



The Mendenhall Inn

GPS Address:

323 Kennett Pike

Route 52

Chadds Ford, PA 19317

Mailing Address:

P.O. Box 606, Route 52,

Mendenhall, PA 19357

Sales Office: 610.388.2100 ext. 529

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Visit Our Website: www.mendenhallinn.com

2017 MENDENHALL PACKAGE

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All prices subject to 6% sales tax and 20% service charge unless otherwise noted.

2017 MENDENHALL CONFERENCE ROOM AND EQUIPMENT RENTAL

HOTEL

MENDENHALL ROOM	\$375.00
BRANDYWINE ROOM	\$250.00
WINTERTHUR ROOM	\$250.00
BREAK OUT ROOMS	\$200.00

RESTAURANT

GOLD BALLROOM	Starting At \$895.00
GRAND BALLROOM	Starting At \$1,195.00
BALLROOMS CAN ACCOMMODATE 2-8 BREAK OUT AREAS Starting At \$50.00 Each	

Above prices are for standard set ups with food and beverage service for a full day meeting between the hours of 7am-5pm. If limited or no food or beverage service is ordered, a surcharge will be added. Please contact Sales Office - Conference room rentals are based on the type of function and room set up requirements. All room rental fees are subject to a 6% sales tax.

HOTEL

*Audio Visual pricing could be higher for the Gold and Grand Ballrooms
Please contact Sales Office for quote*

SMALL SCREEN 6' X 6'	\$35.00	MEDIUM SCREEN 8' X 8'	\$45.00
LARGE SCREEN 7' X 10'	Gold and Grand \$165.00	DVD PLAYER WITH 25' TV AND CART	\$95.00
DVD PLAYER (NO TV)	\$45.00	DIGITAL PROJECTOR	\$135.00
POLYCOM SPEAKER PHONE	\$50.00	CD PLAYER	\$80.00
EASEL (FOR SIGNAGE)	\$20.00	FLIP CHART (NO PAD)	\$20.00
FLIP CHART WITH ADHESIVE PAD	\$45.00	WHITE BOARD WITH DRY ERASE MARKERS	\$50.00
EXECUTIVE PODIUM (NO SOUND)	\$50.00	EXTENSION CORD/POWER STRIP	\$6.00

SOUND SYSTEMS

*Some sound systems may require a sound technician, additional fees will apply.
Please contact Sales Office for quote - Microphones and Mixers priced separately.*

SYSTEM ONE	SYSTEM TWO	SYSTEM THREE
150 Watt Amplifier and Two Speakers (Recommended for Groups of 75 Guests or Less) \$100.00	300 Watt Amplifier and Two Speakers \$140.00	600 Watt Amplifier and Four Speakers \$350.00

MIXERS AND MICROPHONES

LINE AND MIC MIXERS

2-4 CHANNELS \$80.00

MICROPHONES

SAMSON LAVALIERE MICROPHONE (WIRELESS) \$80.00

SAMSON HANDHELD MICROPHONE (WIRELESS) \$80.00

*Additional equipment available with 24 hour notice - All prices subject to 6% sales tax and 10% service fee
Additional fees apply for set up before 8am and weekends, please contact Sales Office for quote*

2017 MENDENHALL HDMP AND FDMP PACKAGES

HALF DAY AND FULL DAY MEETING PACKAGE

*Your Conference Room Will Be Set to Your Specifications with Linen, Pads, Pens, Ice Water and Mints.
Your Conference Room Will Come Equipped with One Flip Chart Including Paper and Markers, One Extension Cord,
One Screen and Complimentary Wireless Internet Connection.*

THE DELUXE CONTINENTAL

Sliced and Whole Fresh Fruit Display
Pastry Chef's Fresh Selection of Baked Goods
Fresh Bagels with Toaster, Cream Cheese, Fresh Fruit Preserves and Butter
Selection of Fruit Yogurts
Assorted Granola Bars
Hard Boiled Eggs
Selection of Assorted Chilled Bottled Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Herbal Teas
Coffee Service Includes a Selection of Flavored Creamers and Half & Half
Assorted Soft Drinks and Bottled Water

MID-MORNING BREAK

Themed Breaks (Select One)
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Herbal Teas
Assorted Soft Drinks and Bottled Water

LUNCH BUFFET

Select One:
Greenville Buffet • Great Wall Buffet • Centreville Buffet
Aztec Buffet • Brandywine Buffet • Philadelphia Buffet • Little Italy Buffet
Longwood Buffet (Two Entrées) • Box Lunches

AFTERNOON BREAK

Themed Breaks (Select One)
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Herbal Teas
Assorted Soft Drinks and Bottled Water

Full Day Meeting 7:30am - 5:30pm \$70.00
Half Day Meeting (4 Hours) with Lunch Buffet \$60.00

Minimum of 15 guests to utilize any of the above packages
Below the 15 Guests Minimum (6-14 Guests Additional \$7.00 Per Person)
Above prices subject to 6% Sales Tax and 20% Service Charge

2017 MENDENHALL MEETING BREAK

MORNING SNACKS

SEASONAL SLICED FRUIT AND BERRIES \$4.50 Per Guest

ASSORTED WHOLE FRUIT TO INCLUDE:

Apples, Bananas, Oranges and Seasonal Offerings \$2.50 Per Guest

INDIVIDUAL GREEK YOGURTS \$3.25 Per Guest

CINNAMON BUNS WITH ICING \$4.00 Per Guest

BAGELS WITH PLAIN AND LIGHT CREAM CHEESE AND BUTTER \$4.00 Per Guest

CLASSIC AND FLAVORED CROISSANTS \$3.75 Per Guest

ASSORTED MUFFINS \$4.00 Per Guest

FRESH BAKED SCONES \$3.75 Per Guest

AFTERNOON SNACKS

ASSORTED COOKIES:

Chocolate Chip, Oatmeal Raisin, Peanut Butter, Double Chocolate,
and Macadamia Nut \$4.00 Per Guest

BALLPARK STYLE SOFT PRETZELS WITH YELLOW AND SPICY MUSTARDS
\$3.75 Per Guest

FUDGE AND BLONDE BROWNIES \$3.75 Per Guest

INDIVIDUAL BAGS OF CHIPS AND PRETZELS \$3.00 Per Guest

INDIVIDUAL BAGS OF POPCORN \$3.25 Per Guest

INDIVIDUAL BAGS OF TRAIL MIX \$3.00 Per Guest

CARAMEL RICE CAKES \$4.00 Per Guest

TRI-COLOR TORTILLA CHIPS WITH PICO DE GALLO & GUACAMOLE \$4.75 Per Guest

GRANOLA BARS \$3.00 Per Guest

REFRESHMENTS

INDIVIDUAL STRAWBERRY AND BERRY MEDLEY SMOOTHIES \$4.25 Per Bottle

CRANBERRY, APPLE OR ORANGE JUICE \$3.50 Per Bottle

WHOLE, CHOCOLATE OR 2% MILK \$3.00 Each

GATORADE \$3.50 Per Bottle

RED BULL \$4.00 Per Can

ASSORTED SODAS \$3.00 Per Can

FRESHLY BREWED 100% COLUMBIAN COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HERBAL TEAS
\$5.00 Per Person (For One Hour)

UNLIMITED ALL DAY REFRESHMENTS

Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and a Selection of Herbal Teas \$8.00 Per Person

Assorted Soft Drinks All Day \$6.00 Per Person

Assorted Soft Drinks, Coffee and Bottled Water All Day \$12.00 Per Person

2017 MENDENHALL MORNING/MID - MORNING AND AFTERNOON THEME BREAKS

MORNING THEME BREAK

THE ROCKWOOD \$8.50 PER PERSON

Sliced Fresh Fruit Display
Pastry Chef's Selection of Baked Goods
Assorted Bagels with Toaster
Whipped Cream Cheese, Fresh Fruit Preserves and Butter
Selection of Bottled Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Herbal Teas

THE NEMOURS \$12.00 PER PERSON

Sliced Fresh Fruit Display
Pastry Chef's Selection of Baked Goods
Assorted Bagels with Toaster
Fresh Baked Scones
Whipped Cream Cheese, Fresh Fruit Preserves and Butter
Plain and Fruit Yogurts
Assorted Energy Bars
Hard Boiled Eggs
Selection of Bottled Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Herbal Teas

MID - MORNING THEME BREAK

ENERGY BREAK

Individual Energy Bars and
Trail Mix
\$6.00 Per Guest

AS THE COOKIE CRUMBLES

Chocolate Chip, Oatmeal Raisin,
Roasted Peanut Butter and
White Chocolate Macadamia Nut
With Skim Milk, 2% Milk and Whole Milk
\$5.50 Per Guest

THE PARFAIT

Individual Yogurt with
Assorted Toppings
\$6.50 Per Guest

AFTERNOON THEME BREAK

MEETING & A MOVIE

Individual Sized Swedish Fish,
Assorted Chocolate Candy Bars,
Individual Bags of Popped Popcorn
\$8.50 Per Guest

ICE CREAM PARLOR

Assorted Novelty Ice Cream Bars
Assorted Fruit Juice Bars
\$7.00 Per Guest

TWO O'CLOCK REFRESHER

Chocolate Covered Strawberries,
Seasonal Fresh Fruit Kabobs, Freshly
Baked Assorted Cookies and Brownies
\$8.50 Per Person

PHILLY BREAK

Philly Soft Pretzels, Tastykakes,
Goldenberg's Peanut Chews,
Kettle Potato Chips, Variety of Water Ice
\$8.50 Per Guest

TAKE ME OUT TO THE BALL GAME

Caramel Rice Cakes, Honey Roasted
Peanuts, Cocktail Franks en Croute,
Nachos with Salsa
\$8.00 Per Person

THE ENERGY BOOST

Energy Bars, Trail Mix,
Celery, Apples and Peanut Butter
Gatorade, Red Bull
\$9.00 Per Guest

HEALTH NUT

Hummus and Pita Chips,
Bruschetta, Dried Fruit,
Fresh Mixed Berries
\$8.00 Per Guest

