

Banquet Menus

Please find below our selection of banquet menus.

We are always happy to customize menus for your event to accommodate your budget and food preference. All Menus for Meetings and Banquets must be submitted to the hotel 14 days prior to the event.

All catering charges are subject to 20% service charge and 6% tax.

Start the Day the right way

All breakfasts include coffee, tea, decaffeinated coffee and fresh juices

Prices are per person.

Working start – (easy to eat at your desk)

Choose 2 of the following hot breakfast sandwiches	\$16
Bacon, Egg and Cheese English Muffin	
Sausage, Egg and Cheese Croissant	
Ham, Egg and Cheese Bagel	
Egg and Cheese Croissant	
Add breakfast burrito wraps (Egg, cheese and Pico de Gallo)	\$4
Add fresh fruit skewers	\$3

Hungry starts – (minimum 25 people)

Bacon, egg and sausage, home fried potatoes, selection of mini muffins	\$18
Add fresh fruit salad	\$3
Add Pancakes with maple syrup	\$3.5

Traditional Starts –

Selection of Mini Muffins, Croissants and Bagels, Fresh Fruit Salad	\$14
Add Selection of individual fruit yogurts	\$2.5
Add Cereal selection with cold milk	\$3
Add Pastries	\$3

Smart Starts –

Selection of Cereals, Granola, Yogurts and Fresh Fruit Skewers	\$15
Add Selection of breakfast breads	\$3
Add Bagels, cream cheese & smoked salmon	\$4.5

Add to your Start

(only to be ordered along with full breakfast menus outlined above)

Filled warm croissants (1 per person)	\$4.5
Granola bars	\$2.5
French Toast	\$3.5
All day coffee, tea and decaffeinated coffee	\$6.5

A Break from the Norm

Served with coffee, tea and decaffeinated coffee unless other beverages are specified. Prices are per person

Morning top up Break Mini Muffins and breakfast breads	\$7.5
Munchie Break Chocolate brownies and selection of home baked cookies	\$7.5
Late Nite Break Milk, chocolate milk and assorted cookies	\$7.5
Rejuvenating Break Fruit skewers, smoothies and granola bars	\$8.5
True American Break Coffee and Assorted Donuts	\$8
Ball Park Break Fresh warm pretzels with mustard, gourmet potato chips, tortilla chips and salsa, iced tea	\$8

All day Snacks (no beverages included)

Sweet Snacking Dishes of mini chocolate bars and assorted candies	\$4.50
Healthy Snacking Dishes of bar mix, pretzels, popcorn	\$4.50

Add On:

Chocolate covered strawberries	\$4.50
Biscotti	\$4
Croissants	\$3.5
Whole Fresh Fruit	\$3.5
Roasted and Salted mixed nuts	\$3.5

Midday Refuel

The following menus are designed for to offer a selection of sandwiches or salads. Please Select one platter per meal, an equal number of each selection (2 or 3) will be served.

Sandwich or Salad Selection - *Please choose one platter*

With:

2 Sandwiches / Salads \$21

3 Sandwiches / Salads \$23

Sandwich platters are served with a green salad.

Salad entrees are served with dinner rolls.

Panini Platter – maximum 25 people

Sirloin Steak and Blue Cheese

Chipotle Chicken

Grilled Mediterranean Vegetables with Feta Cheese

Smoked Turkey and Gouda Cheese

Brie and Tomato

Cold Cut Sub Selection –

Roast Beef Focaccia

Tuna Salad Croissant

Turkey and Swiss Wrap

Brie and Bacon Baguette

Chicken Salad Kaiser Roll

Mozarella, Tomato, Pesto Baguette

Shrimp Salad Croissant

Warm Sandwich Selection –

Grilled Chicken with Pesto Mayonnaise on a baguette

Crab Cake sandwich

Angus Beef Burger

Portobello Mushroom burger

Meatball sub

Salad Entrees: -

Chicken Caesar,

Sliced Beef on field greens

Marinated Salmon on bed of leaves with Balsamic vinaigrette

Cobb salad

O'Callaghan Salad

Selection of chips and whole fruit are included in all.

Add Chef's Soup of the Day for \$4 per person.

Add Dessert for \$4 per person or replace Chips and Fruit for \$2.50 per person

Midday Refuel

All of the following menus are Lunch only and for groups of 25 and over:

Carb Refuel Buffet:

2 Pasta Selections \$23

3 Pasta Selections \$27

Pastas:

Penne pasta served with your choice of sauce:

Alfredo with chicken

Carbonara (made with bacon)

Rich Marinara

Classic Vodka Sauce

Ground Beef Bolognese

Shrimp Cream Rose

Beef Lasagna

Vegetable Lasagna

Spinach and Cheese Tortellini

Meat filled Ravioli with tomato sauce

Salads: choose one

Mixed green salad with balsamic vinaigrette

Greek Salad

Caesar Salad

Coleslaw

Potato Salad

Lemon Mist Cake or Caramel Apple Pie

Coffee, tea and decaffeinated coffee.

