



Breakfast Menu

Plated

All plated breakfast items include coffee, tea, juice, and fresh fruit. Please Select One Plated Item.

Classic American \$19

Scrambled Eggs, Two Slices of Bacon, Sausage, Home Fries, Buttered Toast

Bagel and Lox \$21

House Cured Salmon, Whipped Cream Cheese, Fresh Tomato, Red Onion, Capers, Hardboiled Egg, Toasted Everything Bagel

Lighthouse Biscuits and Gravy \$17

Home Fries, Over-Easy Egg, Sausage Gravy, Buttermilk Biscuits

Buttermilk Pancakes \$18

Three Buttermilk Pancakes, Sausage or Bacon, Whipped Honey Butter, Warm Maple Syrup

The Dewey Eggs Benedict \$22

Jumbo Lump Crab Cake, Poached Eggs, Butter Toasted English Muffin, Lighthouse Hollandaise, Old Bay



Buffet

Choose four hot items \$21 / Choose five hot items \$25

All breakfast buffet packages include coffee, tea, & juice station, fresh breads & pastries, fresh fruit display

**Buffet packages for under 25 individuals are subject to upcharge*

Applewood Smoked Bacon

Shoulder Bacon

Roasted Sage Sausage

Sausage Gravy

Scrambled Eggs

Crispy Potato Hash

Cheese Blintz

Buttermilk Biscuits

Corned Beef Hash

Pecan French Toast

Buttermilk Pancakes

Scrapple

Taylor Ham

Assorted Quiche



Brunch Buffet Stations

All Stations require one Chef Attendant per 125 guests at \$125.

Omelet Station \$10

Fresh omelets made to order with Bacon, Sausage, Ham, Bell Peppers, Mushrooms, Baby Spinach, Roma Tomatoes, Sweet Onion, Cheddar Cheese

Add Crab & Old Bay omelets for \$4 per person

Waffle Station \$6

Fresh Belgium Waffles made to order with Strawberries, Blueberries, Chocolate Chips, Fresh Whipped Cream, Whipped Butter, Syrup, Sugar-free Syrup

Smoked Salmon Display \$14

House Cured Lemon-Dill Salmon with Capers, Red Onions, Hardboiled Egg, Ripe Tomatoes, Scallions, Cream Cheese, N.Y. Style Bagels

Continental Breakfast \$12

Assorted Cereals with Milk, Fruit & Greek Yogurts, Homemade Granola with Fresh Toppings, Seasonal Whole Fruit, Fresh Pastries, Toasted Breads with Whipped Butter, Peanut butter, Assorted Jams, Coffee, Tea, Chilled Juices

Healthy Start \$13

Build your own Parfait Bar with Homemade Granola, Fruit & Greek Yogurts, Assortment of Granola Bars, Seasonal Sliced & Whole Fruit, Fresh Pastries, Assorted Fresh Baked Scones, Hard Boiled Eggs, Apple-Cinnamon Oatmeal, V8 Juice, Coffee, Tea, Chilled Juices



Carving Stations

All Stations require one Chef Attendant per 125 guests at \$125. Include Artisan Slider Rolls.

(Minimum 50 people)

Garlic Rubbed Top Round \$10

Served with Au Jus, Red Horseradish, Horsey Sauce, Grain Mustard

Herb Prime Rib \$15

Served with Au Jus, Red Horseradish, Horsey Sauce, Grain Mustard

Glazed Ham \$8

Served with Dijon Mustard, Cherry Glaze, Brown Mustard Aioli

Fried Turkey Breast \$8

Served with Giblet Gravy, Cranberry Sauce, Cranberry Aioli

Leg of Lamb \$15

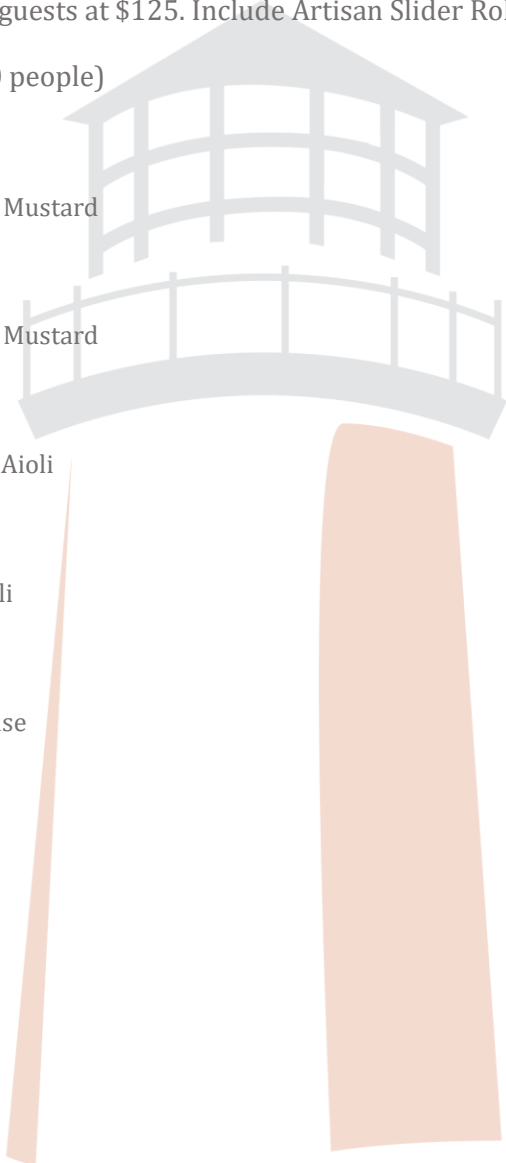
Served with Wild Mushroom Ragout, Roasted Garlic Soubise

Cedar Plank Roasted Salmon \$15

Served with Honey-Citrus Glaze

Grilled Beef Tenderloin \$23

Served with Cabernet Demi-Glace and Chimichurri





Breaks Menu

All Breaks are Priced per Person per Hour

Fruit & Smoothie Bar \$11

Granny Smith Apples, Clementine, Bananas, Yogurts, Granola Bars, Trail Mix, Fruit Smoothies.

