



# *Banquet Menu*

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# Breakfast Buffets

## **The Quick Start Continental..... \$10.95pp**

Chilled assorted juices, coffee, assorted teas, fresh seasonal fruit, assorted Danishes, muffins, butter and fruit preserves.

## **The Executive Continental..... \$12.95pp**

Chilled assorted juices, coffee, assorted teas, fresh seasonal fruit, assorted Danishes, muffins, bagels with cream cheese, butter, fruit preserves and flavored yogurts.

## **The Classic Breakfast Buffet..... \$14.95pp**

Chilled assorted juices, coffee, assorted teas, fresh seasonal fruit, crisp bacon, sausage, fluffy scrambled eggs, skillet potatoes, buttermilk biscuits, butter and fruit preserves.

## **Hearty Breakfast Buffet.....\$16.95pp**

Chilled assorted juices, coffee, assorted teas, fresh seasonal fruit, crisp bacon, sausage, fluffy scrambled eggs, skillet potatoes, crème brulee French toast, or pancakes with maple syrup, chipped beef & biscuits, butter and fruit preserves.

# Additional Breakfast Options

## **Farm Fresh Omelet Station..... \$5.95pp**

Cooked to order, served with shredded cheddar cheese, tomatoes, diced ham, peppers, onions, and mushroom (Additional \$50.00 for chef attendant).

*\* There will be a 20% house service charge that is added to all food and beverage purchases\**

**Belgium Waffle Station..... \$5.95pp**

Chef prepared warm waffles with maple syrup, strawberry sauce, whipped cream, sweet butter, pecans, and powdered sugar (Additional \$50.00 for chef attendant).

**Lox and Bagels..... \$6.95pp**

Norwegian smoked salmon served with Fresh bagels, cream cheese, tomato, onion, hardboiled egg and capers.

## *Brunch*

**Minimum of 50 guests..... \$32.95pp**

Selection of chilled fruit juices, bloody Mary bar, fresh seasonal sliced fruit, bagels, pastries, muffins with fruit preserves, butter, cream cheese, farm fresh omelet station with shredded cheddar cheese, diced potatoes, sautéed mushrooms, bell peppers, diced ham, onion, bacon, sausage, crème brulee french toast, belgium waffles with maple syrup, strawberry sauce and whipped cream.

**Choice of two of the following....**

Caribbean grilled mahi mahi with pineapple salsa, poached salmon with champagne dill sauce, seafood newburg (shrimp, scallops, and crab meat in a light cream sauce), three cheese vegetarian lasagna, or lemon & thyme roast chicken breast.

**Choice of Vegetable & Starch-**

Roasted potatoes, Glazed baby carrots, Green bean almondine, or Wild rice pilaf.

*\* There will be a 20% house service charge that is added to all food and beverage purchases\**

## *Breaks and Refreshments*

### **The Snack Attack..... \$9.95pp**

Assorted cookies, popcorn, pretzels, and chips, with assorted sodas, iced tea, bottled water, coffee and hot tea

### **Ballpark Break..... \$9.95pp**

Philadelphia style soft pretzel, peanuts, popcorn, nacho chips & cheese, candy bars, with assorted sodas, iced tea and bottled water.

### **Fruit Frenzy..... \$9.95pp**

Fresh fruit tray, yogurt dip, assorted granola with assorted juices, iced tea, bottled water and sodas.

## *Lunch Specialty Salads*

All specialty lunch salads served with fresh rolls, butter, coffee, tea, and iced tea service

### **Cobb Salad.....\$12.95pp**

Seasonal greens topped with turkey, crumbled bleu cheese, avocado, tomato, red onions, black olives, hardboiled egg and choice of dressing.

### **Chef salad.....\$12.95pp**

Seasonal greens topped with virginia baked ham, roasted turkey, swiss cheese, tomato, black olives, hardboiled egg and choice of dressing.

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**Flank Steak Salad.....\$16.95pp**

Marinated and grilled flank steak, served on a bed of romaine lettuce with tomato, crumbled bleu cheese, pepperocini, red onion and balsamic vinaigrette.

**Bibb and Berry Salad.....\$12.95pp**

Tender Bibb lettuce topped with sweet strawberries, goat cheese and toasted pecans with raspberry vinaigrette.

