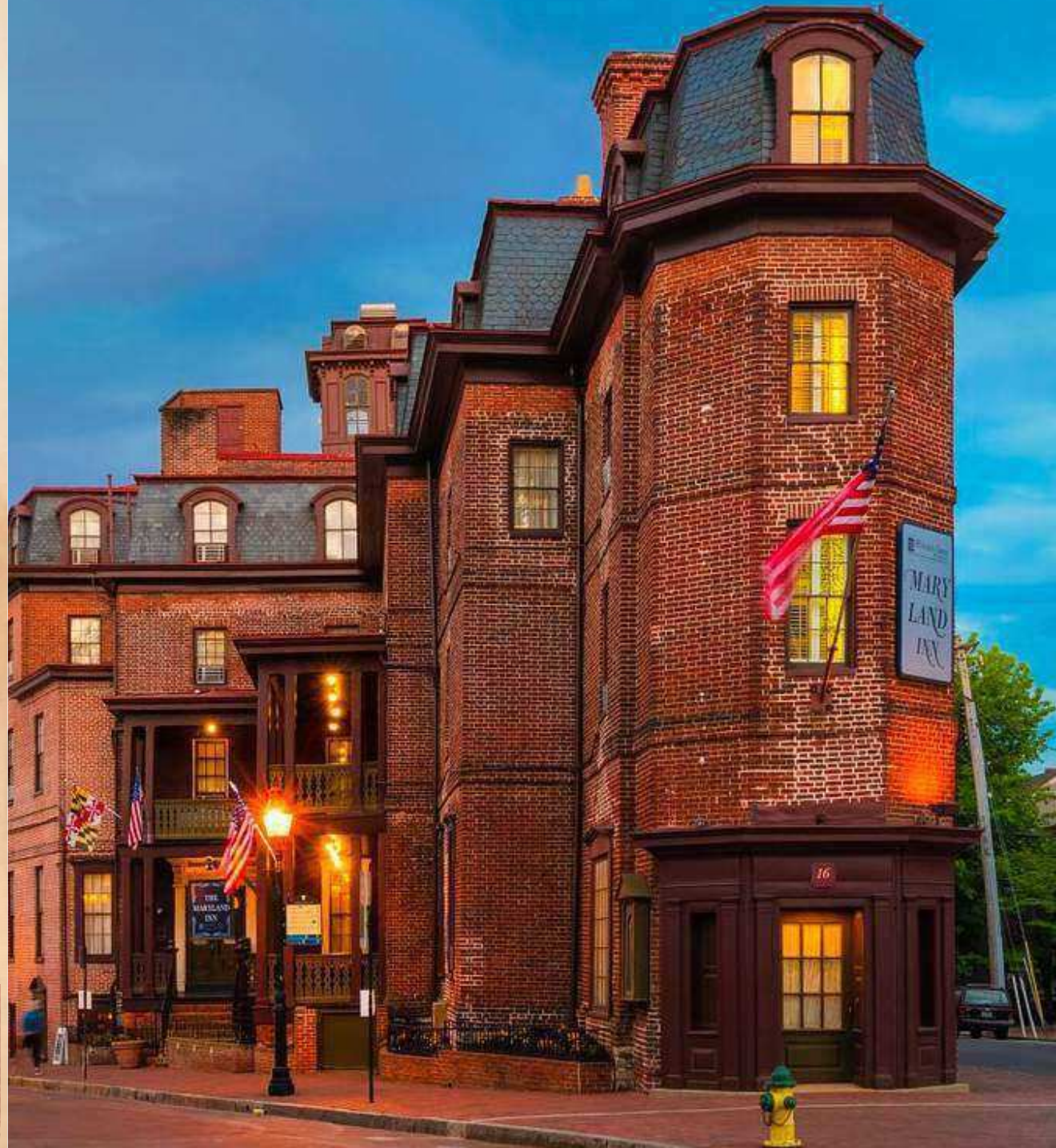




Banquet Menu

58 STATE CIR.
ANNAPOLIS, MD 21401

HISTORICINNSOFANNAPOLIS.COM





*On behalf of the Historic
Inns of Annapolis,*

we thank you for considering us for your next unforgettable event. Our philosophy is to create luxury guest interactions, memorable menu selections, and flawless events. Our banquet staff and culinary team are committed to providing exceptional service and exceeding culinary and event design expectations. You will be impressed with the banquet service and amazed by our culinary expertise.

Our chefs pride themselves on working with local farms and cultivating relationships with artisans in our region to provide a healthy, sustainable experience.

Work with our award-winning culinary team to bring your vision to life. Using our chef's creativity, we take your individual preferences and create an authentic experience for you.

Plated Breakfasts



All Plated Breakfasts include: Freshly Squeezed Florida Orange Juice, Cranberry Juice, Apple Juice, Freshly Brewed Gourmet & a Selection of Herbal & Black Tea Forte®.

