



BANQUET MENU SELECTION



THE ATLANTIC SANDS HOTEL AND CONFERENCE CENTER

Business Training • Business Conference • Executive Retreat • Corporate Meeting
Awards Dinner • Fundraiser • Family Reunion • Class Reunion • Anniversary

*Over 10,000 square feet of total meeting/event space, 3,000 sq. foot grand ballroom
with 6 additional meeting rooms featuring outstanding full-service on-site catering
with state-of-the-art A/V equipment and services available as well.*

AUDIO/VISUAL INFORMATION

THANK YOU FOR CONSIDERING THE ATLANTIC SANDS HOTEL AND CONFERENCE CENTER

Our banquet and catering staff will help you to make your event a success, whether it's a business conference, training seminar, retreat, reunion, or awards dinner.

Our facilities and capabilities include:

- Over 10,000 square feet of total meeting/event space
- 3,000 sq. foot grand ballroom (seats up to 500 theatre style)
- 6 additional meeting rooms (to accommodate up to 12 breakout sessions).
- Outstanding full-service on-site catering
- A/V equipment and services
- Dance floors, risers/staging, podium, and wireless microphones
- Standard and special linens

AUDIO

Microphone (cordless with stand).....	\$65
Microphone (Lavalier)	\$65
Microphone (Wireless)	\$35
Portable Sound System	\$225

VISUAL

State-of-the-Art, portable meeting room all-inclusive A/V Cart equipped with 75-inch Ultra-High Definition 4k Smart QLED TV mounted on a portable AV cart with both HDMI and USB Connectivity	\$250
State-of-the-Art, all-inclusive A/V Cart (same as above) plus wireless mic for enhanced sound clarity in our largest breakout room	\$295
5' x 5' Screen.....	\$35
6' x 6' Screen.....	\$65
Audio Visual Cart	\$20

DANCE FLOOR

9' x 12' Dance Floor.....	\$175
12' x 15' Dance Floor.....	\$225
15' x 18' Dance Floor	\$275

MISC.

Display Easel	\$10
Easel, Flip chart and Markers	\$35
Podium	\$60
Risers 6' x 8'	\$75
Pipe and Drape Booth Installed.....	\$100
*per booth (8' x 10')	

Pricing Above Is Cost Per Day.

Audio/Visual Technician is available to facilitate your meetings and breakouts with advance notice.

Pricing dependent upon scope of meeting, please inquire with our Sales Office.

MEETING PACKAGES

The Director...\$32.00+ per person

CONTINENTAL

Orange, Cranberry and Grapefruit Juice
Assorted Muffins and Danishes,
Assorted Cereals and Milk, Variety of
Fresh Bagels, Preserves, Sweet Butter
and Cream Cheese, Fresh Fruit Salad,
Sands Signature Yogurt Bar and our
Mojo Coffee Station

BACK IN 15 (a.m. break)

Fresh Coffee
Assorted Herbal Teas
Iced Tea and Bottled Water
Assorted Granola
Protein Bars

BACK IN 15 (p.m. break)

Fresh Coffee
Assorted Herbal Teas
Assorted Sodas
Bottled Water
Freshly Baked Cookies,
Brownies and Blondie's
Potato Chips and Pretzels

The Executive...\$58.00+ per person

DELUXE CONTINENTAL

Chilled Orange Juice, Cranberry Juice and Grapefruit Juice
Assorted Muffins, Breakfast Breads, Danishes, and a Variety of N.Y. Bagels including Jelly,
Sweet Butter and Cream Cheeses, Fresh Fruit Salad and Fruit Yogurts
Freshly Brewed Coffee and Herbal Teas

"BACK IN 15" (a.m. break)

Freshly Brewed Coffee, Herbal Teas,
Iced Tea and Bottled Water
Assorted Granola Bars and Protein Bars,
Sliced Fruit, Trail Mix, Pita Chips with Hummus

"BACK IN 15" (p.m. break)

Freshly Brewed Coffee, Herbal Teas, Iced Tea, Sodas
and Bottled Water
Choose Three: Freshly Baked Cookies, Brownies and
Blondies, Potato Chips and Pretzels, Popcorn and
Peanuts, Fresh Vegetable Sticks and Classic Hummus,
Tortilla Chips with Salsa, Guacamole and Sour Cream

Choice of Lunch (Options Below):

THE CORNER BISTRO

Soup du Jour
A Variety of Freshly Prepared
Deli Sandwiches and Wraps
Relish Tray and Condiments
Dill Pickle Spears
Pasta Salad
Potato Salad
Macaroni Salad
Cookies and Brownies
Fresh Coffee, Herbal Teas
and Iced Tea