Healthy Start \$13

Build your own Parfit Bar with Homemade Granola, Fruit & Greek Yogurts, Assortment of Granola Bars, Seasonal Sliced & Whole Fruit, Fresh Pastries, Assorted Fresh Baked Scones, Hard Boiled Eggs, Apple-Cinnamon Oatmeal, V8 Juice, Coffee, Tea, Chilled Juices

Mediterranean \$10

Assortment of Hummus, Fresh Tapenade, Tomato Bruschetta, Toasted Crostini, Imported Cheese, Roasted Vegetables

Cookies & Brownies \$7

Assortment of Cookies, Fudge Brownies, Blondies, Whole Fruits

Salty Sweet \$9

N.Y. Styles Pretzel Sticks, Yellow Mustard, Cheese Sauce, Funnel Cake Fries, Chocolate Sauce

At the Ballpark \$11

Nathans All Beef Hot Dog Slider, Cheeseburger Slider, Caramel Popcorn, Accoutrements



At the Movies \$7

Buttered Popcorn, Caramel Corn, Popcorn Butter, Sea Salt, Twizzlers, Snow Caps, Reece's Pieces, Mini Chocolate Bars

Nacho Bar \$10

Fresh Fried Tortilla Chips, Nacho Cheese, Pico de Gallo, Guacamole, Sour Cream, Cheddar Cheese, Lettuce, Onions, Diced Tomatoes, Jalapenos, Salsa Verde, Assorted Hot Sauces

Ice Cream Break \$7/\$10

Assortment of Novelty Ice Cream Bars or Hand Dipped Ice Cream with Chopped Walnuts, Broken Reece's Cups, Crushed Oreos, Gummies, Sprinkles, Cherries, Fresh Whipped Cream

(Hand dipped ice cream is a chef attended station and is subject to an attendant fee)

Grotto's Pizza Break \$9

Enjoy an Eastern Shore favorite with Famous Grotto's Pizza. Choose Two Toppings Per Pizza. Toppings Include Pepperoni, Sausage, Ham, Bacon, Onions, Mushrooms, Peppers, Tomatoes, Black Olives, Broccoli, Jalapenos, Pineapple, Spinach, and Extra Cheese.

*Additional Toppings Extra



Coffee Break by the Gallon \$50

*Three Gallon Minimum

Freshly Brewed Coffee, Assorted Tea with Hot Water, Lemons and Honey

Coffee Break by the Person

Freshly Brewed Coffee, Assorted Tea with Hot Water, Lemons and Honey

½ Day \$5 per person All Day \$8 per person

Half Day is a Maximum of 4 hours

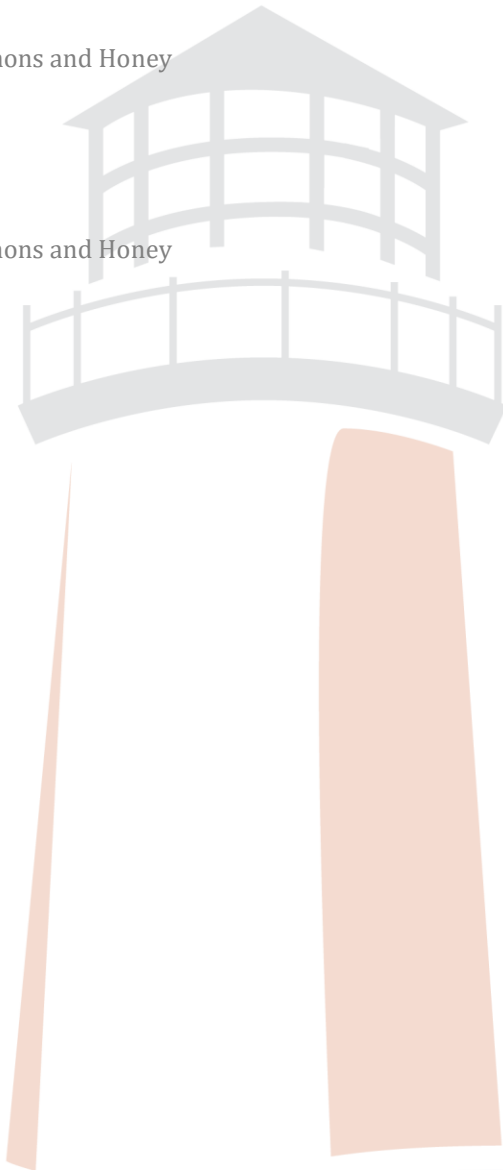
Beverage Break

Assortment Soft Drinks, Bottled Water, and Iced Tea

½ Day \$7 per person All Day \$12 per person

Beverage Break By Consumption

Assortment Soft Drinks & Bottled Water \$4 each





Hors d'Oeuvres Menu

Hors d'Oeuvres Display Priced per Person

Garden Vegetable Crudité \$4

Buttermilk Ranch & Port Wine Bleu Cheese Dips

Fresh Fruit Display \$5

Sliced Seasonal Local Fruit, Berries, and Grapes with Vanilla Yogurt Dip

Domestic & Imported Cheese Display \$5

Grapes, Berries, Toasted Nuts, Grilled Fresh Breads, & Gourmet Crackers

Mediterranean Trio \$5

Roasted Red Pepper Hummus, Greek Olive Tapenade, Roasted Garlic Cloves, Italian Bruschetta, Fresh Grilled Breads

Antipasti Display \$8

Genoa Salami, Imported Ham, Capicola, Soppressa, Artisan Cheeses, Marinated Mozzarella, Grilled Vegetables, Country Olives, Roasted Garlic, and Pickled Peppers



Tapas Mosaic \$14

Multi-Tiered Table Top Display of Individually Plated Tapas

Marinated Artichokes, Caramelized Mushrooms, Charred Bell Peppers, and Roasted Carrots

Boursin Cheese, Smoked Gouda, and Marinated Mozzarella

Imported Salami, Black Forest Ham, and Prosciutto

Country Olives and Roasted Cherry Tomatoes

Raw Bar \$19

Local Oysters, Garlic Mussels, Shrimp Cocktail, Blue Crab Claw

Champagne Mignonette, Cocktail Sauce, Old Bay Remoulade, Moutarde

Butlered Hors d'Oeuvres

Poultry

	Price Per 50 pc.
Buffalo Chicken Empanada	\$120
Chicken & Lemon Grass Potstickers with Sweet Chili	\$95
Jerk Chicken Satay with Malibu Mango Marmalade and Charred Pepper	\$110
Buffalo Chicken Fritter with Bleu Cheese Dip	\$90
Chicken Cordon Bleu Bites with Dijon Dip	\$110
Mini Chicken Quesadilla with Pico de Gallo & Lime-Cilantro Sour Cream	\$120
Duck Confit Ravioli with Ponzu	\$145



Meats

Price Per 50 pc.