## *Plated Sandwiches and Wraps*

All served with coffee, tea, iced tea service, choice of soup du jour, French fries or onion rings.

**Create Your Own Sandwich.....\$10.95pp**

Roast turkey, Virginia baked ham, deli sirloin of beef, chicken salad or tuna salad served on choice of bread; rye, Kaiser roll, multigrain bread or croissant, with chips, pickle and coleslaw.

**The French Dip.....\$12.95pp**

Thinly sliced roast beef piled high on toasted kaiser roll with horsey sauce, au jus dipping sauce and pickle.

**Jumbo Lump Crab Cake Sandwich or Platter.....\$14.95pp**

Served on brioche roll with louie sauce, coleslaw and old bay fries.

**Artisan Chicken, Tuna, or Shrimp Salad Sandwich.....\$12.95pp**

Served on croissant with fresh seasonal fruit.

*\*There will be a 20% house service charge that is added to all food and beverage purchases\**

**Grilled Vegetable Wrap.....\$11.95pp**

Grilled bell peppers, zucchini, Vidalia onion, portabella mushroom, lettuce, tomato and drizzled with balsamic vinaigrette in a sun dried tomato wrap.

## *Served Luncheon Platters*

All luncheon platters served with house salad, vegetable, starch du jour, fresh baked rolls, butter, iced tea, coffee and tea service. Also includes house dessert.

### **Entrees**

#### **Choice of one of the following**

**Vegetarian Three Cheese Lasagna.....\$13.95pp**

Fresh vegetables, parmesan, ricotta and mozzarella cheeses, topped with creamy alfredo sauce.

**Grilled Sirloin Filet Steak 6oz.....\$19.95pp**

Served in bordelaise sauce.

**Baked Chicken Cordon Bleu.....\$17.95pp**

Stuffed with swiss cheese, thinly sliced ham and topped with herb veloute sauce.

**Baked Stuff Chicken Breast.....\$17.95pp**

With herb stuffing and béchamel sauce.

*\*There will be a 20% house service charge that is added to all food and beverage purchases\**

**Broiled Maryland Crab cake Platter.....Market Price**

Served with vegetable du jour, old bay fries and tartar sauce.

**Grilled Salmon Teriyaki.....\$18.95pp**

Basted with asian teriyaki glaze

**Caribbean Grilled Mahi Mahi.....\$19.95pp**

Topped with fresh pineapple & mango salsa.

**Seaside Pasta Tuscany.....\$20.95pp**

A sauté of shrimp, scallops and crab with a tomato blush & basil sauce over penne pasta.

**Baked Quiche Lorraine.....\$17.95pp**

With ham, Swiss cheese and a broiled stuffed tomato.

**Roast Pork Loin.....\$17.95pp**

With Rosemary & herb au jus, and scalloped granny smith apples.

**Roast Sirloin of Beef Montreal.....\$19.95pp**

Slow roasted, sliced and topped with mushroom bordelaise sauce.

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# Vegetarian Menu Options

**Penne Pasta Primavera.....\$15.95pp**

Seasonal vegetables in a parmesan cream sauce.

**Asian Vegetable Stir Fry.....\$14.95pp**

## Lunch Buffets

Minimum 30 Guests

All buffets served with coffee, tea and iced tea service

**Corner Deli Buffet.....\$18.95pp**

Piled high platter of assorted deli meats and cheeses; served with assorted breads and condiments, potato salad, coleslaw, pasta salad, soup du jour and assorted desserts.

**The Picnic Lunch Buffet.....\$21.95pp**

BBQ ribs, fried chicken, corn on the cob, homemade potato salad, southern style coleslaw, baked beans, fresh rolls, butter and cookies.

**That's a Wrap Buffet.....\$18.95pp**

Assorted deli wraps, turkey, roast beef, chicken salad & tuna salad with soup du jour, sliced seasonal fruit, pasta salad, potato chips, and cookies.

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**Cookout Lunch Buffet.....\$18.95pp**

All beef griller hot dogs, hamburgers, marinated chicken breast, or Italian sausage, condiment tray, lettuce, tomato, onion, pickles, baked beans, homemade potato salad, coleslaw, pasta salad and assorted cookies.

**Working Lunch Buffet.....\$17.95pp**

Italian and turkey subs, homemade potato salad, pasta salad, soup du jour, potato chips and assorted cookies.