THE CLASSIC | 24 per person

- Fluffy Scrambled Eggs with Garden Chives
- Applewood Smoked Bacon OR Sausage Links
- Cast Iron Seared Breakfast Potatoes
- Poached Jumbo Asparagus

FRENCH TOAST | 24 per person

- Thick Sliced Brioche French Toast with Warm Rum
- Banana Compote, Maple Syrup & Banana Brule
- Applewood Smoked Bacon OR Sausage Links

THE CHESAPEAKE | 29 per person

- Poached Eggs served atop Jumbo Lump Crab Cake finished with Hollandaise Sauce & Fresh Fruit Garnish

COUNTRY BREAKFAST | 22 per person

- Biscuits & Sausage Gravy, Scrambled Eggs & Fresh Fruit Garnish

Buffet Breakfast

All Buffet Breakfasts include: Freshly Squeezed Florida Orange Juice, Cranberry Juice, Apple Juice, Freshly Brewed Gourmet & a Selection of Herbal & Black Tea Forte®.
All Buffet Breakfasts are priced & set up for 1-hour service. Non-minimum surcharge for groups less than 20 ppl | 100.00

THE CONTINENTAL | 24 per person

- Sliced Seasonal Fresh Fruit & Seasonal Berries
- Individual Yogurts | multiple flavors including plain, fruit & Greek
- Assorted House-Made Breakfast Breads including pastries, mini-croissants & bagels
- Assorted Condiments including butter, preserves & cream cheese
- Steel Cut Oats with traditional accompaniments

HEALTHY START | 28 per person

- Low Fat Bran Muffins
- Plant Butter & Fruit Preserves
- Seasonal Sliced Fruit & Berries
- Granola, Honey & Yogurt Parfaits
- Chilled Strawberry Banana Smoothies
- Chicken & Apple Sausage

SELECT 1 OF THE FOLLOWING:

- Tomato, Spinach & Egg Beater Scramble
- Egg White Frittata, Asparagus, Caramelized Onion
- *Hot Oatmeal, Brown Sugar & Dried Fruit & Nuts for an additional \$5 per person

THE BAGEL SHOP | 26 per person

- Assorted Bagels
- Select Three Cream Cheeses: Regular, Low Fat Vegetable, Fresh Herb/Scallion, Smoked Salmon or Sundried Tomato
- Smoked Salmon, Sliced Tomatoes, Thin Red Onions, Capers, Shredded Hardboiled Egg
- Display of Sliced Seasonal Fresh Fruit

BREAKFAST SANDWICH BUFFET | 26 per person

- Egg & Cheese

SELECT 2 OF THE FOLLOWING:

- Bagel
- Biscuit
- English Muffin

SELECT 2 OF THE FOLLOWING:

- Bacon
- Sausage
- Turkey Sausage
- Turkey Bacon

- Cast Iron Seared Breakfast Potatoes
- Sliced Seasonal Fresh Fruit Seasonal Berries

Buffet Breakfast



All Buffet Breakfasts include: Freshly Squeezed Florida Orange Juice, Cranberry Juice, Apple Juice, Freshly Brewed Gourmet & a Selection of Herbal & Black Tea Forte®. All Buffet Breakfasts are priced & set up for 1-hour service. Non-minimum surcharge for groups less than 20 ppl | 100.00

CLASSIC BREAKFAST BUFFET | 27 per person

COLD ITEMS:

- Fresh sliced seasonal fruits
- Fresh sliced seasonal berries
- House-made toasted granola
- Whole & skim milk
- Individual yogurts including plain, fruit & Greek

HOT ITEMS:

- House-made pastries, mini croissants & bagels
- Butter, preserves & cream cheese
- Scrambled eggs
- Applewood smoked bacon OR Turkey Bacon
- Breakfast sausage OR Turkey Sausage
- Cast iron seared breakfast potatoes

ADD 1 OF THE FOLLOWING | 8 per person

- Buttermilk Pancakes, Maple syrup & whipped butter
- Brioche French Toast, Maple syrup & whipped butter

BREAKFAST ENHANCEMENTS

OMELET STATION | 28 per person

- Prepared to order. Minimum of 20 people. Chef fee required
- Accompanied by Bacon, Ham, Tomatoes, Onions, Salsa, Assorted Cheeses, Mushrooms, Peppers, Spinach & Avocado
- *Choice of Fresh Eggs or Eggbeaters, Egg Whites

BELGIAN WAFFLE STATION | 13 per person

- Minimum of 20 people. Chef fee required
- Belgian Waffles with Seasonal Berry Compote
- Whipped Cream, Sweet Butter, Maple Syrup

Plated Luncheon | A La Carte



Our a la carte luncheons are designed as a coursed presentation. Please select: **ONE** first course, **ONE** entree & **ONE** dessert for your guests. A La Carte Luncheon Includes: Artisanal Bread Display with Sea Salt Vermont Butter, Freshly Brewed Gourmet Blended Coffee, Iced Tea & a Selection of Herbal & Black Tea Forte®

FIRST COURSE SELECTIONS

- LOCAL FIELD GREENS | *Shaved Bermuda Onions, Crumbled Feta, Basil Vinaigrette*
- TOMATO CARPACCIO | *Florida Hearts of Palm Salad, Citrus-Coriander Vinaigrette*
- CAESAR SALAD | *White Anchovy-Garlic Dressing, Shaved Asiago Cheese*
- CHEF'S CHOICE OF SEASONAL SOUP SELECTION

ENTREE COURSE SELECTIONS

ENTRÉE SALADS:

- SEAFOOD COBB | 36 | *Grilled Shrimp & Pan-Seared Diver Scallops, Romaine, Egg, Avocado, Applewood Smoked Bacon, Tomato, Maytag Blue Cheese*
- CLASSIC CHICKEN CAESAR SALAD | 32 | *Hearts of Romaine, Grilled Chicken, Classic Caesar Dressing*

HOT ENTRÉES:

- MARYLAND CRABCAKES | 40
- STUFFED GRILLED PORTOBELLO MUSHROOM | 32 | *Smoked Provolone, Tomato, Spinach, Caramelized Onions, Aged Moderna Balsamic Drizzle, Local Field Greens*
- GUAJILLO CHILI RUBBED FREE RANGE CHICKEN | 36 | *Roasted Shallot Jus*
- GRILLED PETITE FILET OF BEEF | 38 | *Caramelized Onion Thyme Jus*

STARCHES | Select 1:

- Herb Roasted Red Potatoes, Garlic Mashed Potatoes **or** Parmesan Risotto

VEGETABLES | Select 1:

- Rainbow Carrots, Broccolini, Asparagus, **or** Swiss Chard with Grilled Yellow Squash & Peppers

DESSERT

- Chef's Selection of Seasonal Specialties

On The Run Boxed Lunches



ON THE RUN LUNCHES | 34 per person

On the Go Lunches Include: Whole Fruit & Assorted Drinks. Available for groups of all sizes.

SELECT 3 OF THE FOLLOWING:

- GRILLED EGGPLANT | *Tomato, Fresh Mozzarella with Pesto on Focaccia Bread*
- SLOW ROASTED SIRLOIN OF BEEF | *Caramelized Onions, Boursin Cheese on Baguette*
- SMOKED TURKEY | *Swiss Cheese on Flaky Croissant*
- MARINATED GRILLED CHICKEN BREAST | *Provolone & Arugula on Kaiser Roll*
- VEGETABLE WRAP | *Seasonal Vegetables, Cumin-Scented Hummus, Virgin Olive Oil*
- ITALIAN HOAGIE | *Sliced Italian Meats, Cheeses, Crisp Lettuce, Tomato, Onion*
- MARINATED GRILLED CHICKEN CAESAR SALAD | *Toasted Croutons, & Aged Parmesan*
- CLASSIC COBB SALAD | *Choice of Marinated Chicken or Grilled Shrimp*

SELECT 1 OF THE FOLLOWING:

- Penne Pasta with Roasted Vegetables
- Heirloom Tomato Couscous Salad
- California Potato Salad

SELECT 1 OF THE FOLLOWING:

- Freshly Baked Cookie
- Double Fudge Brownie

THE GOVERNOR CALVERT SANDWICH BOARD | 38 per person

The Sandwich Board Includes: Freshly Brewed Gourmet Blended Coffee, Iced Tea & Selection of Herbal & Black Tea Forte®. Lunch buffets are priced & set up for 1-hour service.

- ASSORTED SLICED MEATS & IMPORTED DELI CUTS | *Selection of Artisanal Breads*
- MARYLAND POTATO SALAD | *With Dill & Whole-Grain Mustard*
- CITRUS COLESLAW
- TOMATO CAPRESE | *Vine Ripened Tomato, Buffalo Mozzarella, Aged Moderna Balsamic Vinegar*
- MIXED LOCAL FIELD GREENS | *Choice of Dressing*
- CHEF'S SOUP OF THE DAY
- DESSERT | *Freshly Baked Cookies, Double Fudge Brownies, Whole Seasonal Fruits*

Luncheon | Buffet Style



All buffet luncheons serve a minimum of 20 guests. Non-minimum surcharge per party | 100.00. All Luncheon Buffets Include: Freshly Brewed Gourmet Blended Coffee, Iced Tea & a Selection of Herbal & Black Tea Forte®. Lunch buffets are priced & set up for 1-hour service.

MARYLAND INN LUNCHEON | 44 per person

- MIXED LOCAL FIELD GREENS | *Herb Vinaigrette, Balsamic, Blue Cheese Dressing*
- CHILLED WATERMELON & CILANTRO SALAD | *With Bermuda Onions*

A SELECTION OF GOURMET WRAPS & SANDWICHES:

- GRILLED EGGPLANT | *Tomato, Fresh Mozzarella with Pesto on Focaccia Bread*
- ROAST CAROLINA TURKEY SANDWICH | *Camembert, Sun-Dried Cherry Mayonnaise on Herbed Ciabatta*
- GRILLED VEGETABLE WRAP | *Grilled Vegetables, Kalamata Olives, Hummus & Feta Cheese*
- SHAVED PEPPERCORN-CRUSTED BEEF | *Arugula, Whole Grain Mustard on a Crisp Baguette*

SELECT 2 OF THE FOLLOWING:

- CAPRESE | *Vine Ripened Tomato, Fresh Buffalo Mozzarella, Aged Modern Balsamic Drizzle*
- BLACK BEAN & ROASTED CORN SALAD
- WHITE BEAN & SMOKED HAM SALAD | *with Fresh Herbs*
- CHEF'S CHOICE OF SEASONAL SOUP SELECTION

SLICED SEASONAL FRESH FRUITS & BERRIES

PASTRY CHEF'S DESSERT | *Seasonal Selections*

MAIN STREET LUNCHEON | 44 per person

- MIXED LOCAL FIELD GREENS | *Choice of: Herb Vinaigrette, Balsamic, Blue Cheese Dressing*
- ORECCHIETTE PASTA SALAD | *Roasted Vegetables, Marinated Citrus Slaw*
- BAKED BEANS
- APPLEWOOD SMOKED BACON & CORN CASSEROLE

FROM THE GRILL (CHOICE OF 3):

- CHIMICHURRI MARINATED CHICKEN BREAST
- LOCAL CATCH OF THE DAY
- FLAME GRILLED HAMBURGERS
- VEGGIE BURGERS
- KOSHER BEEF JUMBO HOT DOGS
- *Fresh Vegetables & Condiments: Sliced Swiss, Cheddar, & American Cheeses, Tomatoes, Onion, Pickles, Lettuce, Mayonnaise, Mustard, Ketchup*

DESSERT

- Sliced Seasonal Fresh Fruit & Berries
- Freshly Baked Cookies, Fruit Tarts, Double Fudge Brownies

Luncheon | Buffet Style

All buffet luncheons serve a minimum of 20 guests. Non-minimum surcharge per party | 100.00. All Luncheon Buffets Include: Freshly Brewed Gourmet Blended Coffee, Iced Tea & a Selection of Herbal & Black Tea Forte®. Lunch buffets are priced & set up for 1-hour service.

