

# Gold Package

*Minimum of 35 guests*

**\$75 per person**  
(gratuity + tax not included)

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

## 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 5 Plattered Hors D'oeuvres

PLEASE REFER TO HORS D'OEUVRES SECTION FOR OPTIONS

(2 selections may be Premium Options)

## Choice of Display

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

## Choice of Vegetable OR Dessert Display

PLEASE REFER TO DISPLAY PAGE FOR DESCRIPTIONS



# 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