



CROWNE PLAZA®

AN IHG® HOTEL

ALBANY – THE DESMOND HOTEL

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Standard / Premium / Ultra	19
Full Day Meeting Package	22

BEVERAGE

Open Bars / Beer, Wine & Soda	23
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BREAKFAST BUFFETS

Priced per person. Minimum of 25 attendees required.

THE MINUTEMAN - \$23

Diced seasonal fruit
Steel cut oatmeal with raisins and brown sugar
Variety of cold cereals with milk
Scrambled eggs with chives
Hardwood smoked bacon
O'Brien breakfast potatoes
Chef's daily breakfast pastries*
Variety of bagels with butter, cream cheese and jams
Assorted juices
Freshly brewed coffee, decaf and tea

THE STATESMAN - \$26

Diced seasonal fruit
Steel cut oatmeal with raisins and brown sugar
Variety of cold cereals with milk
Scrambled eggs with chives
Hardwood smoked bacon
O'Brien breakfast potatoes
Cinnamon French toast, warm maple syrup
Assorted Greek yogurts
Chef's daily breakfast pastries*
Variety of bagels with butter, cream cheese and jams
Assorted juices
Freshly brewed coffee, decaf and tea

*Chef's daily selection of breakfast pastries will feature items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, rugelach and sticky buns

BUFFET ENHANCEMENTS

Priced per person. Minimum of 25 attendees required.

OMELET STATION - \$9

Chef Attended
Omelets made to order, with your choice of mushrooms, ham, cheese, diced onions, peppers, and other accompaniments
Chef's Fee of \$150 applies

SMOKED SALMON PRESENTATION

Accompanied by bagels, cream cheese, sliced tomato, red onion, chopped hard-boiled egg, capers
\$9 with buffet
\$12 à la carte

ADD TURKEY BACON OR TURKEY SAUSAGE - \$2

HARD-BOILED EGGS - \$18/dozen
One dozen, chilled

SERVED BREAKFAST

Priced per person. Small Group Fee of \$75 applies for groups of 20 and under.

THE TRADITIONAL - \$20

Scrambled eggs with chives
Hardwood smoked bacon
O'Brien breakfast potatoes
Chef's daily breakfast pastries*
Orange juice
Freshly brewed coffee, decaf and tea

THE WILLIAMSBURG - \$21

Scrambled eggs with chives
Cinnamon French toast, warm maple syrup
Hardwood smoked bacon
O'Brien breakfast potatoes
Chef's daily breakfast pastries*
Orange juice
Freshly brewed coffee, decaf and tea

MARYLAND EGGS BENEDICT - \$26

Maryland style crab cakes topped with scrambled eggs and Hollandaise
O'Brien breakfast potatoes
Hardwood smoked bacon
Freshly brewed coffee, decaf and tea

*Chef's daily selection of breakfast pastries will feature items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, rugelach and sticky buns

SERVED BREAKFAST ENHANCEMENTS

Priced per person.

ADD TURKEY BACON OR TURKEY SAUSAGE - \$2

BRUNCH

Priced per person. Minimum of 25 attendees required.

BRUNCH BUFFET - \$35

BREAKFAST STATION

Scrambled eggs with chives
Hardwood smoked bacon
O'Brien breakfast potatoes
Sliced seasonal fruit
Chef's daily breakfast pastries*
Assorted bagels with cream cheese, fruit preserves, honey and butter

SALAD STATION

Chilled Gulf shrimp, cheese-filled tortellini, remoulade dressing
Tossed quinoa salad, roasted vegetables, balsamic vinaigrette

ENTRÉES & SIDES

Chicken Marsala - boneless chicken breast sautéed with wild mushrooms, marsala demi-glace
Herbed Salmon - broiled, dill Hollandaise sauce
Au gratin potatoes
Chef's choice of seasonal vegetable

DESSERT

Assortment of mini Viennese pastries

BEVERAGES

Assorted juices
Freshly brewed coffee, decaf and tea

*Chef's daily selection of breakfast pastries will feature items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, rugelach and sticky buns

BRUNCH ENHANCEMENTS

Priced per person.

MIMOSA STATION - \$12

Minimum of 25 attendees required.

Orange juice
Champagne
Fresh fruit garnishes

OMELET STATION - \$9

Chef Attended

Omelets made to order, with your choice of mushrooms, ham, cheese, diced onions, peppers, and other accompaniments
Chef's Fee of \$150 applies

ADD TURKEY BACON
OR TURKEY SAUSAGE - \$2

BREAKS - MORNING & AFTERNOON

Priced per person. All breaks are based on 1 and 1/2 hours of service.