TRIP TO ITALY | 46 per person

STARTERS

- MINISTRONE SOUP | *With Elbow Macaroni*
- RUSTIC CAPRESE | *Vine Ripened Tomato, Fresh Buffalo Mozzarella, Aged Moderna Balsamic Drizzle*
- CAESAR SALAD | *Aged Pecorino Romano, Crisp Focaccia Croutons, Classic Caesar Dressing*

ENTRÉES

- BAKED ZITI | *Traditional Bolognese Meat Sauce*
- SPINACH CANNELLONI | *Vine Ripened Tomato Marinara, Fresh Buffalo Mozzarella*
- CHICKEN PICCATA | *Lemon Caper Beurre Blanc Sauce*
- PENNE PASTA | *Creamy Basil Pesto Sauce, Roasted Seasonal Vegetables*
- Assortment of Focaccia & Italian Breads

DESSERT

- Classic Tiramisu
- House-Made Cannoli

CRUZ'S TEX-MEX LUNCHEON | 46 per person

STARTERS

- Tortilla Soup
- White Corn Tortilla Chips with Fresh Tomato Salsa & Guacamole
- Mexican Street Corn Salad

“CREATE YOUR OWN TACO”

- *Shrimp, Guajillo Chili Rubbed Chicken, Spicy Ground Beef, Soft Tortilla Shells, Heirloom Tomato, Guacamole, Aged Cheddar, Cilantro, Lettuce, Black Beans OR Pinto Beans, Sour Cream*
- Spanish Rice

DESSERT

- Tres Leches Cake
- Cinnamon Dusted Sopapillas



Luncheon | Buffet Style



All buffet luncheons serve a minimum of 20 guests. Non-minimum surcharge per party | 100.00. All Luncheon Buffets Include: Freshly Brewed Gourmet Blended Coffee, Iced Tea & a Selection of Herbal & Black Tea Forte®. Lunch buffets are priced & set up for 1-hour service.

MS. PEG SALAD BAR | 40 per person

STARTERS

- Chef's Choice of Seasonal Soup

ENTRÉES

- **SELECT 2 PROTEINS:** Grilled Chicken, Pepper Crusted Sirloin, Sautéed Shrimp
- **GREENS:** Spinach, Romaine, Mixed Seasonal Greens
- **MIX-INS:** Tomato, Cucumber, Red Onion, Chopped Egg, Avocado, Toasted Walnuts, Blue Cheese, Parmesan Cheese, Cheddar Cheese, Bacon, Croutons, Peppers, Carrots, Mushrooms, Red Beets
- **DRESSINGS:** Balsamic Vinaigrette, Ranch, Caesar, Champagne Vinaigrette, Oil & Vinegar

DESSERT

- Fruit Salad
- Chef's Choice of Dessert

CHESAPEAKE BUFFET | 46 per person

STARTERS

- Cream of Crab Soup
- Hush Puppies
- Maryland Cole Slaw
- Mixed Greens Salad with Assorted Dressings

ENTRÉES

- Rockfish with Crab Imperial
- Buttermilk Fried Chicken
- Marinated Sirloin with Caramelized Shallots
- Maryland Corn on the Cob
- Candied Sweet Potatoes

DESSERT

- Peach & Berry Cobbler
- Smith Island Cake

Intermezzo | A La Carte



A LA CARTE SELECTIONS

ASSORTED WHOLE FRESH FRUIT

4 per piece

SLICED FRUIT DISPLAY

10 per person

SELECTION OF DOMESTIC & IMPORTED CHEESES *with Assorted Crackers*

12 per person

SELECTION OF RAW & GRILLED VEGETABLES & ASSORTED DIPS

Bleu Cheese Dip, Onion Dip, Ranch Dip

14 per person

FRESH TROPICAL FRUIT KEBABS ON BAMBOO SKEWERS

40 per dozen

SELECT ONE OR AN ASSORTMENT OF FRESHLY BAKED COOKIES:

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut

40 per dozen

DOUBLE FUDGE BROWNIES *with or without Walnuts*

36 per dozen

ASSORTED PASTRIES, SCONES & MUFFINS

46 per dozen

FINGER SANDWICHES: *Egg Salad, Cucumber & Heirloom, House Smoked Salmon with Chive Cream Cheese*

48 per dozen

JUMBO SOFT BAKED PRETZELS *served with Beer Cheese & Stone Ground Mustard*

46 per dozen

ASSORTED CHIPS & SMART FOOD POPCORN

4 each

CANDY BARS

3 each

MARYLAND CRAB DIP WITH CRUSTY FRENCH BREAD

Market Price

Intermezza | A La Carte



BEVERAGES

BY THE GALLON OR ½ GALLON | *One Gallon Serves Approximately 20 Cups*

- **Freshly Brewed Gourmet Coffee** | 65 per gallon, 34 per half gallon
- **Freshly Brewed Iced Tea** | 42 per gallon, 21 per half gallon
- **Selection of Herbal & Black Tea Forte®** | 5 per infuser

