

Live!



BANQUET & CATERING GUIDE

Live!
CASINO • HOTEL
MARYLAND



welcome to every perfect detail

Whatever you envision for your event, we can make possible. Our professional chefs are masters of every cuisine and we offer customizable menus in any culinary style. We pride ourselves on impeccable service by anticipating your every need so you can rest easy knowing we will take care of every last detail. Then, of course, there is everything we provide beyond the menu. Not only a spectacular hotel, but an entire complex for playing, dining, shopping, and relaxing all in one place.



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refreshments & snacks

refreshments

CONTINUOUS BEVERAGE SERVICE	4 hours	\$20 pp
	8 hours	\$32 pp
freshly brewed regular and decaffeinated premium coffee, selection of Tazo® teas, assorted regular and diet soft drinks, bottled Live! waters		

freshly brewed premium regular & decaffeinated coffee (per gallon) **\$90**

assorted Tazo® premium teas (per gallon) **\$90**

unsweetened iced tea or lemonade (per gallon) **\$90**

chilled orange, cranberry, and grapefruit juices (per quart) **\$30**

assorted bottled juices (each) **\$8**

assorted 8oz. Pepsi® soft drinks (each) **\$5**

bottled water 8oz. (each) **\$3**

chilled Voss™ Water - sparkling or flat 16.9oz. (each) **\$8**

chilled chocolate and whole milk (each) **\$4**

Red Bull™: regular or sugar free (each) **\$8**

Live! bottled waters (each) **\$2**

snacks

THE FOLLOWING ITEMS AVAILABLE BY THE DOZEN UNLESS OTHERWISE NOTED

assorted fruit and nut breads with preserves **\$48**

assorted freshly made croissants, muffins, and danish **\$48**

assorted bagels and cream cheese **\$48**

fresh chocolate chunk, lemon blueberry, and maple pecan scones with devonshire cream **\$48**

freshly baked chocolate chip, oatmeal raisin, peanut butter cookies, and Rice Krispy™ treats **\$48**

individual assorted granola bars **\$48**

assorted miniature french pastries **\$50**

assorted flavors of cheesecake lollipops **\$72**

tuxedo-dipped chocolate long stem strawberries **\$72**

build your own bruschetta **\$45**
marinated tomatoes, green olive tapenade, truffled wild mushrooms, and burrata served with toasted bread and gluten-free crackers

seasonal whole fresh fruit (per piece) **\$4**

fresh fruit skewers with honey yogurt dip **\$48**

individual seasonal fruit yogurt parfaits, house made granola **\$55**

assorted individual greek fruit yogurt (each) **\$5**

sliced fresh seasonal fruits and berries (per guest) **\$10**

warm pretzel bites, spicy and sweet mustard, and beer cheese dip (per guest) **\$11**

assorted Miss Vickie's™ chips (each) **\$5**

assorted candy bars (each) **\$5**

assorted deluxe mixed nuts (per pound) **\$53**

tortilla chips, house kettle chips, or pretzels (per guest) **\$4**

assortment of Power Bars™ and Kind Bars™ (each) **\$10**

pita chips and housemade hummus (per guest) **\$9**



themed refreshment breaks

MINIMUM 25 GUESTS / PRICED PER GUEST

All themed refreshment breaks include freshly brewed premium regular and decaffeinated coffee and a selection of Tazo® teas, assorted soft drinks, and bottled water. Break packages based on 30 minutes of service.

the camden yards \$20

mini slider dogs, mini beef sliders, potato chips and onion dip, assorted candies

cheese market \$40

artisanal imported and domestic cheeses, dried fruit & nuts, baguette, and house made crackers

stacked chips \$18

assorted housemade kettle chips served with caramelized onion, old bay, spinach and artichoke dips

nature's best \$30

fresh tropical fruit skewers with honey yogurt dip, individually wrapped granola bars, trail mix, and mixed nuts

mediterranean flatbread break \$28

flatbreads to include: chicken, thinly-sliced beef, and vegetarian options with san marzano tomato sauce

Live! Pop \$18

assorted flavors of fresh popcorn with traditional Cracker Jacks and assorted candied peanuts

iEN VIVO! \$15

individual bags of fresh housemade tortilla chips, fire-roasted tomato salsa, guacamole, and sour cream

cookie jar \$22

freshly baked chunky chocolate, oatmeal raisin, peanut butter blitz, s'more, and double chocolate cookie shots with whole milk, almond milk, and chocolate milk



meeting break packages

MINIMUM 25 GUESTS/PRICED PER GUEST

To simplify your meeting needs, we offer specialized break packages (all packages include a continental breakfast, mid-morning break and afternoon break). Service provided for 90 minutes for continental breakfast and lunch, and 30 minutes for mid-morning and afternoon breaks.

rise and shine \$80

breakfast

- chilled orange, grapefruit and cranberry juices
- fresh seasonal sliced fruits and berries
- muffins, chef's selection of assorted danish and sticky pecan buns, sweet butter, marmalade, and fruit preserves
- freshly brewed premium regular and decaffeinated coffee, selection of Tazo® teas

mid-morning break

- freshly brewed premium regular and decaffeinated coffee, selection of Tazo® teas, assorted soft drinks and bottled water
- assorted granola bars

deli lunch buffet

- soup of the day
- assorted cold cut display:
sliced turkey breast, black forest ham, peppered roast beef, genoa salami, and sweet Italian sopressata
- selection of cheeses:
swiss, sharp cheddar, muenster, and havarti
- crisp lettuce, sliced vine tomatoes, shaved onions, mayonnaise, horseradish, and stone ground mustard
- rye, wheat, white, and brioche breads
- individual bags of chips and pretzels
- salad bar selections:
garden greens and hearts of romaine, sliced grilled chicken, tomatoes, cucumbers, shredded carrots, sliced mushrooms, red onions, cheddar and parmesan cheeses, sunflower seeds, dried cranberries, croutons, and assorted dressings
- assorted cookies, brownies, and blondies

afternoon break

- freshly brewed premium regular and decaffeinated coffee, selection of Tazo® teas, assorted soft drinks and bottled water
- jumbo soft pretzels with honey mustard and cheddar dip
- freshly baked jumbo cookies, blondies and brownies, whole fresh fruit

fresh start \$50

breakfast

- chilled orange, grapefruit and cranberry juices
- fresh seasonal sliced fruits and berries
- muffins, chef's selection of assorted danish and muffins, sweet butter, marmalade, and fruit preserves
- freshly brewed premium regular and decaffeinated coffee, selection of Tazo® teas

mid-morning break

- freshly brewed premium regular and decaffeinated coffee, selection of Tazo® teas, assorted soft drinks and bottled water
- assorted granola bars

afternoon break

- freshly brewed premium regular and decaffeinated coffee, selection of Tazo® teas, assorted soft drinks and bottled water
- freshly baked jumbo cookies, blondies, and brownies



light breakfast buffet selections

MINIMUM 25 GUESTS/PRICED PER GUEST

Service provided for 90 minutes.

continental \$30

- freshly squeezed chilled orange, grapefruit and cranberry juices
- croissants, assorted muffins and danish, sweet butter, marmalade, and fruit preserves
- assorted fruit yogurts and granola
- freshly brewed premium regular and decaffeinated coffee selection of Tazo® teas

Live! morning \$30

- freshly squeezed orange, grapefruit and cranberry juices
- fresh seasonal sliced fruits and berries
- assorted miniature fruit muffins, breakfast breads, donuts, sweet butter, marmalade and fruit preserves
- sausage, egg and cheese biscuits
- breakfast croissants with choice of bacon, pork sausage, turkey sausage, or ham
- sun-dried tomato, feta, spinach, and egg white wrap
- freshly brewed premium regular and decaffeinated coffee

choice of one sandwich:

- sausage, egg, and cheese biscuit
- **iEN VIVO!** breakfast quesadilla with chorizo, salsa, egg, and cheese
- breakfast croissant
- spinach, feta, and egg white wrap
- applewood bacon, smoked gouda, red pepper, and egg on ciabatta
- chopped steak and egg, caramelized onions, melted provolone cheese, and herb dijon aioli on brioche bun
- roasted pork, fried eggs, and sriracha mayo on brioche



plated breakfast selections

MINIMUM 10 GUESTS / PRICED PER GUEST

All breakfast entrees are served with freshly squeezed orange juice, baskets of freshly baked breakfast pastries with butter and preserves set on each table, freshly brewed premium regular and decaffeinated coffee, and Tazo® Teas

the Live! classic \$28

- scrambled eggs with fresh chives
- choice of grilled sausage, applewood smoked bacon, turkey bacon, sausage, or country ham
- choice of crispy breakfast potatoes, potatoes o'brien, or shredded potato muffin

filet & eggs \$38

- petite filet mignon
- scrambled eggs with white cheddar, chives, and oven cured tomato
- choice of crispy breakfast potatoes, potatoes o'brien or shredded potato muffin

tuscan breakfast frittata \$29

- provolone and parmesan cheeses, roasted pepper, and basil
- breakfast potatoes

classic quiche lorraine \$26

- caramelized onions with gruyere cheese, bacon and eggs slow baked in a flaky crust
- choice of crispy breakfast potatoes, potatoes o'brien or shredded potato muffin

stuffed brioche french toast \$34

- fresh seasonal berries
- applewood smoked bacon
- vermont maple syrup

traditional benedict \$36

- poached eggs, canadian bacon, classic hollandaise
- choice of crispy breakfast potatoes, potatoes o'brien or shredded potato muffin

baltimore crab benedict \$36

- poached eggs, lump blue crab meat, canadian bacon, and old bay hollandaise
- choice of crispy breakfast potatoes, potatoes o'brien or shredded potato muffin



breakfast buffets

MINIMUM 25 GUESTS/PRICE PER GUEST

Freshly brewed premium regular and decaffeinated coffee and a selection of Tazo® Teas. Service provided for 90 minutes.

the pratt street \$47

- freshly squeezed orange, grapefruit and cranberry juices
- freshly baked croissants, muffins and danish with sweet butter, honey, marmalade, and fruit preserves
- fresh seasonal sliced fruits and berries
- assorted individual greek yogurts
- granola with whole and low-fat milk
- scrambled eggs with white cheddar and chives
- breakfast potatoes
- cinnamon brioche french toast with fruit compote

choice of two meats:

- grilled pork sausage
- grilled chicken sausage
- applewood smoked bacon
- turkey bacon
- grilled ham

the arundel \$45

- freshly squeezed orange, grapefruit and cranberry juices
- multi-grain croissants, bran muffins, and sliced zucchini bread with sweet butter, honey, marmalade, and fruit preserves
- assorted flavors of cold-pressed juices
- fresh seasonal sliced fruits and berries
- individual organic yogurt with mixed berries and house granola
- breakfast potatoes
- individual egg white frittata with spinach, tomato, and feta

choice of two meats:

- grilled pork sausage
- grilled chicken sausage
- applewood smoked bacon
- turkey bacon
- grilled ham

the hall \$41:

- fresh seasonal sliced fruits and berries
- savory breakfast bread puddings with bacon, ham, peppers and cheese
- crisp bacon and pork sausage patties
- home fries
- assorted breakfast breads with sweet butter, honey, marmalade, and fruit preserves
- freshly squeezed orange, grapefruit and cranberry juices



breakfast a la carte & enhancements

PRICED PER PERSON (unless otherwise noted)

breakfast sandwiches \$8

minimum of 10 people

- sausage, egg, and cheese biscuit
- **¡EN VIVO!** breakfast quesadilla with chorizo, salsa, and pepperjack cheese
- ham, egg, and cheese breakfast croissant
- turkey bacon, egg whites, and provolone on whole wheat english muffin
- applewood smoked bacon, smoked gouda, red pepper, and egg on ciabatta
- chopped steak and egg, caramelized onions, melted provolone, and herb dijon aioli on brioche bun
- roasted pork, fried eggs, and sriracha mayo on brioche

grandma's oatmeal station - traditional or steel-cut oatmeal \$9 - select one

- chocolate chips, banana, and walnuts
- blueberry and almond
- dried fruit, pecan, and maple

plain, wheat, and assorted bagels with herb, strawberry, and plain cream cheeses (per person) \$7

assorted flavored greek yogurts (each) \$5

individual yogurt and house made granola parfaits (each) \$7

individual cold cereals and milk (each) \$6

hard-boiled eggs with salt and cracked pepper (per dozen) \$12

fresh seasonal sliced fruits and berries \$7

omelets prepared to order* \$18

made to order with whole eggs and egg whites, choice of fillings: mushrooms, peppers, onions, diced tomatoes, bacon, ham, chicken sausage, pork sausage, grated cheddar and pepper jack cheeses, and house made salsa bar

waffle bar* \$14

variety of waffle batters, fresh whipped cream, sliced bananas, apple cinnamon and strawberry compote, seasonal berries, chocolate chips, maple syrup, sweet butter, and powdered sugar

french pastry assortments \$8

croissants, cigar danish, cinnamon monkey bread & chocolate avalanche pastries

chef-inspired savory breakfast bread puddings \$7

meat, vegetarian or both

sausage gravy and freshly-baked biscuits \$7

smoothie station \$9

chef's choice of the season's freshest fruits combined with yogurt. honey, vanilla & apple juice to make a frosty fresh smoothie

crispy cornflake stuffed french toast \$8

crunchy french toast stuffed with your choice of banana's, strawberries and cream, or raspberry fluff

*uniformed chef's fee \$225.00



brunch package

MINIMUM 25 GUESTS/PRICE PER GUEST

brunch* \$70

- fresh seasonal sliced fruits and berries
- assorted mini fruit muffins, sliced breakfast breads and cast-iron sticky buns served with honey, butter, and fruit preserves
- breakfast potatoes
- scrambled eggs cheese and chives
- applewood smoked bacon and sausage links
- crispy cornflake french toast stuffed with fresh strawberries and bananas
- classic caesar salad with garlic croutons, shaved parmesan cheese and caesar dressing
- slow-roasted chicken breast 'marsala-style' with forrest mushrooms and pearl tomatoes
- grilled 'sixty south' salmon with wilted spinach and basil tomato relish
- charred baby carrots
- seasonal fruit shortcake with southern style biscuits and fresh whipped cream

breakfast stations - choose one (each additional station \$19 per guest):

omelet station*

- made to order with mushrooms, peppers, onions, diced tomatoes, bacon, ham, and cheese

oatmeal station

- caramelized apples, dried fruit compote, golden raisins, brown sugar, and seasonal fruit preserves

waffle bar

- variety of waffle batters, fresh whipped cream, sliced bananas, apple cinnamon and strawberry compote, seasonal berries, chocolate chips, maple syrup, sweet butter, and powdered sugar

pancake station

- old-fashioned buttermilk, blueberry, and chocolate chip pancakes served with seasonal berries, strawberry compote, chocolate syrup, maple syrup, sweet butter, and powdered sugar

shrimp and grits station

- jumbo shrimp sautéed in seasoned butter over a bed of southern-style grits
- accompaniments to include: bacon, green onion, and