**Roman Buffet.....\$20.95pp**

Tuscan bean minestrone soup, classic Caesar salad, antipasto pasta salad, chicken piccata, eggplant parmesan, Italian green beans with garlic tomatoes, penne pasta alfredo, garlic bread and tiramisu..

## *Hot Lunch Buffet*

**Choice of two entrees.....\$23.95pp**

**Choice of three entrees.....\$26.95pp**

**Includes served salad, vegetable, starch du jour, rolls, butter, coffee, tea, iced tea service and assorted desserts.**

*\* There will be a 20% house service charge that is added to all food and beverage purchases\**

## Choose from the following entrees:

Cajun Chicken and Penne Pasta, Roast Turkey with Sage Stuffing, Baked Chicken Cordon Bleu, Chicken Florentine (spinach & sun dried tomato sauce), Meat or Vegetable Lasagna, Broiled Flounder with Lemon Veloute, Grilled Salmon Teriyaki, Roast Montreal Sirloin of Beef with Bordelaise Sauce, Seafood Scampi over Angel Hair Pasta, Braised Beef Tips with Mushrooms and Pearl Onions or Rosemary Crusted Pork Loin with Sundried Cranberry Sauce.

## House Desserts

N.Y. Style Cheesecake with Strawberry Sauce, Triple Chocolate Cake with Chocolate Sauce, Carrot Cake with Caramel Sauce, French Silk Chocolate Chip Pie, Snickers Pie, Apple Dumplings with Caramel Sauce or Italian Lemon Cream Cake with Vanilla Sauce.

## Plated Dinners

All dinner selections include choice of soup du jour or house salad, vegetable, starch du jour, fresh baked rolls and butter, dessert, coffee, tea and iced tea service.

## House Salads

Choice of One

### House Salad.....

Mixed salad greens topped with grape tomatoes, red onion, English cucumbers, homemade croutons served with house ranch dressing.

*\* There will be a 20% house service charge that is added to all food and beverage purchases\**

### Caesar Salad.....

Crisp romaine tossed in our house Caesar dressing with parmesan cheese and fresh homemade croutons.

### California Greens.....

Mixed salad greens, with sundried cranberries, toasted pecans, crumbled bleu cheese and raspberry vinaigrette.

### Baby Iceberg Salad.....

Wedge of tender iceberg with bleu cheese, tomatoes, and red onion served with red wine vinaigrette.

## *Served Dinner Menu*

**All selections \$27.95pp**

Stuffed Breast of Chicken, with traditional sage stuffing and topped with a savory herb sauce.

Seared Chicken Breast Marsala, topped with a mushroom, shallot, marsala demi glaze.

Seared Chicken Francaise, lightly sautéed and finished with a white wine lemon sauce.

Baked Chicken Florentine, topped with a creamy spinach and sundried tomato sauce.

Broiled Herb and Lemon Crusted Flounder, topped with a light white wine and caper sauce.

Baked Atlantic Salmon, topped with asian spices and finished with a soy ginger sauce.

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Vegetarian Three Cheese Lasagna, mozzarella, provolone, & ricotta cheeses filled with vegetables and topped with creamy alfredo or marinara sauce.

Roast Pork Loin, rubbed with rosemary & cracked peppercorns served with a granny smith apple compote

Grilled Montreal Rubbed 6oz. Sirloin Steak served with pinot noir sauce.

### All selections \$30.95pp

Baked Chicken Chesapeake, old bay seasoned chicken breast topped with our special crab imperial and creamy veloute.

Grilled Mahi Mahi, topped with a pineapple salsa.

Stuffed Baked Flounder Florentine, with our special crab imperial & spinach, finished with a lemon caper herb sauce.

Cajun Seared Ahi Tuna, served with soy dipping sauce, pickled ginger, and wasabi sauce.

6oz. Filet Mignon, Montreal crusted & grilled and topped with a merlot sauce.

Grilled Delmonico Steak, topped with a bleu cheese bacon butter.

Grilled Chicken and Shrimp, finished with a bourbon glaze.

### All selections \$34.95pp

Stuffed Jumbo Shrimp, with jumbo lump crab imperial and served with our spicy louisiana sauce.

*\*There will be a 20% house service charge that is added to all food and beverage purchases\**

Roasted Lamb Chops, rubbed with herbs de provence and topped with a mint demi sauce.