BY CONSUMPTION

- **Sparkling Water** | *Flavored Sparkling Waters* 7 each
- **Still Water** | *Aqua Panna* 7 each
- **Soft Drinks** 5 each
- **Bottled Water** 5 each
- **Red Bull** | *Sugar-Free & Regular* 7 each
- **Assorted Vitamin Water** 7 each

BEVERAGE STATION | 22 per person

- Set in Meeting Room, Refreshed & Available Throughout the Day: Freshly Brewed Gourmet Coffee & a Selection of Herbal & Black Teas, Bottled Water, Assorted Soft Drinks

PREMIUM BEVERAGE STATION | 28 per person

- Set in Meeting Room, Refreshed & Available Throughout the Day: Freshly Brewed Gourmet Coffee & a Selection of Herbal & Black Teas, Bottle Water, Assorted Soft Drinks, Assorted Pellegrino, Assorted Vitamin Water

Themed Breaks

Breaks are priced & set up based on 30-minute service. Minimum of 10 guests required for themed breaks.

HEALTHY BALANCE | 20 per person

- Selection of Gourmet Granola & Protein Bars
- Assorted Whole Fresh Fruit
- Create-Your-Own Trail Mix
- Selection of Assorted Vitamin Water
- Bottled Water

BEIGNETS & COFFEE | 18 per person

- Freshly Brewed Gourmet Coffee
- Flavored Monin® Coffee Syrups
- Assorted Selection of Herbal & Black Hot Tea Forté
- House-Made Beignets with Assorted Jams

SOUTH OF THE BORDER | 22 per person

- Crispy Tortilla Chips
- Chili Con Queso
- Sour Cream & Guacamole
- Roasted Tomato Salsa
- Smoked Chicken & Black Bean Quesadillas
- Assorted Flavored Sparkling Pellegrino®

SNACK STATION | 16 per person

- Fruit Skewers, Dried Fruit
- Create-Your-Own Trail Mix
- Chef's Selection of Freshly Baked Assorted Cookies
- Assorted Sodas & Water

CINEMA BREAK | 18 per person

- Freshly Popped Popcorn
- Assorted Candy Bars
- Assorted Chips
- Jumbo Pretzels with Beer Cheese & Stone Ground Mustard
- Assorted Sodas & Water

SUNDAE BAR | 16 per person

- Tahitian Vanilla Bean Ice Cream
- Belgian Chocolate Ice Cream
- Toppings: Oreo® Crumbles, M&M's®, Sprinkles, Marshmallows, Strawberries, Maraschino Cherries, Chantilly Whipped Cream, Warm Chocolate Sauce, Caramel Sauce



Hors D'Oeuvres

Hors d'oeuvres are available with a minimum order of 2 dozen per item. We recommend a selection of 4 or five different types of for an hour-long reception. We will be happy to guide you in your choices & make suggestions to enhance your event.

VEGETABLE & CHEESE

COLD SELECTIONS

- GOAT CHEESE & SUNDRIED TOMATO BRUSCHETTA 48 per dozen
- HEIRLOOM TOMATO & MOZZARELLA | *Focaccia Crisp, Aged Moderna Balsamic Drizzle* 48 per dozen
- CARAMELIZED VIDALIA ONION WITH GOAT CHEESE 48 per dozen

HOT SELECTIONS

- VEGETABLE SPRING ROLL | *Chipotle Honey Dip* 48 per dozen
- BOURSIN & SPINACH FILO 48 per dozen
- RASPBERRY & BRIE IN FILO 48 per dozen
- VEGETABLE SAMOSAS | *with Chutney* 48 per dozen

FISH & SHELLFISH

COLD SELECTIONS

- LIME & CHILI MARINATED SHRIMP | *Pineapple Salsa* 60 per dozen
- LOBSTER MEDALLION ON BRIOCHE | *Chives* 60 per dozen
- CRAB BRUSCHETTA | *with Fresh Thyme* 60 per dozen
- SHRIMP COCKTAIL | *Seasoned with Old Bay* 60 per dozen

HOT SELECTIONS

- MARYLAND CRABCAKES | *Remoulade* 60 per dozen
- SHRIMP & BACON 60 per dozen
- CRAB OR LOBSTER BISQUE SOUP SHOOTERS 60 per dozen
- SEARED SCALLOPS | *with honey dijon avocado sauce* 60 per dozen

Hors D'Oeuvres

Hors d'oeuvres are available with a minimum order of 2 dozen per item. We recommend a selection of 4 or five different types of for an hour-long reception. We will be happy to guide you in your choices & make suggestions to enhance your event.

