional Thirty Minute increments will incur a $5 per person Service Charge.

Themed BREAKS

SOUTH OF THE BORDER

Served with iced tea & lemonade

Southwest Spring Rolls

Accompanied with sour cream, corn tortilla chips, salsa, guacamole, queso

$14 per person

EVERYDAY IS A SUNDAE

Served with iced tea & lemonade

A Selection of Premium Ice Cream

Accompanied with a display of freshly whipped cream, warm chocolate sauce, caramel sauce, oreo cookie bits, M&M's, cherries, rainbow sprinkles

$16 per person

COOKIE JAR BREAK

Served with cartons of milk & yoohoo

Assorted Fresh Baked Cookies and Fudge Brownies

$12 per person

MOVIE BREAK

Served with an assortment of sodas

Cheese Nachos, Freshly Baked Cookies & Brownies, Buttered Popcorn, and assorted Movie Candy

$14 per person

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Breaks

Themed BREAKS *(continued)*

SIMPLY HEALTHY BREAK

A Vegetable & Domestic Cheese Display, Yogurt Pretzels, Dried Turkish Apricots & Trail Mix,
Fresh Fruit Smoothies, Fresh Fruit Skewers, and Bottled Water

$14 per person

GRANOLA BONANZA

Assorted Low Fat Yogurts with Granola, Fruit Filled Granola Bars
Assorted Whole Fruits, Assorted Cereal Bars, and Assorted Fruit Juices

$15 per person

TAKE ME OUT TO THE BALLGAME

Soft Pretzels with Sweet & Spicy Mustards, Peanuts in the Shell, Buttered Popcorn, Mini Hot Dogs,
Fruit Turnovers, and Assorted Soft Drinks

$17 per person

SLIDERS

Fried Chicken, Cheeseburgers, Fries, Sliders with Pickles, and Assorted Sodas

$15 per person

MARYLAND BREAK

Crab Dip, Old Bay Spiced Chips, Berger Cookies, Assorted Soft Drinks, and Bottled Water

$14 per person

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Breaks

à la CARTE

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas, *$55 per gallon*

Assorted Mineral Waters, *$4.25 each**

Bottled Water, *$5 each**

Bottled Fruit & Vegetable Juice, *$3.50 each**

Assorted Soft Drinks, *$5 each**

Red Bull, *$5 each**

Flavored Creamers, *$9 per dozen*

Starbucks Frappuccino *(vanilla, mocha and coffee flavors)*, *$5 each**

Assorted Honest Tea Iced Teas, *$6 each**

Whole Fruit, *$2 per piece**

Assorted Yogurts, *$3.50 each**

Assorted Breakfast Bakeries, *$42 per dozen**

Assorted Scones, *$42 per dozen*

Brownies, *$26 per dozen*

Assorted Cookies, *$25 per dozen*

Hot, Soft Pretzels *served with spicy stone ground mustard, $2 each**

Popcorn *individual bags of smartfood white cheddar, $3.50 each**

Assorted Candy Bars, *$2.50 each**

Tortilla Chips *with salsa & guacamole, $3 per person*

Potato Chips and French Onion Dip, *$3 per person*

Spicy Gourmet Snack Mix, *$15 per pound*

Deluxe Mixed Nuts, *$24 per pound*

Maryland Crab Dip *with crusty french bread, $54 per quart*

Small Fruit Tray *with yogurt dipping sauce, $125 per 25 people*

**On consumption*

**All prices are subject to change. Updated September 2019.*
A 26% Service Charge, 6% MD Sales Tax on Food and 9% MD Sales Tax on Beverage Charges.

Hors D'Oeuvres

Our Catering Specialist is pleased to customize your menu based on your dietary requirements.

Each selection is priced by the piece and may be ordered in increments of 25.