CLASSIC ITALIAN

Classic Caesar Salad
Antipasto Salad
Roll Assortment and Garlic Bread
Minestrone (GF+V)
Baked Ziti Telefono
Meatballs and Sausage Marinara
Chicken Puttanesca
Mini Cannoli's and Tiramisu
Fresh Coffee, Herbal Teas
and Iced Tea

CLASSIC BBQ

Fresh Baked Cornbread
Black Angus Burgers
All Beef Franks
Variety of Toppings and Condiments
Cheesy Baked Macaroni
Baked Beans
Creamy Cole Slaw
Potato Salad
Cookies and Brownies
Fresh Coffee, Herbal Teas
and Iced Tea

All prices are per person unless otherwise noted. All Food & Beverage is subject to a 21% Service Charge

MEETING PACKAGES

“BACK IN FIFTEEN” CONFERENCE BREAKS

MOJO COFFEE BREAK

*Freshly brewed regular
and decaf coffee, herbal tea
selection, assorted coffee syrups,
flavored creamers, honey,
and sliced lemons*

\$8.00+ per person

BEVERAGE BREAK

*Mojo Coffee Break
PLUS*

- *Assorted Sodas*
- *Bottled Water*
- *Iced Tea*

\$10.00+ per person

ALL DAY BEV. BREAK

*Mojo Coffee Break
PLUS*

- *Assorted Sodas*
- *Bottled Water*
- *Iced Tea*

\$15.00+ per person

TAKE ME OUT TO THE BALLPARK

Mini Ballpark Franks Wrapped in Puff Pastry,
Warm Soft Pretzels, Ketchup and Mustard,
Popcorn and Peanuts

DIP IT GOOD

Tortilla Chips, Sands Salsa, Guacamole,
Baked Pita Chips, Sweet Potato Chips,
Classic Hummus, Crudité Tray
and Dipping Sauce

RE-ENERGIZE

Sands Signature Yogurt Bar: Assorted Greek
Yogurts, Candied Walnuts, Granola, Fresh
Fruit, Assorted Granola and Protein Bars,
Trail Mix, Sliced Fruit Display

SNACK ATTACK

Double Chocolate Brownies, Blondies,
Freshly Baked Assorted Cookies, Popcorn,
Chips and Pretzels

COZY COFFEE CAFE

Mojo Coffee Station, Creamy Hot Cocoa,
Assorted Mini Donuts, Danish and Muffins,
Buttered and Chocolate Croissants,
Fresh Fruit Salad

BACK TO BASICS

Garden Fresh Crudité and Dipping Sauce,
Assorted Granola and Protein Bars, Trail Mix,
Sliced Fruit Display

Snack Break Varieties listed above are priced \$12.00+ per person

Minimum of 15 Guests

All Breaks Include: Mojo Coffee Station, Fresh Brewed Iced Tea, Assorted Sodas and Bottled Water

Breaks are left out for one hour with the exception of the All Day Beverage Break.

Each additional ½ hour \$2+ per person refresh

All prices are per person unless otherwise noted. All Food & Beverage is subject to a 21% Service Charge



Rise and Shine

BREAKFAST
SELECTIONS



BREAKFAST SELECTIONS

CONTINENTAL CHOICES

Classic

Chilled Orange and Cranberry Juice

Fresh Fruit Salad

Variety of Muffins and Danish

Assorted Cereal and Milk

Hard Boiled Eggs

\$12.00+ per person

Sunrise

Chilled Orange, Cranberry and Grapefruit Juice

Fresh Fruit Salad

Assorted Greek Yogurts

Fresh Variety of Bagels, Muffins and Danish

Variety of Jelly and Sweet Butter

Assorted Cereal and Milk

Hard Boiled Eggs

\$15.00+ per person

Deluxe

Chilled Orange, Cranberry and Grapefruit Juice

Fresh Fruit Salad

Fresh Variety of Bagels, Muffins and Danishes

Variety of Jelly and Sweet Butter

Sands Signature Yogurt Bar:

Assorted Greek Yogurts, Candied Walnuts, Granola

Assorted Cereal and Milk

Variety of Protein Bars and Breakfast Bars

Hard Boiled Eggs

\$18.00+ per person

Continental Breakfast Choices include our Mojo Coffee Station plus Assorted Herbal Teas

Minimum 15 Guests

All prices are per person unless otherwise noted. All Food & Beverage is subject to a 21% Service Charge

BREAKFAST SELECTIONS

BREAKFAST BUFFET OPTIONS

The Sands Breakfast Buffet

- Chilled Orange and Cranberry Juice
- Fresh Fruit Salad
- Assorted Muffins and Danish
- Assorted Greek Yogurts
- Fluffy Scrambled Eggs
- Crisp Applewood Smoked Bacon
- Breakfast Sausage Links
- Breakfast Potatoes
- Variety of Jelly and Sweet Butter
- Served with Freshly Brewed Regular and Decaffeinated Coffee + Assorted Herbal Teas

