

Inner Circle Package

Minimum of 35 guests

\$100 per person
(gratuity + tax not included)

*This package includes facility rental fee | linens | china | silverware |
iced tea | lemonade | bottled water | coffee*

Salad Display

ROMAINE + SPRING LETTUCES

Tomatoes | Cucumbers | Carrot | Croutons | Bacon | Olives |
Goat Cheese | Fresh Mozzarella | Asiago Cheese | Cheddar Cheese |
Ranch | Balsamic | Green Goddess | Caesar

Choice of 6 Plattered Hors D'oeuvres

PLEASE REFER TO HORS D'OEUVRES SECTION FOR OPTIONS

(All Premium Options Available)

Choice of 2 Displays

Slider Display | Taco Bar | Jerk Display | Cheesteak Bar |
Butcher Block Display | From the Surf Display

Vegetable & Dessert Display

PLEASE REFER TO DISPLAY PAGE FOR DESCRIPTIONS

Hors D'oeuvres

- HARISSA SALMON LOLLIPOP tzatziki sauce
- SHRIMP LEJON bacon wrapped | horseradish honey mustard
- STEAK AU POIVRE SKEWER peppercorn crusted
- JERK CHICKEN SPRING ROLLS lime-bbq aioli
- PORK DUMPLINGS ginger soy sauce
- MEATBALL PARMESAN BITES melted mozzarella | pomodoro
- BABY LOADED BAKED POTATOES bacon | chives | sour cream | cheddar
- JERK CHICKEN QUESADILLA cheddar | scallion | mango salsa
- PIGS IN AN EVERYTHING BLANKET spicy dijonnaise
- HUMMUS CUPS seasonal vegetable
- SMOKED SALMON DEVEILED EGGS everything bagel seasoning
- CAPRESE SKEWERS tomato | mozzarella | basil | balsamic reduction
- KSQ MUSHROOM TOAST roasted mushrooms | gouda cheese
- APPLE & BRIE CROSTINI lemon scented
- MUSTARD CRUSTED CHICKEN BITES honey mustard
- SESAME CHICKEN sweet chile sauce
- BAJA FISH TOSTADA southwest slaw | crispy corn tortilla
- JERK CHICKEN SALAD phyllo cup
- ASPARAGUS & PROSCIUTTO balsamic reduction
- STUFFED KSQ MUSHROOMS crab imperial
- TOMATO & GOAT CHEESE pissaladiere
- CHEF'S BRUSCHETTA roasted peppers + balsamic | olive tapenade |
mushroom + asparagus + goat cheese | classic tomato + basil

Premium Options

- FILET CROSTINI pumpernickel | caramelized onions | horseradish creme
- ROBBIE'S SHRIMP SCAMPI tomato | lemon | charred garlic bread
- CHARRED KOREAN SHORT RIB charred baguette | scallion
- MINI LOBSTER ROLLS brown butter mayo | brioche | celery | old bay
- COCO-MAC SHRIMP coconut | macadamia nut | mango-sweet chile sauce
- BABY CRAB CAKES tartar sauce
- TUNA TARTARE WONTON avocado | citrus vinaigrette | crispy wonton

Display Packages

Salad Display

CHOICE OF 3 PROTEINS

Black Angus Burger | Buffalo Chicken | Jerk Chicken | Wood Grilled Chicken | Chicken Salad | Pulled Pork | Marinated KSQ Mushrooms

CHOICE OF 10 ACCOMPANIMENTS

American Cheese | Blue Cheese | Provolone Cheese | Mango Salsa | Red Stripe BBQ | Ketchup | Mustard | Mayo | Red Onion | Tomato | Lettuce | Caramelized Onions | Sauteed KSQ Mushrooms | Roasted Peppers | Lime-BBQ Aioli

Taco Bar FLOUR TORTILLAS | CORN TORTILLAS | PICO DE GALLO | GUACAMOLE

CHICKEN TINGA pulled chicken | chipotle sauce

CARNE ASADA seared flank steak | spices

BAJA FISH pacific Cod | cabbage slaw | lime aioli

Jerk Display MANGO SALSA | RED STRIPE BBQ | SLAW | RICE & PEAS

JAMAICAN JERK CHICKEN

CHERRY WOOD GRILLED CHICKEN

SLOW COOKED JERK PORK

Cheesesteak Bar MINI HOAGIE BUNS | CARAMELIZED ONIONS | CHEESES | PEPPERS

CLASSIC BLACK ANGUS BEEF

SHREDDED CHICKEN

KSQ MUSHROOM + VEGETABLE MEDLEY

Display Packages

Butcher Block

- MARINATED & GRILLED FLANK chimichurri
- BEEF TENDERLOIN mushroom pan sauce (+\$3/person)
- WOOD ROASTED CHICKEN jerk bbq sauce
- GARLIC ROASTED PORK LOIN french onion sauce

From the Surf

- MARYLAND CRAB CAKES classic tartar | cocktail sauce
- GLAZED WILD SALMON ginger - miso sauce
- CARAMELIZED SEA SCALLOPS whole grain mustard sauce
- CRAB IMPERIAL STUFFED SHRIMP citrus beurre blanc

Vegetable Display

- MARINATED & GRILLED VEGETABLE MEDLEY
- CREAMY MACARONI & CHEESE
- HERB ROASTED BABY POTATOES
- CHEF'S SEASONAL VEGETABLE

Dessert Display

- BUTTERMILK PANNA COTTA stone fruit
- BRULEE CHEESECAKE mango coulis
- FLOURLESS CHOCOLATE TORTE raspberries
- ASSORTED COOKIES & TRUFFLES