á la CARTE

HOT HORS D'OEUVRES

Reuben Sandwich Bites, *$4*

Lamb Lollipops *with cranberry red wine reduction, $5*

Boursin and Spinach Filo, *$4*

Wild Mushroom Tort, *$4*

Bacon Wrapped Dates *with bleu cheese, $5*

Teriyaki Chicken & Vegetable Skewers, *$4*

Parmesan Artichoke Hearts, *$4*

Coconut Chicken Skewers *with sweet chili sauce, $4*

Raspberry and Brie in Filo, *$4*

Vegetable Spring Rolls *with chipotle honey dip, $4*

Shrimp and Bacon, *$4*

Scallops and Bacon, *$5*

Mini Crab Cakes, *$5*

Beef Wellington Puffs, *$5*

Beef or Chicken Satay *with peanut dipping sauce, $4*

Pecan and Coconut Crusted Scallops, *$5*

Chicken Medallions *with guacamole and pico de gallo, $4*

Vegetable Samosa *with chutney, $4*

Soup Shooter, *$4*

Choose one

Tomato Bisque, Chilled Cantaloupe, Crab Bisque, Butternut Squash

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Each selection is priced by the piece and may be ordered in increments of 25.

Hors D'Oeuvres

À la CARTE *(continued)*

CHILLED HORS D'OEUVRES

Melon and Prosciutto, *$4*

Chilled Shrimp Cocktail *with cocktail sauce, $5*

Fresh Tomato and Basil Bruschetta, *$4*

Apple and Roquefort Tarts, *$4*

Moroccan Chicken *with israeli couscous and grape salad, $4*

Bleu Cheese and Toasted Walnut Stuffed Endive, *$4*

Crab Bruschetta *with fresh thyme, $5*

Lobster Salad Spoons, *$5*

Tuna Tartar *on wonton crisps with wasabi, $5*

Goat Cheese and Sun Dried Tomato Bruschetta, *$5*

Lobster Medallion *on brioche with chives, $5*

Lime & Chili Marinated Shrimp *with pineapple salsa, $5*

Deviled Eggs *with avocado, $4*

Mini Filet Mignon *on toast with horseradish, $5*

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Hors D'Oeuvres
DISPLAYS

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

Assorted Domestic and Imported Cheeses garnished with Fresh Fruit
Served with assorted gourmet crackers & wafers

Small Tray, $225 *(Serves approximately 25 people)*
Medium Tray, $450 *(Serves approximately 50 people)*
Large Tray, $900 *(Serves approximately 100 people)*

MONTAGE OF FRESH VEGETABLE CRUDITÉS

Served with a gorgonzola cheese dip & buttermilk ranch dressing

Small Tray, $200 *(Serves approximately 25 people)*
Medium Tray, $400 *(Serves approximately 50 people)*
Large Tray, $800 *(Serves approximately 100 people)*

ROASTED VEGETABLE DISPLAY

Grilled Artichoke Hearts, Eggplant, Zucchini, Scallions, Portobello Mushrooms,
Red & Yellow Peppers & Red Onions
Served with roasted red pepper hummus

Small Tray, $150 *(Serves approximately 25 people)*
Medium Tray, $300 *(Serves approximately 50 people)*
Large Tray, $600 *(Serves approximately 100 people)*

FRESH FRUIT DISPLAY

Freshly sliced Seasonal Fruit and Berries
Served with yogurt dipping sauce

Small Tray, $125 *(Serves approximately 25 people)*
Medium Tray, $250 *(Serves approximately 50 people)*
Large Tray, $500 *(Serves approximately 100 people)*

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Hors D'Oeuvres

DISPLAYS *(continued)*

THE CHARCUTERIE

Named for the Butcher Shop

Our Talented & Creative Executive Chef will entice you with a spectacular display of Bresola, Prosciutto Di Parma, Smoked Duck Breast, Sopressata & Saucission au Poivre accompanied by Chefs' selection of the finest Pates & Terrines

Served with assorted sweet & hot mustards, water crackers & sourdough baguette slices

Small Tray, $250 *(Serves approximately 25 people)*
Medium Tray, $500 *(Serves approximately 50 people)*
Large Tray, $1000 *(Serves approximately 100 people)*