Mini Beef Wellington	\$175
Mini BLT Canapes with Pesto Aioli	\$60
BBQ Short Rib Tart with Smoked Bleu Cheese	\$160
Philly Cheesesteak Spring Rolls with Sriracha Aioli	\$115
Chorizo Stuffed Mushrooms	\$80
Coney Island Franks in a Blanket with Spicy Mustard	\$85
Melon & Prosciutto Lollipops	\$80
Seared Lamb Chops with Cabernet Demi-Glace	\$215
House Pork Belly Lollipops with Brandied Cherry BBQ	\$90
Smoked Beef Tenderloin Crostini with Onion Jam & Horseradish Cream	\$225

Seafood

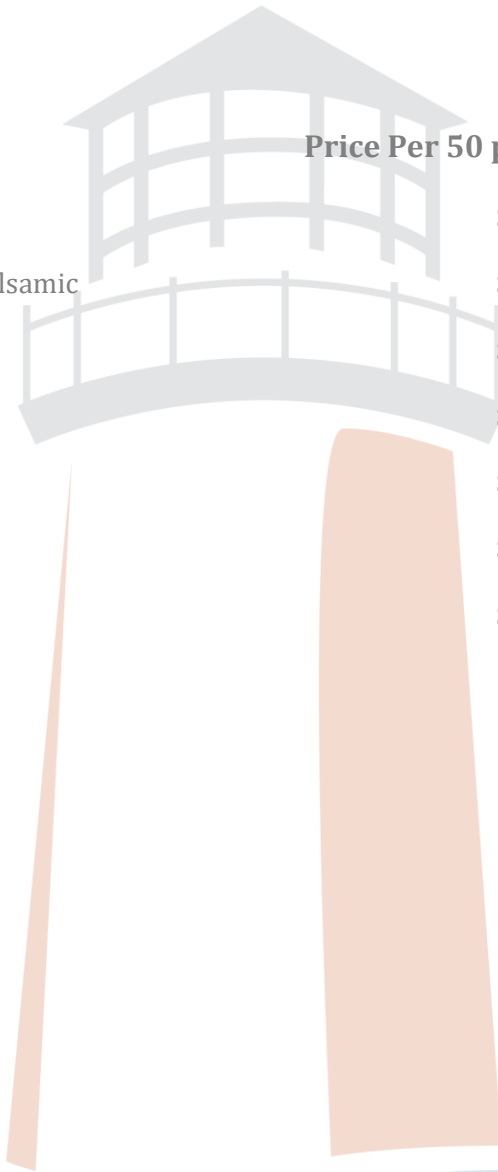
Price Per 50 pc.

Seared Tuna Wontons with Wasabi Cream & Chili Glaze	\$150
Grilled Shrimp Cocktail with Cocktail Sauce	\$150
Bacon Wrapped Salmon with Bourbon Glaze	\$150
Bacon Wrapped Scallops with Cherry-Maple Glaze	\$165
Coconut Shrimp with Pineapple-Jalapeno Jam	\$130
Mini Lobster and Avocado Toast	\$180
Jumbo Lump Crab & Chive Deviled Eggs	\$175
Mini Crabcakes with Old Bay Remoulade	\$200



Vegetarian

	Price Per 50 pc.
Tomato Bisque & Grilled Cheese Shooters	\$100
Tomato & Mozzarella Skewers with Pesto & Aged Balsamic	\$100
Mini Quesadilla with Roasted Corn & Edamame	\$150
Mozzarella Arancini with Beet-Jalapeno Jam	\$150
Vegetable Spring Rolls with Sweet Chili	\$75
Raspberry & Brie in Phyllo	\$140
Shiitake, Spinach, & Goat Cheese Tarts	\$120





Buffet Menu

*25-person minimum

Buffet Lunch Options: Two Entrées, One Side \$45 / Two Entrées, Two Sides \$55
Buffet Dinner Options: Three Entrées, Two Side \$60 / Three Entrées, Three Sides \$65

Includes Freshly Brewed Coffees, Hot Teas Selections, Fresh Brewed Iced Tea, and Artisan Dinner Rolls with Whipped Butter, One Choice of Soup or Salad, and Choice of Dessert.

Homemade Soups

- Creamy Tomato Bisque
- Italian Wedding
- Beer Braised Beef & Barley
- Roasted Red Pepper & Corn Chowder
- Garden Vegetable
- Chicken Tortilla
- MD Crab \$3
- Cream of Crab \$4

Fresh Salads

Traditional Garden

Baby Greens, Heirloom Tomatoes, Carrot Ribbons, Sweet Red Onion, Cucumbers, Croutons

Caesar Salad

Romaine Hearts, Ciabatta Crostini, Roasted Garlic, Shaved Parmesan, Caesar Dressing

Strawberry & Spinach

Baby Spinach, Ripe Strawberries, Goat Cheese, Toasted Almonds, Citrus Vinaigrette



Power Up

Baby Kale and Spinach, Red Onion, Goat Cheese Crumble, Fresh Blueberries, Quinoa, Walnuts, Raspberry Vinaigrette

Lighthouse Cobb \$3

Hearts of Romaine, Fresh Tomatoes, Sweet Red Onion, Hardboiled Egg, Cheddar Cheese, Honey Ham, Roasted Turkey, Ranch Dressing

Greek \$3

Baby Greens, Heirloom Tomatoes, Shaved Onion, Cucumbers, Feta Cheese, Country Olives, Merlot Vinaigrette

Southwestern \$3

Hearts of Romaine, Roasted Corn, Fresh Tomatoes, Black Beans, Sweet Red Onion, Avocado, Grilled Chicken, Toasted Tortilla Chips, Chipotle Ranch

Mediterranean \$4

Baby Greens, Roasted Red Peppers, Grilled Artichoke Hearts, Country Olives, Toasted Chickpeas, Cucumbers, Feta Cheese, Oregano Vinaigrette

Entrees

Poultry

Chicken Francaise

Egg Battered Chicken Breast, Garlic-Chardonnay Reduction, Fresh Parsley, Grilled Lemons