MEAT, GAME & POULTRY

COLD SELECTIONS

- MINI FILET MIGNON ON TOAST | *with Horseradish* 60 per dozen
- ROASTED TENDERLOIN OF BEEF | *Served on Crostini with Roquefort Crumbles* 60 per dozen

HOT SELECTIONS

- MINI CHORIZO EMPANADA | *with Smoked Poblano Aioli* 60 per dozen
- CHICKEN MEDALLION | *with Guacamole & Pico de Gallo* 60 per dozen
- BEEF OR CHICKEN SATAY | *with Thai Peanut Sauce* 48 per dozen
- LAMB LOLLIPOP | *with Mango Chutney* 72 per dozen
- COCONUT CHICKEN SKEWERS | *with Sweet Chili Sauce* 60 per dozen
- PORK DUMPLING | *with Sambal-Coconut Infusion* 60 per dozen
- BEEF WELLINGTON PUFFS 60 per dozen

CHILLED SEAFOOD DISPLAY

- ICED GULF SHRIMP | *with Citrus Cocktail Sauce* 60 per dozen
- LITTLENECK CLAMS ON THE HALF SHELL | *with Mango-Peppercorn Mignonette* 90 per dozen
- ICED ALASKAN KING CRAB LEGS | *with Cocktail & Lime Mustard Sauce* 90 per dozen



Hors D'Oeuvres Reception

85 / per person. Minimum of 20 Guests. We will be happy to guide you in your choices & make suggestions to enhance your event.
Tapas Reception is priced & set up for a 1-hour service. Freshly Brewed Gourmet Blended Coffee, Iced Tea & a Selection of Herbal & Black Tea Forte®.

SELECT 4 HORS D'OEUVRES FROM PAGE 14 & 15

- **ARTISAN CHEESE & FRUIT DISPLAY** | *Imported & Domestic Cheeses, Dried Fruits & Berries, Served with Flat-Bread, French Baguettes*
- **VINE RIPENED TOMATO & BUFFALO MOZZARELLA SALAD** | *Drizzled with Aged Moderna Balsamic*
- **ICED SEAFOOD DISPLAY** | *Iced Gulf Shrimp, Cold Water Crab Claws, Horseradish Cocktail Sauce, Stone Ground Mustard & Garnished with Sliced Lemons*

SELECT 2 STATIONS:

- **CITRUS-MAPLE ROASTED CAROLINA TURKEY** | *Creole Mustard, Apricot & Cipollini Marmalade, Stone Ground Corn Bread*

[OR]

- **SLOW ROASTED CAJUN SPICE PRIME RIB** | *Natural Pan Jus, Mustard, Horseradish Cream, Fresh Baked Rolls*

- **FRESH PASTA STATION** | *Cheese Tortellini & Penne Pasta with Roasted Tomato Marinara, Creamy Alfredo Sauce, Freshly Grated Parmesan Cheese, Basil Pesto & Toasted Pine Nuts*

[OR]

- **RISOTTO STATION** | *Creamy Risotto with Add-In's To Include: Applewood Smoked Bacon, Seasonal Roast Vegetables, Shiitake Mushrooms, Fresh Spinach & Grated Parmesan Cheese*

- **DESSERT DISPLAY** | *Chef's Choice of Dessert*



Dinner | A La Carte



Our a la carte dinners are designed as a three-course presentation. Please select ONE first course, & ONE entrée for your guests. Dessert is determined by our Pastry Chef's Seasonal Selections. If you prefer to offer a choice of entree, we will be happy to discuss options with you. All Three Course Dinner Menus Include: Artisanal Bread Display with Sea Salt Vermont Butter, Freshly Brewed Gourmet Blended Coffee, Iced Tea & a Selection of Herbal & Black Tea Forté®.

FIRST COURSE SELECTIONS | SALADS | SELECT 1:

- BOUQUET OF HOMESTEAD LOCAL MIXED GREENS with Shaved Parmesan & Champagne Vinaigrette
- BABY ROMAINE HEARTS with Classic Caesar Dressing, Crisp Flat-Bread Croutons
- SHAVED HEIRLOOM TOMATO CARPACCIO with Melted Grape Tomato & Fresh Mozzarella with Balsamic Reduction
- ICEBERG LETTUCE WEDGE SALAD with Applewood Smoked Bacon, Vine Ripened Tomatoes, Maytag Blue Cheese

ENTRÉE SELECTIONS | SELECT 1:

FROM THE LAND

- NEW YORK STRIP STEAK | 70 | Truffled Parsnip Purée, Périgourdine Sauce
- HERB ENCRUSTED FILET MIGNON | 72 | Garlic Rosemary Butter
- HERB CRUSTED RACK OF LAMB | 72 | Rosemary-Infused Jus
- PAN SEARED FREE RANGE CHICKEN BREAST | 66 | Thyme-Infused Chicken Jus

FROM THE SEA

- GRILLED SALMON | 66 | Honey Tangerine Glaze
- MARYLAND CRABCAKES | 72 | Sherry Roasted Garlic Cream Sauce
- ROCKFISH WITH CRAB | 70 | Warm Whole Grain Mustard Vinaigrette

COMBINATION ENTREES

- FREE RANGE CHICKEN + SHRIMP | 80 | Warm Chicken Jus, Herb Vinaigrette
- BEEF TENDERLOIN + SHRIMP | 84
- BEEF TENDERLOIN + CRABCAKES | 85

STARCHES | SELECT 1:

- ROASTED RED POTATOES, DAUPHINOISE POTATOES, POLENTA, RISOTTO, FINGERLING POTATOES

VEGETABLES | SELECT 1:

- ASPARAGUS, BABY SQUASH, GREEN BEANS, BABY CARROTS, BROCCOLINI, SWISS CHARD

DESSERT | CHEF'S CHOICE

Dinner | Buffet Style



All buffet dinners serve a minimum of 20 guests. Non-minimum surcharge per party | 200.00. All Buffet Dinners Include: Freshly Brewed Gourmet Blended Coffee, Iced Tea & a Selection of Herbal & Black Tea Forte®. Dinner buffets are priced & set for 2-hour service.