SUSHI AND SASHIMI STATION

An Assortment of Hand Rolls, Nori Rolls & Sashimi

Served with fresh pacific farms wasabi & assorted soy dipping sauces

Small Tray, $225 *(Serves approximately 25 people)*
Medium Tray, $450 *(Serves approximately 50 people)*
Large Tray, $900 *(Serves approximately 100 people)*

MARYLAND SEAFOOD DISPLAY

Cocktail Crab Claws, Oysters on the Half Shell & Chilled Jumbo Shrimp presented on Cracked Ice

Served with lemon wedges, cocktail sauce, tabasco sauce & chipotle aioli

$24 per person, minimum of 25 guests

**All prices are subject to change. Updated September 2019.*
A 26% Service Charge, 6% MD Sales Tax on Food and 9% MD Sales Tax on Beverage Charges.

Action Stations

Hors D'Oeuvres

DISPLAYS *(continued)*

ANTIPASTO TABLE

Sliced, Ripe Heirloom Tomatoes with Fresh Mozzarella, Marinated Assorted Olives, Artichokes, Eggplant Caponata, Grilled Marinated Italian Vegetable Display, Prosciutto, Capicola, Mortadella, Genoa Salami and Sharp Provolone
Served with warm foccacia bread & baguettes with infused oils

$12 per person

CRAB FONDUE

Jumbo Lump Crab Dip
Served with toasted crostini, assorted flat breads & table water crackers

$12 per person
[No Culinary Attendant required]

FISHERMAN'S CATCH OF SMOKED FISH

Smoked Salmon, Blue Fish, Rainbow Trout & White Fish
Served with red onions, capers, tomatoes, coddled eggs, horse radish cream sauce & assorted table water crackers

$14 per person
[No Culinary Attendant required]

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Action Stations

Our Catering Specialist is pleased to customize your menu based on your dietary requirements.

All Action Stations requre a Culinary Attendant at $100 each, unless noted. Each Action Station has a minimum of fifty guests. Groups under fifty will incur a $100 Service Charge. One Culinary Attendant per fifty guests.

PASTA STATION

Your choice of Two Pastas & Two Sauces

ANNAPOLITAN SELECTION

Choose two
Tortellini, Farfalle or Penne Pasta

Choose two
Marinara, Alfredo, Wild Mushroom, Basil Pesto, or Spicy Sausage

$14 per person

MARYLAND INN SELECTION

Choose two
Chicken, Cheese & Spinach Tortellini
Spiced Beef & Mozzarella Tortellini
Potato Gnocchi
Crab Ravioli
Lobster Ravioli
Wild Mushroom Ravioli
Butternut Squash

Choose two
Pancetta Sage Cream, Roma Tomato Ragout, Nicoise Olive Ragout, Sun Dried Tomato Pesto or Black Pepper Asiago Cream Sauce

$15 per person

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Each Action Station has a minimum of fifty guests. Groups under fifty will incur
a $100 Service Charge. One Culinary Attendant per fifty guests.

Action Stations

ICHIBAN WOK STATION

Choose two
Oriental Stir Fry *szechuan beef with snow peas & sprouts, accompanied by a ginger oyster sauce*
Cashew Chicken *with oriental vegetables accompanied by a garlic cilantro sauce*
Ten Vegetable Stir Fry
Popcorn Shrimp *with water chestnuts & scallions*

$9 per person

SIZZLING GULF HARVEST SHRIMP STATION

Choose one
Garlic Shrimp Scampi *with butter, white wine, basil & lemon*
Pan Sautéed Shrimp *with roma tomatoes, sweet onions, garden herbs & crostini toast*
Stir Fried Sweet & Sour Shrimp *with honey blossom hoisin glaze*

$13 per person

HOT BOARD POTATO MASHER BAR

A Trio of Red Potato Mash, Garlic Potato Mash & Sweet Potato Mash
Accompanied by *bacon, broccoli, roasted garlic, chives, cheddar cheese, roasted wild mushrooms, grilled red onions, roasted peppers, crème fraiche, sour cream, raisins, brown sugar, cinnamon*

$9 per person

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Each Action Station has a minimum of fifty guests. Groups under fifty will incur
a $100 Service Charge. One Culinary Attendant per fifty guests.