Chicken Piccata

Seared Chicken Breast, Capers, Chicken Jus, Extra Virgin Olive Oil, Fresh Lemon

Chicken Marsala

Seared Chicken Breast, Wild Mushrooms, Sweet Marsala Wine, Beef Reduction

Island Jerk Chicken

Grilled Chicken Tenderloins, Spicy Jerk Marinade, Grilled Pineapple and Mangos, Roasted Peppers

Creamy Tuscan Chicken

Grilled Chicken Breast, Baby Spinach, Sundried Tomatoes, Shaved Parmesan, Lemon Cream Sauce, Fresh Basil



Mesquite Baked Chicken

Bone-In Chicken, Mesquite Chicken Rub, Smokey BBQ

Nashville Hot Fried Chicken

Crispy Bone-In Chicken, Nashville Hot Sauce on the Side

Beef

Roasted Beef Medallions

Garlic Rubbed Tres Major, Beef Drippings Au Jus

Shaved Top Round

Slow Cooked Top Round, Roasted Rosemary Au Jus

Beef Barbacoa

Seared Beef Tips, Sweet Chili-Cinnamon Rub, Pan Jus

Pepper Steak

Grilled Flank Steak, Red and Green Bell Peppers, Spanish Onions, Red Wine Reduction

Seared Beef Tip Marsala

Seared Beef Tips, Wild Mushrooms, Sweet Marsala Wine, Beef Reduction

Grilled Tenderloin \$5

Grilled Filet with Roasted Mushroom Demi-Glace

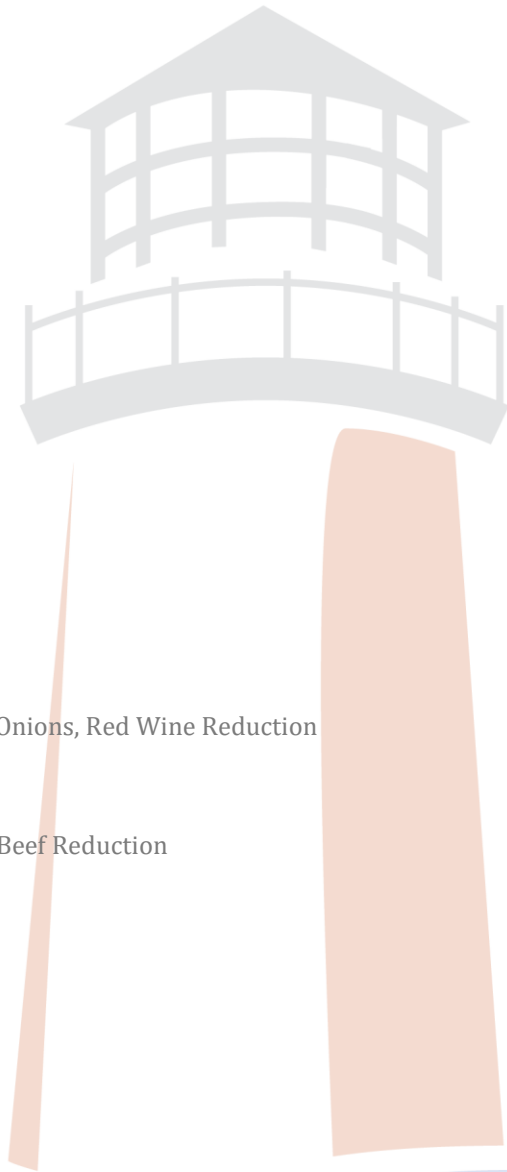
Pork

Cherry Glazed Ham

Oven Roasted Ham, Sweet Cherries and Honey Glaze

Carolina Pulled Pork

Slow Cooked Pork Shoulder, Carolina Tang BBQ





Hawaiian Chopped Pork

Slow Cooked Chopped Pork, Island Spices, Grilled Pineapple, Hawaiian BBQ

Southern Baby Back Ribs

Slow Cooked Baby Back Ribs, House Cherry BBQ

Roasted Pork Loin

Roasted Pork Medallions, Apple Cider Brine, Pan Au Jus, Fresh Herbs

Seafood

Glazed Salmon

Fresh Atlantic Salmon, Sweet Chili Glaze, Fresh Scallions

Blackened Mahi Mahi

Fresh Blackened Mahi Mahi, Pineapple-Mango Salsa, Fresh Cilantro

Garlic Shrimp

Butter-Garlic Shrimp, Roasted Tomatoes, Braised Spinach

Dill-Cream Salmon

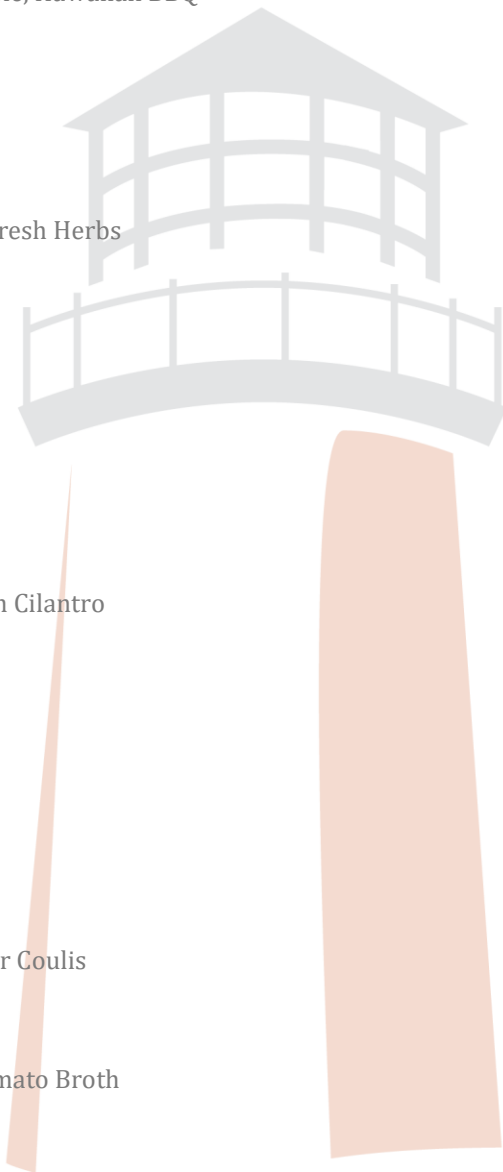
Fresh Atlantic Salmon, Fresh Dill Beurre Blanc