Add on

Garlic Bread \$2.5

Celtic Refuel (minimum 25)

2 Entrée \$25

3 Entrees \$29

Celtic Salad - mixed greens with raspberry walnut dressing

Celtic Entrée -

Tender filet of Chicken and Button Mushrooms in a Cream and White Wine Sauce

Traditional Irish Lamb Stew

Beef in Rich Guinness Broth

Seafood Medley in a Cream Sauce

Filet of Salmon with a Jameson Irish whiskey Jus

Served with Mashed Potatoes, Season Vegetables and Irish Brown Bread

Celtic Pie

Coffee, tea and decaffeinated coffee.

All American Refuel (minimum 25)

2 Entrée \$25

3 Entrée \$29

Caesar Salad

American Entrée -

Maryland Crab Cakes (1 per person)

Cajun Chicken

Steak Satay

Meat Loaf

Beef or Vegetarian Chili

Fried Chicken

Beef Burger (make your own – 1 per person)

Chicken Kebobs

Teriyaki Salmon Filet

Served with sweet corn, mashed potatoes and corn bread

Selection of Cheesecakes

Coffee, tea and decaffeinated coffee.

The Grand Finale

Finale Dinner Plates:

(For groups of 25 and over)

Plated dinner option. Choose one of each course. Maximum of 2 entrée's to be selected and final numbers of each due 10 working days prior to arrival. All entrées will be billed at highest menu price. Dessert and coffee service are included.

Mozzarella and Tomato Salad
Baby Spinach with Feta Cheese and Toasted Pine Nuts
Caesar Salad

Honey Glazed Roast Pork with Apple Confit	\$35
Duo of Crab Cakes	\$40
Herb Crusted Rack of Lamb	\$36
Sliced Sirloin of Beef (medium) with Red Wine Reduction	\$37
Filet Mignon (medium) with Béarnaise Sauce	\$40
Salmon Filet and Shrimp in Cream White Wine Sauce	\$36
Rockfish Imperial	\$38
Chicken Stuffed with Spinach and Crab in a Cream Sauce	\$37
Prosciutto Wrapped Chicken Filet with Ricotta and Red Pepper Stuffing	\$35

Duo Finale Dinner Plates:

An ideal alternative to buffet, offering each person a taste of 2 Entrees on one plate. Portion size is adjusted accordingly.

Cashel Blue Chicken and Jameson Salmon	\$44
Filet Mignon (medium) and Crab Cake	\$49
N.Y Strip Steak and Crab Cake	\$47
N.Y Strip Steak with Garlic Shrimp	\$45
Chicken with spinach in cream sauce with garlic Shrimp	\$45
Stuffed loin of pork and Filet of Salmon, Béarnaise Sauce	\$45

Finale Dinner Buffet

2 Entrees \$38 (min 25 people or more)

3 Entrees \$42 (min 40 people or more)

To Begin (chose one salad, this will be pre set on the tables):

Caesar Salad

Mixed greens with baby tomatoes and Red Wine and Walnut Vinaigrette

Baby Spinach Salad with Feta and Pine Nuts

Entrees:

Cajun Pork Tenderloin

Beef Bourguignon

Rockfish Imperial (add \$2)

Seafood Marinara

Roasted Vegetable Cannelloni with Parmesan Cream Sauce

Salmon Béarnaise

Prime Rib of Beef (add \$4)

Crab Cakes (1 per person)

Chicken in Mushroom, Cream White Wine Sauce

Seafood Gumbo

Eggplant Parmesan

Sliced Sirloin of Beef with whiskey Jus

Choose one Starch and one Vegetable

Garlic Mashed Potatoes, Roasted Red Potatoes, Wild Rice Pilaf, Angel Hair Pasta with Garlic Butter, Sweet Potato Mash

Stir fry Mixed Vegetables, Steamed Broccoli, Sautéed Zucchini Medley, Steamed Asparagus, Green Bean Almandine

Chef Dessert Selection

A Bit on the Side....

Dips are priced to serve 25 people –

Spinach and artichoke Dip with crudités	\$75
Crab Dip with selection of crackers	\$100
Guacamole, Fiery salsa and tortilla chips	\$75
Hummus with pita bread slices	\$80
International Fruit and Cheese Display	\$90
Fresh Vegetable Crudités with homemade Dips	\$75
Mirror of Domestic Cheeses and Vegetables	\$80

Sweet Taste – priced per 50 pieces

Mini cheesecakes	\$175
Selection of petit fours	\$200
Chocolate covered strawberries	\$150
Fresh fruit skewers with caramel /chocolate dip	\$175