shredded cheddar cheese

beverage station

- assorted chilled fruit juices
- freshly brewed premium regular and decaffeinated coffee and assortment of Tazo® Teas
- iced tea
- assorted regular and diet soft drinks

enhancement options

- smoked salmon display with capers, red onions, tomato and lemons **\$16 per guest**
- cheese and charcuterie board **\$20 per guest**
- mini seasonal fruit yogurt parfaits, house made granola **\$10 per guest**

carving stations

- mustard and brown sugar glazed ham **\$18 per guest**
- salt-crusted roast prime rib au jus **\$20 per guest**
- herb butter basted turkey breast **\$16 per guest**
- barbecue spice rubbed beef brisket **\$20 per guest**
- rosemary crusted, slow-roasted leg of lamb **\$20 per guest**

beverage enhancement options

mimosa & bellini bar* **\$16 per guest**

- chilled prosecco
- fresh florida orange and grapefruit juices
- peach lemonade, mango, pomegranate and pineapple juices
- Cointreau™, Chambord™, St. Germain™ and Triple Sec™
- various fruit purees
- fruit garnish of strawberries, blueberries, raspberries, and sliced oranges

bloody mary bar* **\$20 per guest**

- call brand vodka and spicy tomato juice
- worchestershire sauce, Tabasco®, Old Bay®
- crispy bacon strips, cucumber, tomato, salami skewers, pickled okra, red pepper and olive skewers, celery sticks, pickle spears

*uniformed chef's fee \$225.00



plated lunches

MINIMUM 25 GUESTS/PRICE PER GUEST

Our three-course lunch menus include soup or salad, entrée, chef's choice of starch and seasonal vegetable selection, dessert selection, freshly baked artisan rolls and sweet butter, and iced tea.

soups & salads

SELECT ONE:

sun-ripened tomato basil bisque
cream of tomato basil bisque
with mini grilled cheese sandwich

golden gazpacho
chilled spanish soup with golden
tomatoes, minced cucumber &
chive oil
add crab \$8

maryland crab soup

italian sausage and potato soup
with kale and pancetta

asian chopped salad
napa cabbage, carrots, daikon,
cucumbers, rice noodles, mint,
cilantro, and sesame ginger
dressing

spinach salad
cucumber-wrapped spinach
with oranges, strawberries,
spiced pecans, red onions, and
house-made french dressing

the wedge salad
baby iceberg, bacon, blue cheese,
teardrop tomatoes, boiled egg,
cucumber, bleu cheese dressing

caesar salad
chopped salad romaine, parmesan,
focaccia croutons and caesar
dressing

mesclun mixed greens salad
heirloom baby tomatoes, cucumber,
carrots, candied pecans, and goat
cheese with red wine vinaigrette

rustic italian panzanella salad
fresh mozzarella tossed with
cucumber, fire roasted tomatoes,
fresh fennel jumbo croutons &
savory tomato vinaigrette

entrees

SELECT ONE:

southern style stuffed pork
oven roasted pork loin, collard
green stuffing, brandy green
peppercorn sauce **\$50**

roasted salmon
charred tomato vinaigrette **\$52**

**prosciutto and sage wrapped
chicken breast**
sherry chicken jus **\$50**

spinach & ricotta stuffed chicken
boneless breast of chicken,
roasted chicken jus **\$52**

grilled beef sirloin (med)
chimichurri sauce **\$58**

red wine braised beef short rib
braising jus **\$56**

seared rare ahi tuna nicoise salad
fingerling potatoes, egg, niçoise
olives, haricots verts, baby
tomatoes, tender greens, shallot
and herb vinaigrette **\$52**

california chef's salad
ham, turkey, bacon, swiss and
cheddar cheeses, hard-boiled
egg, baby tomatoes, avocado, and
buttermilk dressing **\$40**

rustic angel hair
twirled pasta with blistered
heirloom tomato butter, fresh basil
and peccorino romano **\$42**
add chicken \$10

penne broccoli alfredo
penne pasta tossed with steamed
broccoli in the classic parmesan
cream sauce **\$34 \$42**
add chicken \$10

desserts

SELECT ONE:

traditional tiramisu
coffee soaked lady fingers,
chocolate dipped biscotti

key lime cheesecake
fresh black berries and blueberries,
passion fruit drizzle

forest cheesecake
oreo crust, cherries in kirsch liquor,
chocolate mousse

lemon tart
buttery shortbread filled with lemon
curd and fresh raspberries

assorted miniature dessert bites

vegan, gluten-free, and kosher lunch options available upon request - pricing provided by your catering manager



lunch buffets

MINIMUM 25 GUESTS/PRICE PER GUEST - service time of 90 minutes

Freshly brewed premium regular and decaffeinated coffee and selection of Tazo® teas, freshly baked artisan rolls and sweet butter, and iced tea.

lunch buffet by design \$60

soup - choose one:

- chicken noodle
- **¡EN VIVO!** tortilla
- minestrone with grated romano
- sun-ripened tomato basil bisque
- maryland crab soup
- carrot ginger potage
- jack daniels black bean chilli

salads - choose one:

- rustic italian panzanella, fresh mozzarella tossed with cucumber, fire-roasted tomatoes, fresh fennel, jumbo croutons and savory tomato vinaigrette
- romaine lettuce, shaved asiago, garlic croutons, caesar dressing
- green garden salad, tomatoes, cucumbers, black olives, red onion, garlic croutons, and assorted dressings
- vegetarian antipasto salad, fusilli pasta tossed with grilled vegetables, aged provolone cheese and fresh basil
- asian chopped salad, romaine, iceberg, red cabbage, carrots, chow mein noodles and spicy peanut dressing
- spinach salad, tossed baby spinach, oranges, strawberries, spiced pecans, red onions, house-made french dressing

MORTY'S \$49

LUNCH BUFFET INCLUDES:

old fashioned chicken noodle soup

baby field greens salad

carrots, radish, pear tomatoes, chunky blue cheese, buttermilk ranch dressing and herb dijon vinaigrette

coleslaw

MORTY'S potato salad

pre-made deli sandwiches

david's special

chicken salad, lettuce, and tomato on Kaiser roll

aunt dot's favorite

tuna salad, swiss cheese and tomato on grilled wheat bread

entrees - choose two:

- grilled "sixty south" salmon with lemon butter, sweet corn and charred scallions
- herb crusted cod with blistered cherry tomato relish and wilted spinach
- oven roasted brined chicken with charred sweet potatoes and rustic chicken jus
- buttermilk fried chicken
- Argentinean marinated sliced beef with chimichurri sauce and polenta fries
- boneless beef short ribs, crosscut potatoes, shallot red wine sauce
- cider brined pork mignons, rustic root vegetables, hard cider reduction
- hand-rolled vegetable lasagna
- chef's choice gluten-free/vegan entrée

sides - choose two:

- chef's selection of seasonal vegetables
- country style potatoes with roasted shallots
- old fashioned macaroni and cheese
- twice baked potatoes with chives, cheddar cheese, and bacon

MORTY'S signature

corned beef, pastrami, swiss, coleslaw, Russian dressing, rye bread

roasted vegetable

eggplant, tomato, onion, zucchini, and portobello mushroom in a spinach wrap with white bean aioli

mason jars of pickles

mayonnaise, horseradish, and stone ground mustard

fresh seasonal fruit salad

dessert selections - choose one:

- mini new york cheesecakes
- carrot cake squares with cream cheese frosting
- black and white cookies



lunch buffets continued

MINIMUM 25 GUESTS/PRICE PER GUEST - service time of 90 minutes

Freshly brewed premium regular and decaffeinated coffee and selection of Tazo® teas, freshly baked artisan rolls and sweet butter, and iced tea.