MORNING BREAK - \$15

Freshly baked fruit breads - Petite coffee cakes - Freshly brewed coffee, decaf and tea

THE CONTINENTAL - \$17

Chef's daily breakfast pastries*

Assorted juices - Freshly brewed coffee, decaf and tea

Choice of (2) of the following:

Assorted Greek yogurts - Diced seasonal fruit - Breakfast bars - Seasonal whole fruit

HEARTY CONTINENTAL - \$21

Minimum of 10, maximum of 25 attendees required.

Chef's daily breakfast pastries* - Hardwood smoked bacon - Scrambled eggs with chives

Assorted juices - Freshly brewed coffee, decaf and tea

Add turkey bacon or turkey sausage for an additional \$2

THE NATURAL - \$15

Assorted Greek yogurts - Assorted granola bars - Seasonal whole fruit

Bottled water - Freshly brewed coffee, decaf and tea

*Chef's daily selection of breakfast pastries will feature items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, rugelach and sticky buns

THE INTERMISSION - \$16

Bottled water - Assorted sodas - Freshly brewed coffee, decaf and tea

Choice of (1) of the following:

Premium cheese display with fruit - Brownies and cookies

Trio of hummus with pita chips - Individually bagged peanuts and popcorn

Apple cider, apple cider doughnuts and whole apples (seasonal option)

ADIRONDACK TRAIL - \$10

Individually bagged trail mix - Infused water station, flavors vary

SWEET STREET - \$17

Brownies and cookies - Assorted miniature candy bars

Assorted sodas - Freshly brewed coffee, decaf and tea

MAKE YOUR OWN YOGURT PARFAIT BAR - \$16

Flavored Greek yogurts, fresh berries, granola

Bottled water - Freshly brewed coffee, decaf and tea

BALL PARK - \$17

Mini hot dogs - Freshly popped popcorn - Individually bagged Cracker Jack

Assorted sodas - Freshly brewed coffee, decaf and tea

BREAKS - BEVERAGES

Priced per person, or as indicated. All breaks are based on 1 and 1/2 hours of service.

HOT COCOA BAR - \$10

Assorted flavored hot cocoas: traditional, peanut butter, malted
Assorted toppings: whipped cream, salted whipped cream, mini M&Ms, crushed Oreos, crushed peppermints, mini marshmallows, Heath bar crunch, caramel sauce, fudge sauce

À LA CARTE BEVERAGE PACKAGES

Freshly brewed coffee, decaf and tea package - \$7

Freshly brewed coffee, decaf, tea, bottled water and soda package - \$10

Bottled water & soda package - \$5

Infused water station, flavors vary - \$2

ON CONSUMPTION BEVERAGES

Assorted sodas, bottled waters, seltzers
\$4 each

Bottled sports drinks
\$5 each

AM/PM BEVERAGE PACKAGE - \$18

Based on (1) 2 hour service in the morning and (1) 2 hour service in the afternoon.
Freshly brewed coffee, decaf and tea - Infused water station, flavors vary

BREAKS - À LA CARTE

Priced per person, or as indicated. All breaks are based on 1 and 1/2 hours of service.

À LA CARTE ITEMS

Steel cut oatmeal with raisins, brown sugar and milk - \$4

Bagels with cream cheese, fruit preserves, honey and butter - \$40/dozen

Assorted Greek yogurts - \$60/dozen

Whole seasonal fruit - \$30/dozen

Hard-boiled eggs - \$18/dozen

Assorted freshly baked cookies OR brownies - \$29/dozen

ON CONSUMPTION ITEMS

Individually bagged pretzels, chips, roasted peanuts or honey roasted peanuts - \$3 each

Novelty ice cream bars - \$5 each

Ben & Jerry's ice cream bars - \$6 each

LUNCH BUFFETS

Priced per person. Minimum of 25 attendees required.

COURTYARD BUFFET - \$33

Desmond Salad Bar: mixed greens, bacon bits, garbanzo beans, croutons, sesame seeds, cucumbers, cherry tomatoes, olives, roasted peppers, pickled beets, assorted dressings
Diced seasonal fruit
Soup du jour
Chef's daily salad (varies)
Assorted sandwiches
Chef's daily selection of two hot entrées, to include beef, pork, chicken or seafood (varies)
Chef's daily pasta selection (varies)
Freshly baked rolls with butter
Desmond bread pudding with English custard
Chef's dessert selections (varies)
Freshly brewed coffee, decaf and tea

UPGRADE TO A PRIVATE COURTYARD BUFFET - \$150 Fee

Prepared and served exclusively for your group.

