

**2011  
BANQUET MENU**



A taxable 24% service charge and applicable state sales tax will be applied to all food and beverage.  
Prices Subject to Change

## **Receptions**

All receptions packages must be purchased based on full attendance and are designed for 90 minutes.

### **Ultra Lounge**

#### **Cold and Hot Bites**

Thai Basil Bruschetta with Tomato and Jalapenos

Chicken Drumettes with Sweet Chili Glaze

Green Beans and Fried Tofu with Orange-Sesame Vinaigrette

#### **Hot Offerings**

Panko-Crusted Calamari with Lime Chili Dipping Sauce

Hoisin BBQ Ribs

Szechuan Pepper Steak with Ginger-Soy Emulsion

Cantonese Fried Rice

#### **Action Station**

(Chef Attendant Required)

Orange-Cinnamon Roast Duck

Candied Ginger Cranberry Compote

Udon Noodles

Ramen Broth

**\$60.00 Per Person**

*Chef Attendant required at one per 75 guests; Chef Attendant Fee - \$175.00 each*

*For an additional \$8.00 Per Person, you can add any one of these desserts to this menu:*

#### **Miniature Finales**

Chocolate Truffle Shots

Coconut Cookies

Caramel Mini Apples

Cheesecake Lollipops

Vanilla Napoleon

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### **Gastro Pub**

#### **Cold Bites**

Smoked Salmon and Dill Cucumber on Black Bread

Cheese Plate of Artisanal Cheese and Grilled Baguette

Charcuterie of Prosciutto, Sopressata, Rosette de Lyon and Smoked Duck Salami

Roasted Yellow Beet Salad with Goat Cheese and Frisee Lettuce

#### **Hot Offerings**

Angus Beef Slider with Sharp Cheddar Cheese Sauce

Condiments to Include: Whole Grain Mustard, Yellow Mustard, Mayonnaise, Dijon Aioli, Ketchup, Purple Onions, Tomatoes, Lettuce, and Pickles

Dog Fish-Braised Brats

Savory Sauerkraut

Fish and Chips with Hungarian Paprika Remoulade

#### **Mac and All that Cheese Bar**

Gourmet Macaroni Prepared Three Ways:

White Cheddar and Mascarpone and Truffle Crunch

Laughing Bird Shrimp and Gruyere and Sweet Peas

Blistered Asparagus, Wild Forest Mushrooms,

Roasted Grape Tomatoes and Smoked Sharp Cheddar

#### **Lobster Roll Station**

(Chef Attendant Required)

Traditional Maine Fair:

Coldwater Lobster Salad

Served in a Warm Toasted Bun

**\$68.00 Per Person**

*Chef Attendant required at one per 75 guests; Chef Attendant Fee - \$175.00 each*

*For an additional \$8.00 Per Person, you can add these desserts to this menu:*

#### **Miniature Finales**

Almond Macaroons

Brownie Lollipops

Root Beer Shooters

White Chocolate Puffs

Black and White Cookies

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### **Brewery House**

#### **Cold and Hot Bites**

Chicken Drummettes with Hoisin BBQ Sauce

Tuna Carpaccio on Micro Greens with Lime Emulsion

Warm and Spicy Olive Medley

Deconstructed Heirloom Tomato Salad

Crab and Artichoke Dip Served with Garlic Crostini

#### **Hot Offerings**

Potato Skins with Condiments to include:

Sour Cream and Diced Crispy Bacon

Boneless Short Ribs

in Natural Reduction with Tabasco Onions

#### **Nürnberg "Brat"**

Seared Nürnberg Brats

with Caramelized Onions, Roasted Golden Potatoes  
and Stout Beer

#### **Chili Station**

(Chef Attendant Required)

Vegetarian Mushroom,

Spicy Beef and Turkey Chilis

Toppings of Shredded Cheddar Cheese, Sour Cream

Multi-Colored Tortilla Chips, Macaroni Noodles, Jalapeños, Black Olives

Cornbread and Whipped Sweet Honey Butter

**\$65.00 Per Person**

*Chef Attendant required at one per 75 guests; Chef Attendant Fee - \$175.00 each*