Action Stations

SWEET WATER CRAB CAKE STATION

Jumbo Lump Crab Cake *sautéed to order in sweet butter*
Accompanied by *old bay remoulade sauce, dijon horseradish dip & golden corn pepper relish*

$14 per person

RISOTTO STATION

Choose two
Sweet Water Shrimp & Spinach Risotto
Asparagus & Portobello Risotto
Chicken & Basil Pesto Risotto
Black Pepper & Parmesan Reggiano Risotto

$12 per person

SLIDERS STATION

Served with house-made french fries

Choose two

Chicken Tender Sliders *with barbecue sauce and honey mustard*

Cheeseburger Sliders *with ketchup and pickles*

Crab Cake Sliders *with remoulade*

Buffalo Chicken Sliders *with ranch dressing*

Corned Beef Reubens on Rye *with thousand island dressing*

$8 per person

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Each Action Station has a minimum of fifty guests. Groups under fifty will incur
a $100 Service Charge. One Culinary Attendant per fifty guests.

Action Stations

S'MORES

Served with hot chocolate

ORIGINAL S'MORES

Graham Cracker, Hershey Bar, Marshmallow

$6 per person
[Original S'mores and Hot Chocolate]

SPECIALTY S'MORES

PEPPERMINT S'MORES

Shortbread Cookies, White Chocolate with Peppermint

PEANUT BUTTER S'MORES

Chocolate Wafers, Chocolate Peanut Butter, Marshmallow

TOASTED COCONUT S'MORES

Graham Crackers, Heath Bar Chocolate, Toasted Coconut, Marshmallow

$8 per person
[Original S'mores & 1 Specialty S'mores with Hot Chocolate]

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Carving Stations

Our Catering Specialist is pleased to customize your menu based on your dietary requirements.

All Carving Stations require a Culinary Attendant at $100 each, unless noted. All Carving Stations include Stone Ground Mustard, Roasted Garlic Mayonnaise, Creamy Horseradish Sauce and Silver Dollar Rolls.

ROAST PRIME RIB OF BEEF

Serves 35 guests

$300 per item

TURKEY BREAST

Serves 50 guests

$350 per item

SALMON STRUDEL

Serves 15 guests

$100 per item

TENDERLOIN OF BEEF

Serves 20 guests

$400 per item

LEG OF LAMB STUFFED WITH SUN DRIED TOMATO PESTO

Serves 30 guests

$250 per item

**All prices are subject to change. Updated September 2019.*
A 26% Service Charge, 6% MD Sales Tax on Food and 9% MD Sales Tax on Beverage Charges.

Bar Options

Our Catering Specialist is pleased to customize your menu based on your dietary requirements.

Open Bar Selections include unlimited beverages for a selected number of hours. The amount that will be charged is on a per person basis, according to the guarantee. If the attendance is higher, the charge will reflect the actual number of guests in attendance.

Open BAR

HOUSE BAR

Smirnoff Vodka, Gordon's Gin, Bacardi Rum, Jim Beam Bourbon,
Seagram's Seven Whiskey, Dewars White Label Scotch, Jose Cuervo Blanco
Mixers & Soft Drinks/Bottled Water

Miller Lite, Yuengling, Amstel Light and Heineken Beers

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, and White Zinfandel

***$12 per guest** [1st hour]*
***$8 per guest** [for each additional hour]*

PREMIUM BAR

Absolut Vodka, Tanqueray Gin, Mount Gay Rum, Jack Daniel's Bourbon,
Seagram's VO, Johnnie Walker Red Scotch, Jose Cuervo Gold
Mixers & Soft Drinks/Bottled Water