MEETING ROOM LUNCH BUFFET

Priced per person. Maximum of 25 attendees, served in your meeting room only.

WHEEL-IN LUNCH - \$30

Assorted sandwiches and wraps
Chilled seasonal salad
Kettle chips - Pickles - Coleslaw
Brownies - Cookies
Soda - Freshly brewed coffee, decaf and tea

BOXED LUNCHES

Priced per person.

BOXED LUNCH - \$27

Ham & Swiss cheese croissant roll - Turkey croissant roll - Grilled vegetable wrap
Served with individual portions of:
Coleslaw - Kettle chips - Whole fruit - Cookie
Choice of soda or bottled water

SERVED COLD LUNCHEONS

Priced per person. Small Group Fee of \$75 applies for groups of 20 and under.
Higher price prevails for all if multiple entrees are selected.

All cold luncheons include rolls, freshly brewed coffee, decaf and tea, and your choice of (1) dessert.

Chicken Caesar Salad - \$25

Crisp romaine, grilled chicken breast, Parmesan cheese, croutons, traditional Caesar dressing

Peppered Turkey Wrap - \$25

Thinly sliced peppered turkey breast, provolone cheese, cranberry mayonnaise in an herb tortilla, accompanied by penne pasta salad

Apricot Chicken Salad Sandwich - \$25

Chicken salad with dried apricots, celery and pecans, New York cheddar cheese on ciabatta bread, accompanied by pasta salad

Grilled Chicken Breast Salad - \$27

Mixed greens, chilled herb oil brushed chicken breast, spinach leek pastry triangle, marinated artichokes, oven roasted tomatoes, fire roasted peppers, balsamic vinaigrette

Italian Antipasti Plate - \$28

Mixed greens, Italian sliced cold cuts, pepperoncini, grilled zucchini, yellow squash, eggplant, red peppers, accompanied by plum tomatoes, pesto vinaigrette, toasted orzo salad

Niçoise Salad - \$28

Mixed greens, hard boiled egg, tomatoes, albacore salad, potato salad, olives, haricot verts, lemon mustard vinaigrette

DESSERTS - Choice of one

Traditional Chocolate Layer Cake

chocolate cake layered with chocolate mousse

Big Apple Pie

cinnamon apple cider filling, granola crumb topping

New York Style Cheesecake

raspberry coulis

Flourless Chocolate Torte (GF)

rich chocolate torte, raspberry coulis

Salted Caramel Vanilla Crunch Cake

caramel cake layered with salted caramel crunch and cream custard

Lemon Cake

layered with lemon mousse and Meyer lemon curd

SERVED HOT LUNCHEONS

Priced per person. Small Group Fee of \$75 applies for groups of 20 and under.
Higher price prevails for all if multiple entrees are selected.

*All hot luncheons include choice of (1) appetizer, Chef's daily vegetable, rolls, freshly brewed coffee, decaf and tea,
and your choice of (1) dessert.*

APPETIZERS - Choice of one

Soup du jour

Tossed Garden Salad - Mixed greens, tomatoes, croutons, honey mustard vinaigrette

Caesar Salad - Crisp romaine, Parmesan cheese, croutons, traditional Caesar dressing

ENTRÉES

Penne Mediterranean - \$25

Penne pasta, seasonal garden vegetables, Kalamata olives, artichokes, roasted red peppers, herbed garlic olive oil

Roasted Vegetable Tortellini Primavera - \$25

Cheese tortellini, zucchini, summer squash, root vegetables, asparagus, garlic cream sauce

Chicken Teriyaki - \$26

Boneless grilled chicken breast, teriyaki marinade, saffron rice

Spanakopita Chicken - \$27

Baked with spinach and feta, kataifi garnish, Mornay sauce, roasted red potatoes

Maple Dijon Salmon - \$28

Oven roasted Atlantic salmon fillet brushed with maple syrup and Dijon mustard, caviar rice

Hoisin Glazed Salmon - \$28

Served over Asian vegetable stir fry, lemongrass scented rice

Herb Roasted Grouper - \$30

Baked Caribbean grouper, orange sherry beurre blanc, brown rice

Petite Sirloin Steak Focaccia Sandwich - \$37

8oz NY sirloin steak, served open-faced with onion marmalade, potato wedges

DESSERTS - Choice of one

Traditional Chocolate Layer Cake

chocolate cake layered with chocolate mousse

Big Apple Pie

cinnamon apple cider filling, granola crumb topping

New York Style Cheesecake

raspberry coulis

Flourless Chocolate Torte (GF)

rich chocolate torte, raspberry coulis

Salted Caramel Vanilla Crunch Cake

caramel cake layered with salted caramel crunch
and cream custard

Lemon Cake

layered with lemon mousse and Meyer lemon curd

DINNER BUFFETS

Priced per person. Minimum of 25 attendees required.