ADD FRESH FRUIT

\$3.00 Per Guest

ADD SODAS

\$2.50 Per Guest

Breaks are Based on One Hour - Minimum 15 Guests
All Prices are Subject to a 6% Sales Tax and 20% Service Charge

2017 MENDENHALL BREAKFAST AND BRUNCH BUFFETS

BRANDYWINE BREAKFAST BUFFET \$23.00 GRAND BALLROOM \$26.00

Chef's Selection of Baked Goods Including Fresh Baked Scones and Muffins
Fresh New York Style Bagels with Cream Cheese
Sliced Fresh Fruit Display
Crème Brulée French Toast with Maple Syrup
Scrambled Eggs (Traditional and Spanish Style)
Applewood Smoked Bacon, Country Sausage, O'Brien Potatoes with Peppers and Onions
Milk, Chilled Juices, Coffee, Decaffeinated Coffee, Herbal Teas

ENHANCE YOUR BREAKFAST BUFFET OR MAKE IT A BRUNCH

SMOKED SALMON, LAKE SMOKED TROUT, JUMBO CRAB CLAWS

Two Pieces of Each
\$9.50 Per Person

PAN SEARED CRAB CAKE STATION

\$8.00 Per Person
*Attendent Required \$95.00 Each

SIGNATURE OMELET STATION

\$6.00 Per Person
Peppers, Onions, Tomato, Spinach, Mushrooms, Cheddar Cheese
*Attendent Required \$95.00 Each

BELGIAN WAFFLE STATION

\$5.00 Per Person
Fresh Berries with Fresh Whipped Cream and Warm Maple Syrup
*Attendent Required \$95.00 Each

CARVING STATION

Per Person
Prime Rib \$11.00, Turkey \$8.00, Ham \$7.00, Filet Mignon \$14.00
*Attendent Required \$95.00 Each

A La Carte – Sunday Brunch Also Available (Maximum of 60 Guests)

Brandywine Breakfast Buffet – Minimum of 35 Guests

Meeting Guests May Partake in Hotel Hot Breakfast \$14.00 Per Person

All Prices are Subject to a 6% Sales Tax and 20% Service Charge

2017 MENDENHALL LUNCH/DINNER BUFFETS

GREENVILLE BUFFET

\$24.00 • GRAND BALLROOM \$27.00

Freshly Made Soup of the Day
A Variety of Lettuce to Include:
Mixed Baby Greens and Romaine
Two Salad Dressings

An Array of Fresh Toppings to Include:

Cucumbers, Carrots, Tomatoes, Olives, Cheddar Cheese,
Julienne Ham, Julienne Turkey, Chopped Eggs, Bacon,
Croutons and Mushrooms

Creamy Celery Seed Cole Slaw

Chunky Chicken Salad

Marinated Red Bliss Potato Salad

Pasta Salad

Tuna Fish Salad

Fresh Fruit Salad

Assorted Breads and Crackers

Fresh Baked Cookies and Gourmet Brownies

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

Assorted Soft Drinks

Iced Tea

BRANDYWINE BUFFET

\$25.00 • GRAND BALLROOM \$28.00

Tossed Garden Salad with Two Dressings

Country Potato Salad, Cole Slaw, Fresh Fruit Salad

Char-Grilled Hamburgers with Kaiser Rolls

All Beef Hot Dogs with Buns

BBQ Chicken Breast

Corn on the Cob, Texas Baked Beans

Lettuce, Beefsteak Tomato, Sliced Onion,

Sliced Cheeses and Pickle Spears

Individual Bags of Kettle Potato Chips

Watermelon Wedges

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

Assorted Soft Drinks

Iced Tea

CENTREVILLE BUFFET

\$24.00 • GRAND BALLROOM \$27.00

Freshly Made Soup of the Day

Fresh Fruit Salad

Tossed Garden Salad with Two Dressings

Pasta Salad

Deli Style Potato Salad and Broccoli Slaw

An Array of Domestic Meats and Cheese Including

Thinly Sliced Roast Beef, Roasted Turkey Breast
and Country Ham

Swiss, Provolone and American Cheeses

Fresh Tuna Fish Salad, Seasoned Chicken Breast Salad

Lettuce, Beefsteak Tomatoes, Sweet Onions,

Olives and Pickle Spears

Mayonnaise, Mustard and Horseradish

Assortment of Sliced Breads

Individual Bags of Herr's Potato Chips

Mini Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

Assorted Soft Drinks

Iced Tea

CHADDS FORD BUFFET

\$25.00 • GRAND BALLROOM \$28.00

Choose Three of the Following Sandwiches:

Chicken Caesar Wrap

Turkey and Roasted Pepper Wrap

Grilled Vegetable Wrap

Italian Hoagie

Caprese on Ciabatta

Roast Beef and Swiss on Brioche Bun

Choose Two of the Following Salads:

Orzo Pasta Salad

Cous Cous Salad

Potato Salad

Caesar Salad

Mixed Field Greens with Balsamic Vinaigrette

Chadds Ford Lunch Buffet Includes the Following:

Soup du Jour, Kettle Potato Chips, Chef's Mini Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

Assorted Soft Drinks

Iced Tea

Group Luncheons - Minimum 30 Guests

Conference Luncheons - Minimum 15 Guests (Under 15 Guests - Additional \$6.00 Per Person)

If Selected for Dinner, Additional \$4.00 Per Guest Surcharge

Buffet Food For One Hour and Beverages For Two Hours

Additional Hours of Beverages - \$1.50 Per Person/Per Hour

All Prices are Subject to a 6% Sales Tax and 20% Service Charge

2017 MENDENHALL LUNCH/DINNER BUFFETS

LITTLE ITALY BUFFET

\$27.00 • GRAND BALLROOM \$30.00

Caesar Salad
Roasted Vegetable Antipasto
Meatballs
Chicken Parmesan
Italian Roast Pork Loin Served with Roasted Red Peppers
Cheese Ravioli
Broccoli Rabe
Philadelphia Baked Rolls
Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea
Assorted Soft Drinks
Iced Tea

AZTEC BUFFET

\$26.00 • GRAND BALLROOM \$29.00

Mexican Chicken and Lime Soup
Mixed Field Greens Salad
Seven Layer Dip with Tortilla Chips
Chicken Quesadillas
Beef Fajitas
Beef or Chicken Tacos
Spanish Rice
Seasonal Vegetables

Warm Churros with Cinnamon and Sugar
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea
Assorted Soft Drinks
Iced Tea

GREAT WALL BUFFET

\$26.00 • GRAND BALLROOM \$29.00

Cold Lo Mein Salad
Asian Slaw
Egg Rolls
General Tso's Chicken
Pepper Steak
Sesame Teriyaki Glazed Salmon
Fried Rice
Stir Fried Vegetables
Orange Wedges and Strawberries

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea
Assorted Soft Drinks
Iced Tea

PHILADELPHIA BUFFET

\$27.00 • GRAND BALLROOM \$30.00

Philly's Original Cheesesteaks
Italian Hoagies
Philly-Made Sweet Italian Sausages Topped with a
Roasted Sweet Pepper and Pomedori Sauce
Philadelphia Baked Rolls
Caesar Salad
Fresh Fruit Salad

Fresh Mozzarella and Tomato Salad
Individual Bags of Kettle Potato Chips
Mini Chocolate Chip Italian Cannolis
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea
Assorted Soft Drinks
Iced Tea

MENDENHALL BOXED LUNCHES

BOXED LUNCH (TO-GO) \$16.00

Please Choose (1) Wrap or Sandwich

All Box Lunches Include Pasta Salad, Kettle Potato Chips, Cookie and Bottled Water

Wrap:

Chicken Caesar Salad Wrap
Grilled Vegetable Wrap

Turkey and Roasted Pepper Wrap

Roast Beef with Mixed Field Greens and Boursin Cheese Wrap

Sandwich:

Italian Hoagie

Ham and Swiss Cheese

Turkey and American Cheese

Caprese on Ciabatta

Group Luncheons - Minimum 30 Guests

Conference Luncheons - Minimum 15 Guests (Under 15 Guests - Additional \$6.00 Per Person)

If Selected for Dinner, Additional \$4.00 Per Guest Surcharge

Buffet Food For One Hour and Beverages For Two Hours

Additional Hours of Beverages - \$1.50 Per Person/Per Hour

All Prices are Subject to a 6% Sales Tax and 20% Service Charge

2017 MENDENHALL LUNCH/DINNER BUFFETS

LONGWOOD BUFFET

TWO ENTRÉES \$26.00 • THREE ENTRÉES \$29.00 • FOUR ENTRÉES \$32.00
GRAND BALLROOM ADDITIONAL \$3.00 PER GUEST

CHOICE OF ONE SALAD

Mixed Field Greens or Caesar Salad

ENTREE SELECTIONS

CHICKEN MEDITERRANEAN – Spinach, Roasted Peppers, Feta Cheese
CHICKEN SALTIMBOCCA – Prosciutto, Spinach, Roasted Peppers, Smoked Mozzarella
CHICKEN ROMA – Roasted Peppers, Sharp Provolone Cheese
TERIYAKI SALMON – With Teriyaki Pineapple Glaze
BROILED CRAB CAKES – Citrus Cocktail Sauce
LONDON BROIL – Mushroom Bordelaise
BEEF JARDINIÈRE – Eye Round with Vegetables and Beef Au Jus
ROASTED PORK LOIN – Roasted Peppers and Pork Au Jus
ROAST TURKEY BREAST – Velouté and Sundried Cranberry Sauce
PORTABELLA NAPOLEON
TRI-COLOR TORTELLINI FLORENTINE – Red Basil Tomato or White Alfredo Sauce
MEAT OR VEGETABLE LASAGNA
FETTUCCINE ALFREDO WITH ASPARAGUS (Add Shrimp \$2.00 Additional)
SEAFOOD NEWBURG – Baby Shrimp and Scallops with Sherry Cream Sauce

STARCH

Select One

Parmesan Roasted Yukon Gold Potatoes
Garlic and Horseradish Mashed Potatoes
Asiago Mashed Potatoes
Long Grain Wild Rice Pilaf
Double Baked Loaded Stuffed Potatoes