\$21.00+ per person

The Boardwalk Breakfast Buffet

- Chilled Orange and Cranberry Juices
- Fresh Fruit Salad
- Assorted Muffins, Danish and Bagels
- Assorted Greek Yogurts
- Variety of Jelly and Sweet Butter
- Fluffy Scrambled Eggs **OR** Western Style Scrambled Eggs (*Onion, Pepper, Tomato, Cheddar*)
- Brioche French Toast Powdered Sugar with Maple Syrup
- Crisp Applewood Smoked Bacon
- Country Sausage Links
- Breakfast Potatoes
- Served with Freshly Brewed Regular and Decaffeinated Coffee + Assorted Herbal Teas

\$25.00+ per person

Minimum of 30 Guests applies for Breakfast Buffets

Farm Fresh Omelet Station

- Served with
Cheddar Cheese
Local Mushrooms
Baby Spinach
Diced Peppers
Ham
Bacon
Onions
Tomato

Prepared to Order

\$10.00+ per person

(yeah, no chef fee!!!)

Belgium Waffles

Chef Prepared
Belgium Waffles served with
Warm Maple Syrup
and Powdered Sugar

\$8.00+ per person

Our Executive Chef is more than happy to prepare meals for those guests with dietary restrictions.

Please alert the sales manager to guests with special requests, thank you.

All prices are per person unless otherwise noted. All Food & Beverage is subject to a 21% Service Charge

BREAKFAST SELECTIONS

The Delaware Brunch

- Chilled Orange and Cranberry Juice
- Fresh Fruit Salad
- Sands Signature Yogurt Bar:
Assorted Greek Yogurts, Candied Walnuts, Granola and Fresh Fruit
- Sands Signature Oatmeal Bar with
Fresh Fruit, a variety of Nuts and Seeds,
Dried Fruits, Cinnamon
with a variety of milks
- Muffins, Danish, Bagels,
and Fresh Corn Bread
- Variety of Jelly and Sweet Butter

Choose Two:

- Classic Caesar
Crisp Romaine with Classic Caesar Dressing, Homemade Herbed Crouton and Shaved Parmesan
- Kiwi Chopped Salad
Chopped Romaine, Grape Tomato, Cucumber, Roasted Pepitas, Pickled Red Onion with Sesame Dressing
- Sands House Salad
Mixed Greens, Carrot, Cucumber, Tomato and Red Onion with choice of Ranch or Balsamic Vinaigrette

Dessert:

- Variety of Smith Island Cakes plus an assortment of Chef's Desserts and Petite Fours

Choose Two:

- Applewood Smoked Bacon
- Country Sausage Links

Choose Two:

- Scrambled Eggs
- Brioche French Toast
- Buttermilk Pancakes
- Quiche (Assorted Chef's Choice)

Choose Two:

- Stuffed Shells with Vodka Sauce
- Baked Macaroni and Cheese
- Grilled Salmon, Lemon Beurre Blanc
- Chicken Puttanesca
- Chicken Sofrito
- Sliced Flanked Steak with Mushroom Demi
- Braised Short Ribs with Ancho Chili Gravy

Choose Two:

- Breakfast Potatoes
- Herb Roasted Fingerling Potatoes
- Saffron Rice
- Chef's Choice Vegetable Medley
- Grilled Asparagus and Roasted Red Pepper
- Yukon Mashed Potatoes

Beverages:

- Served with our Mojo Coffee Station including: Fresh Brewed Regular and Decaffeinated Coffee with Assorted Herbal Teas and Fresh Brewed Iced Tea

\$48.00+ per guest

Minimum of 30 Guests applies for the Delaware Brunch

All prices are per person unless otherwise noted. All Food & Beverage is subject to a 21% Service Charge



Edible Edifications

LUNCHEON
SELECTIONS

LUNCHEON SELECTIONS

luncheon buffet choices

CORNER DELI BUFFET

Soup du Jour
Assorted Deli Style Meats and Cheeses to
Include: Ham, Roast Beef, Turkey, Salami,
Swiss, Cheddar, Provolone and American
Baskets of Fresh Baked Breads and Rolls
Potato Chips
Dill Pickle Spears and Condiments
Cole Slaw and Potato Salad
Freshly Baked Cookies, Brownies and Blondies

CLASSIC ITALIAN

Classic Caesar Salad
Antipasto Salad
Roll Assortment and Garlic Bread
Minestrone (GF+V)
Stuffed Shells in Vodka Sauce
Meatballs and Sausage Marinara
Chicken Puttanesca
Mini Cannoli's and Tiramisu