Broiled Jumbo Lump Crab Cakes, broiled to a golden brown served with our special louie sauce.

Roast Prime Rib of Beef, slow roasted and served with natural au jus and horseradish sauce.

8oz. Filet Mignon, Montreal spice rubbed & grilled and topped with a merlot sauce.

## Duo Selections

**Twin Lobster Tails.....\$34.95**

Broiled and served with a lemon butter dipping sauce.

**Surf & Turf.....\$36.95**

6oz. herb crusted filet mignon and crab cake

**Surf & Turf.....\$38.95**

6oz. herb crusted filet mignon and 4oz. lobster tail, served with a peppercorn demi and butter dipping sauce

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## Desserts

If you are ordering from any of the plated dinner selections or dinner buffets one of the following desserts will come included with your meal choice.

Vanilla Cheesecake with Strawberry Sauce.....\$5.50pp

Turtle Cheesecake with Carmel Sauce.....\$5.50pp

Triple Chocolate Mousse Cake.....\$5.50pp

Italian Lemon Cream Cake.....\$5.50pp

Tiramisu.....\$5.50pp

Carrot Cake.....\$4.50pp

Key Lime Pie.....\$4.50pp

Carmel Apple Pie.....\$4.50pp

Crème Brulee.....\$4.50pp

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# Create Your Own Dinner Buffet

Minimum of 30 guests

All Selections are served with choice of one salad, vegetable, starch, warm rolls & butter, dessert, coffee, tea and iced tea service.

Our buffet dinner packages have been designed to give you different options and combinations to provide you with everything you will need to create a menu that works for you individual preferences.

**Choice of Two Entrees.....\$30.95pp**

**Choice of Three Entrees.....\$34.95pp**

## Salads

*Quail House Salad- Tossed mixed greens, grape tomatoes, carrots, red onion, sliced cucumber, with choice of house ranch, balsamic or raspberry vinaigrette.*

*Caesar Salad- Crisp romaine tossed in our special Caesar dressing with parmesan cheese and croutons.*

## Vegetable

*California Medley- Fresh steamed broccoli & cauliflower florets and baby carrots in a butter sauce.*

*Green Bean Almondine- Tender green beans tossed with toasted almonds and butter.*

*Snow Peas & Baby Carrots- fresh snow peas and baby carrots in a ginger butter sauce.*

*Green Beans Italian Style- Greens beans with tomatoes and basil.*

## Starch

*Wild Rice Pilaf, Jasmine Rice Pilaf, Twice Baked Potato, Red Bliss Roasted Potatoes, Smashed Yukon Gold Potatoes, Whipped Potatoes or Roasted Fingerling Potatoes.*

\*There will be a 20% house service charge that is added to all food and beverage purchases\*

## Entrees

### Poultry.....

*Chicken Breast Marsala- Seared chicken topped with a marsala mushroom sauce.*

*Baked Chicken Cordon Bleu- Breast of chicken baked and topped with Virginia baked ham and baby Swiss cheese then finished with murray sauce.*

*Chicken Francaise- Seared breast of chicken with a white wine & lemon shallot sauce.*

*Roast Turkey with Sage Stuffing- Served with pan gravy and cranberry sauce.*

### Beef & Pork.....

*Montreal Beef Tips- Served with baby bella mushrooms and pearl onions.*

*Sliced Roast Sirloin of Beef Bordelaise- Finished with an herb and mushroom glaze*

*Roast Herb Encrusted Pork Loin- Served with an apple cider sauce.*

*Hickory Smoked Baked Ham- Served with a pineapple raisin sauce.*

### Seafood.....

*Grilled Salmon- Glazed with an Asian ginger soy glaze.*

*Stuffed Flounder Florentine- Stuffed with a spinach and ricotta cheese topped with a lemon butter sauce.*

*Baked Seafood Newberg- Sweet shrimp, crab and scallops tossed in a brandy cream sauce.*

*Seafood Creole- A sauté of shrimp, crab and scallops, with bell peppers, onions, and tomatoes with a Creole kick.*

*Grilled Mahi Mahi- Topped with a Caribbean mango salsa.*

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## **Pasta.....**

*Baked Savory Meat Lasagna- House made with layers of cheese, ground beef, & sausage, marinara sauce and ribbons of pasta.*