VEGETABLES

Select One

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter
Steamed Fresh Medley of Seasonal Vegetables
Italian Style Green Beans Finished with Pinenuts
Wild Long Grain Rice
Broccolini and Baby Carrots
Roasted Brussel Sprouts with Bacon and Extra Virgin Olive Oil

Assorted Fresh Baked Rolls
Assorted Mini Desserts
100% Columbian Coffee, Decaffeinated Coffee and Herbal Tea
Assorted Soft Drinks
Iced Tea

Group Luncheons – Minimum 30 Guests
Conference Luncheons – Minimum 15 Guests (Under 15 Guests – Additional \$6.00 Per Person)
If Selected for Dinner, Additional \$4.00 Per Guest Surcharge
Buffet Food For One Hour and Beverages For Two Hours
Additional Hours of Beverages – \$1.50 Per Person/Per Hour
All Prices are Subject to a 6% Sales Tax and 20% Service Charge

2017 MENDENHALL SIT - DOWN LUNCHEON

Group Luncheons - Minimum 30 Guests
All Prices Subject to 6% Sales Tax and 20% Service Charge
Entrée Counts Due 3 Days Prior to Function
Choice of Three Entrées. Fourth Entrée Choice +1.50 Per Person

SOUPS AND SALADS

*Select One.
(Select Two, Additional 5.00 Per Person)*

SOUPS

TRADITIONAL WEDDING
SOUP WITH MEATBALLS

SHRIMP TOMATO
BASIL BISQUE

MARYLAND CRAB

CRAB BISQUE

LOBSTER BISQUE

SALADS

Served with a Chilled Fork

ARCADIAN MIX SALAD

Romaine and arcadian blend topped with tomato, onion, sweet peppers, black olives, croutons and cucumbers served with a balsamic vinaigrette dressing

ALEXANDERS SALAD

Arugula topped with sunflower seeds, mandarin oranges, white raisins, candied walnuts, goat cheese and lemon honey mustard dressing

CLASSIC CAESAR SALAD

Romaine lettuce, garlic croutons and shaved asiago, parmesan and romano cheese

MEDITERRANEAN SALAD

Arugula topped with cucumbers, red onions, tomatoes, peppers, Kalamata olives, pinenuts and seasonings. Garnished with feta cheese, croutons and a classic oregano vinaigrette

HARVEST SALAD

Romaine and arcadian mix topped with sundried cranberries, Granny Smith apples, tomatoes, red onions, feta cheese and poppy seed dressing

ENTREES

Due to fluctuating market conditions, all entree items are subject to availability.

HARVEST CHICKEN

A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables and sweet Italian sausage, baked to perfection and served with a rich chicken supreme sauce
\$25.00 Grand Ballroom \$28.00

CHICKEN ROMA

Grilled chicken breast with roasted red peppers, extra sharp provolone, served on a bed of arugula and finished with a balsamic reduction
\$26.00 Grand Ballroom \$29.00

CHICKEN PICCATA

A boneless breast of chicken simmered in a rich veloute, finished with a light lemon, capers and white wine cream sauce
\$25.00 Grand Ballroom \$28.00

CHICKEN MEDITERRANEAN

Seasoned breast of chicken topped with sautéed spinach, fire roasted red peppers, fresh herbs and feta cheese. Finished with a rich balsamic reduction and a basil saffron cream sauce
\$26.00 Grand Ballroom \$29.00

CHICKEN MARSALA

Finished with a Kennett Square mushroom marsala demi sauce
\$25.00 Grand Ballroom \$28.00

CHICKEN CASINO

Broiled chicken breast filled with bay shrimp, red and green peppers and applewood bacon, finished with a tarragon lemon and pinot noir sauce
\$26.00 Grand Ballroom \$29.00

CHICKEN NEAPOLITAN

Braised chicken breast filled with prosciutto, sharp provolone and mild Italian peppers finished with a tomato basil and red onion veloute sauce
\$27.00 Grand Ballroom \$30.00

2017 MENDENHALL SIT - DOWN LUNCHEON

ENTREES

Due to fluctuating market conditions, all entree items are subject to availability.

FILLET OF SALMON OR FLOUNDER WITH CRABMEAT IMPERIAL

North Atlantic salmon or flounder served with herb compound butter and housemade crab imperial
\$28.00 Grand Ballroom \$31.00

STUFFED SHRIMP

Two shrimp stuffed with our housemade jumbo lump crabmeat imperial served with a lemon butter sauce
\$28.00 Grand Ballroom \$31.00

BROILED CRAB CAKES

Two housemade jumbo lump crab cakes served with a chipotle remoulade
\$28.00 Grand Ballroom \$31.00

STRIPED BASS

Simply broiled with our own blend of Mediterranean seasoning of fresh lemon juice, olive oil, oregano and finished with a herb compound butter, roasted leek sauce, pineapple mango salsa, or crab piccata sauce
\$28.00 Grand Ballroom \$31.00
Crab Piccata Sauce +\$2.00 PP Additional

NORTH ATLANTIC SALMON

Simply broiled with our own blend of Mediterranean seasoning of fresh lemon juice, olive oil, oregano and finished with a herb compound butter, roasted leek sauce, or crab piccata sauce
\$25.00 Grand Ballroom \$28.00
Crab Piccata Sauce +\$2.00 PP Additional

LOBSTER RAVIOLI

Tomato blush sauce
\$27.00 Grand Ballroom \$30.00

ACCOMPANIMENTS

Fresh Baked Rolls and Butter

STARCH

Select One

Parmesan Roasted Yukon Gold Potatoes, Duchess Potato Asiago or Garlic and Horseradish Mashed Potatoes, Traditional Mashed Potatoes, Long Grain Wild Rice Pilaf, Double Baked Loaded Stuffed Potatoes

PORK TENDERLOIN AU POIVRE

Herb crusted tenderloin medallions finished with a peppercorn au poivre sauce
\$27.00 Grand Ballroom \$30.00

CENTER CUT FILET MIGNON

Charbroiled center cut filet, served with a rich bordelaise sauce, béarnaise sauce or blue cheese compound butter
6 oz. \$34.00
Grand Ballroom 6 oz. \$37.00

CENTER CUT SIRLOIN

Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze
\$30.00 Grand Ballroom \$33.00

VEGETARIAN ENTRÉE - GARDEN VEGETABLE WELLINGTON ACCOMPANIED WITH PORTABELLA NAPOLEON

Oven roasted garden vegetable wellington wrapped in a flaky crust baked to perfection accompanied with grilled vegetables layered with mozzarella cheese, served with a rich roasted red pepper sauce
\$25.00 Grand Ballroom \$28.00

SHRIMP AND SCALLOP SCAMPI

Bay scallops and baby shrimp sautéed with garlic, white wine and lemon juice served over angel hair pasta or rice pilaf
\$27.00 Grand Ballroom \$30.00

VEGETABLE

Select One

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter
Steamed Fresh Medley of Seasonal Vegetables
Italian Style Green Beans Finished with Pinenuts
Broccolini and Baby Carrots
Roasted Brussel Sprouts with Bacon with Extra Virgin Olive Oil
Wild Long Grain Rice

2017 MENDENHALL SIT - DOWN LUNCHEON

COFFEE

Served with 100% Columbian Coffee, Decaffeinated Coffee and Herbal Teas

DESSERTS

SELECT ONE

NY CHEESECAKE

Served with Fresh Strawberries, Whipped Cream, Powdered Sugar and Raspberry Coulis

APPLE TART

A Buttery Rich Crust with a Delicious Apple Cinnamon Filling

TIRAMISU

Kahlua Soaked Cake, Layered with Mascarpone Cheese and Cocoa Powder

PEANUT BUTTER BOMBE

A Chocolate Candy Bar Bottom, Topped with a Layer of Peanut Butter Ganache and a Mound of Chocolate Mousse

TRIPLE CHOCOLATE CHARLOTTE

Layered Dark, White and Milk Chocolate Mousse
Topped with a Chocolate Ganache

ENHANCE YOUR DESSERT EXPERIENCE

(Replaces above served desserts)

FLAMBÉ BANANAS FOSTER

(Attendent \$75.00 Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum
Served Over Vanilla Ice Cream
\$5.00 Additional Per Person

THE ULTIMATE DESSERT STATION FRESHLY MADE GOURMET MINI DESSERTS

Cannolis, Assortment of Fancy Éclairs and Fancy Crème Puffs, Double Chocolate Mint Brownies, Cake Shooters, Traditional Crème Puffs, Vanilla Fruit Tarts, Chocolate Mousse Cups, Assortment of Cake Truffles, Chocolate Dipped Strawberries, Mini Cup Cakes, French Macarons, Chocolate Flourless Bites
Above Includes Powdered Sugar and Fresh Whipped Cream
\$9.00 Additional Per Person

2017 MENDENHALL LIQUOR AND BEVERAGE PACKAGE

BEER-WINE-SODA

OPEN BAR

CASH BAR/PER DRINK BAR

	<u>PREMIUM</u>	<u>*SUPER PREMIUM</u>
1 Hour	\$9.00	\$11.00
2 Hours	\$12.00	\$13.00
3 Hours	\$15.00	\$17.00
4 Hours	\$18.00	\$20.00

	<u>PREMIUM</u>	<u>*SUPER PREMIUM</u>
	\$12.00	\$14.00
	\$16.00	\$18.00
	\$19.00	\$21.00
	\$22.00	\$25.00

Mixed Drink	\$6.00
Premium Mixed Drink	\$8.50
Domestic Beer	\$4.00
Imported Beer	\$6.00
Soft Drinks	\$2.00
Wine	\$6.00

Open bar parties of 35 or more guests, no charge for bartender.