COUNTRY PICNIC - \$43

SALADS

Seasonal melon wedges and berries
Garden salad with assorted dressings
Old-fashioned potato salad
Coleslaw

ENTRÉES

Barbecued Chicken Breast

Bourbon-smoked Baby Back Ribs

SIDES

Bacon macaroni & cheese
Homestyle mashed potatoes
Cornbread
Buttermilk biscuits

DESSERTS

Desmond bread pudding with English custard
Chef's selection of desserts

Freshly brewed coffee, decaf and tea

THE SHAKER - \$47

SOUP & SALADS

Soup du jour
Sliced seasonal fruit
Garden salad with assorted dressings
Caesar salad

FRESHLY BAKED ROLLS & BUTTER

ENTRÉES

Dijon Chicken
brown velouté

Parmesan Crusted Salmon
red pepper beurre blanc

Sliced Sirloin au Poivre

Penne pasta with roasted vegetables,
pesto infused olive oil

SIDES

Au gratin potatoes
Chef's choice of seasonal vegetable

DESSERTS

Desmond bread pudding with English custard
Chef's selection of desserts

Freshly brewed coffee, decaf and tea

DINNER BUFFETS

Priced per person. Minimum of 25 attendees required.

THE TEN BROECK - \$57

For groups of 50 and under, a Chef's Fee of \$150 applies.

SALADS

Caesar Salad

Crisp romaine, Parmesan cheese, croutons, traditional Caesar dressing

Desmond Signature Salad

Mixed greens, cherry tomatoes, mandarin oranges, sliced almonds,
dried cranberries, cheddar cheese, creamy garlic dressing

Roasted peppers layered with sliced mozzarella, balsamic glaze drizzle

FRESHLY BAKED ROLLS & BUTTER

SEAFOOD PRESENTATION

Iced Gulf shrimp with lemon wedges and cocktail sauce (3 pieces per person)

Clams Casino (1 piece per person)

Oysters Oreganata (1 piece per person)

ENTRÉES

Chicken Piccata

Sautéed dredged chicken breast, lemon beurre blanc, capers

Seafood Mediterranean

Gulf shrimp, Georges Bank scallops, Alaskan crab, kalamata olives, artichokes,
baby leaf spinach, cheese-filled ravioli, sweet basil olive oil

SIDES

Au gratin potatoes

Chef's choice of seasonal vegetable

CARVERY STATION

Chef Attended

Roasted Whole New York Sirloin of Beef, horseradish sauce

Butter-Basted Turkey, cranberry relish

DESSERTS

Desmond Bread Pudding with English custard

Chef's selection of desserts

Freshly brewed coffee, decaf and tea

SERVED DINNERS

Priced per person. Small Group Fee of \$75 applies for groups of 20 and under.
Higher price prevails for all if multiple entrees are selected.

All served dinners include your choice of (1) appetizer, Chef's daily vegetable, rolls, freshly brewed coffee, decaf and tea, and your choice of (1) dessert.

APPETIZERS - Choice of one

Fruit Mélange - Sliced seasonal fruit, berry coulis

Soup du jour

Antipasti Salad - Mixed greens, pepperdews, marinated olives, roasted peppers, petite fresh mozzarella, white balsamic vinaigrette

Desmond Signature Salad - Mixed greens, cherry tomatoes, mandarin oranges, sliced almonds, dried cranberries, cheddar cheese, creamy garlic dressing

Caesar Salad - Crisp romaine, Parmesan cheese, croutons, traditional Caesar dressing

UPGRADED APPETIZERS

Wild Mushroom Ravioli - \$7

Braised fennel cream sauce, Parmesan croustade

Maryland Crab Cakes - \$11

Served over roasted red pepper coulis

Scrimshaw New England Clam Chowder - \$8

A rich and creamy Desmond specialty!