THE FIESTA

Roasted Corn Chowder Soup (GF)
Salad: Chopped Romaine with Cucumber, Tomato,
Roasted Pepitas, Pickled Red Onion and Shredded
Cheese with Chipotle Ranch Dressing On Side
Tortilla Chips with Pineapple-Mango Salsa
Chilled Corn Salad
Chicken Sofrito
Braised Beef Boneless Short Ribs, Ancho Chili Gravy
Dirty Rice and Beans
Chili Relleno (V/GF)
Mini Churros
Freshly Baked Cookies

DAY AT THE BALLPARK

Jumbo Soft Pretzels
Fresh Fruit Salad
Sausage and Peppers
Hamburgers
All Beef Hot Dogs
Assorted Rolls, Pickles and Condiments
Bags of Chips, Popcorn and Pretzels
Roasted Peanuts
Freshly Baked Cookies, Brownies and Blondies

THE PICNIC

Fresh Baked Cornbread
Fresh Fruit Salad
Tomato and Cucumber Salad
Potato Salad
Macaroni Salad
BBQ Chicken
BBQ Pulled Pork
Slider Buns
Cajun Grilled Salmon
Baked Macaroni and Cheese
Freshly Baked Cookies, Brownies and Blondies

ALL LUNCHEON BUFFETS ARE SERVED WITH OUR

Mojo Coffee Station

- Fresh Brewed Regular
- Decaffeinated Coffee
- Assorted Herbal Teas
- Iced Tea
- Bottled Water
- Assorted Coca-Cola Products

\$32.00+ per person

Minimum 30 People. \$50 Additional Service Charge for Functions Less than 30 People

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LUNCHEON SELECTIONS

PLATED LUNCHESES

All Selections are served with Warm Rolls and Butter, Chef's Selection of Vegetable and Starch when appropriate.

CHOICE OF SALAD:

CLASSIC CAESAR: *Crisp Romaine with Classic Caesar Dressing, Homemade Herbed Crouton and Shaved Parmesan*

KIWI CHOPPED SALAD: *Chopped Romaine, Grape Tomato, Cucumber, Roasted Pepitas, Pickled Red Onion with Sesame Dressing*

SANDS SALAD: *Mixed Greens, Carrot, Cucumber, Tomato and Red Onion with choice of Ranch or Balsamic Vinaigrette*

SPINACH SALAD: *Spinach, White Mushroom, Red Onion, Chopped Hardboiled Egg, Bacon, Bleu Cheese with Honey Mustard Dressing*

CHOICE OF ONE OF THE FOLLOWING ENTRÉES (MAXIMUM OF 2 OPTIONS):

TERIYAKI SALMON
Steamed White Rice, Stir Fry Vegetables

SEARED SCALLOPS
Saffron Cream Sauce

CHICKEN SOFRITO
Roasted Red Pepper Sauce

SLICED FLANK STEAK
Chimichurri Sauce

MARYLAND LUMP CRAB CAKE
Old Bay Aioli

BRAISED BONELESS SHORT RIBS
Ancho Chili Gravy

STUFFED PEPPER (VE/GF)
Roasted Poblano Pepper, Saffron Rice and Mixed Vegetables with Roasted Pepper Sauce

DESSERTS:

- A Variety of Smith Island Cakes
- Gluten-Free Flourless Chocolate Torte
- Carrot Cake with Cream Cheese Icing

BEVERAGE STATION INCLUDES:

Mojo's Coffee Station, Assorted Herbal Teas, Iced Tea and Ice Water

GF = GLUTEN FREE

V = VEGETARIAN

VE = VEGAN

\$34.00+ per person

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ADDITIONAL LUNCHEON OPTIONS

CURB SERVICE INSTRUCTIONS

Available for pre-order two hours in advance of desired time of food service.

Please coordinate with banquet manager the morning of service.

CAESAR SALAD

Crisp Romaine Lettuce tossed with Caesar Dressing, Herb Croutons, and Shaved Pecorino Cheese...\$18.00+ per person

- Add Grilled Chicken +\$7 per person
- Add Skewered Shrimp +\$8 per person

SPINACH SALAD (GF)

Crisp Spinach, Mushrooms, Red Onions, Chopped Egg, Bacon and Goat Cheese served with a Honey Mustard Dressing...