VODKA

Absolut
 *Belvedere
 *Tito's
 *Ketel One
 Smirnoff
 Smirnoff Citrus, Raspberry and Vanilla

WHISKEY

VO
 Seagram's 7
 *Crown Royal
 *Jameson
 Jack Daniels

MARTINIS

Dry Vermouth
 Sweet Vermouth
 Apple Pucker
 Peach Schnapps
 Raspberry Liqueur

GIN

Tanqueray
 Gordon's
 *Bombay Sapphire

SCOTCH

Dewar's White Label
 *Johnny Walker Black

WINES/CHAMPAGNE

Pinot Grigio
 Chardonnay
 White Zinfandel
 Sauvignon Blanc
 Cabernet
 Merlot
 Pinot Noir
 House Champagne

RUM

Bacardi
 Malibu
 *Myers Dark Rum
 Captain Morgan

BOURBON

Jim Beam
 *Bulleit

CORDIALS

Amaretto Disaronno
 Kahlúa
 Sambuca Romana
 *Bailey's Irish Cream
 Christian Brothers Brandy
 Southern Comfort

MIXERS

Bottled Sodas
 Juices
 Rose's Lime Juice
 Grenadine
 Sour Mix

**Liquor included in super premium bars*

OPEN, TAB OR CASH BAR

A bartender dedicated to your function requires a minimum of 20 people, if less than 20 people, cocktail service will be provided. A Bartender and Bar set up charge of \$125 per bar will apply for every 3 hour period. Additional hours at \$30 per hour. There will be a \$30 bartender fee, per hour, per bar, to transition from open bar to a cash or tab bar. Fee applies if bar is closed for dinner or presentation. Gratuity from Guests is Accepted by our Beverage Staff

SPECIALTY BEVERAGE SERVICES

MARTINI BAR

Upgraded Vodkas to Include:
 Absolut Citron, Ketel One, Belvedere,
 Grey Goose, Vox, Smirnoff Orange &
 Finlandia Cranberry (Also Includes our
 Special "Apple Martini's") Bombay
 Sapphire and Beefeaters Gin Served
 with Appropriate Garnishes and Mixers
 in a Martini Glass \$9.00 Per Drink
 (Charged on a Consumption Basis)

MARGARITA & FROZEN DRINKS BAR

A Variety of Specially Blended Frozen
 Daiquiris, Coladas and Margaritas Served
 with Appropriate Garnishes in a Martini
 Glass. \$8.50 Per Drink
 (Charged on a Consumption Basis)

Bartender Fees \$125.00

SPECIAL ARRANGEMENTS

(Per Gallon-Attendant Not Required)

Fruit Punch	(Serves 14-16 People) \$45.00
Champagne Punch	(Serves 14-16 People) \$70.00
Holiday Eggnog	(Serves 14-16 People) \$45.00
Mimosas	(Serves 8-10 People) \$70.00
Bloody Mary's	(Serves 8-10 People) \$70.00

SODA BAR

(Per Person-Attendant Not Required)

1 Hour	\$3.50
2 Hours	\$4.50
3 Hours	\$5.50
4 Hours	\$6.50

HOUSE WINES (Per Bottle)

(Full Wine List is Available)

Champagne	\$24.00
Merlot	\$24.00
Chardonnay	\$24.00

BEER SELECTIONS

Premium Bars - Coors Light, Miller Light, Yuengling Lager, NA Claustaler

Super Premium Bars - Please select an additional two options.

REGIONAL

Dogfish Head 60 Minute IPA
 Sam Adams Seasonal
 Yards Brawler

NATIONAL

Budweiser
 Bud Light
 Michelob Ultra
 New Belgium Fat Tire
 Leinenkugel Seasonal

INTERNATIONAL

Corona Light
 Corona Extra
 Heineken
 Stella Artois
 Blue Moon Belgian White

Above Prices Subject 20% Service Charge and 6% Sales Tax on Non-Alcoholic Beverages and Bartender Fees.

2017 MENDENHALL HORS D'OEUVRES

Hors D'Oeuvres Subject to Change.

ASSORTED HORS D'OEUVRES

Beef Frank's in a Blanket, Potato Puff's, Beef and Mushroom Crowns, Spinach Turnovers, Spicy Beef Pockets
\$4.00 Per Person

STATIONED HORS D'OEUVRES

International and Domestic Cheeses with Assorted Crackers and Flat Breads
Assortment of Grilled Vegetables Drizzled with Balsamic
Warm Spinach and Artichoke Dip Served with Garlic Toast Points
\$8.00 Per Person

BUTLERED HOT HORS D'OEUVRES

1 Piece Per Person

Mendenhall Inn Crab Balls Served with Cocktail Dipping Sauce, Mini Chicken Cordon Bleu, Clams Casino, Chicken Wonton
\$8.00 Per Person

CHILLED SEAFOOD BAR

Snow Crab Claws, Assorted Smoked Fishes, Peel and Eat Shrimp, Lobster Salad,
Chilled Lemon Infused New Zealand Mussels with Sweet Chili Mousse and Delaware Bay Oysters
\$25.00 Per Person

BUTLERED PREMIUM HORS D'OEUVRES

SEAFOOD: Ahi Tuna Skewer with Wasabi Cream, Clams Casino, Cozy Shrimp, Scallops Wrapped In Bacon, Stuffed Mushrooms with Crabmeat

MEAT: New Zealand Rack of Lamb with Mint Demi Glaze, Tenderloin of Beef Served on Crostini with Horseradish Sauce,

Cocktail Franks En Croute, Beef and Mushroom Crowns, Spicy Beef Pockets

CHICKEN: Mini Chicken Cordon Bleu, Sesame Chicken Skewer, Chicken Wontons

VEGETARIAN: Spanakopita in Phyllo, Raspberry Brie Phyllo, Crispy Spinach Turnover, Four Cheese Puff

\$23.50 Per Person

\$13.00 Per Person Without Meat Items

(Above prices based on one hour)

COLD HORS D'OEUVRES

INTERNATIONAL CHEESE DISPLAY

Imported and Domestic Cheeses Served with
Flat Bread and Assorted Crackers
\$3.50 Per Person

SNOW CRAB CLAWS

Served with Cocktail Sauce
\$3.50 Per Piece

CAPRESE CROSTINI

Tomato, Mozzarella, Basil
\$3.50 Per Person

BLUE CRAB CLAWS

\$45.00 Per Pound

VEGETABLE CRUDITÉ DISPLAY

Broccoli Florets, Cauliflower, Mandoline Cut Carrots,
Celery Sticks and Baby Corn
Served with Gorgonzola Bleu Cheese Dressing
\$3.50 Per Person

LARGE SHRIMP COCKTAIL

Served Peeled, Tails Intact with Cocktail Sauce
\$3.50 Per Piece

PESTO, TOMATO, CRAB AND LOCATELLI BRUSCHETTA

Classic Basil and Pignolia Pesto, Diced Tomatoes,
Lump Crabmeat, Topped with Italian Locatelli Cheese
\$3.50 Per Piece
\$2.50 Per Piece Without Crab

HUMMUS WITH ASSORTED BREADS

\$4.00 Per Person

FRESH SLICED FRUIT

Seasonal Sliced Fruit Display
\$3.00 Per Person

FRESH FRUIT KABOBS

Seasonal Fresh Fruit on Skewers
Served with Raspberry Yogurt Dip
\$3.50 Per Piece

SHOOTERS

Oyster
Ceviche
Shrimp Bloody Mary
\$6.00 Per Piece

HOT HORS D'OEUVRES

COCKTAIL FRANK'S EN CROUTE

Spicy Mustard
\$1.65 Per Piece

CHICKEN WINGS

Hot and Spicy, with Bleu Cheese and Celery
\$1.85 Per Piece

BREADED FANTAIL SHRIMP

Cocktail Sauce
\$1.65 Per Piece

COZY SHRIMP

Tender Shrimp Wrapped with Spring Roll
\$2.50 Per Piece

MINIATURE CRAB BALLS

Cocktail Sauce
\$2.50 Per Piece

MINI CHICKEN CORDON BLEU

Sweet Chili Sauce
\$2.25 Per Piece

CLAMS CASINO

Topped with Bacon, Romano Cheese, Roasted Red
and Sweet Green Bell Peppers
\$2.25 Per Piece

SPANAKOPITA

Phyllo Pastry with Spinach and Feta Cheese
\$2.25 Per Piece

SHRIMP LEJON

Tender Shrimp Stuffed with Sweet Horseradish and
Wrapped in Bacon
\$3.75 Per Piece

KENNETT SQUARE STUFFED MUSHROOMS

Stuffed with Crab Imperial
\$2.75 Per Piece

CHICKEN WONTON

Sweet Chili Sauce
\$2.25 Per Piece

TENDERLOIN OF BEEF

Served on French Bread with Béarnaise Sauce
\$3.75 Per Piece

NEW ZEALAND RACK OF LAMB

Mint Bordelaise Sauce
\$4.00 Per Piece

SCALLOPS WRAPPED IN BACON

Horseradish Mousse
\$2.50 Per Piece

RECEPTION SNACKS AND DIPS

(Bowls Serve 15 to 25 Guests)

SNACKS

Potato Chips \$12.00 · Pretzels \$12.00 · Party Mix \$12.00
Tortilla Chips \$14.00 · Peanuts \$15.00

DIPS

Salsa (Cold) \$15.00 · Herb Ranch (Cold) \$15.00
Guacamole (Cold) \$20.00 · Onion Dip (Cold) \$15.00

Above Prices Subject to 6% Sales Tax and 20% Service Charge.

2017 MENDENHALL SIT - DOWN DINNER

Under 25 Guests - \$125.00 Per Server Fee

All Prices Subject to 6% Sales Tax and 20% Service Charge

Entrée Counts Due 3 Days Prior to Function. Choice of Three Entrées. Fourth Entrée Choice +1.50 Per Person

SOUPS, SALADS AND PASTAS

Select One.