Shrimp Cocktail - \$12

Iced Jumbo Gulf shrimp with cocktail sauce
(3 pieces per person)

ENTRÉES - Chicken & Seafood

Chicken Française - \$31

Boneless chicken breast dredged in Parmesan egg batter, lemon butter sauce, vegetable rice pilaf

Herb-rubbed Country Chicken - \$35

Oven roasted half chicken, farm fresh herbs, sautéed red potatoes and leeks

Chicken Normande - \$35

Boneless chicken breast, herbed apple stuffing, sauce Supreme, oven roasted rosemary new potatoes

Salmon Piccata - \$38

Atlantic salmon fillet, lemon caper beurre blanc, saffron rice

Mediterranean Roasted Halibut - \$40

Herb rubbed and oven roasted, tomato relish, toasted orzo with red pepper and spinach

ENTRÉES - Vegetarian

Vegetable Provence - \$31

Seasonal vegetables sautéed in herbs de Provence, marinated grilled tofu, brown rice

Oven Roasted Vegetable Strudel - \$31

Seasonal herbed vegetables wrapped in phyllo, roasted red pepper coulis, herbed couscous

SERVED DINNERS

Priced per person. Small Group Fee of \$75 applies for groups of 20 and under.
Higher price prevails for all if multiple entrees are selected.

All served dinners include your choice of (1) appetizer, Chef's daily vegetable, rolls, freshly brewed coffee, decaf and tea, and your choice of (1) dessert.

ENTRÉES - Beef

Roasted New York Sirloin of Beef - \$41

Sliced sirloin, demi-glace, potato Provençale

Braised Short Rib - \$41

Angus short rib, garlic homestyle mashed potatoes, demi-glace

New York Strip Steak - \$46

Center cut, maître d'hotel butter, crispy onion garnish, roasted fingerling potatoes

Filet Mignon - \$48

Center cut, tobacco onions, demi-glace, mushroom duxelle infused mashed potatoes

DUET PLATE ENTRÉES

Combine two entrées - \$49

All duet plates include homestyle garlic mashed potatoes.

Filet Mignon

Center cut, tobacco onions

Baked Stuffed Shrimp

Jumbo Gulf shrimp, Maryland style crab dressing

New York Sirloin Steak

Tobacco onions, maître d'hotel butter

Shrimp Scampi

Jumbo Gulf shrimp, garlic lemon butter

Braised Short Rib

Demi-glace

Atlantic Salmon Fillet

Pesto encrusted, lemon dill beurre blanc

Grilled Herbed Chicken Breast

Block Island Swordfish

Blood orange ancho chili butter

DESSERTS - Choice of one

Traditional Chocolate Layer Cake

chocolate cake layered with chocolate mousse

Big Apple Pie

cinnamon apple cider filling, granola crumb topping

New York Style Cheesecake

raspberry coulis

Flourless Chocolate Torte (GF)

rich chocolate torte, raspberry coulis

Salted Caramel Vanilla Crunch Cake

caramel cake layered with salted caramel crunch and cream custard

Lemon Cake

layered with lemon mousse and Meyer lemon curd

À LA CARTE HORS D'OEUVRES

Priced per piece. All sold in increments of 25.

Arancini Balls \$3	Oysters on the Half Shell \$4
Chicken Marsala Tartlets \$3	Plum Tomato & Ciligene Mozzarella Kabobs \$4
Cocktail Franks en Croûte \$3	Southwest Steak Tortilla Crisps \$4
Roasted Vegetable Tarts \$3	Assorted Sushi \$4.50
Spanakopita \$3	Chilled Tenderloin Croûstades \$4.50
Vegetable Empañadas \$3	Clams Casino \$4.50
Cherry Tomato Stuffed with Sugar-rubbed Bacon & Garlic Aioli \$3.50	Jumbo Iced Gulf Shrimp \$4.50
Cucumber Goat Cheese Mousse Bite \$3.50	Oysters Rockefeller \$4.50
Chicken Filets with Sweet & Sour Sauce \$3.50	Petite Lamb Chops \$4.50
Chicken Quesadillas \$3.50	Prosciutto Canapés \$4.50
Crab Rangoons \$3.50	Smoked Salmon Canapés with Capers & Onions \$4.50
Teriyaki Chicken Skewer \$3.50	Truffled Potato Pancakes with Duck Confit \$4.50
Bacon-Wrapped Chicken Skewer with Horseradish Sauce \$4	Waffle Fry topped with Maine Lobster Salad \$4.50
Bacon-Wrapped Scallops \$4	Bloody Mary Shrimp Shooters \$4.75
Clams on the Half Shell \$4	

HORS D'OEUVRES PACKAGES

Priced per person. Small Group Fee of \$75 applies for groups of 20 and under.