Lighthouse Cove Crabcakes \$5

Signature Lighthouse Cove Crabcakes, Roasted Red Pepper Coulis

Seafood Paella \$3

P.E.I. Mussels, Shrimp, Clams, Fresh Fish, Saffron Rice, Tomato Broth





Pastas

Beef Lasagna

Traditional Lasagna, Melted Mozzarella, Homemade Marinara

Vegetable Lasagna

Roasted Vegetables, Melted Mozzarella, Parmesan Cream Sauce

Pesto Tortellini

Cheese Stuffed Tortellini, Creamy Alfredo, Homemade Pesto

Grilled Chicken Alfredo

Grilled Chicken Breast, Sweet Italian Sausage, Creamy Alfredo, Penne Pasta

Vegetable Stir-Fry Over Couscous

Portobello Mushrooms, Grilled Squash & Zucchini, Roasted Tomatoes, Grilled Red Onion, EVOO

Ultimate Macaroni and Cheese

Five Cheese Sauce, Smoked Bacon, Toasted Bread Crumbs, Cavatappi Pasta

Vegetables

Vegetable Medley

Lemon-Pepper Green Beans

Country Green Beans

Roasted Brussel Sprouts

Steamed Broccoli

Roasted Ratatouille

Cole Slaw

Garlic Asparagus \$2

Starches

Roasted Red Potatoes

Garlic Mashed Potatoes

Wild Rice with Almonds & Craisins

Scalloped Potatoes

Cheddar Grits

Grain Mustard Potato Salad

French Fries

Parmesan-Truffle Frites \$



Desserts

Double-Layer Chocolate Cake with Peanut Butter Powder & Fresh Whipped Cream

Coconut Cream Cake with Rum-Pineapple Coulis

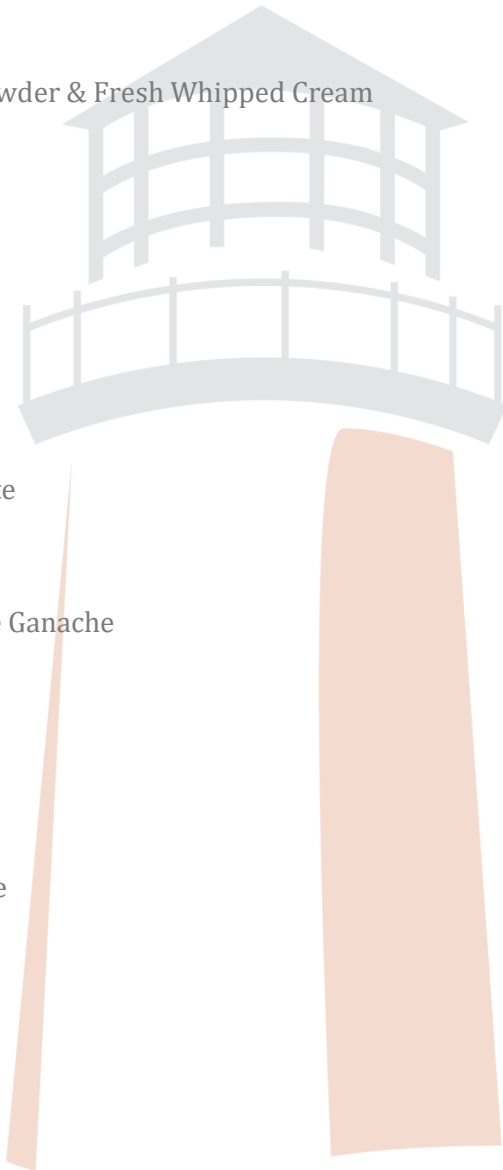
Carrot Cake with Candied Orange and Carrot Peels

N.Y. Style Cheesecake with Fresh Wild Berry Compote

GF Chocolate Torte with Toasted Nuts and Chocolate Ganache

N.S.A Apple Pie with Lite Whipped Cream

Assorted Mini Desserts with Seasonal Fruit Compote





Sandwich Lunch Menu

*25-person minimum

Includes Freshly Brewed Coffees, Hot Teas Selections, Fresh Brewed Iced Tea, and Homemade Chips One Choice of Soup or Salad, and Assorted Cookies. Price per Person.

Deli Platter \$25

Applewood Smoked Ham, Oven Roasted Turkey, Roast Beef, Leaf Lettuce, Fresh Tomato, Smoked Provolone, American Cheese, Swiss Cheese, Shaved Onion, Mayo, Mustard, Potato Salad, Sliced Pickles, and Assorted Breads

Artisan Panini's \$28

Oven Roasted Turkey with Melted Swiss, Roasted Red Peppers, Baby Spinach, Cranberry Aioli, and Toasted Ciabatta

Applewood Smoked Ham with Melted Gouda, Farm Tomato, Sautéed Onion, Creole Mustard, and Toasted Sourdough,

Caprese Melt with Fresh Mozzarella, Fresh Greens, Farm Tomato, Pesto Aioli, and Toasted Ciabatta

Classic Wraps \$28

Homemade Chicken Salad with Candied Walnuts, Cranberries, Fresh Celery, Red Onion, Leaf Lettuce, and Sundried Tomato Tortilla

Lime-Cilantro Shrimp with Corn Relish, Shaved Romaine, Sharp Cheddar, Chipotle Aioli, and Southwest Tortilla

Power Vegetable with Grilled Portobello, Roasted Red Pepper Hummus, Spring Squash, Red Onion, Baby Spinach, Balsamic Reduction, and Garden Vegetable Tortilla



Plated Menu

Includes Freshly Brewed Coffees, Hot Teas Selections, Fresh Brewed Iced Tea, and Artisan Dinner Rolls with Whipped Butter and One Choice of Soup or Salad and Dessert

Homemade Soups

- Creamy Tomato Bisque
- Italian Wedding
- Beer Braised Beef & Barley
- Roasted Red Pepper & Corn Chowder
- Garden Vegetable
- Chicken Tortilla
- MD Crab \$3
- Cream of Crab \$4

Fresh Salads

Traditional Garden

Baby Greens, Heirloom Tomatoes, Carrot Ribbons, Sweet Red Onion, Cucumbers, Croutons