DAVID'S MEDITERRANEAN \$52 LUNCH BUFFET INCLUDES:

parmesan crusted chicken breast

grilled breast of chicken, melted fresh mozzarella, oven cured tomatoes, polenta fries, roasted chicken jus

roasted halibut

roasted halibut, lemon butter with dates and toasted almonds

stacked lasagna

strozapretti cavatelli pasta tossed with san marzano tomato sauce, house-made italian meatballs and finished with herbed ricotta, fresh basil, and locatelli cheese

creamy tomato and roasted vegetable risotto

choose one:

burrata

fresh mozzarella, torn basil, aged balsamic and EVOO

antipasto

chopped fattoush salad, romaine, tomato, cucumber, radish, red onion, and grilled flatbread

dessert selections - choose two:

- mini lemon cupcakes
- mini dessert mousse cups
- soft chocolate almond biscotti
- mini french macarons
- tiramisu bites
- limoncello mascarpone dessert cups

IEN VIVO! \$49

LUNCH BUFFET INCLUDES:

chicken tortilla soup

fire roasted tomato and cumin broth, sides of tortilla strips and shredded jack cheese

mexican chopped salad

spring mix corn, black beans, jicama, tomato, pickled red onion, cotija cheese, chipotle lime vinaigrette, and avocado buttermilk dressing

shrimp cocktail

chilled shrimp with avocado and green chili cocktail sauce

build your own tacos or nachos

choose two proteins:

- shredded chicken
- spiced shrimp
- beef barbacoa
- black bean chili
- fire roasted vegetables
- fresh & roasted jalapeños
- cotija cheese
- spiced cheese sauce
- diced fresh tomatoes
- shredded lettuce, minced onion, fresh cilantro leaves
- pico de gallo, salsa rioja, roasted tomatillo salsa, and guacamole
- baskets of flour tortillas and warm taco shells,
- freshly fried tortilla chips

adobo spiced roasted chicken

choice of chicken, beef, or vegetable enchiladas flour tortillas filled with beans, onions, green chilies and cheese, slow baked and covered with house-made enchilada sauce and melted cheese

spanish-style rice with smoked paprika

street corn and black bean salad with cilantro and roasted jalapenos

dessert selections - choose two:

- cinnamon dusted churros
- dulce de leche cakes
- mini passion fruit tarts
- mexican donut holes



lunch buffets continued

MINIMUM 25 GUESTS/PRICE PER GUEST - service time of 90 minutes

Freshly brewed premium regular and decaffeinated coffee and selection of Tazo® teas, freshly baked artisan rolls and sweet butter, and iced tea.

a taste of maryland \$70

LUNCH BUFFET INCLUDES:

maryland crab soup

baby field greens

english cucumbers, pear tomatoes, red onions, shaved carrots, old bay vinaigrette, and house buttermilk ranch

classic crab dip

crackers and chunks of sourdough bread

stuffed ham

traditional corned ham stuffed with kale and collard greens

jumbo lump crab cakes (2 per person)

tartar sauce

"chaps" pit beef sandwiches

slow roasted , sliced thin with horseradish tiger sauce, bbq sauce, pickles, onions on soft potato roll

maryland fried chicken

the classic recipe, finished with old bay and pan gravy served on the side

seasonal vegetables

buttermilk whipped potatoes

dessert selections - choose two:

- berger's cookies
- smith island cake
- donut bread pudding
- jewish apple cake

blast from the past \$53

LUNCHEON BUFFET INCLUDES:

wedge salad

sun-ripened tomatoes, crumbled blue cheese, cucumber, red onions, bacon, buttermilk ranch dressing or green goddess

deviled eggs with bacon

baked cod

ritz cracker topped atlantic codfish, lemon butter sauce and fresh herbs

individual chicken kiev

baked chicken breast filled with garlic butter, wilted spinach

old fashioned pot roast

slow cooked with carrots, leeks and celery, natural beef reduction

tomato and cauliflower polonaise

garlic buttered bread crumbs

green beans amandine

creamy potatoes au gratin

parker house rolls with sweet creamery butter

dessert selections - choose two:

- mini chocolate cakes
- mixed berry trifle
- red velvet cup cakes
- lemon bundt cake



plated dinner by design

MINIMUM 25 GUESTS/PRICE PER GUEST

Our three-course dinner menus include soup or salad, entrée, dessert selection, freshly baked artisan rolls and sweet butter, freshly brewed premium regular and decaffeinated coffee and a selection of Tazo® teas, and iced tea.

salads & soups

SELECT ONE, ADD ADDITIONAL CHOICES FOR \$8 EACH

caprese salad

aged balsamic, grilled bread micro greens

harvest chopped salad

chopped greens, dried cranberries, candied walnuts, roasted baby beets, apple cider vinaigrette

the wedge

baby iceberg, bacon, blue cheese, teardrop tomatoes, boiled egg, cucumber, house buttermilk herb dressing

luk fu chopped salad

greens, pickled radish, carrots, daikon, wasabi peas, honey soy ginger vinaigrette

the caesar heart

whole hearts of romaine, shaved parmesan, ciabatta croutons, classic dressing

spinach salad

wrapped spinach, oranges, strawberries, spiced pecans, red onions house-made french dressing

roasted heirloom vegetable salad

carrots, red and yellow beets, turnips, parsnips, micro greens, charred tomato vinaigrette

mesclun mixed greens salad

heirloom tomatoes, cucumber, carrots, radicchio, endive, white balsamic vinaigrette

maryland crab soup

tomato basil bisque

cheddar crouton

corn chowder, crab, cob smoked bacon

carrot ginger, cilantro cream



plated dinner by design continued

entrees

SELECT ONE:

rosemary basted bone-in pork chop

creamy roasted red pepper polenta, caramelized cipollini onions, baby squash **\$60**

prosciutto-wrapped chicken

white bean ragout, roasted asparagus and sun-dried tomato beurre blanc **\$60**

roasted chicken breast

cider brined, fried brussels sprouts, sweet potato hash, honey apple gastrique **\$60**

pan seared rockfish

cauliflower silk, parmesan gnocchi, roasted baby beets orange butter **\$68**

blackened tuna

spanish rice cake, melted peppers and sweet onions **\$80**

moroccan salmon

horseradish crusted salmon, lemon risotto, grilled asparagus, lobster-scalion butter **\$64**

peppercorn crusted beef fillet

caramelized onion whipped potatoes, sweet shallot cabernet reduction **\$98**

beef wellington

creamed spinach, charred rainbow carrots, madeira wine reduction **\$110**

red wine braised beef short rib

boursin whipped potatoes, haricot verts, fried parsley, natural reduction **\$76**

ribeye oscar

mignon style ribeye with maryland lump crab meat, roasted plank potatoes, grilled asparagus, classic bearnaise **\$125**

maryland surf & turf

tenderloin filet and jumbo lump crab cake, potato dauphinois and sautéed broccolini **\$100**

roasted chicken breast & seared salmon filet medallions

country style potato cake, haricots verts, chicken and tomato butter **\$76**

steak and lobster

lemon herb poached maine lobster tail, beef tenderloin with red wine sauce, roasted potatoes and seasonal vegetables **\$125**

braised short ribs and crab stuffed shrimp

root vegetable puree, fried brussels sprouts **\$100**

vegetarian entrees

mediterranean vegetable palette

squash, zucchini, portobello mushroom, red bell peppers, charred red onion, oven cured tomato and micro basil **\$52**

eggplant rollatini

eggplant filled with ricotta and boursin cheese, garlic scented spinach, charred tomato sauce **\$52**

seared cauliflower "steak"

grilled portobello mushrooms, oven cured tomatoes, bell pepper sauce **\$52**

desserts

SELECT ONE, ADD ADDITIONAL CHOICES FOR \$8 EACH

traditional tiramisu

coffee soaked lady fingers chocolate dipped biscotti

edelweiss cake

almond dacquoise, raspberry coulis, white chocolate mousse, ladyfingers

primavera napoleon

strawberry and pistachio, mousse with vanilla, sponge and kirsch syrup

vanilla bourbon layered sponge

vanilla syrup and tahitian vanilla bean mousse, fresh berries and vanilla cream

assorted miniature dessert bites



dinner buffets

MINIMUM 25 GUESTS/PRICED PER GUEST

Dinner service includes freshly baked artisan rolls and sweet butter, freshly brewed premium regular and decaffeinated coffee and a selection of Tazo® teas, and iced tea.