OPTION ONE - \$31

Based on a 1 hour reception time, please ask your Event Manager for details

Crudité Presentation

Assortment of raw vegetables including cauliflower, broccoli, cherry tomatoes, celery sticks and carrot sticks with dill dip

Cheese Display

Variety of imported and domestic cheeses, assorted crackers

Five butler passed Hors d'oeuvres

Bacon-wrapped scallops
Cucumber goat cheese mousse bite
Chilled tenderloin croûstades
Chicken marsala tartlets
Spanakopita

OPTION TWO - \$39

Based on a 1 hour reception time, please ask your Event Manager for details

Artisan Cheese Display

Local and imported hand-crafted cheeses, sliced fruit, sliced baguettes, assorted crackers, honey, fruit preserves

Charcuterie Presentation

Variety of local and imported sausages, cured meats, pâtés, mustards, jams, spreads and breads

Five butler passed Hors d'oeuvres

Bloody Mary shrimp shooters
Southwest steak tortilla crisps
Plum tomato & ciligene mozzarella kabobs
Spanakopita
Bacon-wrapped scallops

DISPLAYS & PRESENTATIONS

Priced per person. Small Group Fee of \$75 applies for groups of 20 and under.

CRUDITÉ PRESENTATION

\$8 à la carte | \$7 with hors d'oeuvres package

Assortment of raw vegetables including cauliflower, broccoli, cherry tomatoes, celery sticks and carrot sticks with dill dip

CHEESE DISPLAY

\$10 à la carte

Variety of imported and domestic cheeses, assorted crackers

VEGETARIAN ANTIPASTI DISPLAY

\$12 à la carte | \$10 with hors d'oeuvres package

Trio of hummus, pita chips, olive tapenade, roasted peppers, marinated artichoke hearts, mushrooms, assorted olives, chilled grilled seasonal vegetables, sliced provolone

MASHED POTATO PRESENTATION

\$13 à la carte | \$11 with hors d'oeuvres package

Mashed Yukon and sweet potatoes, bacon, sour cream, scallions, broccoli florets, cheddar cheese

PASTA PRESENTATION

\$13 à la carte | \$11 with hors d'oeuvres package

Upgrade to Chef Attended Station - Chef's Fee of \$150 applies

Includes choice of (2) pastas, (2) sauces and (2) add-ins:

Pasta

Mini penne - Cheese-filled tortellini - Bow-tie - Gemelli

Sauces

Marinara - Tomato vodka cream - Herbed olive oil - Alfredo - Pesto

Add-Ins

Sweet sausage - Grilled chicken - Pecorino Romano - Baby leaf spinach - Toasted pine nuts
Artichoke hearts - Roasted sweet peppers - Broccoli florets - Sweet peas - Sliced mushrooms
Herbed seasonal vegetables - Diced Virginia ham - Oven-dried tomatoes - Kalamata olives

ANTIPASTI DISPLAY

\$14 à la carte | \$12 with hors d'oeuvres package

Variety of local and imported sausages, Italian meats, trio of hummus, pita chips, olive tapenade, roasted peppers, marinated artichoke hearts, mushrooms, assorted olives, chilled grilled seasonal vegetables, sliced provolone

ARTISAN CHEESE DISPLAY

\$16 à la carte | \$14 with hors d'oeuvres package

Local and imported hand-crafted cheeses, sliced fruit, sliced baguettes, assorted crackers, honey, fruit preserves

CHARCUTERIE PRESENTATION

\$16 à la carte | \$14 with hors d'oeuvres package

Variety of local and imported sausages, cured meats, pâtés, mustards, jams, spreads and breads

CHEF ATTENDED STATIONS

Priced per person or as indicated. Small Group Fee of \$75 applies for groups of 20 and under.

CHEF ATTENDED CARVERY STATION

All choices served with butter twist rolls and appropriate condiments. Each serves approximately 30.
Chef's Fee of \$150 applies.