GOVERNOR CALVERT BUFFET | 65

- **CHEF'S SOUP SELECTION**
- **BABY ROMAINE HEARTS** with Classic Caesar Dressing, Crisp Flat-Bread Croutons
- **ENTRÉES | SELECT 3:**
 - BEEF CARVING STATION | Culinary Attendant required, \$150 per station
 - GRILLED CHICKEN with Olive Caper Tomato Sauce
 - CHICKEN BREAST stuffed with Sage & Apple with an Apple Cider Reduction
 - SALMON with Roasted Garlic Confit & Fennel
 - BUTTERNUT SQUASH RAVIOLI in a Brown Butter Sauce
- **SELECT 1:** ROASTED RED POTATOES, MASHED POTATOES, OR ROSEMARY POLENTA
- **CHEF'S SELECTION OF SEASONAL VEGETABLES**
- **ARTISANAL BREAD DISPLAY**
- **CHEF'S SELECTION OF DESSERTS**

AN EVENING AT THE WATERFRONT | 72

- **STARTERS:**
 - ARTISANAL BREAD DISPLAY, BACON & CORN CHOWDER, SEASONAL GREENS SALAD SERVED WITH ASSORTED DRESSINGS, ROASTED BABY VEGETABLE SALAD
- **ENTRÉES:**
 - ROASTED ROCKFISH
 - MARINATED SIRLOIN OF BEEF WITH A RED WINE REDUCTION
 - PARMESAN & HERB CRUSTED BREAST OF FREE-RANGE CHICKEN | *Fricassee of Foraged Mushrooms, Marsala Cream*
- **ACCOMPANIMENTS:**
 - CHEF'S CHOICE OF SEASONAL VEGETABLE, ROASTED NEW POTATOES TOSSED IN OLIVE OIL & SHALLOTS
- **CHEF'S SELECTION OF DESSERTS**

Dinner | Buffet Style



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HARBOR LIGHTS BUFFET | 75

- **CRISP BABY FIELD GREENS** | Cucumbers, Blistered Tomatoes, Hearts of Palm, Candied Pecans, Dried Cherries, Balsamic Vinaigrette, Crumbled Blue Cheese Dressing
- **ANTIPASTO BUTCHER'S BLOCK** | Marinated Artichokes, Grilled Asparagus, Marinated Mozzarella, Spiced Chorizo, Imported Olives, Shaved Prosciutto, Pickled Vegetables & Grilled Artisan Breads
- **MARINATED CAPRESE SALAD** | Vine Ripened Tomatoes, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil, Aged Moderna Balsamic
- **TOASTED ORZO PASTA SALAD** | Fire Roasted Peppers, Garbanzo Beans, Preserved Lemon Vinaigrette, Marcona Almonds, Nicoise Olives & Fresh Mint
- **CRACKED BLACK PEPPER CRUSTED FLANK STEAK** | Madeira Dijon Bordelaise
- **PARMESAN & HERB CRUSTED BREAST OF FREE-RANGE CHICKEN** | Fricassee of Foraged Mushrooms, Marsala Cream
- **SEARED MARYLAND CRABCAKES**
- **ROASTED VEGETABLE CASSEROLE** | Zucchini, Yellow Squash, Vine Ripened Tomatoes, Eggplant, Herb de Provence
- **SWEET GRASS DAIRY FARMS CHEESE & POTATO GRATIN** | Goat's Cheese, Truffles, Chopped Chives
- **ARTISANAL BREAD DISPLAY**
- **CHEF'S SELECTION OF DESSERTS**

Reception Action Stations

We will be happy to guide you in your choices & make suggestions to enhance your event. 1 chef attendant required per 50 guests. All attended chef stations per chef event / 150

CAJUN SPICED PRIME RIB | 425 each

- SLOW ROASTED CAJUN SPICED PRIME RIB
- NATURAL PAN JUS, MUSTARD, HORSERADISH CREAM
- FRESH BAKED ROLLS
- Serves approximately 30 guests

CITRUS-MAPLE ROASTED CAROLINA TURKEY | 375 each

- CREOLE MUSTARD
- APRICOT & CIPOLLINI MARMALADE
- STONE GROUND CORN BREAD
- Serves approximately 30 guests

OVEN ROASTED BEEF TENDERLOIN | 475 each

- RED CHIMICHURRI, GREEN CHIMICHURRI
- PIQUILLO PEPPER SOFRITO, FRIED SWEET PLANTAINS
- FRESH BAKED ROLLS
- Serves approximately 20 guests

MOLASSES GLAZED SLOW ROASTED BONE-IN HAM | 375 each

- GRILLED PINEAPPLE RELISH
- JALAPENO CHEDDAR BISCUITS
- FRESH BAKED ROLLS
- Serves approximately 40 guests



Reception Enhancement Stations



DISPLAY STATIONS: We will be happy to guide you in your choices & make suggestions to enhance your event. Not recommended as stand-alone stations. One chef attendant required per 50 guests. All attended chef stations per chef event | 150

ARTISINAL CHEESE & FRUIT DISPLAY | 20 per person

- Imported & Domestic Cheeses with Dried Fruits & Berries, served with Flat-Bread, French Baguettes

GARDEN FRESH VEGETABLE DISPLAY | 14 per person

- Grilled, Roasted & Fresh Vegetable Display, Cilantro Pepper Ranch, Hummus, Guacamole, Cumin Scented Pita Points & Grilled Ciabatta Bread