little italy \$85

DINNER BUFFET INCLUDES:

starters:

panzanella salad

heirloom tomato, red onion, olives, cucumber, roasted tomato vinaigrette

pesto pasta salad

oven dried tomatoes, olives, basil, mint, toasted pine nuts, garlic, and parmesan

antipasto display

assortment of italian cheeses, cured meats, pickled vegetables, and artisan breads

entrees:

cavatelli pasta with meatballs

shaped pasta tossed with house-made meatballs and san marzano tomato sauce (turkey meatballs can be substituted)

mussels, clams & shrimp

stewed in white wine with capers, chili flakes, basil and capers

chairman's buffet \$100

DINNER BUFFET INCLUDES:

starters:

spinach & frisee salad

bacon lardons, midnight moon goat cheese, shaved red onion, candied pecans, roasted raspberry peppercorn dressing

roasted beet

point reyes bleu cheese, golden raisins, walnuts, endive, herb caramelized shallot dressing

grilled ahi tuna & radicchio salad

white beans, sundried tomatoes, olives, rosemary balsamic dressing

rustic italian beef stew

tender beef slow cooked with fresh herbs carrots, crimini mushrooms, cipollini onions and tomatoes

boneless chicken cacciatore

classic preparation tossed with gnocchi, peppers, onions, potatoes, shaved parmesan and fresh herbs

sides:

polenta

sautéed broccolini with garlic and chili flakes

tuscan potatoes

roasted fingerling potatoes, oregano, olive oil, and parmesan

dessert selections:

- mini chocolate hazelnut beignets
- limoncello torte cake
- tiramisu

entrees:

grilled halibut

mustard sauce

pan seared chicken breast

olive pesto

roasted pork loin

balsamic caramelized onion, maple gastrique

sides:

haricot vert beans

shallots and brown butter

creamy yukon gold potato gratin

dessert selections:

- mini meyer lemon pies
- vanilla poached strawberry cream parfait
- mini pineapple upside down cake



dinner buffets continued

MINIMUM 25 GUESTS/PRICED PER GUEST

Dinner service includes freshly baked assorted breads and rolls, freshly brewed premium regular and decaffeinated coffee and a selection of Tazo® teas

brazilian steakhouse \$80

DINNER BUFFET INCLUDES:

starters:

apple manchego salad

tart green apples, manchego cheese, and lemon

brazilian potato salad

potatoes, olives, garlic, lime, cilantro

smoked salmon

cold-smoked salmon, basil dressing, red onions and capers

peruvian empanadas

spiced chicken or beef empanadas with aji amarillo sauce

entrees:

roasted top sirloin or "picanha"

citrus marinated and fire roasted and sliced thin with assorted brazilian sauces

galeto or crispy chicken

semi-boneless half chicken, spiced marinade. served crispy with citrus chimichurri sauce

mahi mahi

grilled and spiced with blistered tomatoes and peruvian yellow pepper dips

sides:

brazilian black beans

tomato and cilantro

patatas bravas

chipotle mayo

dessert selections:

- chocolate banana bread pudding
- dulce de leche chocolate espresso cups



\$85

DINNER BUFFET INCLUDES:

starters:

tom yum soup

shrimp, lemongrass, galangal, kafir lime leaf oil

green papaya salad

cherry tomatoes, peanuts, cucumber, fish sauce vinaigrette

steamed pork pot stickers

yu choy, enoki mushrooms, green onions and sweet soy ginger broth

entrees:

soy ginger glazed chicken

mango sticky rice

white miso glazed red snapper

lemongrass braised napa cabbage, miso butter sauce

korean barbecue beef short ribs

gochujang kimchi fried rice

sides:

chinese broccoli

chili, garlic

scallion and ginger fried rice

dessert selections:

- coconut panna cotta with fresh passion fruit
- lemongrass infused cheesecakes
- tropical fruit flan



dinner buffets continued

MINIMUM 25 GUESTS/PRICE PER GUEST

Freshly brewed premium regular and decaffeinated coffee and selection of Tazo® teas, freshly baked artisan rolls and sweet butter

dinner buffet by design \$79

soup - select one:

- maryland crab soup
- tomato basil bisque, cheddar crouton
- corn chowder, crab, cob smoked bacon
- carrot ginger, cilantro cream

salads - select one:

- caprese salad, aged balsamic, grilled bread, micro greens
- harvest chopped salad - chopped greens, dried cranberries, candied walnuts, roasted baby beets, apple cider vinaigrette
- luk fu chopped salad - asian greens, pickled radish, carrots, daikon, wasabi peas, honey soy ginger vinaigrette
- the wedge, baby iceberg, bacon, blue cheese, teardrop tomatoes, boiled egg, cucumber, house buttermilk herb dressing
- mesclun mixed greens salad, heirloom tomatoes, cucumber, carrots, radicchio, endive, white balsamic vinaigrette
- the caesar heart - whole hearts of romaine, shaved parmesan, ciabatta croutons, classic dressing
- spinach salad - wrapped spinach, oranges, strawberries, spiced pecans, red onions house-made french dressing
- roasted heirloom vegetable salad - carrots, red and yellow beets, turnips, parsnips, micro greens, charred tomato vinaigrette

entrees - select two:

- roasted chicken, pesto stuffing, parmesan gnocchi & roasted pearl onion ragout, bell pepper butter sauce
- hand breaded chicken parmesan, crispy polenta fries, san marzano tomato sauce
- southern fried chicken, hush puppies
- grilled & sliced london broil, potato & wild mushroom hash, cabernet wine reduction
- asian lacquered salmon fillet, melted cabbage & shitake mushrooms, soy-sweet chili butter
- chicken-rigatoni marsala, asparagus, fresh thyme & parmigiano
- herb roasted cod fillet, cheesy rice arancini, garlic lemon butter
- eggplant rollatini gratin, three cheeses & san marzano tomato sauce

sides - select two:

- steamed baby gold potatoes with butter & herbs
- whipped idaho potatoes
- creamy au gratin potatoes
- green beans with peppers
- broccoli with garlic butter
- asian vegetable stir fry
- roasted root vegetables
- saffron rice pilaf

dessert

- chef's selection of miniature tarts and cakes



hors d'oeuvres

PRICED PER DOZEN, MINIMUM ORDER OF 4 DOZEN OF EACH SELECTION

hot selections

vegetarian

heirloom tomato soup and mini grilled cheese \$42

vegetable spring roll
sweet Thai chili sauce \$48

eggplant fritters
mozzarella, tomato basil relish \$42

parmesan arancini
arrabiata sauce \$36

wild mushroom arancini
truffle cream dip \$36

meat

chicken and roasted corn croquette
red pepper sauce \$44

mini beef sliders
cheddar, caramelized onions, herb aioli \$66

mini pit beef sandwiches
crispy onions and horseradish sauce \$66

thai beef or chicken satay
spicy peanut sauce \$66

mini rubeen bites
1000 island dip \$52

peking chicken wraps
hoisin-chili sauce \$58

mediterranean lamb meatball
walnut romesco \$60

beef or chicken quesadilla bites
salsa rioja & sour cream \$58

smoked chicken arancini
southern maryland remoulade \$58

seafood

shrimp tostada
avocado mousse, crispy shallots, micro cilantro \$58

oysters rockefeller
wilted spinach, crispy bacon \$96

pancetta wrapped sea scallop \$84

maryland crab cake
remoulade sauce \$96

tempura shrimp
spicy sriracha mayo \$60

cold selections

vegetarian

gazpacho 'shooter'
cucumber, onion, pepper, tomato, and cilantro \$38

roasted tomato bruschetta
smoked ricotta, balsamic syrup \$34

caprese skewer
toasted pine nut and basil pesto \$38

hummus
crispy chickpeas, pita chips, carrot slaw \$34

vegetable tart
goat cheese mousse \$48

cucumber cups
avocado mousse & mango chili salsa \$36

grilled portobello crostini
shallot balsamic relish, truffle & chives \$48

seafood

salmon tartar
dill crème fraiche, bagel chips \$48

oyster 'shooter'
bloody mary cocktail sauce \$65

smoked salmon blt
lemon dill mayo, crispy bacon, fried capers, sourdough \$60

crabby potato salad
mini martini filled with new potato salad, avocado, lemon and crab meat \$55

ahi tuna cup
charred scallion, sriracha soy dressing, cilantro \$68

shrimp cocktail 'shooter'
Old Bay® cocktail sauce, lemon \$68

mini lobster roll
Old Bay® mayo, new England bun \$68

mini cod cakes
pineapple-ginger sauce \$60

meat

chicken chipotle tostada
pico de gallo \$36

deviled egg
crispy bacon, chives \$36

antipasti skewer
fresh mozzarella, salami, olives, artichoke \$56

sirloin quesadilla
cilantro spiced cheddar cheese roll-up with salsa and sour cream \$54

beef tenderloin
rye crostini, gorgonzola, red onion marmalade \$68



reception

MINIMUM ORDER OF 10 PEOPLE PER SELECTION / PRICED PER PERSON

displays

seasonal sliced fruits

chef's selection of fresh harvested sun - ripened fruits and berries **\$16**

bountiful antipasto

fresh vegetables sun dried tomato dip, grissini, soppressata salami, prosciutto, grilled asparagus, roasted peppers hard boiled eggs, marinated mushrooms, artichoke hearts grilled eggplant, pepperoncini, mixed olives, bocconcini with tomatoes & fresh basil mussels with red bell pepper vinaigrette **\$20**

international cheese & crudité display

a variety of domestic & international cheese with fresh & sun-dried fruits, assorted nuts, bountiful display of fresh garden vegetables to include: carrots, cucumbers, grape tomatoes, broccoli, peppers, celery & black olives. assortment of fresh & aromatic dips with breads & crackers **\$18**

warm herbed california spinach and artichoke dip

with lavash crackers, pita, and tortilla chips **\$14**

charcuterie display

assorted cured salamis to include: sopressata, capicola, salami, ham and dried sausage served with cured and brined olives, fire roasted peppers, grain mustard, fig jam, english crackers and crusty bread loaves **\$25**

warm maryland crab dip

Old Bay® dusted and plain pita **\$35**



reception stations & action stations

MINIMUM 20 GUESTS/PRICE PER GUEST

All stations are designed to last for 2 hours maximum

the salad bowl:

TWO SELECTIONS \$18

FOUR SELECTIONS \$36

classic caesar hearts of romaine, aged parmesan, focaccia herb croutons, classic dressing

asian chop napa cabbage, peanuts, bell peppers, lychees, carrots, chinese vinaigrette

greek romaine feta cheese, olives, pepperoncini, red onions, lemon-herb dressing

the wedge baby iceberg, bacon, blue cheese, teardrop tomatoes, boiled egg, cucumber, white french dressing

charred broccolini miso vinaigrette, toasted peanuts

cous cous chickpeas, artichokes, cucumber, tomatoes, lemon-mint dressing

quinoa tabouli parsley, mint, red onion, tomato, red beans, blood orange vinaigrette

tomato melon feta cheese, cucumber, basil vinaigrette

pasta station \$24:

rigatoni, farfalle, herb ricotta ravioli, arugula pesto, roasted garlic cream sauce, amatriciana tiny meatballs, wild mushrooms, roasted eggplant, roasted peppers, caramelized onions, parmigiano-reggiano, hot pepper flakes

macaroni & cheese bar \$25

mac & cheese baked in individual ramekins

lobster & mascarpone carbonara with green peas & pancetta

fontina, swiss & gouda buffalo chicken, crab, imperial sauce & cheddar simple four cheese

Luk Fu

NOODLES • DIM SUM

dim sum \$25

savory pork & beef buns

shui mai

peking ravioli

har gow

vegetable spring rolls

chicken & beef satays with spicy peanut sauce soy, ginger, hot mustard & apricot dipping sauces

noodle & dumpling bar \$21

traditional pad thai with shrimp, chicken & peanuts

chinese sesame rice noodles with snow peas & bell pepper

spicy szechuan dragon noodles

vegetable gyoza with ponzu sauce

pork shui mai with soy-ginger sauce

crispy vegetable spring rolls with apricot sauce

quesadilla bar \$20

flour tortillas, grilled chicken, grilled shrimp, red pepper, papaya, black beans, jack cheese roasted corn & green onion,

salsa fresca, sour cream & chunky guacamole

*\$225 uniformed chef's fee (2 hour maximum)



reception stations & action stations continued

MINIMUM 20 GUESTS/PRICE PER GUEST

All stations are designed to last for 2 hours maximum

it's a wing thing \$20:

ACCOMPANIED WITH BLUE CHEESE, CREAMY RANCH,
CARROT AND CELERY STICKS

traditional buffalo style wings

sriracha honey wings

garlic parmesan wings

thai sweet chili wings

Old Bay® wings

b'more favorites \$60:

crab dip with seasoned fries

maryland mini crab pretzel

mini pit beef with onion and horseradish cream

mini crab bites with remoulade and cocktail sauce

flatbreads \$22:

margherita, fresh mozzarella, basil and olive oil flatbread
fig and manchego cheese with baby arugula, caramelized
balsamic drizzle flatbread

smoked salmon with caviar and crème fraiche flatbread

barbecue chicken flatbread

three cheese flatbread

slider bar \$25:

CHOOSE THREE:

orchid - cab slider patty with cob smoked bacon, shredded
lettuce, aged cheddar, tomatoes, crispy chicken, brined
and fried chicken cutlet with cob smoked bacon, shredded
lettuce, alabama white bbq sauce and tomato

maryland crabcake - chipotle tartar sauce, shredded
lettuce, tomato **(\$25)**

italian meatball - slider with fresh mozzarella & tomato
and pesto mayo

french dip - shaved ribeye with swiss cheese and
caramelized onions and au jus dip

miami cuban - pulled pork, ham, salami, pickles,
mustard, swiss cheese

philly cheesesteak - shaved beef, caramelized onions,
aged provolone, chicken bacon ranch, grilled chicken,
bacon, ranch, and american cheese

seafood bar \$40

freshly shucked local oysters on the half shell

count neck clams

iced jumbo shrimp

mussels with red pepper vinaigrette

spicy cocktail sauce, champagne mignonette, lemon
wedges & Tabasco

sushi 8 - chef's choice or build your own (choose 4) \$40 (add sashimi \$18)

kara roll - shrimp tempura, cucumber, spicy tuna, jalapeño
slices, topped with eel sauce

spicy tuna roll - tuna, house spicy sauce

yellowtail roll - yellowtail, scallion

rainbow roll - imitation crabmeat, cucumber, avocado, tuna,
yellowtail, salmon, topped with avocado

maryland roll - fresh crabmeat, cucumber, avocado, mayo,
topped with old bay

california roll - imitation crabmeat, cucumber, avocado
tatus roll - shrimp tempura, cucumber, eel, topped
with avocado

haru roll - spicy tuna tempura, tuna, avocado, spicy mayo,
crunchy oba leaves, topped with eel sauce

spider roll - crispy soft-shell crab, lettuce, cucumber,
masago

add chilled edamame, seaweed salad, or sunomono
\$6 per guest



carving displays

All carving stations are designed for service for up to two hours maximum and are served with artisan bread selection.

CARVING DISPLAYS*

citrus-brined rotisserie style chicken

serves approximately 25 people **\$400**

herb butter basted turkey breast cranberry sauce

serves approximately 20 people **\$375**

luk fu peking duck

orange sauce, pickled radish, steamed buns

serves approximately 25 people **\$450**

cedar plank alaskan salmon filet lemon-garlic aioli

serves approximately 25 people **\$375**

giant whole crispy sea bass

roasted red pepper coulis

serves approximately 50 people **\$750**

whole roasted tenderloin of beef sauce béarnaise

serves approximately 25 people **\$700**

bbq spice rubbed beef brisket smoky and tangy bbq sauce

serves approximately 25 people **\$375**

roast baron of beef

mustard and thyme au jus

serves approximately 50 people **\$950**

rosemary crusted, slow roasted leg of lamb

lamb jus

serves approximately 20 people **\$400**

grilled vegetable wellington

serves approximately 20 people **\$275**

*\$250 uniformed chef's fee (2 hour maximum)



dessert stations

sweet finales \$25

MAXIMUM 300 GUESTS

• **hot chocolate**

warm flourless chocolate cakes with molten chocolate center

• **sugar shots**

our pastry chef's shooter creations featuring old time favorites like apple pie, key lime pie, berry crumble, new york cheesecake, and tiramisu

• **sweet bites**

pb & j chocolate cups, mini red velvet cupcakes, and chocolate whoopie pies

sticks & lollipops \$20

chef's selection of handmade confections on sticks featuring: chocolate truffles, petits fours, cheesecake lollipops, brownie lollipops, marshmallows

the candy store \$22

featuring chef's selection of handmade truffles, confections, chocolates, fudge, lollipops, marshmallows and chocolate dipped strawberries

flambé action station* \$32

CHOOSE TWO:

- new orleans style bananas foster
- cherries jubilee with kirschwasser
- caramelized orange segments with grand marnier
- sugared pineapple & caribbean rum
- accompanied by vanilla bean ice cream, pirouette cookies & chocolate sauce

cupcake shop \$25

SELECT THREE:

- red velvet cupcake with cream cheese frosting
- vanilla cupcake with chocolate frosting
- chocolate cupcake with vanilla frosting
- lemon cupcake with strawberry frosting
- blueberry compote, lemon cupcake & toasted almonds



bars selections

HOSTED BAR* PRICED PER DRINK

A fully stocked bar featuring our call, premium, or luxury selection of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices, and mixers. Charges based on a per drink basis reflecting the actual number of drinks consumed. Bartender charges are the responsibility of the sponsoring organization. Prices do not include the service charge and Maryland state sales tax.

call cocktails **\$8**
premium cocktails **\$10**
luxury cocktails **\$12**
house wines by the glass **\$8**
premium wines by the glass **\$10**
domestic beer **\$6**
imported and craft beer **\$7**
soft drinks **\$3**
juices **\$4**
Red Bull® **\$5**
mineral waters **\$5**
cordials and cognacs **\$12**

CASH BAR* PRICED PER DRINK

A fully stocked bar featuring our call, premium, or luxury selection of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Bartender charges are the responsibility of the sponsoring organization. Cash bar prices are inclusive of service charge and Maryland state sales tax.

call cocktails **\$9**
premium cocktails **\$11**
luxury cocktails **\$13**
premium wines by the glass **\$11**
domestic beer **\$7**
imported and craft beer **\$8**
soft drinks **\$4**
juices **\$5**
Red Bull® **\$6**
mineral waters **\$6**
cordials and cognacs **\$13**

*\$250 bartender fee for 4 hours (additional fees apply beyond 4 hours)



specialty bars selections

THE HOURLY OPEN BAR*

PRICED PER GUEST

A fully stocked bar featuring our call, premium, or luxury selection of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices, and mixers. Hourly bar packages do not include cognacs and cordials. Prices do not include the service charge and Maryland state sales tax.

call brands package	first hour \$20	each additional hour \$12
premium brands package	first hour \$24	each additional hour \$14
luxury brands package	first hour \$30	each additional hour \$18
house beer & wine only package	first hour \$18	each additional hour \$10

call liquor brands

Smirnoff™ Vodka, Tanqueray™ Gin, Jim Beam™ Bourbon, Dewar's™ Scotch, Jack Daniels™ Whiskey, Bacardi™ Rum, Jose Cuervo™ Tequila

premium liquor brands

Ketel One™ Vodka, Hendricks™ Gin, Bulleit™ Bourbon, Chivas Regal™ Scotch, Crown Royal™ Whiskey, Captain Morgan™ Rum, 1800™ Tequila

luxury liquor brands

Ciroc™ Vodka, Bombay Sapphire™ Gin, Maker's Mark™ Bourbon, Glenlivet™ Scotch, Jim Beam™ Single Barrell Whiskey, Don Q™ Rum, Patron™ Silver Tequila

cordials, and cognacs

Baileys™, Grand Marnier™, Kahlua™, Amaretto Disaronno™

house wines

rotating selection of moscato, chardonnay, pinot grigio, sauvignon blanc, cabernet sauvignon, and merlot

premium wines

Bonterra chardonnay, sauvignon blanc, cabernet sauvignon, pinot noir, and rose Capolsado moscato

domestic beers – select two

Miller Lite™, Bud Light™, Budweiser™

imported and craft beers – select two

Heineken™, Corona™, Samuel Adams™

soft drinks

Pepsi™, Diet Pepsi™, Sierra Mist™, ginger ale, club soda, tonic water

juices

orange, grapefruit, cranberry, pineapple

local craft beers available upon request

* Bartenders are required at a charge of \$250 each - 1 per 75 guests up to 4 hours - \$50 for each additional hour unless otherwise noted.