*Vegetarian Three Cheese Lasagna- Layers of ricotta, provolone, & parmesan cheeses with creamy alfredo sauce and garden vegetables.*

*Blackened Chicken & Penne Pasta- Mardi Gras strips of Cajun chicken breasts with bell peppers with a creamy Cajun sauce.*

*Spicy Shrimp Scampi- Sweet shrimp sautéed in a garlic butter sauce with angel hair pasta.*

*Baked Cheese Manicotti- Made with a basil marinara sauce.*

## ***Themed Buffets***

*Minimum of 30 guests*

*Buffets include coffee, tea, iced tea, rolls, butter and appropriate condiments  
Choice of one soup, and three entries*

### **Tour of Tuscany.....\$27.95pp**

White Bean & Spinach Soup or Pasta Fagolior or Vegetable Minestrone.  
Caesar Salad, Eggplant Parmesan, Sweet Italian Sausage with Peppers and Onions, Chicken Piccata ( breast of chicken with a white lemon herb sauce), Meat or Vegetable Lasagna, Penne Pasta Alfredo or Baked Ziti, Tiramisu and Lemon Crème Cake.

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**Backyard Barbeque.....\$28.95pp**

Grilled Garlic Rubbed Chicken, BBQ Baby Back Ribs, Grilled Hamburgers, Hot Dogs, BBQ Fixings and Rolls. Also includes, Red Bliss Potato Salad, Creamy Coleslaw, Baked Beans, Corn on the Cob, choice of Cornbread, or Biscuits & Butter, Apple Cobbler with Ice Cream and Watermelon.

**Eastern Shore.....\$30.95pp**

New England Clam Chowder or Vegetable Crab Soup, Creamy Coleslaw, Macaroni Salad, Mixed Salad Greens with House Ranch or Balsamic Dressing. Hand Breaded Fried Oysters with Tartar and Spicy Cocktail Sauce, Broiled Flounder Francasie, Spiced and Steamed Peel and Eat Shrimp with Drawn Butter, Old Bay and Cocktail Sauce, Crispy Clam Strips, Fried or Roast Chicken, Scalloped Potatoes, Corn on the Cob, Peach Cobbler.

**Bourbon Street.....\$27.95pp**

Seafood Gumbo & Mardi Gras Jambalaya, Bourbon Glazed chicken Breast, Cajun Crusted Catfish, Dirty Rice, Spicy Cornbread, Smothered Beans with Bacon & Onions, Maw -Maw Slaw, fried Crawfish with Spicy Remoulade Sauce, Praline Bread Pudding and Pecan Pie.

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# Action Stations

Minimum of 40 guests

Compliment your party or buffet or create a station affair. If dinner is not being served a minimum of three stations are required. A \$65.00 attendant fee per selection applies.

## Carving Station

**Slow Roasted Turkey Breast.....\$11.95pp**

Served with cranberry relish, mayonnaise and freshly baked rolls.

**Montreal Spiced Slow Roasted Top Round Beef.....\$11.95pp**

Served with au jus, horseradish sauce, dijon mustard and warm artesian rolls.

**Honey Glazed Baked Pit Ham.....\$11.95pp**

Served with dijon mustard, mayonnaise, horseradish sauce, warm rolls and biscuits.

**Cajun Seared Ahi Tuna.....\$15.95pp**

Served with pickled ginger, wasabi and soy dipping sauce.

**Slow Roasted Prime Rib Au Jus.....\$20.95pp**

Served with horsey sauce and warm rolls.

**Peppercorn Crusted Roast Tenderloin of Beef.....\$21.95pp**

Served with bordelaise sauce.

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**Potato Tini Bar.....\$9.95pp**

Fresh Idaho whipped Potatoes with savory toppings; Bar Includes: Sour Cream, Chives, Broccoli Florets, Whipped Butter, Assorted cheeses; Cheddar, pepper jack, Parmesan, sautéed mushrooms, crumbled bacon and salsa.

**Tuscany Pasta Bar.....\$9.95pp**

Choice of two sauces; marinara, alfredo, white clam sauce, blush or garlic cream. Additional toppings include;

**Baby shrimp.....\$4.95pp**

**Mini Meatballs.....\$3.95pp**

**Sweet Italian.....\$3.95pp**

**Slider Station.....\$13.95pp**

Choice of two : Roast Sirloin of Beef, Cajun Chicken Breast, Crispy Chicken Tenders, Old Bay Crab Cake, Pulled Pork Barbeque accompanied with condiments and spreads.