Caesar Salad

Hearts of Romaine, Buttered Croutons, Shaved Parmesan, Traditional Dressing

Strawberry & Spinach

Baby Spinach, Ripe Strawberries, Goat Cheese, Toasted Almonds, Citrus Vinaigrette

Power Up

Baby Kale and Spinach, Red Onion, Goat Cheese Crumble, Fresh Blueberries, Quinoa, Walnuts, Raspberry Vinaigrette



Lighthouse Cobb \$3

Hearts of Romaine, Fresh Tomatoes, Sweet Red Onion, Hardboiled Egg, Cheddar Cheese, Honey Ham, Roasted Turkey, Ranch Dressing

Greek \$3

Baby Greens, Heirloom Tomatoes, Shaved Onion, Cucumbers, Feta Cheese, Country Olives, Merlot Vinaigrette

Southwestern \$3

Hearts of Romaine, Roasted Corn, Fresh Tomatoes, Black Beans, Sweet Red Onion, Avocado, Grilled Chicken, Toasted Tortilla Chips, Chipotle Ranch

Mediterranean \$4

Baby Greens, Roasted Red Peppers, Grilled Artichoke Hearts, Country Olives, Toasted Chickpeas, Cucumbers, Feta Cheese, Oregano Vinaigrette

Entrees

Poultry

Chicken Francaise \$35

Egg Battered Chicken Breast, Garlic-Chardonnay Reduction, Fresh Parsley, Grilled Lemons

Chicken Piccata \$35

Seared Chicken Breast, Capers, Chicken Jus, Extra Virgin Olive Oil, Fresh Lemon

Chicken Marsala \$40

Seared Chicken Breast, Wild Mushrooms, Sweet Marsala Wine, Beef Reduction

Island Jerk Chicken \$40

Grilled Chicken Tenderloins, Spicy Jerk Marinade, Grilled Pineapple and Mangos, Roasted Peppers

Creamy Tuscan Chicken \$40

Grilled Chicken Breast, Baby Spinach, Sundried Tomatoes, Shaved Parmesan, Lemon Cream Sauce, Fresh Basil

Chicken Chesapeake \$55

Seared Chicken Breast, Lump Crab, Roasted Bell Peppers, Old Bay Cream



Beef

Pepper Steak \$35

Grilled Flank Steak, Red and Green Bell Peppers, Spanish Onions, Red Wine Reduction

Seared Beef Tip Marsala \$35

Seared Beef Tips, Wild Mushrooms, Sweet Marsala Wine, Beef Reduction

Grilled Sirloin \$45

6oz Sirloin Filet, Brandy Peppercorn Demi-Glace

Churrascaria Sirloin \$50

6oz Charred Sirloin, Herb Chimichurri

Seared Filet \$55

6oz Cast Iron Seared Filet, Port Demi-Glace

Pork

Hawaiian Chopped Pork \$30

Slow Cooked Chopped Pork, Island Spices, Grilled Pineapple, Hawaiian BBQ

Jamaican Pulled Pork \$30

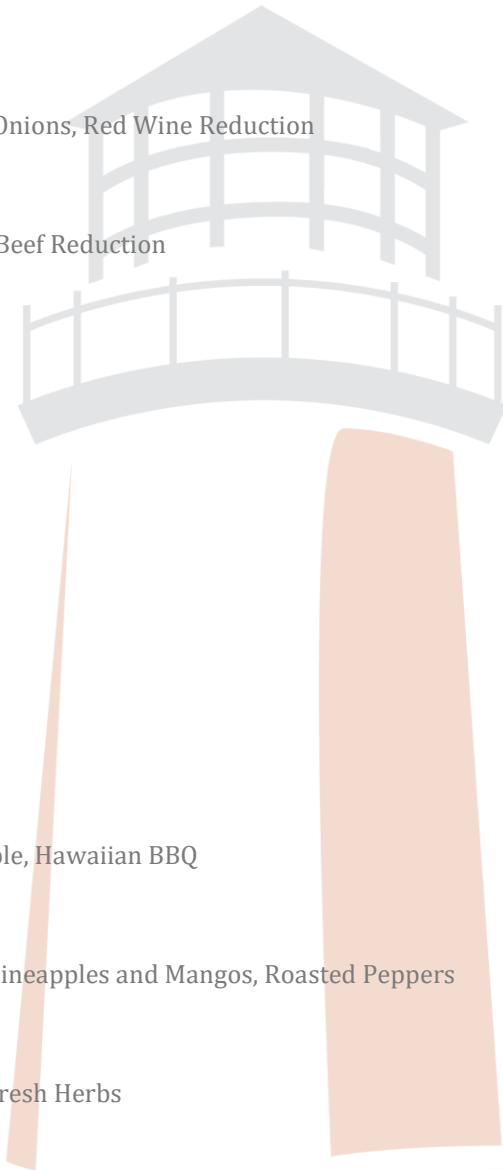
Slow Cooked Pork Shoulder, Spicy Jerk Marinade, Grilled Pineapples and Mangos, Roasted Peppers