Butter-Basted Turkey Breast

\$295 à la carte | \$270 with hors d'oeuvres package

Honey-Glazed Baked Ham

\$295 à la carte | \$270 with hors d'oeuvres package

Barbecued or Peppered Pork Loin

\$295 à la carte | \$270 with hors d'oeuvres package

Roasted Whole New York Sirloin of Beef

\$400 à la carte | \$350 with hors d'oeuvres package

Our Famous Slow-Roasted Prime Rib

\$400 à la carte | \$350 with hors d'oeuvres package

DESSERT ENHANCEMENTS

Priced per person. Small Group Fee of \$75 applies for groups of 20 and under.

ICE CREAM NOVELTY CART - \$8

Assortment of childhood ice cream novelties: Nutty Buddys, ice cream sandwich bars, Chipwich, strawberry shortcake bars, éclair bars, vanilla almond bars, orange sherbet bars, Oreo sandwich bars

VIENNESE PRESENTATION - \$15

Gourmet European-style miniature pastries
Chocolate fondue with seasonal fruit and old-fashioned pound cake for dipping

CRÈME BRÛLÉE PRESENTATION - \$14

Upgrade to Chef Attended Station - Chef's Fee of \$150 applies
Assorted flavors of crème brûlée: traditional, chocolate, espresso, raspberry

STANDARD MEETING PACKAGE

Minimum of 10 attendees required.

THE STANDARD - \$59*

CONTINENTAL BREAKFAST

Chef's daily selection of breakfast pastries featuring items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, rugelach and sticky buns

Assorted juices

Freshly brewed coffee, decaf and tea

MID-MORNING BREAK

Freshly brewed coffee, decaf and tea

WHEEL-IN LUNCH BUFFET

Served in your Meeting Room only

Assorted sandwiches and wraps

Chilled seasonal salad

Kettle chips - Pickles - Coleslaw

Brownies - Cookies

Soda - Freshly brewed coffee, decaf and tea

AFTERNOON BREAK

Freshly brewed coffee, decaf and tea

Assorted sodas

Bottled waters

**Service charge and sales tax apply.*

Meeting Room Rental fees may be applicable, please ask your Event Planner for more information.

PREMIUM MEETING PACKAGE

Minimum of 10 attendees required.

THE PREMIUM - \$64*

CONTINENTAL BREAKFAST

Chef's daily selection of breakfast pastries featuring items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, rugelach and sticky buns

Assorted juices

Freshly brewed coffee, decaf and tea

MID-MORNING BREAK

Make Your Own Yogurt Parfait Bar

Flavored Greek yogurts, fresh berries, granola

Freshly brewed coffee, decaf and tea

COURTYARD LUNCH BUFFET

Desmond Salad Bar: mixed greens, bacon bits, garbanzo beans, croutons, sesame seeds, cucumbers, cherry tomatoes, olives, roasted peppers, pickled beets, assorted dressings

Diced seasonal fruit

Soup du jour

Chef's daily salad (varies)

Assorted sandwiches

Chef's daily selection of two hot entrées, to include beef, pork, chicken or seafood (varies)

Chef's daily pasta selection (varies)

Freshly baked rolls with butter

Desmond bread pudding with English custard

Chef's dessert selections (varies)

Freshly brewed coffee, decaf and tea

AFTERNOON BREAK

Chef's choice of snack (varies daily, *one snack* from the following)

Individually bagged popcorn, pretzels and peanuts - Brownies and cookies

Premium cheese display with sliced fruit

Freshly brewed coffee, decaf and tea - Assorted sodas - Bottled waters

**Service charge and sales tax apply.*

Meeting Room Rental fees may be applicable, please ask your Event Planner for more information.

ULTRA MEETING PACKAGE

Minimum of 25 attendees required.

THE ULTRA - \$67*

THE MINUTEMAN

Diced seasonal fruit
Steel cut oatmeal with raisins and brown sugar
Variety of cold cereals with milk
Scrambled eggs with chives
Hardwood smoked bacon
O'Brien breakfast potatoes
Chef's daily selection of breakfast pastries
Variety of bagels with butter, cream cheese and jams
Assorted juices - Freshly brewed coffee, decaf and tea

MID-MORNING BREAK

Chef's daily selection of breakfast pastries featuring items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, rugelach and sticky buns
Freshly brewed coffee, decaf and tea

COURTYARD LUNCH BUFFET

Desmond Salad Bar: mixed greens, bacon bits, garbanzo beans, croutons, sesame seeds, cucumbers, cherry tomatoes, olives, roasted peppers, pickled beets, assorted dressings
Diced seasonal fruit
Soup du jour
Chef's daily salad (varies)
Assorted sandwiches
Chef's daily selection of two hot entrées, to include beef, pork, chicken or seafood (varies)
Chef's daily pasta selection (varies)
Freshly baked rolls with butter
Desmond bread pudding with English custard
Chef's dessert selections (varies)
Freshly brewed coffee, decaf and tea

AFTERNOON BREAK

Chef's choice of snack (varies daily, *one snack* from the following)
Individually bagged popcorn, pretzels and peanuts - Brownies and cookies
Premium cheese display with sliced fruit
Freshly brewed coffee, decaf and tea - Assorted sodas - Bottled waters

**Service charge and sales tax apply.*

Meeting Room Rental fees may be applicable, please ask your Event Planner for more information.