(Select Two, Additional 5.00 Per Person)

SOUPS

TRADITIONAL WEDDING
SOUP WITH MEATBALLS

SHRIMP TOMATO
BASIL BISQUE

MARYLAND CRAB

CRAB BISQUE
LOBSTER BISQUE

WILD MUSHROOM
BISQUE

SALADS

Served with a Chilled Fork

ARCADIAN MIX SALAD

Romaine and arcadian blend topped with tomato, onion, sweet peppers, black olives, croutons and cucumbers served with a balsamic vinaigrette dressing

CLASSIC CAESAR SALAD

Romaine lettuce, garlic croutons and shaved asiago, parmesan and romano cheese

MENDENHALL HOUSE WEDGE

Iceberg wedge with applewood bacon, cucumbers, tomatoes, seasoned croutons, crispy fried onions and finished with blue cheese crumbles and balsamic dressing

SHRIMP AND SCALLOP SCAMPI

Bay scallops and baby shrimp sautéed with garlic, white wine and lemon juice served over angel hair pasta

LOBSTER RAVIOLI

Tomato blush sauce

ALEXANDERS SALAD

Arugula topped with sunflower seeds, mandarin oranges, white raisins, candied walnuts, goat cheese and lemon honey mustard dressing

MEDITERRANEAN SALAD

Arugula topped with cucumbers, red onions, tomatoes, peppers, Kalamata olives, pinenuts and seasonings. Garnished with feta cheese, croutons and a classic oregano vinaigrette

HARVEST SALAD

Romaine and arcadian mix topped with sundried cranberries, Granny Smith apples, tomatoes, red onions, feta cheese and poppy seed dressing

PASTAS

PENNE POMODORO

Penne pasta, fresh tomato basil sauce, balsamic drizzle, shaved parmesan reggiano cheese

RUSTIC TORTELLINI

Classic cheese tortellini, sun-dried tomato pesto cream sauce, cracked peppercorn, shaved locatelli cheese

ENTREES

Due to fluctuating market conditions, all entree items are subject to availability.

HARVEST CHICKEN

A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables and sweet Italian sausage, baked to perfection and served with a rich chicken supreme sauce
\$28.00 Grand Ballroom \$31.00

CHICKEN PICCATA

A boneless breast of chicken simmered in a rich veloute, finished with a light lemon, capers and white wine cream sauce
\$28.00 Grand Ballroom \$31.00

CHICKEN MARSALA

Finished with a Kennett Square mushroom marsala demi sauce
\$28.00 Grand Ballroom \$31.00

CHICKEN NEAPOLITAN

Braised chicken breast filled with prosciutto, sharp provolone and mild Italian peppers finished with a tomato basil and red onion veloute sauce
\$28.00 Grand Ballroom \$31.00

CHICKEN CASINO

Broiled chicken breast filled with bay shrimp, red and green peppers and applewood bacon, finished with a tarragon lemon and pinot noir sauce
\$28.00 Grand Ballroom \$31.00

CHICKEN ROMA

Grilled chicken breast with roasted red peppers, extra sharp provolone, served on a bed of arugula and finished with a balsamic reduction
\$29.00 Grand Ballroom \$32.00

CHICKEN MEDITERRANEAN

Seasoned breast of chicken topped with sautéed spinach, fire roasted red peppers, fresh herbs and feta cheese. Finished with a rich balsamic reduction and a basil saffron cream sauce
\$29.00 Grand Ballroom \$32.00

ROASTED DUCK

A crispy half duck perfectly roasted and served with plum hoisin glaze
\$32.00 Grand Ballroom \$35.00

NORTH ATLANTIC SALMON

Simply broiled with our own blend of Mediterranean seasoning of fresh lemon juice, olive oil, oregano and finished with a herb compound butter, roasted leek sauce, or crab piccata sauce
\$28.00 Grand Ballroom \$31.00
Crab Piccata Sauce +\$2.00 PP Additional

STRIPED BASS

Simply broiled with our own blend of Mediterranean seasoning of fresh lemon juice, olive oil, oregano and finished with a herb compound butter, roasted leek sauce, pineapple mango salsa, or crab piccata sauce
\$30.00 Grand Ballroom \$33.00
Crab Piccata Sauce +\$2.00 PP Additional

2017 MENDENHALL SIT - DOWN DINNER

ENTREES

Due to fluctuating market conditions, all entree items are subject to availability.

FILLET OF SALMON OR FLOUNDER WITH CRABMEAT IMPERIAL

North Atlantic salmon or flounder (select one) served with herb compound butter and housemade crab imperial
\$31.00 Grand Ballroom \$34.00

STUFFED SHRIMP

Two shrimp stuffed with our housemade jumbo lump crabmeat imperial served with a lemon butter sauce
\$31.00 Grand Ballroom \$34.00

BROILED CRAB CAKES

Two housemade jumbo lump crab cakes served with a chipotle remoulade
\$31.00 Grand Ballroom \$34.00

PORK TENDERLOIN AU POIVRE

Herb crusted tenderloin medallions finished with a peppercorn au poivre sauce
\$30.00 Grand Ballroom \$33.00

VEAL OSCAR

Veal medallions topped with lump crabmeat and asparagus spears finished with a rich béarnaise sauce
\$36.00 Grand Ballroom \$39.00

CHICKEN PICCANTE/SEAFOOD

Boneless chicken breast finished with a piccante sauce and served with (select one) a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish
\$30.00 Grand Ballroom \$33.00

CHICKEN EN CROUTE

Lightly seasoned chicken breast filled with our famous crab imperial and wrapped in puff pastry. Served with a roasted garlic and brandy Newburg sauce
\$30.00 Grand Ballroom \$33.00

FLAT IRON STEAK/GRILLED SHRIMP

Grilled flat iron steak finished with a Jack Daniels demi glaze and served with two jumbo grilled shrimp
\$32.00 Grand Ballroom \$35.00

SURF AND TURF

A broiled cold water lobster tail and a petite 6 oz. center cut filet mignon served with a rich bordelaise sauce
\$54.00 Grand Ballroom \$57.00

ACCOMPANIMENTS

Fresh Baked Rolls and Butter

STARCH

Select One

Parmesan Roasted Yukon Gold Potatoes, Duchess Potato Asiago or Garlic and Horseradish Mashed Potatoes, Traditional Mashed Potatoes, Long Grain Wild Rice, Rice Pilaf, Double Baked Loaded Stuffed Potatoes

CENTER CUT FILET MIGNON

Charbroiled center cut filet, served with a rich bordelaise sauce, béarnaise sauce or blue cheese compound butter
6 oz. \$35.00 8 oz. \$40.00
Grand Ballroom 6 oz. \$38.00 8 oz. \$43.00

CENTER CUT SIRLOIN

Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze
\$30.00 Grand Ballroom \$33.00

SLOW ROASTED PRIME RIB OF BEEF - AU JUS

Served with horseradish mousse
\$32.00 Grand Ballroom \$35.00

VEGETARIAN ENTRÉE - GARDEN VEGETABLE WELLINGTON ACCOMPANIED WITH PORTABELLA NAPOLEON

Oven roasted garden vegetable wellington wrapped in a flaky crust baked to perfection accompanied with grilled vegetables layered with mozzarella cheese, served with a rich roasted red pepper sauce
\$28.00 Grand Ballroom \$31.00

TENDERLOIN EN CROUTE MENDENHALL

6 oz. center cut of beef tenderloin topped with mushroom duxelle and cheddar cheese, wrapped in puff pastry and baked, served with rich bordelaise sauce
\$42.00 Grand Ballroom \$45.00

DUETS

CENTER CUT FILET/SEAFOOD

6 oz. center cut filet mignon served with béarnaise sauce or a blue cheese compound butter and (select one) a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish
\$40.00 Grand Ballroom \$43.00

SIRLOIN/SEAFOOD

Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze and served with (select one) a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish
\$32.00 Grand Ballroom \$35.00

FILET OSCAR

Center cut filet mignon, topped with lump crabmeat, garnished with asparagus spears, finished with béarnaise sauce
6 oz. \$43.00 Grand Ballroom 6 oz. \$45.00

VEGETABLE

Select One

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter

Steamed Fresh Medley of Seasonal Vegetables
Italian Style Green Beans Finished with Pinenuts
Broccolini and Baby Carrots

Roasted Brussel Sprouts with Bacon with Extra Virgin Olive Oil

2017 MENDENHALL SIT - DOWN DINNER

COFFEE

Served with Fresh Brewed 100% Columbian Coffee, Decaffeinated Coffee and Herbal Teas

DESSERTS

SELECT ONE

NY CHEESECAKE

Served with Fresh Strawberries, Whipped Cream, Powdered Sugar and Raspberry Coulis

APPLE TART

A Buttery Rich Crust with a Delicious Apple Cinnamon Filling

TIRAMISU

Kahlua Soaked Cake, Layered with Mascarpone Cheese and Cocoa Powder

PEANUT BUTTER BOMBE

A Chocolate Candy Bar Bottom, Topped with a Layer of Peanut Butter Ganache and a Mound of Chocolate Mousse

TRIPLE CHOCOLATE CHARLOTTE

Layered Dark, White and Milk Chocolate Mousse
Topped with a Chocolate Ganache

ENHANCE YOUR DESSERT EXPERIENCE

(Replaces above served desserts)

FLAMBÉ BANANAS FOSTER

(Attendent \$75.00 Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum
Served Over Vanilla Ice Cream
\$5.00 Additional Per Person

THE ULTIMATE DESSERT STATION

FRESHLY MADE GOURMET MINI DESSERTS

Cannolis, Assortment of Fancy Éclairs and Fancy Crème Puffs, Double Chocolate Mint Brownies, Cake Shooters, Traditional Crème Puffs, Vanilla Fruit Tarts, Chocolate Mousse Cups, Assortment of Cake Truffles, Chocolate Dipped Strawberries, Mini Cup Cakes, French Macaroons, Chocolate Flourless Bites
Above Includes Powdered Sugar and Fresh Whipped Cream
\$9.00 Additional Per Person

2017 MENDENHALL SIT - DOWN DINNER PACKAGE

Minimum 30 Guests

All Prices Subject to 6% Sales Tax and 20% Service Charge.