Roasted Pork Loin \$35

Roasted Pork Medallions, Apple Cider Brine, Pan Au Jus, Fresh Herbs

Grilled Pork Chop \$45

Frenched Bone-in Chop, Classic Beurre Rouge, Fresh Herbs





Seafood

Blackened Mahi Mahi \$35

Fresh Blackened Mahi Mahi, Pineapple-Mango Salsa, Fresh Cilantro

Glazed Salmon \$40

Fresh Atlantic Salmon, Sweet Chili Glaze, Fresh Scallions

Grilled Shrimp Skewer \$40

Grilled Jumbo Shrimp, Garlic-Herb Compound Butter

Seared Scallops \$60

Fresh Diver Scallops, White Chocolate-Citrus Cream

Lighthouse Cove Crabcake \$60

Signature Lighthouse Cove Crabcake, Roasted Red Pepper Coulis

Vegetarian/Vegan

Portobello Stack \$35

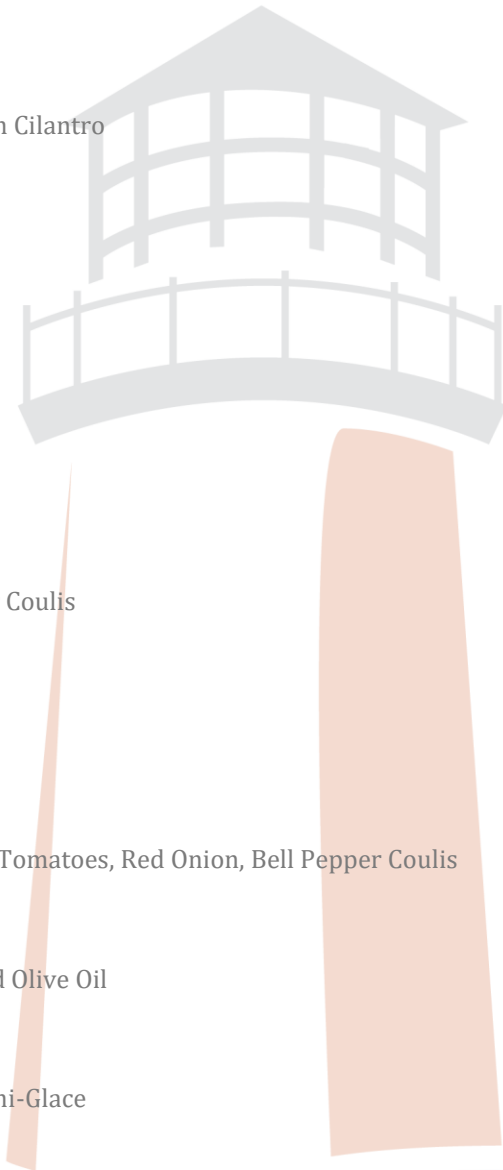
Fresh Portobello, Squash, Zucchini, Braised Greens, Farm Tomatoes, Red Onion, Bell Pepper Coulis

Pasta Primavera \$35

Fresh Seasonal Vegetables, Cavatappi Pasta, Garlic Infused Olive Oil

Roasted Vegetable Gnocchi \$40

Fresh Seasonal Vegetables, Potato Gnocchi, Vegetable Demi-Glace





Vegetables

Vegetable Medley
Lemon-Pepper Green Beans
Country Green Beans
Roasted Brussel Sprouts
Steamed Broccoli
Roasted Ratatouille
Garlic Asparagus \$2

Starches

Roasted Red Potatoes
Garlic Mased Potatoes
Wild Rice with Almonds & Craisins
Scalloped Potatoes
Cheddar Grits
Potatoes Gratin
Parmesan-Truffle Frites \$2



Desserts

Double-Layer Chocolate Cake with Peanut Butter Powder & Fresh Whipped Cream

Coconut Cream Cake with Rum-Pineapple Coulis

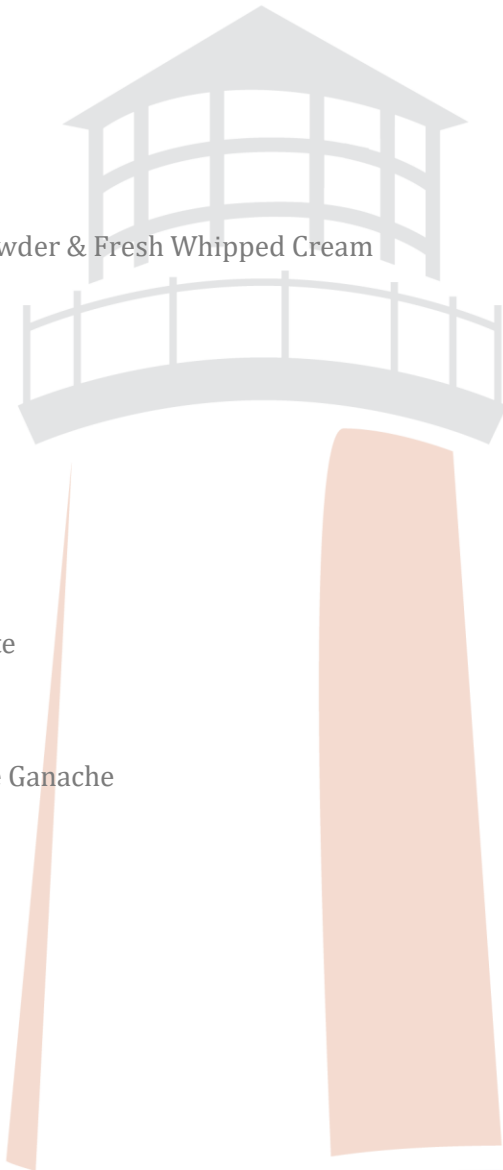
Carrot Cake with Candied Orange and Carrot Peels

N.Y. Style Cheesecake with Fresh Wild Berry Compote

GF Chocolate Torte with Toasted Nuts and Chocolate Ganache

N.S.A Apple Pie with Lite Whipped Cream

Assorted Mini Desserts with Seasonal Fruit Compote





Event Enhancements

Enhancements are Priced per Person per Hour

Sushi Bar Station Market Price

Fresh rolled sushi made to order by local sushi chefs, using the freshest ingredients. This station can be added on to the cocktail hour or as a dinner station.

Includes: Assortment of Fresh Sushi, Vegetable Fried Rice, Wasabi, Pickled Ginger, Japanese Shoyu

Chocolate Fountain \$10

Dark Chocolate with Strawberries, Fresh Fruit, Pretzels, Bananas, Marshmallows, Peanut Butter Wafers, Homemade Salted Peanut Brittle, Oreos, Cream Puffs and Rice Crispy Treats

Late Night Munchies

Mini Sliders \$8

Assortment of:

Burger Sliders with American Cheese, House Pickles, Thousand Island

Pulled Pork Sliders with Crispy Onions, Coleslaw, BBQ Sauce

Fried Chicken Sliders with Honey Mustard, House Pickles, American Cheese

Boardwalk Fries with Ketchup and Malt Vinegar



Philly Cheesesteaks Sliders \$8

Shaved Top Round with American Cheese

Pulled Chicken with Melted Provolone

Boardwalk Fries with Ketchup and Malt Vinegar

Toppings: Caramelized Onions, Sweet Bell Peppers, Sautéed Mushrooms, Hot Pepper Relish, Mayo, Ketchup