Miller Lite, Yuengling, Amstel Light, and Heineken Beers

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, and White Zinfandel

***$15 per guest** [1st hour]*
***$10 per guest** [for each additional hour]*

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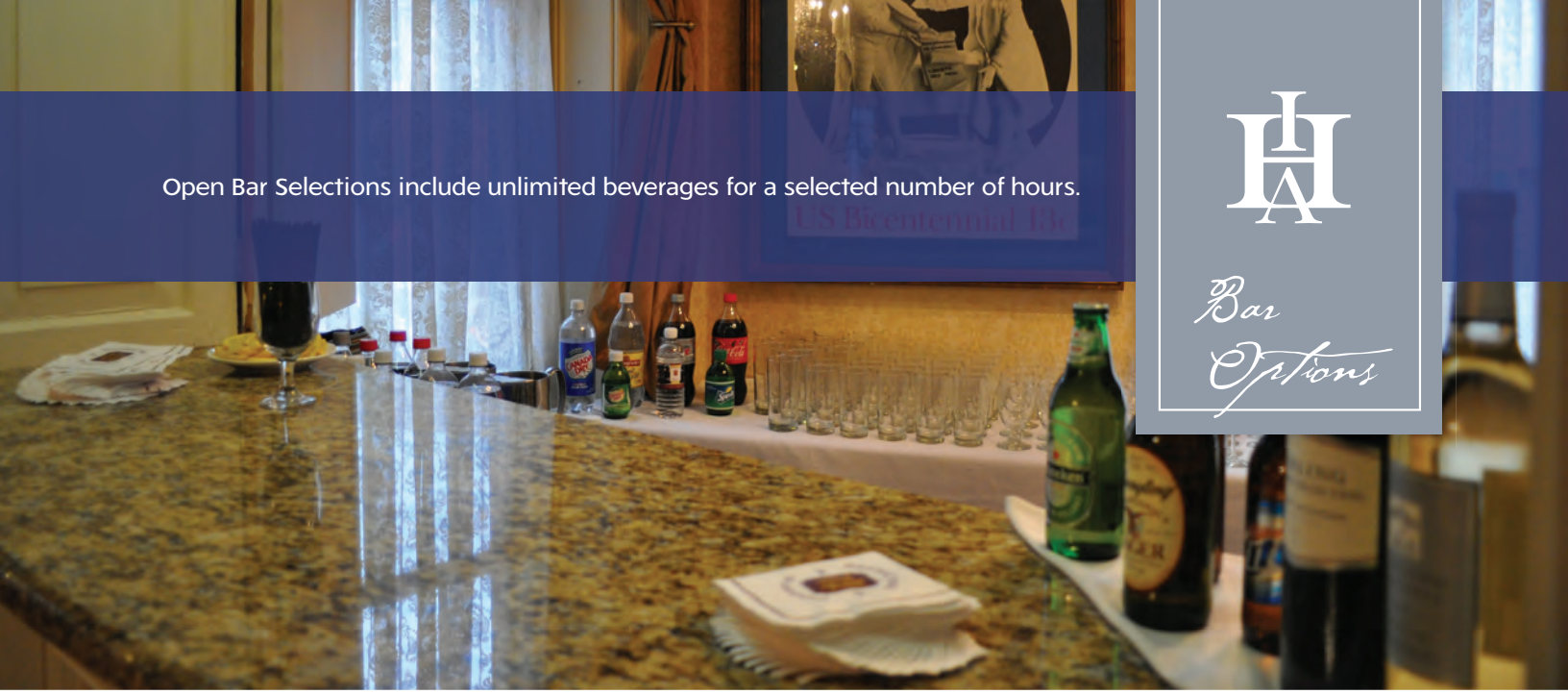
A 26% Service Charge, 6% MD Sales Tax on Food and 9% MD Sales Tax on Beverage Charges.



Open Bar Selections include unlimited beverages for a selected number of hours.

Bar Options

Open BAR *(continued)*

BEER, WINE AND SODA BAR

Miller Lite, Yuengling, Amstel Light & Heineken
House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot & White Zinfandel
Assorted Soft Drinks, Juices and Bottled Water

$10 per guest *[1st hour]*
$7 per guest *[for each additional hour]*

NON-ALCOHOLIC BAR

Assorted Soft Drinks, Juices & Bottled Water
[Includes guests between ages of 12 and 20]

$5/hour per guest

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We recommend a Bartender for every 75 guests. Bartender Fee is $100 per bartender for four hours. Additional charge of $25 per bartender for each additional hour.

