

Banquet Dinners

All banquet dinners include: Tossed salad with two dressings, rolls and butter. Most are accompanied by your choice of a starch and a vegetable.

You are welcome to offer your guests a choice of two entrees. A split entrée charge of \$2.00 per person will incur. The host will be responsible for coded placecards indicating the guests' menu selection. A nice alternative is to offer a dual entrée. This will be priced out based on entrée selection.

Prices quoted are subject to change without notice and do not include a 20% service charge & 6% sales tax.

Entrées

(Entrées are priced per person)

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Entrées

Surf & Turf

Petite Filet Mignon paired with Lobster Tail
Market Price

Premium 8 oz Filet Mignon

Served with Au Jus
\$40

Roasted Prime Rib

Served with Au Jus

\$38

Maryland Crab Cakes

Broiled to Perfection and served with Tarter Sauce

\$36

Chicken Chesapeake

*Oven Roasted Boneless Breast of Chicken topped with a
Maryland Crab Cake and topped with Asparagus.*

Finished with white Sherry Wine Sauce

\$30

Chicken & Sirloin Duet

\$30

Grilled chicken breast topped and sliced sirloin paired with complementary sauces

Tavern Steak

Sirloin Steak with our Special House Marinade

Roasted to Perfection & Garnished with Crisp Onion

\$28

Roasted Stuffed Pork Loin

Stuffed with spinach, red peppers & feta

\$27

Grilled Salmon

With a savory Champagne Dill Sauce

\$27

Stuffed Roasted Turkey

Savory Moist Turkey Breast rolled w/Homemade Stuffing

\$27

Stuffed Roasted Beef

Succulent Beef filled with Homemade Stuffing
\$27

Chicken Marbella

*Grilled Breast of Chicken marinated with prunes, olives, red peppers and capers,
Fresh herbs including basil & oregano, & sweet Balsamic Vinaigrette*
\$27

Hand Carved Roasted Sirloin

Drizzled with hearty beef gravy
\$24

Chicken Parmesan

*Encrusted Boneless Breast of Chicken Smothered in Marina Sauce and Mozzarella.
Served with your choice of pasta. (Pasta will be considered a starch)*
\$22

Vegetarian Lasagna

*Garden Vegetables layered over Lasagna Noodles with Domestic & Imported Cheeses
made with your choice of White Cream Sauce or Marinara Sauce*
\$20

Stuffed Chicken Breast

Boneless Breast of Chicken stuffed with Homemade Stuffing
\$20

Coffee Station

Freshly brewed Coffee, Decaf, Assorted Hot Imported Teas, Sweeteners & Creamers
\$1.50 per person

Beverages

Soda or Beer & Wine Pouring Service

Includes Assorted Soft Drinks, Iced-Tea, Lemonade, Sweeteners, Glassware, Cocktail Napkins, & Ice
\$4 per person

Full Bar

Includes Soft Drinks, Iced-Tea, Lemonade, Mixers, Bar Fruit, Glassware, Cocktail Napkins, & Ice
\$5 per person

Toast

Includes glassware and pouring service for your toast
50¢ per person

Bartender

All alcoholic bars and non-alcoholic bars require a bartender who will be provided by Wisehaven but billed to you as a subcontracted vendor.
\$21 per hour per bartender

Desserts

New York Cheese Cake
\$4

Cream Pies
\$3.25

Carrot Cake
\$3.25

Baked Fruit Pies
\$2.95

Short Cakes
(Your Choice)
Strawberry, Lemon, Orange Cream
\$2.95

Chocolate Tiger Cake
\$2.95

Ice Cream or Sherbert,
\$2

Chef's Premium Dessert Display
Chef's Assortments of Specialty Cheesecake Bites, Chocolate Fudge Brownies
\$9

Chef's Mini Dessert Table
Chef's Assortments of Gourmet Mini Desserts, Cream Puffs & Much More
\$5

Chef's Dessert Table
Chef's choice: Cakes, Pies, Cookies and Brownies
\$3

(Above Desserts are priced per person)

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20% service charge & 6% sales tax.*

Dinner Buffet

(For parties of 40 and more)

Tossed Salad with your choice of 2 dressings

Rolls and Butter

Choice of two (2) entrees

Baked Ziti or Penne Alfredo or Three Cheese Pasta Bake

Choice of Vegetable and Starch

Coffee Station

Chef's Assortment of Cakes, Pies, Cookies & Brownies

\$25.95

Upgrade to Chef's Premium Dessert Display for an additional
\$5.95 per person w/purchase of buffet

Entrée Choices

Turkey and Stuffing

Baked Virginia Ham with Rum Raisin Sauce

Chicken Cordon Bleu w/Ham and Swiss and topped w/Melted Cheese Sauce

Chicken Arundel w/White Creamed Seafood Sauce

Sliced Sirloin w/Au Jus or Beef Gravy

Slow Roasted Pork Loin w/Adams County Cider Sauce

Poached Salmon in Champagne Dill Cream Sauce

Stir Fry with Beef or Chicken or Vegetables

Meat or Vegetable Lasagna

Stuffed Pork Loin filled w/Spinach, Feta, and Red Peppers

Vegetables & Starch Choices

Green beans (or Almandine)

Glazed Carrots

Broccoli with pimentos

Buttered Corn

Green Peas with pearl onions

Chef's Cut Melody

Rice Pilaf

Garlic Mashed Potatoes

Twice Baked Potatoes

Roasted Red Skin Potatoes

Potatoes Au gratin

Buttered Parsley Potatoes

We will be happy to accommodate your special requests.

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Additional Services & Rentals

All services and rentals are subject to a 20% service charge & 6% sales tax.

Hurricane Lamp Centerpieces
\$5.00 each

Screen Rental
\$165

Microphone Rental
\$165

Baby Grand Piano (Grand Ballroom only)
\$125

Coat Room Attendant with Tip Basket (Grand Ballroom only)
\$12 per hour

Room Rental Fee
Includes white or ivory linens, china, glassware, and flatware
See Pricing Guide under General Information

Specialty Colored Linens
May also be rented

Cake Cutting
\$1 per person

Floral Package
Lighted ficus, palms, assorted greenery, white tulle and lights
\$300

Decorating Time
You receive 3 complementary hours, but
you may pre-buy decorating time if time is available for your event.
\$125 per hour

Extra Time

Additional time may be added after your event if time is available.

\$150 for ½ hour

\$250 for 1 hour

\$400 for 2 hours

We will be happy to rent any additional A/V equipment for your event.