Entree Counts Due 3 Days Prior to Function

Choice of Three Entrées. Fourth Entrée Choice +1.50 Per Person

PACKAGE 1

\$50.00 Per Person

One Hour Premium Open Bar

One Wine Pouring

PACKAGE 2

\$68.00 Per Person

Two Hours Premium Open Bar

Two Wine Pourings

BAR SERVICES

(See Beverage Selections Page)

One Hour Premium

Package 1

Two Hours Super Premium

Package 2

Additional Bar Service \$5.00 Per Hour/Person

WINE

Chardonnay and Merlot - Served with Dinner

HORS D'OEUVRES

BUFFET HORS D'OEUVRES

Included in Package 1 and 2

International and Domestic Cheeses with Assorted Crackers and Flat Breads, Assortment of Grilled Vegetables Drizzled with Balsamic, Warm Spinach and Artichoke Dip Served with Garlic Toast Points

UNLIMITED HOT BUTLERED HORS D'OEUVRES

Included in Package 2 Only

Beef Frank's in a Blanket, Potato Puff's, Beef and Mushroom Crowns, Spinach Turnovers, Spicy Beef Pockets

ADDITIONAL BUTLERED HOT HORS D'OEUVRES

Included in Package 2 Only

1 Piece Per Person

Mendenhall Inn Crab Balls Served with Cocktail Dipping Sauce, Mini Chicken Cordon Bleu, Clams Casino, Chicken Wonton

SOUPS AND SALADS

Select One. Select Two Additional \$5.00 Per Person

SOUPS

WILD MUSHROOM BISQUE

MARYLAND CRAB BISQUE

NEW ENGLAND CLAM CHOWDER

TRADITIONAL WEDDING SOUP WITH MEATBALLS

SHRIMP TOMATO BASIL BISQUE

SALADS

Served with a Chilled Fork

ARCADIAN MIX SALAD

Romaine and arcadian blend topped with tomato, onion, sweet peppers, black olives, croutons and cucumbers served with a balsamic vinaigrette dressing

CLASSIC CAESAR SALAD

Romaine lettuce, garlic croutons and shaved asiago, parmesan and romano cheese

ALEXANDERS SALAD

Arugula topped with sunflower seeds, mandarin oranges, white raisins, candied walnuts, goat cheese and lemon honey mustard dressing

2017 MENDENHALL SIT - DOWN DINNER PACKAGE

ENTREES

Due to fluctuating market conditions, all entree items are subject to availability.

HARVEST CHICKEN

A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables and sweet Italian sausage, baked to perfection and served with a rich chicken supreme sauce

CHICKEN PICCATA

A boneless breast of chicken simmered in a rich veloute, finished with a light lemon, capers and white wine cream sauce

CHICKEN MARSALA

Finished with a Kennett Square mushroom marsala demi sauce

CHICKEN NEAPOLITAN

Braised chicken breast filled with prosciutto, sharp provolone and mild Italian peppers finished with a tomato basil and red onion veloute sauce

CHICKEN CASINO

Broiled chicken breast filled with bay shrimp, red and green peppers and applewood bacon, finished with a tarragon lemon and pinot noir sauce

CENTER CUT SIRLOIN

Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze

SLOW ROASTED PRIME RIB OF BEEF - AU JUS

Served with horseradish mousse

VEGETARIAN ENTRÉE - GARDEN VEGETABLE WELLINGTON ACCOMPANIED WITH PORTABELLA NAPOLEON

Oven roasted garden vegetable wellington wrapped in a flaky crust baked to perfection accompanied with grilled vegetables layered with mozzarella cheese, served with a rich roasted red pepper sauce

CHICKEN ROMA

Grilled chicken breast with roasted red peppers, extra sharp provolone, served on a bed of arugula and finished with a balsamic reduction

CHICKEN MEDITERRANEAN

Seasoned grilled breast of chicken topped with sautéed spinach, fire roasted red peppers, fresh herbs and feta cheese. Finished with a rich balsamic reduction and a basil saffron cream sauce

STRIPED BASS

Simply broiled with our own blend of Mediterranean seasoning of fresh lemon juice, olive oil, oregano and finished with a herb compound butter, roasted leek sauce, pineapple mango salsa, or crab piccata sauce

Crab Piccata Sauce +\$2.00 PP Additional

FILLET OF SALMON OR FLOUNDER WITH CRABMEAT IMPERIAL

North Atlantic salmon or flounder served with herb compound butter and housemade crab imperial

STUFFED SHRIMP

Two shrimp stuffed with our housemade jumbo lump crabmeat imperial served with a lemon butter sauce

BROILED CRAB CAKES

Two housemade jumbo lump crab cakes served with a chipotle remoulade

DUETS

CHICKEN PICCANTE/SEAFOOD

Sautéed boneless chicken breast finished with a piccante sauce and served with (select one) a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish

FLAT IRON STEAK/GRILLED SHRIMP

Grilled flat iron steak finished with a Jack Daniels demi glaze and served with two jumbo grilled shrimp

ACCOMPANIMENTS

Fresh Baked Rolls and Butter

STARCH

Select One

Parmesan Roasted Yukon Gold Potatoes, Duchess Potato Asiago or Garlic and Horseradish Mashed Potatoes, Traditional Mashed Potatoes, Long Grain Wild Rice Pilaf, Double Baked Loaded Stuffed Potatoes

VEGETABLE

Select One

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter
Steamed Fresh Medley of Seasonal Vegetables
Italian Style Green Beans Finished with Pinenuts
Broccolini and Baby Carrots
Roasted Brussel Sprouts with Bacon with Extra Virgin Olive Oil

2017 MENDENHALL SIT - DOWN DINNER PACKAGE

COFFEE

Served with Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and Herbal Teas

DESSERTS

SELECT ONE

NY CHEESECAKE

Served with Fresh Strawberries, Whipped Cream, Powdered Sugar and Raspberry Coulis

APPLE TART

A Buttery Rich Crust with a Delicious Apple Cinnamon Filling

TIRAMISU

Kahlua Soaked Cake, Layered with Mascarpone Cheese and Cocoa Powder

PEANUT BUTTER BOMBE

A Chocolate Candy Bar Bottom, Topped with a Layer of Peanut Butter Ganache and a Mound of Chocolate Mousse

TRIPLE CHOCOLATE CHARLOTTE

Layered Dark, White and Milk Chocolate Mousse
Topped with a Chocolate Ganache

ENHANCE YOUR DESSERT EXPERIENCE

(Replaces above served desserts)

FLAMBÉ BANANAS FOSTER

(Attendent \$75.00 Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum
Served Over Vanilla Ice Cream
\$5.00 Additional Per Person

THE ULTIMATE DESSERT STATION FRESHLY MADE GOURMET MINI DESSERTS

Cannolis, Assortment of Fancy Éclairs and Fancy Crème Puffs, Double Chocolate Mint Brownies, Cake Shooters, Traditional Crème Puffs, Vanilla Fruit Tarts, Chocolate Mousse Cups, Assortment of Cake Truffles, Chocolate Dipped Strawberries, Mini Cup Cakes, French Macarons, Chocolate Flourless Bites
Above Includes Powdered Sugar and Fresh Whipped Cream
\$9.00 Additional Per Person

2017 MENDENHALL EXECUTIVE BUFFET

Dinner Buffet Requires a Minimum of 75 Guests

Buffet Food For 1.5 Hours

All Prices are Subject to a 6% Sales Tax and 20% Service Charge

APPETIZER AND SALAD STATION

\$45.00 Per Person

SOUP

Select One

TRADITIONAL WEDDING
SOUP WITH MEATBALLS

SHRIMP TOMATO
BASIL BISQUE

MARYLAND CRAB

CRAB BISQUE

LOBSTER BISQUE

SALAD

Select One

ARCADIAN MIX SALAD

Romaine and arcadian blend topped with tomato, onion, sweet peppers, black olives, croutons and cucumbers served with a balsamic vinaigrette dressing

CLASSIC CAESAR SALAD

Romaine lettuce, garlic croutons and shaved asiago, parmesan and romano cheese

DELUXE SALAD STATION

Fresh seasonal greens, classic Caesar salad, shredded carrots, sliced mushrooms, cherry tomatoes, cucumbers, broccoli and cauliflower florets, celery, bacon bits, chopped egg, mandarin oranges, walnuts, shredded cheddar cheese and herb croutons.

House ranch, balsamic vinaigrette, oil and vinegar

Additional 2.50 Per Person

ALEXANDERS SALAD

Arugula topped with sunflower seeds, mandarin oranges, white raisins, candied walnuts, goat cheese and lemon honey mustard dressing

MEDITERRANEAN SALAD

Arugula topped with cucumbers, red onions, tomatoes, peppers, Kalamata olives, pinenuts and seasonings. Garnished with feta cheese, croutons and a classic oregano vinaigrette

ANTIPASTO SALAD STATION

A gourmet selection of prosciutto ham, cappocola, genoa salami, assorted imported cheeses, cherry peppers, marinated artichokes, roasted red peppers, grilled vegetables with balsamic vinaigrette, Kalamata olives, anchovies and sliced rustic bread and gourmet crackers

Additional 3.50 Per Person

HARVEST SALAD

Romaine and arcadian mix topped with sundried cranberries, Granny Smith apples, tomatoes, red onions, feta cheese and poppy seed dressing

ENTREES

PASTAS

Select One

SHRIMP AND SCALLOP SCAMPI

Bay scallops and baby shrimp sautéed with garlic, white wine and lemon juice served over angel hair pasta

LOBSTER RAVIOLI

Tomato blush sauce

PENNE POMODORO

Penne pasta, fresh tomato basil sauce, balsamic drizzle, shaved parmesan reggiano cheese

RUSTIC TORTELLINI

Classic cheese tortellini, sun-dried tomato pesto cream sauce, cracked peppercorn, shaved locatelli cheese

BEEF

Select One

Carved by a Uniformed Chef \$125.00 Additional

ROAST PRIME RIB OF BEEF

Served with Horseradish Mousse and Rosemary Infused Au Jus

PORK TENDERLOIN AU POIVRE

Herb Tenderloin Medallions Finished with a Peppercorn Au Poivre Sauce

ROASTED TENDERLOIN OF BEEF

Served with Horseradish Mousse and Rich Bordelaise Sauce

Additional \$6.00 Per Person

SEAFOOD

Select One

FILET OF SALMON OR FLOUNDER WITH CRABMEAT IMPERIAL

North Atlantic Salmon or Flounder Served with Herb Compound Butter and Housemade Crab Imperial