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# *Hors d'oeuvres Stations*

*Minimum 25 guests*

*Display Tables*

**Crudités Display.....\$3.95pp**

Array of garden vegetables with a house ranch dip.

**Domestic Cheese Display.....\$5.95pp**

Served with crackers and flatbreads.

**Imported cheese Display.....\$7.95pp**

Served with crackers and flatbreads.

**Fresh Fruit Display.....\$4.95pp**

Seasonal sliced fruit with fresh berries and honey yogurt dip.

**Smoked Salmon Display.....\$9.95pp**

Norwegian smoked salmon with capers, chopped egg, red onion, diced tomato, mini bagel, flatbreads and cream cheese.

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# *Finger Foods & Small Bites*

*Priced Per 100 Pieces*

*Cold Hors d'oeuvres*

- Garden Tomato & Mozzarella Bruschetta Crostini with a hint of balsamic vinegar and fresh basil.....\$65.00
- Chicken Salad Puffs our special recipe, with pecans, grapes and celery in a delicate pastry puff.....\$85.00
- Baby Brie and Pear Crostini with raspberry drizzle.....\$65.00
- Antipasto Picks: grape tomatoes, fresh mozzarella balls, Genoa salami, and black olives on petite frill picks.....\$85.00
- Fresh Fruit Kabobs with Honey Yogurt dipping sauce: a selection of melons, pineapples, strawberries, and seedless grapes.....\$85.00
- Grilled Garden Vegetable Bruschetta with marinated zucchini, eggplant, bell peppers on toasted artisan bread.....\$65.00
- Chilled Oysters on the Half Shell served with cocktail sauce and lemon wedges.....\$120.00
- Chilled Jumbo Shrimp Bowl served with cocktail sauce.....\$240.00
- Rosettes of Smoked Salmon on cucumber slices with a dill cream sauce.....\$85.00

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Ahi Seared Tuna with wasabi, pickled ginger and soy drizzle on sesame crackers.....\$90.00

## *Hot Hors d'oeuvres*

Stuffed Silver Dollar Mushrooms with crab.....\$130.00

with sausage.....\$100.00

with spinach & ricotta cheese.....\$85.00

Crab Balls served with cocktail sauce.....\$175.00

Buffalo Wings served with celery and bleu cheese.....\$100.00

Cheese Jalapeño Poppers served with pepper jelly.....\$ 90.00

Cocktail Meatballs served in BBQ, marinara, sweet & sour or Swedish sauce.....\$75.00

Crispy Sesame Bites served with a honey mustard dipping sauce ...\$70.00

Coconut Fried Shrimp with volcano dipping sauce.....\$125.00

Vegetable Spring Rolls served with sweet & sour dipping sauce.....\$95.00

Spicy Pork Spring Rolls served with a sweet & sour dipping sauce...\$100.00

Shrimp Wrapped in Bacon served with cocktail dipping sauce.....\$195.00

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Sea Scallops Wrapped in Bacon served with cocktail dipping sauce...\$195.00

Wonton Crispy Wrapped Shrimp served with a sweet Thai chili

dipping sauce.....\$195.00

Chicken Cordon Bleu Bites.....\$145.00

## *Hot Hors d'oeuvres*

**Antipasto Platter.....\$6.95pp**

Assorted Italian specialty meats and cheeses, marinated vegetables, olives and breads.

**Nine Layer Nacho Dip.....\$5.95pp**

An array of layered refried beans, nacho cheese, chips, sour cream, salsa, guacamole with assorted tortilla chips.

**Hot Crab with Artichoke Dip.....\$6.95pp**

Our special recipe served with assorted pretzel bread and flat bread crackers.

**Baked Brie en Croute.....\$5.95pp**

Sweet brie wheel wrapped in a pastry puff, baked and served with strawberries, grapes and apples.

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# *Hors d'oeuvres Party Buffet.....\$28.95pp*

*Minimum of 50 guests*

Choice of Two- Carved Roast Montreal Top Round of Beef, Roast Turkey Breast or Virginia Baked Ham served with sliced rolls.

Sesame Crusted Chicken Bites served with a sweet & sour and honey mustard dipping sauce.