*For an additional \$8.00 Per Person, you can add these desserts to this menu:*

#### **Miniature Finales**

Sun-Cut Watermelon Slices

Bourbon Pecan Tart

Granny Smith Apple Bites

Mini Carrot Cake

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### **Latin Chic**

#### **Cold Bites**

Watermelon Cube, Lump Crab Salad and Lychee Vinaigrette

Grouper Ceviche

Tropical Mini Fruit Skewers with Key Lime Yogurt

#### **Hot Offerings**

Beef Pinchos with Chimichurri

Roasted Potato and Spanish Chorizo Salad  
Brown Butter Dressing

Manchego Cheese, Quince and Smoked Duck Mini Reuben

Traditional Pressed Mini Cuban

Roasted Sea Scallops  
with Mango-Cilantro Salsa

#### **Action Station**

(Chef Attendant Required)

Roasted Mojo Tom Turkey  
Cranberry Mango Relish

Arroz con Pollo  
Braised Drum Legs of Chicken  
with Saffron Rice and Sweet Peas

**\$65.00 Per Person**

*Chef Attendant required at one per 75 guests; Chef Attendant Fee - \$175.00 each*

*For an additional \$8.00 Per Person, you can add these desserts to this menu:*

#### **Miniature Finales**

Warm Churros and Cinnamon Nachos  
Chocolate Sauce, Whipped Cream and Fruit Salsa  
Tres Leches  
Mini Caramel Flan Shooters

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## **Receptions**

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### **Island Lifestyle**

#### **Cold and Hot Bites**

Arugula and Roasted Beet Salad  
with Mustard Vinaigrette

Fresh Cracked Conch Ceviche  
with Pickle Scotch Bonnet, Served with Multi-Colored Tortilla Chips

Chicken Drummettes with Jerk BBQ Glaze

Heirloom Tomato Gazpacho Shooters

Beef Saté with Tamarind Essence

Black Pepper-Encrusted Goat Cheese with Citrus Relish

#### **Hot Offerings**

Slow-Roasted Pulled Pork  
with Jicama Slaw and Chipotle Aioli

Lamb Lollipop with Minted Chimichurri  
with Sweet Potato Chips

Crispy Calamari and Mae Ploy with Lime Dipping Sauce

#### **Surf Taco Station**

(Chef Attendant Required)

Black Grouper

Warm Flour Tortillas

Black Bean and Corn Salsa

**\$70.00 Per Person**

*Chef Attendant required at one per 75 guests; Chef Attendant Fee - \$175.00 each*

*For an additional \$8.00 Per Person, you can add these desserts to this menu:*

#### **Miniature Finales**

Island Breeze Fruit Shooters

Mini Pineapple Rum Cakes

Coconut Bites

Spiced Brownies

Macadamia Brittle Gelato

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## **Cold Hors D 'Oeuvres**

(Minimum 50 Pieces of Each Canapé)

Tavern Ham and Aged Cheddar on Wheat

Smoked Duck Breast Tart with Candied Pecan and Onion Marmalade

Cambozola and Dried Cherry Compote

Cantaloupe and Prosciutto with Cream of Balsamic

Watermelon Cube and Crab Salad Presented on Spoon

**\$ 5.00 Per Piece**

Demitasse of Chilled Gazpacho and Pan-Seared Shrimp

Scallop Ceviche with Lime and Cilantro in a Cucumber Shooter

Deviled Curried Quail Egg

Maryland Crab Served on Crostini

**\$ 6.75 Per Piece**

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## **Hot Hors D 'Oeuvres**

(Minimum 50 Pieces of Each Canapé)

Mojo Chicken Skewers with Blood Orange Gastrique

Sundried Tomato Goat Cheese Mini Pizza

Smoked Mozzarella in Basil Profiterole

Salmon Skewer with Cucumber Greek Yogurt

Wild Forest Mushroom Tart with Brie

Lemongrass Shrimp Cakes with Pineapple Siracha Glaze

**\$ 5.00 Per Piece**

Mini Crab Cake with Tomato Jalapeno Jam

Gaucho Beef Churrasco Chimichurri

Mini Beef Arepa with Chipotle Remoulade

Baby Lambsicle with Mint Walnut Pesto

Firecracker Shrimp with Pimento Aioli

Duck Spring Roll in Orange Ginger Marmalade

**\$6.75 Per Piece**

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## **Reception A la Carte**

Minimum tray size 25 people

### **Cascade of Vegetable Crudités Display**

Sugar Snap Peas, Artichoke Hearts, Baby Carrots  
Cherry Tomatoes, Black Olives  
Served with Buttermilk Tzatzitki Dressing

Serves 25: \$200.00  
Serves 50: \$325.00  
Serves 100: \$500.00

### **Selection of Imported and Domestic Cheeses**

Gruyere, Boursin, Smoked Cheddar, Gorgonzola,  
Port and Sage Derby Cheeses  
Served with Crackers