SEASONAL & EXOTIC FRESH FRUIT DISPLAY | 16 per person

- An elaborate display of Fresh Slice Seasonal Fruit & Berries

ANTIPASTO TABLE | 18 per person

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

CRAB FONDUE | 24 per person

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

SLIDER STATION | Miniature Slider Bar | 18 per person

- **SELECT 1:** Fried Chicken (Regular or Buffalo), All-Natural Beef or House-Made Crab Cake
- *Tiny Lettuce, Tomato, Onion, Sauces to Accompany, Natural Sea Salt Fries*

RISOTTO STATION | 20 per person | Chef Attendant Required

- Applewood Smoked Bacon, Roasted Vegetables, Fresh Spinach, Tomato, Shiitake Mushroom & Grated Parmesan Cheese

FRESH PASTA STATION | 18 per person | Chef Attendant Required

- **SELECT 2 PASTAS:** Penne, Fettuccine, Orecchiette or Cheese Tortellini
- **SELECT 2 SAUCES:** Roasted Tomato Marinara, Basil Pesto or Alfredo

SWEET WATER CRAB CAKE STATION | 22 per person | Chef Attendant Required

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

HOT BOARD POTATO MASHER BAR | 14 per person | Chef Attendant Required

- A Trio of Red Potato Mash, Garlic Potato Mash & Sweet Potato Mash, accompanied by Assorted Toppings & Gravy

Beverage Selections



HOSTED BARS: Free per bartender | 150. One bartender is required for every 75 guests.

ALL BAR SELECTIONS INCLUDE:

- SELECT WINES (CHOICE OF 5)
- CABERNET SAUVIGNON
- PINOT NOIR
- MERLOT
- CHARDONNAY
- SAUVIGNON BLANC
- PINOT GRIGIO
- MOSCATO
- WHITE ZINFANDEL
- SELECT BEERS (CHOICE OF 3)
- MICHELOB ULTRA®
- YUENGLING
- BUD LIGHT®
- MILLER LITE
- HEINEKEN®
- STELLA ARTOIS
- CORONA®
- FRESH JUICES
- SOFT DRINKS
- MINERAL WATERS

BY THE DRINK | per drink, based on consumption

- | | | | |
|----------------------|----|-----------------------|---|
| • DELUXE | 10 | • SOFT DRINKS | 5 |
| • PREMIUM BRANDS | 12 | • BOTTLE WATER | 5 |
| • SELECT WINES | 10 | • IMPORTED BEER/CRAFT | 8 |
| • CORDIALS & LIQUERS | 12 | • DOMESTIC BEER | 7 |

BY THE HOUR | per person, starting from 2 hours

BEER & WINE

- | | | |
|--------------|--------------------|------------------|
| • BUDWEISER® | • CORONA® | • FRUIT JUICES |
| • BUD LIGHT® | • LOCAL CRAFT BEER | • SOFT DRINKS |
| • HEINEKEN® | • SELECT WINES | • MINERAL WATERS |

DELUXE BRANDS

- | | | |
|------------------------|-----------------------------|---------------------------------------|
| • SMIRNOFF VODKA | • CRUZAN® LIGHT RUM | • 2 Hours of Open Bar 22 per person |
| • CONCIERE GIN | • CUTTY SARK BLENDED SCOTCH | • 3 Hours of Open Bar 33 per person |
| • SAUZA SILVER TEQUILA | • SEAGRAMS VO® WHISKEY | • 4 Hours of Open Bar 43 per person |
| • JIM BEAM BOURBON | | |

PREMIUM BRANDS

- | | | |
|---------------------------|------------------------|---------------------------------------|
| • TITOS® HANDMADE VODKA | • FAMOUS GROUSE SCOTCH | • 2 Hours of Open Bar 27 per person |
| • GRAY WHALE GIN | • CROWN ROYAL® WHISKEY | • 3 Hours of Open Bar 40 per person |
| • ESPOLON BLANCO TEQUILA | • MAKERS MARK® BOURBON | • 4 Hours of Open Bar 53 per person |
| • DIPLOMATICO MANTUAO RUM | | |

Event Policies



FOOD & BEVERAGE MINIMUMS

The minimums do not include a 26% service charge & 6% sales tax (9% alcohol sales tax). Food & Beverage minimums are a guideline of the least amount you will need to spend for your event & are not package-based on any particular menu.

FOOD & BEVERAGE

All Food & Beverage is to be purchased solely through the hotel. Our talented team of chefs will assist you to create special menus that vary from items included on our printed suggestions. Menu selection should be completed at least three weeks prior to your event.

- For Plated Dinners, a choice may be offered for the entrée selection. The menu will reflect the higher priced entrée. Exact count of entrées is due 5 Business Days prior. Client must provide place cards with what each guest ordered.
- A minimum of 20 people is required for all buffet menus with stations & hot food items.

TAXABLE SERVICES & SALES TAX

A 26% taxable service charge & 6% sales tax will be applied to all Food & Beverage arrangements. Sales tax for all Alcohol & Bar Service is 9%.

OTHER CHARGES & GENERAL FEES:

BARTENDER	<i>per Bartender, per event</i>	150
	<i>One Bartender required per every 75 guests</i>	
CHEF ATTENDANT	<i>per Chef, per event</i>	150
	<i>One Chef Attendant required per every 50 guests</i>	



It is our goal to create a unique service experience that will allow us to anticipate your needs and provide you with our Intuitive Services, Elegant Surroundings, and Luxurious Accommodations.

We look forward to serving you.

Phone: 410-263-2641

Toll-Free: 844-656-8640

historicinnsofannapolis.com