NORTH ATLANTIC SALMON

Simply Broiled with Our Own Blend of Mediterranean Seasoning of Fresh Lemon Juice, Olive Oil, Oregano and Finished with a Herb Compound Butter or Roasted Leek Sauce

BROILED CRAB CAKES

Two Housemade Jumbo Lump Crab Cakes Served with a Chipotle Remoulade

2017 MENDENHALL EXECUTIVE BUFFET

ENTREES

CHICKEN

Select One

HARVEST CHICKEN

A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables and sweet Italian sausage, baked to perfection and served with a rich chicken supreme sauce

CHICKEN PICCATA

A boneless breast of chicken simmered in a rich veloute, finished with a light lemon, capers and white wine cream sauce

CHICKEN CASINO

Broiled chicken breast filled with bay shrimp, red and green peppers and applewood bacon, finished with a tarragon lemon and pinot noir sauce

CHICKEN MARSALA

Finished with a Kennett Square mushroom marsala demi sauce

CHICKEN ROMA

Grilled chicken breast with roasted red peppers, extra sharp provolone, served on a bed of arugula and finished with a balsamic reduction

CHICKEN MEDITERRANEAN

Seasoned grilled breast of chicken topped with sautéed spinach, fire roasted red peppers, fresh herbs and feta cheese. Finished with a rich balsamic reduction and a basil saffron cream sauce

CHICKEN NEAPOLITAN

Braised chicken breast filled with prosciutto, sharp provolone and mild Italian peppers finished with a tomato basil and red onion veloute sauce

ACCOMPANIMENTS

Fresh Baked Rolls and Butter

STARCH

Select One

Parmesan Roasted Yukon Gold Potatoes, Duchess Potato Asiago or Garlic and Horseradish Mashed Potatoes, Traditional Mashed Potatoes, Long Grain Wild Rice, Rice Pilaf, Double Baked Loaded Stuffed Potatoes

VEGETABLE

Select One

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter
Steamed Fresh Medley of Seasonal Vegetables
Italian Style Green Beans Finished with Pinenuts
Broccolini and Baby Carrots
Roasted Brussel Sprouts with Bacon with Extra Virgin Olive Oil

COFFEE AND TEA BAR

3 Hours

Fresh Brewed Coffee, Decaffeinated and a Selection of Herbal Teas
Served on Our Beautifully Dressed Coffee Bar. Bar also Includes
Coffee Mugs, Fresh Whipped Cream, Lemon Rinds, Shaved Chocolate,
Non-Alcoholic Flavored Syrups, Cinnamon, Nutmeg and Rock Candy Sticks.

DESSERT STATION

Select One (One Hour)

FLAMBÉ BANANAS FOSTER

(Attendent \$75.00 Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum
Served Over Vanilla Ice Cream

THE ULTIMATE DESSERT STATION

FRESHLY MADE GOURMET MINI DESSERTS

Cannolis, Assortment of Fancy Éclairs and Fancy Crème Puffs, Double Chocolate Mint Brownies, Cake Shooters, Traditional Crème Puffs, Vanilla Fruit Tarts, Chocolate Mousse Cups, Assortment of Cake Truffles, Chocolate Dipped Strawberries, Mini Cup Cakes, French Macaroons, Chocolate Flourless Bites
Above Includes Powdered Sugar and Fresh Whipped Cream

2017 MENDENHALL ACTION STATIONS

BRUSCHETTA STATION \$6.00 PER PERSON

Sliced Rustic Breads and Gourmet Crackers Offered with Fresh Tomatoes, Asiago and Mozzarella Cheese, Fresh Basil, Black Olive Tapenade, Pesto, Roasted Garlic, Sundried Tomatoes and Extra Virgin Olive Oil

DELUXE SALAD STATION \$6.50 PER PERSON

Fresh Seasonal Greens
Classic Caesar Salad

Shredded Carrots, Sliced Mushrooms, Cherry Tomatoes, Cucumbers, Broccoli and Cauliflower Florets, Celery, Bacon Bits, Chopped Egg, Mandarin Oranges, Walnuts, Shredded Cheddar Cheese and Herb Croutons
House Ranch, Balsamic Vinaigrette, Oil and Vinegar

ANTIPASTO SALAD STATION \$9.00 PER PERSON

A Gourmet Selection of: Prosciutto Ham, Cappelletti, Genoa Salami, Assorted Imported Cheeses, Cherry Peppers, Marinated Artichokes, Roasted Red Peppers, Grilled Vegetables with Balsamic Vinaigrette, Kalamata Olives, Anchovies and Sliced Rustic Breads and Gourmet Crackers

DELUXE ANTIPASTO SALAD STATION \$14.00 PER PERSON

Assorted Imported Cheese Display

Marinated Grilled Seasonal Vegetable Platter

Mixed Greens with Mandarin Oranges and Balsamic Vinaigrette
Classic Caesar Salad with Shaved Parmesan and Garlic Croutons
Fresh Mozzarella & Sliced Tomatoes with Basil and Balsamic Reduction
Charcuterie Platter with Prosciutto Ham, Cappelletti & Genoa Salami
Kalamata Olives, Roasted Red Peppers, Anchovies,
Pesto and Tapenade, Sliced Rustic Breads and Gourmet Crackers

CRABCAKE STATION \$10.00 PER PERSON

Lump Crabmeat Moistened with Mendenhall's Signature Blend of Herbs and Seasonings Pan Seared to Order and Served with Cocktail and Tartar Sauce

SOUTH OF THE BORDER STATION \$11.00 PER PERSON

Choice of One -

Blackened Baja Fish Soft Shell Tacos Lightly Blackened Mahi Mahi Served Over Shredded Lettuce and Finished with Mango Salsa and Lime Crema

BBQ Pulled Pork Soft Shell Tacos Slow Roasted BBQ Pulled Pork Served Over a Cilantro Jalapeño Cabbage and Topped with Monterey Jack Cheddar Cheese Blend and Frizzled Onions

SLIDER STATION \$10.00 PER PERSON

Choice of One -

BBQ Sliders Seasoned Pork Pulled Off the Bone Then Simmered in BBQ Sauce, Finished with Red Cabbage Slaw

Crab Cake Sliders Mini Crab Cakes Made with Our Award Winning Crab Imperial and Finished with Remoulade Sauce

Beef Sliders Seasoned, Hand Pattied and Grilled, Finished with Your Choice of Cheese and Fried Onions

Buffalo Chicken Sliders Grilled Breast of Chicken Finished with a Crumbled Bleu Cheese, Tangy Buffalo Sauce and Ranch Dressing

Select One Additional Station for \$7.50 Per Person

SEARED SCALLOPS STATION \$14.00 PER PERSON

Tender Sea Scallops Sautéed with Garlic, White Wine and Lemon Juice. Served with Mushroom Risotto

FAJITA STATION \$11.00 PER PERSON

Marinated Chicken or Beef Grilled and Sliced into Strips Served with Guacamole, Salsa, Shredded Monterey Jack Cheese, Sautéed Onions, Bell Peppers, Sour Cream and Sliced Jalapeño Peppers with Soft Tortillas

WILD MUSHROOM FLAMBÉ STATION \$8.00 PER PERSON

Blend of Local Wild Mushrooms Sautéed with Garlic and Brandy Finished with Asiago Cheese and Cream,
Served with Mushroom Risotto
Add Crabmeat 2.50 per person additional

SHRIMP SCAMPI PASTA STATION \$12.00 PER PERSON

Tender Baby Shrimp Sautéed with Garlic, White Wine and Lemon Juice Served with Rice Pilaf

PASTA PRONTO \$9.50 PER PERSON

Tantalizing Culinary Combinations Prepared a la Minute:
Pastas - Penne and Bowtie

Condiments - Baby Shrimp, Italian Sausage, Lump Crabmeat Prepared with Two Sauces - Tomato Basil Sauce, Roasted Garlic Alfredo Sauce

STIR FRY STATION \$15.00 PER PERSON

Chicken and Shrimp Tossed with Oriental Vegetables Cooked with Imported Sesame Oil and Finished with a Teriyaki Glaze,
Served with Green Onions and Jasmine Rice

MARTINI MASHED POTATO BAR \$9.00 PER PERSON

Sour Cream and Chive Mashed Potatoes

Served with the Following Toppings: Wild Mushrooms, Caramelized Onions, Shredded Vermont Cheddar, Bacon Bits, Rich Bordelaise Sauce, Sour Cream, Chives and Butter

PRIME RIB OF BEEF \$325.00 EACH

Au Jus, Horseradish Mousse and Petite Rolls
Serves 25-30 Guests

ROAST BREAST OF TURKEY \$165.00 EACH

Cranberry Aioli and Petite Rolls
Serves 15-20 Guests

HERB CRUSTED PORK LOIN \$225.00 EACH

Applejack Demi Glaze and Petite Rolls
Serves 15-20 Guests

SEARED TENDERLOIN OF BEEF \$225.00 EACH

Béarnaise Sauce and Petite Rolls
Serves 10-15 Guests

\$4.00 STARCH (SELECT ONE)

Parmesan Roasted Yukon Golden Potatoes, Duchess Potato Garlic and Horseradish Mashed Potato, Traditional Mashed Potatoes, Long Grain Wild Rice, Rice Pilaf, Double Baked Loaded Stuffed Potatoes

\$4.00 VEGETABLE (SELECT ONE)

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter, Steamed Fresh Medley of Seasonal Vegetables, Italian Style Green Beans Finished with Pinenuts, Broccolini and Baby Carrots, Roasted Brussel Sprouts with Bacon and Extra Virgin Olive Oil

Station Service: If a sit-down dinner is not being served, a minimum of three stations and \$30.00 per person are required to be ordered one hour of service with small plates and reception style seating minimum of 35 guests for the stations, based on the full guarantee. Chef Fee of \$100.00 per 50 guests on applicable station and carver stations 20% service charge and 6% sales tax applies

2017 MENDENHALL DESSERT STATIONS

DESSERT ACTION STATIONS

1.5 Hours

(Below pricing is per person)