Bar Options

HOST SPONSORED BAR

Host Sponsored Bars will reflect the actual number of drinks served during the function.
[The charges are based on consumption]

	House Bar	*Premium Bar*
Cocktails	$8	$9
Domestic Beer	$6	$6
Imported Beer	$7	$7
Wine By The Glass	$7	$7
Cordials	$10.50	$10.50*
Soft Drinks	$5.50	$5.50
Mineral Water	$5.50	$5.50

CASH BAR

All prices are per drink and include the 23% Service Charge and 9% Maryland State Tax on Beverages.

	House Bar	*Premium Bar*
Cocktails	$10	$12
Domestic Beer	$7.25	$7.25
Imported Beer	$8.75	$8.75
Wine By The Glass	$9.25	$9.25
Cordials	$10.50	$10.50*
Soft Drinks	$5.50	$5.50
Mineral Water	$5.50	$5.50

Cost will reflect the item selected.

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Banquet Policy Statement & Special Information

MINIMUMS

Minimum guarantees are required where indicated. If the minimum is not met, a surcharge may apply.

FUNCTION SPACE DEPOSITS AND CANCELLATIONS

A deposit is required to confirm function space, and is due with the signed contract. Deposits are non-refundable.Cancellations that are received within (30) days of the event are subject to a penalty fee equal to 100% of all Food, Beverage and Function room Charges. Additionally, any payments on entertainment, decorations or services provided by contracted suppliers will be forfeited.

PRICING

All of the included pricing is based on Fair Market Value. Due to the fluctuations in food costs, the quoted prices are subject to change without notice until confirmation of selected menus and/or (90) days prior to the function.

LIABILITY

The Historic Inns reserves the right to inspect and control all private functions. The Historic Inns cannot assume responsibility for personal property and Audio-Visual/Computer equipment brought into the banquet/function areas. The Historic Inns will hold the client responsible for any damages to carpeting, draperies, wall-covering, tables, chairs, lighting, sound and audio-visual equipment caused by attendees or outside vendors.

OUTSIDE SUPPLIERS

The Historic Inns must be notified prior to any function if outside vendors have been retained to provide entertainment, sound, lighting, audio-visual equipment, decorations, props, staging, etc. Failure to notify the Historic Inns could result in additional labor or rental charges.

BEVERAGE SERVICE

The Historic Inns of Annapolis, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the State of Maryland Liquor Control Board. It is required, therefore, that all alcoholic beverages be supplied by the Historic Inns. The legal drinking age in the State of Maryland is 21 years. It is the client's responsibility to notify the Historic Inns if any attendees are underage and to ensure the minors attending the function are not served alcoholic beverages.

FUNCTION SPACE

The reassignment of meeting and dining space due to an increase or decrease in guest count remains at the discretion of the Historic Inns.

ROOM RE-SET FEE

A $150 meeting room re-set fee will apply to change a contracted room set within a 24-hour period.

FOOD SERVICE

All food served in the banquet rooms/ function space, must be supplied by the Historic Inns, unless special arrangements have been made between the Historic Inns, the Client and an off-site caterer. The Historic Inns do not allow any food to be brought in from the outside by guests due to city, state, health and liquor laws. The Historic Inns will make every effort to provide any special items requested from our purveyors. No food or beverage may be taken from your banquet function. All items are sold for consumption on property in accordance with city, state, health, and liquor laws.

LABOR FEES

Bartenders are required for all Host and Cash Bars at a cost of $100 for 4 hours and $25 per Bartender for each additional hour. Prices include Bar Ice, Glassware, Cocktail napkins, Condiments & Stirrers.

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Historic Inns
Of Annapolis
REMINGTON

www.HistoricInnsOfAnnapolis.com