

The Atlantic Package

\$60 plus service & tax per person

Package Includes: (2) Passed Hors d' oeuvres, Gourmet Plated Dinner which includes Salad, Entrée, Chefs Selection of Full Accompaniments, Dinner Rolls, Coffee & Tea Station, Champagne Toast, Cake Cutting Fee Waived

Passed Hors d' oeuvres

Choice of (2)

Petite Crab Cakes w/ Remoulade | Frizzled Ham Rolls | Lumpia (Chicken or Vegetarian) | Spanakopita | Antipasto Skewers | Mozzarella Roulades w/ Walnut Basil Pesto | Tomato Cucumber Bruschetta

Plated Dinner

Choice of (1) Salad

House Salad – Mixed Fresh Baby Lettuce | Endive | Pear Tomato | Carrots | Cucumbers | Red Onions
Caesar Salad – Baby Romaine Hearts | Pecorino Caesar Dressing | House Croutons w/ Pepitas | Crisp Bacon

Choice of (2) Entrees

Chefs Selection of Accompaniments included, Split or Dup Entrée Requests Subject to Additional Charge

Lemon Beurre Blanc Chicken Breast
Grilled Steak Medallions w/ Beef Reduction
Catch of the Day with Romesco

Champagne Toast

Enhance your Dessert with Chocolate Covered Strawberries - \$20 per dozen, plus tax & service

The Oceanfront Package

\$80 plus service & tax per person

Package Includes: (3) Passed Hors d' oeuvres, Gourmet Plated Dinner which includes Salad, Entrée, Chefs Selection of Full Accompaniments, Dinner Rolls, Deluxe Coffee & Tea Station, Champagne Toast, Cake Cutting Fee Waived

Passed Hors d' oeuvres

Choice of (3)

Petite Crab Cakes w/ Remoulade | Frizzled Ham Rolls | Crab Stuffed Mushrooms | Lumpia (Chicken or Vegetarian) | Spanakopita | Sweet Fennel Sausage Stuffed Mushrooms | Antipasto Skewers | Mozzarella Roulades w/ Walnut Basil Pesto | Tomato Cucumber Bruschetta | Shrimp Cocktail | Sesame Tuna on Rice Cracker

Plated Dinner

Choice of (1) Salad

Strawberry Fields Salad – Spinach | Strawberries | Pickled Red Onions | Goat Cheese | Citrus Vinaigrette
Cobb Salad – Romaine Lettuce | Blue Cheese | Bacon | Cucumbers | Hard Boiled Eggs | Diced Tomatoes | House Buttermilk Ranch Dressing

Choice of (2) Entrees

Chefs Selection of Accompaniments included, Split or Dup Entrée Requests Subject to Additional Charge

Crab Topped Imperial Chicken w/ Honey Truffle Jus
Grilled Rib Eye w/ Burgundy Mushroom Gravy
Roasted Cashew Sweet Chili Salmon Filet

Champagne Toast

Coffee & Tea Station

Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Iced Tea & Lemonade

Enhance your Dessert with Chocolate Covered Strawberries - \$20 per dozen, plus tax & service

The Mariner Package

\$65 plus service & tax per person

Package Includes: Assorted Cheese Display, Buffet Dinner, Chefs Selection of Full Accompaniments, Dinner Rolls, Deluxe Coffee & Tea Station, Champagne Toast, Cake Cutting Fee Waived

Station Item

Assorted Cheese Display with Seasonal Fresh Fruit

Buffet Dinner

Choice of (1) Salad

House Salad – Mixed Fresh Baby Lettuce | Endive | Pear Tomato | Carrots | Cucumbers | Red Onions
Caesar Salad – Baby Romaine Hearts | Pecorino Caesar Dressing | House Croutons w/ Pepitas | Crisp Bacon

Choice of (2) Entrees

Lemon Beurre Blanc Chicken Breast
Grilled Steak Medallions w/ Beef Reduction
Catch of the Day with Romesco
Vegetarian Lasagna

Choice of Vegetable
Broccolini w/ Roasted Garlic
Ginger Glazed Carrots
Sautéed Seasonal Vegetable Medley

Choice of (1) Starch
Roasted Red Potatoes
Wild Rice Medley
Garlic Mashed Potatoes

Yeast Rolls & Butter

Champagne Toast

Coffee & Tea Station

Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Iced Tea & Lemonade

Enhance your Dessert with Chocolate Covered Strawberries - \$20 per dozen, plus tax & service

The Beachfront Package

\$90 plus service & tax per person

Package Includes: Assorted Cheese Display, (2) Passed Hors d' oeuvres, Buffet Dinner, Chefs Selection of Full Accompaniments, Dinner Rolls, Deluxe Coffee & Tea Station, Champagne Toast, Cake Cutting Fee Waived

Station Item

Assorted Cheese Display with Seasonal Fresh Fruit

Passed Hors d' oeuvres

Choice of (3)