Serves 25: \$350.00  
Serves 50: \$500.00  
Serves 100: \$650.00

### **Antipasto Display**

Grilled Vegetables and Italian Meats with  
Tomato and Rosemary Foccacia

\*In addition to the above the Antipasto Display that serves 100 comes with the following:

Mediterranean-Style Hummus Three Ways  
Roasted Garlic, Spicy Harissa and Citrus  
with Olive Oil-Toasted Pita and Naan Bread  
Roasted Tomatoes  
Roasted Olives  
Caprese Salad  
Chickpea Salad

Chorizo with Roasted Red Peppers and Almonds

Serves 25: \$350.00  
Serves 50: \$500.00  
\*Serves 100: \$650.00

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## **Reception A la Carte**

Minimum tray size 25 people

### **Mediterranean Hummus Trays**

Mediterranean-Style Hummus Three Ways  
Roasted Garlic, Spicy Harissa and Citrus with Olive Oil  
Toasted Pita, Naan Bread, and Bread Sticks

Serves 25: \$150.00

Serves 50: \$250.00

Serves 100: \$400.00

### **Nacho Chips and Salsa**

Crispy Warm Tri-Color Corn Tortilla Chips  
Chili con Queso, Pico de Gallo  
Roasted Tomato Salsa, Salsa Verde,  
Jalapeño Sour Cream

Serves 25: \$150.00

Serves 50: \$250.00

Serves 100: \$400.00

### **Island Chips and Salsa**

Crispy Island Vegetables, Yucca, Taro,  
Red Beets and Sweet Potato Chips  
with Roasted Pineapple Relish and  
Coconut Papaya Piquillo Pepper Mango Sweet Onion Salsa

Serves 25: \$150.00

Serves 50: \$250.00

Serves 100: \$400.00

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## **Reception Station/Culinary Action Station Enhancements**

Stations are to be used as enhancement for receptions and are not permitted to be used as stand alone. Designed for 90 minutes and requires a Chef Attendant at \$175.00 per hour.

### **Tapas Bar**

Roasted Red Peppers Hummus  
Spicy Feta Dip  
Warm Spinach Dip  
Bruschetta with Mushroom  
Bruschetta with Gorgonzola Cheese, Asparagus, and Walnuts  
Olive Tapenade  
Ranch Dip  
Baba Ganoush  
Served with Pita Triangles, Bagel Chips  
Crisp Veggie Crudités and Sliced Baguettes

**\$14.00 Per Person**

### **Slider Bar**

Mini Beef Burger with Traditional Condiments  
  
Atlantic Salmon with Orange Glaze  
  
Smoked Pulled Pork with Pineapple Relish  
  
Roasted Chicken with Gorgonzola Sauce  
  
Portobello Mushrooms  
  
Served with Garlic Aioli, Sundried Tomato,  
Mayonnaise, Ketchup, Mustard,  
Sliced Cheddar Cheese, Pickles and Jalapeños  
  
Mini Brioche Buns

**\$18.00 Per Person**

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### **Roma Pasta Bar**

#### ***Choose Two Noodles:***

Choice of Penne Pasta, Cheese Tortellini,  
Spinach Ravioli or Potato Gnocchi

#### ***Choice of Two Sauces:***

Zesty Puttanesca  
Vodka Sauce  
Pomodoro  
Garlic Parmesan  
Walnut Pesto

Served with Toppings of  
Sautéed Cremini Mushrooms,  
Chopped Rapini, Toasted Pine Nuts, Sundried Tomatoes,  
Sweet Peas and Grated Parmesan Cheese

**\$16.00 Per person**

### **Sushi and Sashimi Bar**

Variety of Sushi and Maki Rolls Displayed and Prepared  
During Your Reception  
\$25.00 per person

(Sushi Chef Fee of \$220.00 per Hour)

#### **Raw Bar**

Jumbo Shrimp, Alaskan Snow Crab Claws, and Oysters  
Served with Lemon Wedges, Horseradish, Clypiso Sauce and Cocktail Sauce  
\$25.00 per person

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### **Chili Bar**

Vegetarian Mushroom Chili

Spicy Beef Chili

Turkey Chili

Toppings of Shredded Cheddar,  
Sour Cream, Multi-Colored Tortilla Chips, Jalapenos,  
Macaroni Noodles and Black Olives

Sweet and Jalapeno Cornbreads

**\$14.00 Per Person**

### **Mashed Potato Bar**

Yukon Gold Mash

Traditional Gravy

Sour Cream, Monterey Jack Cheese, Chopped Chives

Sweet Potato Mash

Caramel Rum Sauce

Candied Walnuts

**\$12.00 Per Person**

## **Reception Station/Culinary Action Station Enhancements**

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### **Gourmet Salad Station**