\$ 18.00+ per person

- Add Grilled Chicken +\$7 per person
- Add Skewered Shrimp +\$8 per person

CROISSANT DUET (Choice of Two:)

- Chicken Salad
- Turkey with Arugula and Havarti Cheese
- Albacore Tuna Salad

Served with a Side of Pasta Salad, Lettuce, Tomato and Onion...\$24.00+ per person

CHICKEN, TUNA AND EGG SALAD

Served on a Bed of Mixed Greens with Tomato, Cucumber, Onion, Carrots and Arugula...\$24.00+ per person

SHRIMP AND SPINACH SALAD

Grilled Shrimp over Baby Spinach, Diced Mango, Red Onion and Goat Cheese tossed in Lemon Vinaigrette...\$26.00+ per person

BEEF ON BRIOCHE

Thin Sliced Medium Rare Roast Beef, Caramelized Onion Jam, Cabot Cheddar, Green Leaf Lettuce and Horseradish Mayonnaise served with Chips and Cole Slaw...\$26.00+ per person

BRIOCHE CRAB MELT

Toasted Brioche Bun stacked with Maryland Crab Salad, Heirloom Tomatoes and Fontina Cheese served with Sweet Potato Chips and Cole Slaw...\$28.00+ per person

**CURB SERVICE includes Beverages
plus a Fresh Baked Cookie/Brownie Dessert Tray.**

• GRAB + GO LUNCH •

\$20.00+ per person

Harvest Salad

Spring Mix, Apples, Goat Cheese, Dried Cranberries and Apple Cider Vinaigrette

Garden Salad

Spring Mix, Grape Tomatoes, Red Cabbage, Matchstick Carrots and Balsamic Vinaigrette

Chicken Caesar Salad

Romaine, Chicken, Parmesan, Croutons and Caesar Dressing

Turkey + Ham Chef Salad

Romaine, Turkey, Ham, Hard Boiled Egg, Cheddar Cheese, Grape Tomatoes and Chianti Italian Dressing

Greek Salad

Romaine, Grape Tomato, Roasted Chickpeas, Kalamata Olives, Feta Cheese and Greek Dressing

Asian Chicken Salad

Romaine, Chicken, Peanuts, Shredded Cabbage, Spicy Thai Peanut Dressing

Ham + Gouda Croissant

Ham, Gouda, Lettuce and Mustard-Mayo Sauce on Croissant

Turkey + Swiss Croissant

Turkey, Swiss, Lettuce and Mustard-Mayo Sauce on Croissant

Italian Ciabatta

Ham, Geona Salami, Provolone, Lettuce and Italian Dressing on Ciabatta

Turkey + Havarti on Everything Ciabatta

Turkey, Havarti, Lettuce and Mustard-Mayo Sauce on Everything Ciabatta

Chicken Salad Wedge

Chicken Salad on White Bread

Egg Salad Wedge

Egg Salad on White Bread

+ Dessert & Bottled Water with each selection

MANDATORY for any group less than 20 people.

AVAILABLE for groups up to 25 people.

**ALL ORDERS MUST BE SUBMITTED
SEVEN BUSINESS DAYS PRIOR TO EVENT**

All prices are per person unless otherwise noted. All Food & Beverage is subject to a 21% Service Charge



The Supper Club

DINNER
SELECTIONS

DINNER SELECTIONS

PLATED DINNER SELECTIONS

SELECT ONE SOUP OR SALAD, SELECT TWO ENTRÉES WITH
CHEF'S SELECTION OF STARCH AND SEASONAL VEGETABLE.
ALSO INCLUDES WARM ROLLS, DESSERT, COFFEE SERVICE,
LINEN SELECTIONS, CENTERPIECES, CANDLES

SOUP SELECTIONS:

- MARYLAND CRAB BISQUE
- ROASTED CORN CHOWDER (GF)
- MINISTRONE (V)
- CHICKEN AND RICE (GF)
- ROASTED TOMATO BISQUE (GF)
- CHILLED GAZPACHO (GF/VE)

SALAD SELECTIONS:

CLASSIC CAESAR

*Crisp Romaine with Classic Caesar Dressing,
Homemade Herbed Crouton and
Shaved Parmesan*

KIWI CHOPPED SALAD

*Chopped Romaine, Grape Tomato, Cucumber,
Roasted Pepitas, Pickled Red Onion
with Sesame Dressing*

SANDS SALAD

*Mixed Greens, Carrot, Cucumber, Tomato
and Red Onion with choice of Ranch or
Balsamic Vinaigrette*

SPINACH SALAD

*Spinach, White Mushroom, Red Onion,
Chopped Hardboiled Egg, Bacon, Bleu Cheese
with Honey Mustard Dressing*

GF = GLUTEN FREE; V = VEGETARIAN; VE = VEGAN

\$45+ per person

DINNER ENTRÉES:

FILET MIGNON

Mushroom Demi

SLICED FLANK STEAK

Chimichurri Sauce

BRAISED BONELESS SHORT RIBS (GF)

Ancho Chili Gravy

TERIYAKI SALMON

Steamed White Rice, Stir Fry Vegetables

GRILLED SALMON

Lemon Beurre Blanc

SEARED SCALLOPS

Saffron Cream Sauce

CHICKEN SOFRITO

Roasted Red Pepper Sauce

CHICKEN PUTTANESCA

Lemon, Garlic, Tomato and Caper Mix

MEDITERRANEAN GARLIC LEMON CHICKEN

Roasted Chicken with Lemon, Garlic and Oregano

STUFFED SHRIMP

*3 Shrimp Stuffed with Lump Crab,
Lobster Cream Sauce*

MARYLAND LUMP CRAB CAKE

Old Bay Aioli

STUFFED PEPPER (GF/VE)

*Roasted Poblano Pepper, Saffron Rice and Mixed
Vegetables with Roasted Pepper Sauce*

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DINNER SELECTIONS

CREATE YOUR OWN DINNER BUFFET

MINIMUM 40 GUESTS. ALL SELECTIONS ARE SERVED WITH A SOUP, SALAD,
CHOICE OF VEGETABLE AND STARCH, WARM ROLLS AND BUTTER PLUS DESSERT.

CHOICE OF: TWO ENTRÉES: \$45.00+ PER PERSON • THREE ENTRÉES: \$49.00+ PER PERSON

SOUP SELECTIONS:

- MARYLAND CRAB BISQUE
- ROASTED CORN CHOWDER (GF)
- MINISTRONE (V)
- CHICKEN AND RICE (GF)
- ROASTED TOMATOE BISQUE (GF)
- CHILLED GAZPACHO (GF/VE)

SALAD SELECTIONS:

CLASSIC CAESAR

*Crisp Romaine with Classic Caesar Dressing,
Homemade Herbed Crouton and
Shaved Parmesan*

KIWI CHOPPED SALAD

*Chopped Romaine, Grape Tomato, Cucumber,
Roasted Pepitas, Pickled Red Onion
with Sesame Dressing*

SANDS SALAD

*Mixed Greens, Carrot, Cucumber, Tomato
and Red Onion with choice of Ranch or
Balsamic Vinaigrette*

SPINACH SALAD

*Spinach, White Mushroom, Red Onion,
Chopped Hardboiled Egg, Bacon, Bleu Cheese
with Honey Mustard Dressing*

DINNER ENTRÉES:

CHICKEN SOFRITO

Roasted Red Pepper Sauce

CHICKEN PUTTANESCA

Lemon, Garlic, Tomato and Caper Mix

MEDITERRANEAN GARLIC LEMON CHICKEN

Roasted Chicken with Lemon, Garlic and Oregano

SLICED FLANK STEAK

Chimichurri Sauce

BRAISED BONELESS SHORT RIBS

Ancho Chili Gravy

TERIYAKI SALMON

Steamed White Rice, Stir Fry Vegetables

GRILLED SALMON

Lemon Beurre Blanc

MARYLAND LUMP CRAB CAKE

Old Bay Aioli

STUFFED SHRIMP

Shrimp Stuffed with Lump Crab, Lobster Cream Sauce

STUFFED PEPPER — (GF/VE)

*Roasted Poblano Pepper, Saffron Rice and
Mixed Vegetables with Roasted Pepper Sauce*

CHOOSE TWO (ONE STARCH AND ONE VEGETABLE):

STARCH SIDES:

- Saffron Rice
- Dirty Rice and Beans
- Mashed Potato
- Roasted Garlic Mashed Potato
- Herb Roasted Fingerling Potato
- Baked Macaroni and Cheese

VEGETABLE SIDES:

- Grilled Asparagus and Roasted Red Pepper
- Garlic Sauteed Green Beans
- Roasted Broccoli and Cauliflower
- Corn Succotash
- Brown Sugar Glazed Baby Carrots
- Chef's Choice Vegetable Medley

YOUR DINNER BUFFET WILL ALSO INCLUDE:

- TABLE LINENS
- EVENT COORDINATOR
- NAPKIN COLOR(S)
- COFFEE SERVICE
- VOTIVE CANDLES
- BEVERAGE STATION
- CENTERPIECES
- SIGNATURE COCKTAIL
- TABLE NUMBERS
- ROOM DECOR
- COMPLETE SET UP
AND BREAKDOWN

GF = GLUTEN FREE; V = VEGETARIAN; VE = VEGAN

MINIMUM 40 GUESTS, ADDITIONAL SERVICE CHARGE FOR FUNCTIONS LESS THAN 40 PEOPLE

All prices are per person unless otherwise noted. All Food & Beverage is subject to a 21% Service Charge