Petite Crab Cakes w/ Remoulade | Frizzled Ham Rolls | Crab Stuffed Mushrooms | Lumpia (Chicken or Vegetarian) | Spanakopita | Sweet Fennel Sausage Stuffed Mushrooms | Antipasto Skewers | Mozzarella Roulades w/ Walnut Basil Pesto | Tomato Cucumber Bruschetta | Shrimp Cocktail | Sesame Tuna on Rice Cracker

Buffet Dinner

Choice of (1) Salad

Strawberry Fields Salad – Spinach | Strawberries | Pickled Red Onions | Goat Cheese | Citrus Vinaigrette
Cobb Salad – Romaine Lettuce | Blue Cheese | Bacon | Cucumbers | Hard Boiled Eggs | Diced Tomatoes | House Buttermilk Ranch Dressing

Choice of (2) Entrees

(Add 3rd Protein - \$10)

Marinated & Grilled Chicken Breast with a Tarragon Brown Sauce
N.Y. Strip with a Peppercorn Brandy Cream Sauce
Crab Stuffed Salmon with a Red-Hot Sauce
Crab Cakes with a Mango Chutney
Vegetarian Stack
Portabella Mushroom | Ratatouille | Spinach | Mozzarella | Bourbon Basil Tomato Sauce

Choice of (3) Vegetables/Starches

Broccolini w/ Roasted Garlic
Ginger Glazed Carrots
Sauteed Seasonal Vegetable Medley
Vegan Tofu Vegetable Blend w/ Tamari
Parmesan Risotto

Gruyere Gratin Potatoes
Garlic Mashed Potatoes
Potatoes Romanoff
Yeast Rolls & Jalapeno Cornbread with Butter

Champagne Toast

Coffee & Tea Station

Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Iced Tea & Lemonade

Enhance your Dessert with Chocolate Covered Strawberries - \$20 per dozen, plus tax & service

The Oceana Package

\$80 plus service & tax per person

Package Includes: Assorted Cheese Display, (2) Passed Hors d' oeuvres, (3) Dinner Stations, Deluxe Coffee & Tea Station, Champagne Toast, Cake Cutting Fee Waived

Station Item

Assorted Cheese Display with Seasonal Fresh Fruit

Passed Hors d' oeuvres

Choice of (2)

Petite Crab Cakes w/ Remoulade | Frizzled Ham Rolls | Lumpia (Chicken or Vegetarian) | Spanakopita
Antipasto Skewers | Mozzarella Roulades w/ Walnut Basil Pesto | Tomato Cucumber Bruschetta

Dinner Stations

Choice of (3)

Build Your Own Taco Bar | Choice of (2) Proteins

Seasoned Ground Beef | Shredded Chicken Carnitas | Grilled Shrimp | Blackened Rockfish
Soft Flour Shells | Hard Corn Shells | Shredded Cheddar | Pico de Gallo | Sour Cream | Guacamole

Pasta Station

Penne & Cavatappi Pasta | Marinara & Alfredo Sauce | Grilled Chicken Breast | Grilled Shrimp | Grated Parmesan
Chopped Tomatoes | Fresh Basil | Kalamata Olives | Spinach | Broccoli | Roasted Peppers | Garlic Toast

Carving Station | Choice of (1) Protein

Served with Yeast Rolls & Butter
Beef Tenderloin w/ Port Wine Merlot Sauce
Prime Rib w/ Horseradish Crema & Jus lie

Whole Turkey w/ Peppercorn Gravy & Cranberry Sauce
Virginia Pork Tenderloin w/ Mango Apple Chutney

Potato Bar

Garlic Mashed Potatoes | Mashed Sweet Potatoes | Sour Cream | Bacon | Chives | Diced Ham | Roasted Red Peppers
Corn | Broccoli | Shredded Cheese | Diced Onions | Diced Tomatoes | Fresh Herbs | Fried Chicken Bites

Champagne Toast

Coffee & Tea Station

Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Iced Tea & Lemonade

Enhance your Dessert with Chocolate Covered Strawberries - \$20 per dozen, plus tax & service

The Surf & Sun Brunch Package

\$60 plus service & tax per person

Package Includes: Brunch Buffet, Omelet Station, Pastries, Deluxe Coffee & Tea Station, Champagne Toast, Cake Cutting Fee Waived

Station Item

Omelet Station

Made to Order Omelets with All the Traditional Accoutrements

Brunch Buffet

Fruit Salad

Granola Parfaits

Choice of (1) Egg Dishes

Fluffy Scrambled Eggs

Breakfast Casserole

Bacon, White Cheddar, Broccoli Quiche

Choice of (1) Potato Dishes

Cheesy Scalloped Potatoes

Baked Sweet Potato Wedges

Rosemary Roasted Red Potatoes

Potato Frittata

Choice of (2) Proteins

Applewood Smoked Bacon

Pork Sausage Links

Turkey Sausage Links

Buttermilk Fried Chicken Breast

N.Y. Strip (Add \$3/person)

House Made Crab Cakes (Add \$3/person)

Choice of (2) Bread Dishes

All Dishes served with a Berry Compote and Whipped Cream

Belgian Waffles

French Toast Bake

Cinnamon Roll Casserole

Fresh Baked Pastries

Champagne Toast

Coffee & Tea Station

Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Iced Tea & Lemonade