Bavarian Pretzel Sticks \$4

Trio of Mustards, Cheese Dipping Sauce

Grotto's Pizza Break \$9

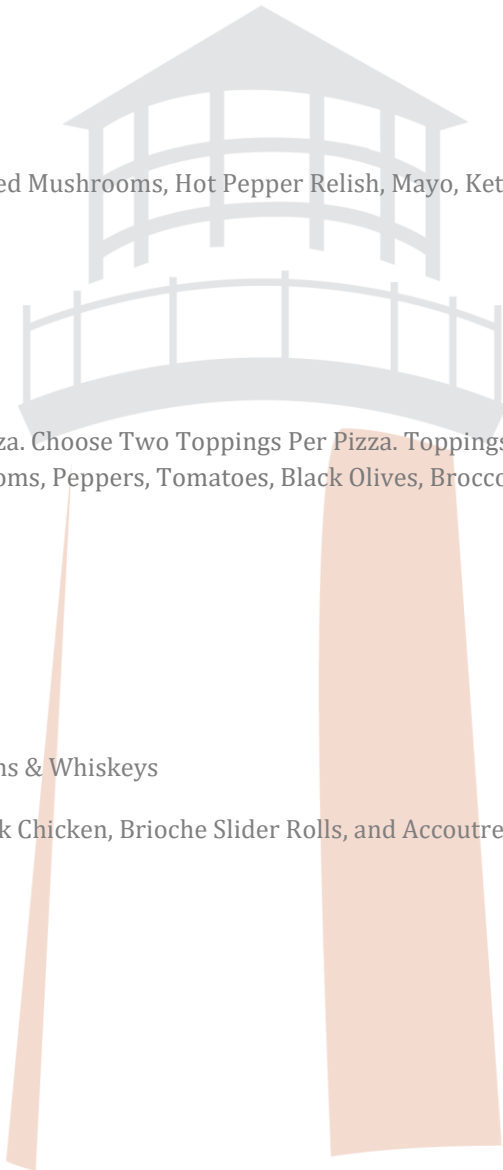
Enjoy an Eastern Shore favorite with Famous Grotto's Pizza. Choose Two Toppings Per Pizza. Toppings Include Pepperoni, Sausage, Ham, Bacon, Onions, Mushrooms, Peppers, Tomatoes, Black Olives, Broccoli, Jalapenos, Pineapple, Spinach, and Extra Cheese.

Additional for Toppings Extra

BOURBON & BBQ \$28

Our House BBQ Carved to Order Paired with Fine Bourbons & Whiskeys

House Smoked Brisket, Slow Roasted Pork, Mesquite-Brick Chicken, Brioche Slider Rolls, and Accoutrements





Beverage Stations

All Beverage Stations are Priced per Person per Hour

Bloody Mary & Mimosa Bar \$15

*Includes 1 bartender for up to 75 people

House Made Bloody Mary Mix served with Premium Vodkas and toppings including candied bacon, stuffed olives, meats, spicy peppers, crabmeat, and other toppings. Mimosa items include Fresh Squeezed Juice bar, fruit and sparkling wine.

The Dewey Crush Bar \$16

*Includes 1 bartender for up to 75 people

Assorted New Amsterdam vodka flavors, fresh crushed orange, lemon, lime, grapefruit, pineapple, and watermelon (in season), club soda, and sprite.

The Delaware Beer Tour \$MP

*Includes 1 bartender for up to 75 people

We include some Delaware “main-stays” including beers from dogfish head, evolution, big oyster, and more! Ask us for what’s hot, what’s exclusive and what’s in season!

Soda Bar \$5

*Includes 1 bartender for up to 75 people

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Club Soda, Tonic Water, and Bottled Water with Cherries, Oranges, Lemons, and Limes.

Gourmet Lemonade and Cold Brewed Iced Tea \$9

*Includes 1 bartender for up to 75 people

Seasonally infused fresh squeezed lemonade and cold brewed iced tea selections with house-made strawberry puree, peach puree, and blueberry puree.



Banquet Beverage Plans

Prices are Per Person. The amount charged will be based on the NUMBER of guaranteed Guests

*Bar products are subject to change upon availability

House: House Vodka, Orange and Grapefruit flavored Vodka, Whiskey, Scotch, Gin, Tequila, Bourbon, Rum, Spiced Rum, Coconut Rum, Triple Sec, Bottled Bud Light, Michelob Ultra, Coors Light, Corona Light, Assorted Draft Beer Selection, House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Premium: Absolut Vodka, Orange and Grapefruit flavored Vodka, Jack Daniels Whiskey, Dewar's Scotch, Tanqueray Gin, Seagrams VO, Hornitos Tequila, Maker's Mark Bourbon, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Peach Schnapps, Dekuyper Amaretto, Triple Sec, Bottled Bud Light, Michelob Ultra, Coors Light, Corona Light, Assorted Draft Beer Selection, House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Ultimate: Grey Goose Vodka, Tito's Handmade Vodka, Orange and Grapefruit flavored Vodka, Jameson Irish Whiskey, Crown Royal Whiskey, Johnny Walker Black Scotch, Bombay Sapphire Gin, Patron Silver Tequila, Bulleit Bourbon, Bulleit Rye, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Peach Schnapps, Amaretto DiSaronno, Bailey's Irish Cream, Kahlua Coffee Liqueur, Cointreau, Bottled Bud Light, Michelob Ultra, Coors Light, Corona Light, Dogfish Head, White Claw Spiked Seltzers, NUTRL, Assorted Draft Beer Selection, Conti Di San Bonifacio Pinot Grigio, Kendall Jackson Chardonnay, Highlands Forty One Cabernet Sauvignon, La Crema Pinot Noir, The Pale Rose.

Open Bar (Price per person)

	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
House Brands	\$21	\$25	\$31	\$37	\$43
Premium Brands	\$26	\$30	\$36	\$42	\$48
Ultimate Brands	\$30	\$34	\$40	\$46	\$52
Premium Beer & Wine	\$17	\$21	\$25	\$29	\$33
Ultimate Beer, Wine & Seltzers	\$20	\$24	\$29	\$34	\$37

Host or Cash Bar (Host: Charged to master bill; Cash: Guests charged per drink)

	Beer	Wine	Mixed Drinks	Rocks	Cordials
House Brands	\$6 Domestic	\$8	\$9	\$10	N/A
Premium Brands	\$7 Imports	\$8	\$10	\$11	\$9
Ultimate Brands	\$8 Craft	\$11	\$11	\$12	\$11

Soft Drink & Water \$4 per person, per hour

Champagne Toast \$4.00 per person **Bar Charge** \$125 per bartender (1 Bartender per 75 guests)