DINNER SELECTIONS

THEMED BUFFETS (All Themed Buffets include our Mojo Coffee Station)

Little Italy ... \$48.00+ per person

- Garlic Bread
- Baked Dinner Rolls
- Minestrone Soup (GF+V)
- Classic Caesar Salad
- Anitpasto Salad
- Stuffed Shells, Vodka Sauce
- Meatballs and Sausage Marinara
- Chicken Puttanesca
- Garlic Sauteed Broccoli Rabe

THEMED BUFFET ALSO INCLUDES:

- Table linens
- Napkin colors
- Votive candles
- Centerpieces
- Table Numbers
- Room Decor
- Event Coordinator
- Coffee Service
- Beverage Station
- Signature cocktail
- Complete Set up and breakdown

Classic Comforts ... \$45.00+ per person

- Baked Dinner Rolls
- Chicken and Rice Soup (GF)
- Sands Salad: Mixed Greens, Carrot, Cucumber, Tomato with Balsamic and Ranch Dressings
- Homestyle Meatloaf
- Grilled Salmon, Lemon Beurre Blanc
- Braised Boneless Short Ribs, Ancho Chili Gravy
- Baked Macaroni and Cheese
- Chef's Choice of Seasonal Vegetable

Delmarva ... \$52.00+ per person

- Maryland Crab Bisque Soup
- Baked Dinner Rolls
- Chilled Cucumber and Tomato Salad
- Old Bay Baked Chicken, Lemon Butter Sauce
- Braised Boneless Short Ribs, Ancho Chili Gravy
- Maryland Lump Crab Cake, Old Bay Aioli
- Cheddar Whipped Potatoes
- Roasted Garlic Green Beans



DESSERT SELECTION

please select one

- Smith Island Cakes (assorted flavors)
- Flourless Chocolate Tart
- Crème Brulee Cheesecake
- Tiramisu
- Grand Marnier Strawberry Shortcake
- Triple Chocolate Mousse Cake
- Strawberry Shortcake
- Double Layer Chocolate Cake
- Black Forest Cake
- Carrot Cake
- Lemon Cream Cake
- Red Velvet Cake
- Platter of Mini Cannolis

All prices are per person unless otherwise noted. All Food & Beverage is subject to a 21% Service Charge



The Social Hour

HORS D'OEUVRES
AND COCKTAILS



COCKTAIL RECEPTION

HORS D'OEUVRES SELECTIONS

The following selections are priced per 50 pieces

Crispy Coconut Shrimp, Sweet Thai Chili Sauce, \$195

Shrimp Ceviche Spoon, \$185

Smoked Salmon and Boursin On Cucumber Round, \$175

Mini Crab Cake, Remoulade Sauce, \$195

Tequila Lime Shrimp, Chipotle Aioli, \$180

Crab Stuffed Mushroom Cap, \$195

Crostini, Prime Rib, Horseradish Sauce, \$195

Steak Skewer, Chimichurri Sauce, \$190

Franks In A Blanket, Dijon Mustard, \$165

Blackened Chicken Skewer, Old Bay Aioli, \$175

Chicken and Waffle Bite, Hot Honey Glaze, \$175

Vegetable Spring Roll, Sweet Thai Chili Sauce, \$165

Whipped Goat Cheese and Roasted Red Beet Spoon, \$175

Spinach and Feta Spanakopita, \$165

Antipasto Skewer (*Mozz Ball, Salami, Tomato, Basil and Balsamic Glaze*), \$175

Whipped Goat Cheese and Fig Jam In Phyllo Cup, \$175

Bacon Wrapped Scallop, Maple Glaze, \$195

Roasted Tomato Soup Shooter, Mini Grilled Cheese, \$175

All prices are per person unless otherwise noted. All Food & Beverage is subject to a 21% Service Charge

COCKTAIL RECEPTION

STATIONARY HORS D'OEUVRES DISPLAYS

Minimum 40 Guests

Crudités Display

An Array of Garden Vegetables
with a Creamy Herb Dip
\$10.00+ per person

Intl. Cheese Display

Display of International
and Domestic Cheeses
Assorted Gourmet Crackers
\$12.00+ per person

Artisanal Cheese Display

A greater abundance
and packed with
robust flavor
\$17.00+ per person

Fresh Fruit Display

Fresh Sliced Fruit
with Fresh Berries
\$10.00+ per person

THE CARVING BOARD

(Select Two)

- Roasted Turkey Breast
- Slow Roasted Beef with Natural Au Jus
- Baked Virginia Ham with Basted with Molasses
- Hickory Smoked Pork Loin with BBQ Dry Rub

Served with:

- Appropriate Condiments, Petite Rolls and Croissants
\$27.00+ per person

Add as your Second Selection

- Argentine Beef Tenderloin
Add \$8.00+ per person
- Additional \$50 per Hour Charge
for Chef Attendant

PASTA STATION

Two Distinctly Different Pastas, choose Two Sauces:

- Marinara, Alfredo, Vodka, Basil Pesto, or Puttanesca

Toppings Include:

- Shaved Parmesan, Asparagus Tips, Baby Mushrooms, Artichokes, Kalamata Olives, and Roasted Tomato
\$21.00+ per person

FLATBREAD PIZZAS

Delicious Red and White Flatbread Pizzas will include a variety of toppings:

- Pepperoni
 - Buffalo Chicken
 - Broccoli
 - Onions
 - Portabellas
 - Feta Cheese
 - Sun Dried Tomatoes
 - Spinach
 - Peppers
 - Gluten-Free avail upon request
- \$21.00+ per person

MINI-SLIDER STATION

(Select any Two)

- Cheeseburgers
 - Pulled Pork
 - Caribbean Jerk Chicken
 - BBQ Beef Brisket
 - Smoked Turkey Breast
- Served with Appropriate Sauces,
Old Bay BBQ Chips and House Made Pickles
\$20.00 + per person

WARM AND HEARTY DIP STATION

A Trio of Freshly Prepared Dips:

- Buffalo Chicken
- Maryland Crab
- Spinach Artichoke

Served with:

- Tortilla Chips, Pita Chips and Sliced Baguettes
\$20.00+ per person

STREET TACO BAR

- Chili Beef, Al Pastor Pork, Adobo Chicken, Peruvian Potato with sour cream, queso fresco, sauce of fury, fire roasted salsa, salsa verde served with warm corn tortillas
\$19.00+ per person

RAW BAR

- A wonderful array of Shrimp, Crab Claws, Oysters and Clams served with cocktail sauce and tartar sauce with sliced lemons and beautifully garnished display over ice.
\$Market Price

ATTENDANT CHARGE: \$100.00 per hour

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COCKTAIL RECEPTION

Beverage Plans...

HOST BAR

The amount to be charged is based on the number guaranteed or the actual number in attendance, whichever is greater. Prices are per person.

One Hour

Premium Brands \$21+

Platinum Brands \$25+

Two Hours

Premium Brands \$30+

Platinum Brands \$34+

Three Hours

Premium Brands \$36+

Platinum Brands \$40+

Four Hours

Premium Brands \$42+

Platinum Brands \$46+

Five Hours

Premium Brands \$48+

Platinum Brands \$52+

CASH BAR

Soft Drinks \$2

Domestic Beer \$5

Imported Beer \$6

Wine \$7

Standard Brands \$8

Premium Brands \$9

Platinum Brands \$10

Martinis \$10 - \$12

RECEPTION BAR

Beer, Wine and Soda

One Hour \$14+

Two Hours \$21+

Three Hours \$28+

Four Hours \$36+

Five Hours \$40+

Premium Bar

- Steel Blu Vodka *(DE local craft)*
- Tito's Vodka
- Tanqueray
- Beefeater
- Jack Daniels
- Jameson Irish Whiskey
- Dewar's
- Jim Beam
- Maker's Mark
- Bacardi Rum
- Malibu Coconut Rum
- Capt. Morgan Spiced Rum
- Jose Cuervo Tequila
- Espolon Tequila
- Bailey's Irish Cream
- Kahlua
- Amaretto Disaronno

Platinum Bar

Premium Bar plus ...

- Grey Goose Vodka
- Kettle One Vodka
- Mount Gay Rum
- Bombay Sapphire Gin
- Hendricks Gin
- Johnny Walker Black Whisky
- Knob Creek Bourbon
- Woodford Reserve
- Chivas Regal Scotch
- Crown Royal Canadian Whiskey
- Patron Tequila

FLAVORED SETLZERS

Available upon request.

Please ask your consultant for variety and flavors

BARTENDER CHARGE:

\$100.00 per bartender (1 per 75 guests)

DOMESTIC BEERS

choose 4

- Blue Moon
- Budweiser
- Coors Light
- Dogfish 60 Minute
- Michelob Ultra
- Miller Light
- Yuengling

IMPORTED BEERS

choose 2

- Corona/Corona Light
- Heineken
- Dos Equis
- Stella Artois

WINE

- Cabernet Sauvignon
- Merlot
- Pinot Noir
- Pinot Grigio
- Chardonnay
- Sauvignon Blanc
- Moscato
- Prosecco
- White Zinfandel

Your bar will come complete with a variety of sodas, mixers, and garnish

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