Flambé Bananas Foster \$9.00

(Attendant \$75.00 Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum Served Over Vanilla Ice Cream

Flambé Apple Crisp \$9.00

(Attendant \$75.00 Each)

Granny Smith Golden Delicious Apples Flambéed with Tuaca and Applejack Brandy Served Over Vanilla Ice Cream and Topped with Toffee Cashews

Flaming Crepe Bar \$10.00

(Attendant \$75.00 Each)

Featuring our Bananas Foster Crepe, Cannoli Crepe or Guest May Create Their Own Crepe with an Assortment of Fillings Including Bananas, Strawberries, Blueberries, Raspberries, Chocolate Chips, Ricotta, Chocolate Mousse Nutella, Whipped Cream, Powdered Sugar and Chocolate, Caramel and Strawberry Sauce
Add Vanilla Ice Cream \$2.25 Per Person

Boardwalk Waffle and Ice Cream \$9.00

(Attendant \$95.00 Each)

Freshly Made Mini Belgian Waffles Served with Vanilla Ice Cream, Whipped Cream, Powdered Sugar, Strawberry, Chocolate and Caramel Sauce
Add Funnel Cake \$2.00 Per Person

Make Your Own Sundae

\$8.00 Per Order

(Attendant \$95.00 Each)

Vanilla Ice Cream

Hot Fudge, Caramel and Raspberry Sauce, Strawberries, M&M's, Crushed Cookies, Chopped Nuts, Cherries and Whipped Cream

THE ULTIMATE DESSERT STATION Freshly Made Gourmet Mini Desserts

\$12.00 Per Person (Min. 50 Orders)

Cannoli, Assortment of Fancy Éclairs and Fancy Crème Puffs, Double Chocolate Mint Brownie, Cake Shooters, Traditional Crème Puffs, Vanilla Fruit Tart, Chocolate Mousse Cups, Assortment of Cake Truffles, Chocolate Dipped Strawberries, Mini Cup Cakes, French Macaroons, Chocolate Flourless Bites

Above Includes Powdered Sugar and Fresh Whipped Cream

COFFEE AND TEA BAR

3 Hours

Fresh Brewed Coffee, Decaffeinated and a Selection of Herbal Teas Served on Our Beautifully Dressed Coffee Bar. Bar Also Includes Coffee Mugs, Fresh Whipped Cream, Lemon Rinds, Shaved Chocolate, Non-Alcoholic Flavored Syrup, Cinnamon, Nutmeg and Rock Candy Sticks
\$5.50 Per Person

SWEET ENDINGS

Available to Enhance Your Sweet Tooth.

Minimum of 100 pieces and minimum of 12 pieces of one mini dessert must be ordered.

CANNOLI - Filled with rich chocolate ricotta filling garnished with chocolate chips \$2.00 Per Piece

FANCY ÉCLAIRS - Filled with raspberry cream, strawberry cream and cinnamon cream \$2.25 Per Piece

FANCY CRÈME PUFF - Filled with whipped lemon cream, almond cream and coconut cream \$2.25 Per Piece

DOUBLE CHOCOLATE MINT BROWNIES - Mint cream brownie with rich chocolate ganache \$2.00 Per Piece

VANILLA FRUIT TART - Vanilla pastry cream in a mini tart shell with fresh fruit \$2.75 Per Piece

COCONUT MACAROONS - Coconut clusters drizzled in ganache \$2.00 Per Piece

CAKE TRUFFLES - Mint chocolate chip and peanut butter covered in milk chocolate and lemon raspberry covered in white chocolate \$2.75 Per Piece

CHOCOLATE DIPPED STRAWBERRIES - Fresh large strawberries dipped in our milk chocolate and drizzled with white chocolate \$2.75 Per Piece

MINI CUPCAKES - Vanilla with a vanilla buttercream, chocolate with mocha buttercream icing and ganache, piña colada with butterscotch icing and raspberry drizzle, lemon with a lemon zest buttercream or carrot with cream cheese
\$2.00 Per Piece

CAKE SHOOTERS - In a small clear plastic shooter cup with a mini spoon \$3.75 Per Piece

CHOCOLATE MOUSSE CUP - Peppermint, mocha, lemon chiffon, raspberry or chocolate mousse \$3.50 Per Piece

CROQUEMBOUCHE - 40 Cream puffs piled up in a cone shape with spun caramel sugar \$110.00

2017 MENDENHALL BUS TOUR LUNCH AND DINNER

All Prices Include a 6% Sales Tax and 20% Service Charge
Entrée Counts Due 3 Days Prior to Function
Choice of Three Entrées. Fourth Entrée Choice +1.50 Per Person
2.5 Hours Non Private Function

SOUPS AND SALADS

Select One.

(Select Two, Additional 4.50 pp Inclusive)

SOUPS

TRADITIONAL WEDDING
SOUP WITH MEATBALLS

SHRIMP TOMATO
BASIL BISQUE

MARYLAND CRAB

CRAB BISQUE

LOBSTER BISQUE

SALADS

Served with a Chilled Fork

ARCADIAN MIX SALAD

Romaine and arcadian blend topped with tomato, onion, sweet peppers, black olives, croutons and cucumbers served with a balsamic vinaigrette dressing

CLASSIC CAESAR SALAD

Romaine lettuce, garlic croutons and shaved asiago, parmesan and romano cheese

ENTREES

Due to fluctuating market conditions, all entree items are subject to availability.

HARVEST CHICKEN

A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables and sweet Italian sausage, baked to perfection and served with a rich chicken supreme sauce

Lunch \$30.00 Dinner \$33.00

CHICKEN PICCATA

A boneless breast of chicken simmered in a rich veloute, finished with a light lemon, capers and white wine cream sauce

Lunch \$30.00 Dinner \$33.00

SAUTÉED BREAST OF CHICKEN MARSALA

Served with a Kennett Square mushroom marsala demi sauce

Lunch \$30.00 Dinner \$33.00

CHICKEN NEAPOLITAN

Braised chicken breast filled with prosciutto, sharp provolone and mild Italian peppers finished with a tomato basil and red onion veloute sauce

Lunch \$30.00 Dinner \$33.00

FILLET OF SALMON OR FLOUNDER WITH CRABMEAT IMPERIAL

North Atlantic salmon or flounder served with herb compound butter and housemade crab imperial

Lunch \$33.00 Dinner \$36.00

BROILED CRAB CAKES

Two housemade jumbo lump crab cakes served with a chipotle remoulade

Lunch \$33.00 Dinner \$36.00

CHICKEN ROMA

Grilled chicken breast with roasted red peppers, extra sharp provolone, served on a bed of arugula and finished with a balsamic reduction

Lunch \$30.00 Dinner \$33.00

CHICKEN MEDITERRANEAN

Seasoned sautéed breast of chicken served with sautéed spinach, fire roasted red peppers, fresh herbs and feta cheese. Finished with a rich balsamic reduction and a basil saffron cream sauce

Lunch \$30.00 Dinner \$33.00

NORTH ATLANTIC SALMON

Simply broiled with our own blend of Mediterranean seasoning of fresh lemon juice, olive oil, oregano and finished with a herb compound butter and roasted leek sauce

Lunch \$30.00 Dinner \$33.00

PORK TENDERLOIN AU POIVRE

Herb crusted tenderloin medallions finished with a peppercorn au poivre sauce

Lunch \$31.00 Dinner \$34.00

VEGETARIAN ENTRÉE – GARDEN VEGETABLE WELLINGTON ACCOMPANIED WITH PORTABELLA NAPOLEON

Oven roasted garden vegetable wellington wrapped in a flaky crust baked to perfection accompanied with grilled vegetables layered with mozzarella cheese, served with a rich roasted red pepper sauce

Lunch \$30.00 Dinner \$33.00

2017 MENDENHALL BUS TOUR LUNCH AND DINNER

DUETS

CHICKEN PICCANTE/SEAFOOD

Sautéed boneless chicken breast finished with a piccante sauce and served with (select one) a baked stuffed shrimp or broiled crab cake, North Atlantic salmon or baked rockfish
Lunch \$33.00 Dinner \$36.00

CHICKEN EN CROUTE

Lightly seasoned chicken breast served with our famous crab imperial and wrapped in puff pastry. Served with a roasted garlic and white wine Newburg sauce
Lunch \$32.00 Dinner \$35.00

ACCOMPANIMENTS

Fresh Baked Rolls and Butter

STARCH

Select One

Parmesan Roasted Yukon Gold Potatoes, Duchess Potato
Asiago or Garlic and Horseradish Mashed Potatoes,
Traditional Mashed Potatoes, Long Grain Wild Rice Pilaf,
Double Baked Loaded Stuffed Potatoes

SIRLOIN/SEAFOOD

Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze and served with a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish
Lunch \$34.00 Dinner \$37.00

FLAT IRON STEAK/GRILLED SHRIMP

Grilled flat iron steak finished with a Jack Daniels demi glaze and served with two jumbo grilled shrimp
Lunch \$34.00 Dinner \$37.00

VEGETABLE

Select One

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter
Steamed Fresh Medley of Seasonal Vegetables
Italian Style Green Beans Finished with Pinenuts
Broccoli and Baby Carrots
Roasted Brussel Sprouts with Bacon with Extra Virgin Olive Oil

COFFEE

Served with 100% Columbian Coffee, Decaffeinated Coffee and Herbal Teas

DESSERTS

SELECT ONE

NY CHEESECAKE

Served with Fresh Strawberries, Whipped Cream, Powdered Sugar and Raspberry Coulis

APPLE TART

A Buttery Rich Crust with a Delicious Apple Cinnamon Filling

TIRAMISU

Kahlua Soaked Cake, Layered with Mascarpone Cheese and Cocoa Powder

PEANUT BUTTER BOMBE

A Chocolate Candy Bar Bottom, Topped with a Layer of Peanut Butter Ganache and a Mound of Chocolate Mousse

TRIPLE CHOCOLATE CHARLOTTE

Layered Dark, White and Milk Chocolate Mousse
Topped with a Chocolate Ganache