Bowls of Mixed Greens and Romaine Lettuce

Crumbed Bleu Cheese

Toasted Walnuts

Sun-Dried Cranberries

Chopped Hard Boiled Eggs

Sliced Mushrooms

Crumbled Bacon

Green and Red Pepper Strips

Jumbo Croutons

Balsamic Vinaigrette

Raspberry Vinaigrette

Peppercorn Ranch Dressing

Roma Tomatoes and Fresh Mozzarella

Balsamic Reduction Drizzle

**\$15.00 Per Person**

### **Ichiban Wok Station**

*Choose Two:*

Szechuan Beef

Snow Peas and Baby Sprouts

Ginger Oyster Sauce

Cashew Chicken

Napa Cabbage, Red Peppers, Bok Choy and Mirin

Lemongrass Broth

Mae Ploy-Marinated Tofu

Stir Fry

Popcorn Shrimp, Water Chestnut, Scallion and Coconut

Red Miso Sauce

**\$20.00 Per Person**

## **Reception Station/Culinary Action Station Enhancements**

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### **Tuscan Risotto Station**

Choose Two:

Laughing Bird Shrimp and Wilted Spinach, Tomato Concasse and Charred Asparagus

Baby Portobello Mushroom

Roasted Chicken, Sweet Basil, English Peas and Cracked Fresh Pepper

Grana Padanno and Sweet Butternut Squash

**\$20.00 Per Person**

### **Mac and All that Cheese Bar**

Gourmet Macaroni Prepared Three Ways:

White Cheddar and Mascarpone and Truffle Crunch

Laughing Bird Shrimp and Gruyere and Sweet Peas

Blistered Asparagus, Wild Forest Mushrooms

Roasted Grape Tomatoes and Smoked Sharp Cheddar

**\$17.00 Per Person**

### **Street Vendor**

Mini Hot Dogs, Bratwurst, Polish Sausage and Italian Sausage

Rolls, Ketchup, Grain Mustard, Kraut, Relish, Giardiniera, Sweet Peppers and

Marinara Sauce

\$14.00 per person

## **Reception Station/Culinary Action Station Enhancements**

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### **Desserts**

#### **I Wish Every Day was Sundae!**

Create Your Own Sundae with these Ice Creams and Sorbets:

Double Chocolate, Vanilla Bean, Natural Berry Sorbet

Served with Whipped Cream, Toasted Nuts, Maraschino Cherries  
Candy Sprinkles, Crumbled Oreos and Chocolate Sauce

**\$15.00 Per Person**

#### **Classic Bananas Foster and Mini Pastries**

Brown Sugar, Orange Juice and a Touch of Butter,  
Cinnamon and Dark Rum

Served with Tahitian Vanilla Bean Ice Cream

Cheesecake Bites, Chocolate Strawberries, Mini Fudge Brownies, Mini Cookies

**\$12.00 Per Person**

## **Reception Station/Culinary Action Station Enhancements**

Carving Stations are to be used as enhancement for receptions and are not permitted to be used as stand alone.  
Designed for 90 minutes and requires a Chef Attendant at \$175.00 per hour.

### **The Carving Board**

#### **Whole Round of Beef**

Vidalia Onion Fig and Chimichurri Sauces  
Silver Dollar French Rolls  
(Serves 150)  
**\$900.00 Each**

#### **Slow Roasted Prime Rib of Beef**

Cognac Reduction and Brandy Shallot Sauces  
Silver Dollar French Rolls  
(Serves 30)  
**\$525.00 Each**

#### **Whole Roasted Tom Turkey**

Whiskey-Cherry Sauce and Traditional Gravy  
Cranberry Loaf  
Silver Dollar French Rolls  
(Serves 30)  
**\$300.00 Each**

#### **Strip Loin**

Coffee-Rubbed Strip Loin of Beef with Au Jus  
And Roasted Asparagus  
Silver Dollar French Rolls  
(Serves 30)  
**\$575.00 Each**

#### **Honey-Thyme Ham**

Honey-Peach and Raisin Sauces  
Sautéed Maple Apple Wedges  
Silver Dollar French Rolls  
(Serves 30)  
**\$350.00 Each**

#### **Pork Steamship**

Tangerine-Chili Glaze  
Oriental Moo Shu Cakes  
Silver Dollar French Rolls  
(Serves 30)  
**\$375.00 Each**