* Optional: cocktail servers are required at a charge of \$250 per 100 people up to 4 hours - \$50 for each additional hour unless otherwise noted



specialty bars selections continued

SPECIALTY BARS

20 PERSON MINIMUM

bubbles bar: \$10 per drink

a touch of sophistication: kir royale, mimosas, peach bellini

martini bar: \$12 per drink

classic, apple, French, lemon drop, and chocolate

crush bar: \$12 per drink

partake in a maryland tradition! choose from orange, grapefruit, watermelon, cranberry or create your own!

signature specialty drinks

add a specialty drink to any bar! our expert bartenders will customize a drink for your group utilizing your company logo and colors

wines by the bottle

white

CHARDONNAY

Belcrème de Lys, Chardonnay, ca **\$48**

Kendall Jackson Chardonnay, ca **\$55**

Stag's Leap Wine Cellars, Chardonnay, ca **\$55**

MOSCATO

Terra D' Oro Moscato **\$45**

Rosatella Moscato **\$40**

PINOT GRIGIO

Rufino "Lumina" Pinot Grigio, Italy **\$40**

Erath Pinot Gris, wa **\$55**

RIESLING

Kung Fu Girl, Riesling, wa **\$40**

Chateau Ste. Michell, Riesling, wa **\$65**

ROSE

Klinker Brick Rose, ca **\$50**

SAUVIGNON BLANC

Joel Gott Sauvignon Blanc, ca **\$45**

Kim Crawford Sauvignon Blanc, nz **\$60**

WHITE BLEND

Conundrum White Blend, ca **\$65**

BUBBLES

Mumm Napa Brut Prestige **\$70**

Moët & Chandon Imperial Brut **\$121**

red

CABERNET SAUVIGNON

Stix, Cabernet Sauvignon, ca **\$55**

Black Stallion, Cabernet Sauvignon, ca

\$65

MALBEC

Terrazas "Altos del Plata" Malbec, Argentina **\$44**

Martino "Old Vine", Malbec, Argentina **\$62**

MERLOT

Velvet Devil Merlot, wa **\$45**

Markham, Merlot, ca **\$69**

PINOT NOIR

Kenwood Sonoma Pinot Noir, ca **\$45**

Steele Carneros Pinot Noir, ca **\$55**

RED BLEND

Saved Red Blend, ca **\$60**



food & beverage policies

Food & Beverage Service

Due to licensing and insurance requirements all food and beverage to be served on hotel property must be supplied and prepared by hotel or its agents with the exception of a professionally baked cake for celebratory purposes. In addition, no remaining food or beverage shall be removed from the premises. At the conclusion of the function such food and beverage becomes the property of hotel. Specific food and beverage items listed may be subject to change or substitution due to seasonality and availability.

Menu Pricing

Patron expressly grants the right to the hotel to raise prices herein quoted no less than 30 days in advance.

Administrative Charge

All food, beverage, room use, audio visual, and certain miscellaneous prices are subject to a taxable 23% administrative charge. All service and fees are subject to applicable prevailing state sales tax.

Final Menu Selections

Menu selections must be submitted to hotel's Catering Manager at least 3 weeks in advance; otherwise, items selected cannot be guaranteed. At the time final menu selections are made, Group shall review, approve and initial the final menu. Our catering staff will be happy to create and design menus at your request with our culinary team to meet specific needs which may not be addressed in the menu selections presented. All selections will be detailed on a banquet event order which must be signed 3 days after receipt.

Guarantees

Where Catering charges are made on a per-guest basis, a guaranteed attendance number must be communicated to our Catering Office no later than 8am, 3 working days prior to the event for functions up to 300 attendees, and 7 working days prior to the event for functions larger than 300 attendees; however, attendance guarantees for events to be held on Sunday and Monday are required the proceeding Thursday. The guaranteed number will not be subject to reduction. If no attendance guarantee is received, the number of guests indicated on the Banquet/Restaurant Event Order will be deemed to be the guaranteed attendance. In the event that the actual attendance at the event is greater than the guaranteed attendance, the Client will be fully responsible for all charges based on the actual attendance at the event. Guarantee increases over the overset number (GTD plus 3% overset policy) received less than two business days prior to the function shall incur a 10% price increase. This policy does not apply to beverages. Guarantee increases received on day of function shall incur a 15% price increase. Please note that the catering department reserves the right to substitute menu items when any increase in guarantee is given. New menu orders placed within three business days of the Event are subject to availability and may require custom pricing.

Replenishments

Replenishments are serviced as noted, unless otherwise confirmed by hotel; breaks are allotted 30 minutes, and Breakfast, Lunch or Dinner buffets are allotted ninety minutes for replenishment. Food and Beverage may be requested to be left thirty 30 minutes beyond the allotted times. However, removal is subject to hotel's discretion if not found suitable for consumption.



general terms

Function Space

Our venue reserves the right to alter event function space assignments with notification based upon the increases or decreases in number of expected guests. If minimum revenues are not met in food and beverage, the remaining balance will be billed as meeting room rental.

Check Approval

All itemized food and beverage banquet checks must be signed at the conclusion of or prior to the start of the function. If the check is not signed, the billing count of the Venue will be accepted.

Audio Visual Equipment

Equipment and services are available from Live! Event Audio Visual located within the venue. Pricing for equipment and labor may be obtained from the Catering/Event Services Department.

Package Handling & Delivery

Please contact your Catering/Event Service manager for a list of services and charges.

Decorations / Entertainment

Our Catering/Event Services Department will be happy to assist you with your floral, decorating, and entertainment needs. Ask your Live! representative for information. If you select your own décor company, approval must be obtained from our Catering Department prior to affixing anything to walls, floors and ceilings. All items must be approved in writing 30 days prior.

Security

The Venue may require, at your expense, Security guards for certain events. Our Security Officers are available at \$40.00 per hour per officer based upon availability. You may also contract Security Services with an outside company that has been preapproved by the Venue. Please see your Live! representative for details.

Parking

Complimentary Self-Parking is available for your guests.

Under Age Gaming & Drinking

Live! Casino & Hotel is a 21 and over venue. The Client acknowledges and understands that it is unlawful for any person under the age of twenty-one (21) years to possess or consume alcoholic beverages, play any gambling game or slot machine or be present on the gaming floor. The Client further acknowledges and understands that it is unlawful to aide, assist or permit a person under the age of twenty-one (21) years to participate in any of these activities. The Client acknowledges that it shall be responsible for preventing such unlawful activity at its functions or by persons attending the functions. In addition, the Client acknowledges that failure to do so shall be grounds for immediate termination of the function.

No food and beverage will be permitted into hotel from outside premises.

Tax exempt organizations must furnish a valid certificate of exemption to hotel when signing contract.

Method of payment must prove that tax exempt organization is paying for charges.

Labor Fees

- \$250.00 bartender fee will apply per bartender (up to four hours).
- \$225.00 labor fee will apply per chef attendant requested.

New Orders Within 72 Hours

Any menu ordered within 72 hours of the function date will be considered a "pop-up" and is subject to special menu selections and pricing. Consult your catering manager for pop-up menus and pricing.

Special Meals

Kosher and halal meals are available upon request. Requests must be made with your catering manager at least 7 days in advance.

Additional Charges

- For plated menus served with multiple entree choices the following guidelines apply; all guests must be served the same starter and dessert course; the highest menu price will apply for all selections; guarantee of all entree selections is due to catering manager at least 3 business days prior to the event; guest entree selection must be identified on place card provided by host.
- Meeting room setup changes made less than 24 hours prior to a function may incur a labor charge.

All reservations and agreements are made upon, and are subject to, the rules and regulations of the hotel and the following conditions:

1. The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes, or currency values. Patron expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitutions.
2. All federal and district taxes which may be imposed or be applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately.
3. Per Maryland State Law, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the hotel. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. Maryland State Law further prohibits the removal of alcoholic beverages purchased by the hotel for client consumption.
4. Prices printed and products listed are subject to change without notice.

Special diets

Chefs can often substitute different ingredients and offer other food options so that dining for those with restricted diets can still be a delectable affair.

Our banquet culinary team can accommodate a variety of common food allergies and intolerances upon request.





Live!

CASINO • HOTEL
MARYLAND

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