Cocktail Meatballs served in BBQ, marinara, sweet & sour, or Swedish sauce  
Crab Balls served with cocktail sauce

Sea Scallops Wrapped in Bacon served with cocktail dipping sauce

Assorted Cheeses & Crackers & Fresh Fruit Tray or Crudite of Vegetables and Dip

Chicken Salad Puffs

Assorted Miniature Confections

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## *Open Bar - By the Hour*

### **Sodas, Beer, Wine Only**

One Hour.....	\$12.00pp
Two Hours.....	\$16.00pp
Three Hours.....	\$20.00pp
Four Hours.....	\$24.00pp
Five Hours.....	\$28.00pp

### **Sodas, Beer, Wine and, Mixed Drinks**

One Hour.....	\$16.00pp
Two Hours.....	\$20.00pp
Three Hours.....	\$26.00pp
Four Hours.....	\$32.00pp
Five Hours.....	\$38.00pp

**Bloody Mary Station (3 gallons).....\$75.00**

**Mimosa Station (3 gallons).....\$90.00**

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# The Cash Bar

*Pricing is Per Drink*

Mixed Drinks (House).....	\$6.00
Mixed Drinks (Calls) .....	\$7.00
Mixed Drinks (Super).....	\$8.00
Mixed Drinks (Premium) .....	\$9.00
House Wine and Champagne .....	\$6.00
Domestic Beer .....	\$4.00
Imported Beer .....	\$5.00
Soft Drinks and Juices .....	\$2.00

## Additional Items Available

Champagne Toast .....	\$3.75 per person
Sparkling Cider Toast .....	\$2.50 per person

# Room Charges

*Apply Only to Functions Not Purchasing Food or Beverage*

Full Ballroom .....	\$2500.00
Half Ballroom .....	\$1000.00
Matarese Room .....	\$350.00
Lounge .....	\$250.00
Lobby .....	\$75.00
Smimming Pool .....	\$250.00
Tennis Court (2 hours per court) .....	\$50.00

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## Set-up Fees

*Applies to all member/ non- member functions*

Bartender.....	\$100.00
Full Ballroom .....	\$250.00
Half Ballroom .....	\$125.00
Avenal Lounge.....	\$100.00
Matnese Room .....	\$100.00
Lounge .....	\$50.00
Patio.....	\$75.00
Pool.....	\$75.00

\* A Wedding Reception serving a lunch entrée will have a room rental of \$500.00 including the room set-up fee. \*

## Other Charges

Screen 4x4 .....	\$15.00
Screen 12x12 .....	\$50.00
LCD Projector and Screen .....	\$125.00
Chair Covers (each) .....	\$3.00
Coat Room Attendant .....	\$35.00
Valet for Parking (per Valet, per hour) .....	\$10.00
Lifeguard (each) .....	\$50.00
Parties Over 4 Hours (per hour over) .....	\$300.00
Ceremony Fee With Reception .....	\$400.00
Ceremony Only Fee .....	\$1000.00
Cake Cutting .....	Included

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## *Weddings Packages*

*Our wedding packages are tailored to your specific tastes. All packages include hors d'oeuvres from cocktail hour, salad, rolls, coffee, water and tea service. They are also inclusive of the 20% house service charge.*

*Prices start at \$46.00 pp  
Buffet & Plated Options Available*

*\*Please contact Jessica For more Details\*  
jessica@wildquail.net*

*\*There will be a 20% house service charge that is added to all food and beverage purchases\**

# *General Policies/ Procedures*

*A \$500.00 non-refundable deposit that will be applied towards your total at the end is required in order to reserve your date in the ballroom. The room set up fee amount is required for all the other rooms plus a \$1000.00 non refundable amount is due for weddings*

*Final payment is due at the conclusion of your event.*

*A guaranteed number of guests must be provided 72 hours in advance and may not be reduced after this time for billing purposes.*

*In the unfortunate event that you must cancel, you will forfeit your entire deposit and 30% of any other monies paid towards your balance.*

*Club is equipped with free wifi under guest account.*

*Wild Quail does not allow any outside food unless it comes from a licensed caterer and additional fees are discussed with a manager.*

*Wild Quail does not allow outside beverages on property at anytime.*

*\* There will be a 20% house service charge that is added to all food and beverage purchases\**