FULL DAY MEETING PACKAGE

Priced per person. Service charge is included, sales tax applies.

FULL DAY MEETING - \$99

PACKAGE INCLUDES:

Breakfast - Morning Break - Lunch - Afternoon Break
Continuous All Day Beverage Service
General Session Meeting Room

CONTINENTAL BREAKFAST

Chef's daily selection of breakfast pastries featuring items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, rugelach and sticky buns
Diced seasonal fruit
Assorted juices
Freshly brewed coffee, decaf and tea

MID-MORNING BREAK

Assorted granola bars, Greek yogurts and seasonal whole fruit
Freshly brewed coffee, decaf and tea
Assorted sodas and bottled waters

COURTYARD LUNCH BUFFET

Please ask your Event Planner for a detailed menu

AFTERNOON BREAK

Assorted granola bars, Greek yogurts and seasonal whole fruit
Chef's choice of one hot hors d'oeuvre
Chef's choice of sweets (varies daily)
Freshly brewed coffee, decaf and tea
Assorted sodas and bottled waters

BEVERAGE PACKAGES

Priced per person.

PREMIUM OPEN BAR

Absolut - New Amsterdam
Canadian Club - Jack Daniels - Dewars
Beefeater - Bombay
Bacardi Silver - Captain Morgan
Kahlua
Domestic & Premium Bottled Beers
Chardonnay - Pinot Grigio
Cabernet - Pinot Noir

The amount charged is on a per person basis in accordance with the guaranteed attendance, or the actual attendance if higher, for the period of:

ONE HOUR - \$20
EACH ADDITIONAL HOUR - \$5

ULTRA PREMIUM OPEN BAR

Grey Goose - Ketel One
Johnny Walker Black - Makers Mark
Bombay Sapphire - Hendricks
Bacardi Silver - Mount Gay Rum
Patron Silver
Kahlua
Domestic & Premium Bottled Beers
Chardonnay - Pinot Grigio - Sauvignon Blanc
Cabernet - Pinot Noir - Malbec
Amaretto Disaronno - Grand Marnier - Baileys - Courvoisier - Sambuca - Chambord

The amount charged is on a per person basis in accordance with the guaranteed attendance, or the actual attendance if higher, for the period of:

ONE HOUR - \$25
EACH ADDITIONAL HOUR - \$7

BEER, WINE & SODA PACKAGE

Domestic & Premium Bottled Beers
Chardonnay - Pinot Grigio
Cabernet - Pinot Noir
Assorted Sodas

The amount charged is on a per person basis in accordance with the guaranteed attendance, or the actual attendance if higher, for the period of:

ONE HOUR - \$17
EACH ADDITIONAL HOUR - \$6

BEVERAGE PACKAGES

CASH BAR

*Priced per drink. Prices are inclusive of service charge and tax.**

- Premium Mixed Drinks - \$8
- Ultra Premium Mixed Drinks - \$12
- Domestic Beer - \$6.50
- Premium Beer - \$7.50
- House Wine - \$9.50
- Soda - \$4

HOST SPONSORED BAR

*All charges are billed to the group host and reflect the actual number of drinks served.**

- Premium Mixed Drinks - \$7
- Ultra Premium Mixed Drinks - \$10.75
- Domestic Beer - \$5.75
- Premium Beer - \$6.50
- House Wine - \$7.25
- Soda - \$3.25
- Champagne Toast - \$7.50

BAR FEE

**A \$125 bar fee applies to all cash and host sponsored bars.*

BEVERAGE ENHANCEMENTS

Priced per person. Based on 1 and 1/2 hours of service.

AFTER DINNER CORDIALS & COGNACS PACKAGE - \$12

Amaretto Disaronno - Grand Marnier - Baileys - Courvoisier VSOP - Sambuca - Kahlua
Chambord - Frangelico - Cointreau