



Historic Inns
Of Annapolis

Catering Menu

58 STATE CIR.

ANNAPOLIS, MD 21401

HISTORICINNSOFANNAPOLIS.COM





 **Historic Inns**
Of Annapolis

*On behalf of the Historic
Inns of Annapolis,*

we thank you for considering us for your next unforgettable event. Our philosophy is to create luxury guest interactions, memorable menu selections, and flawless events. Our banquet staff and culinary team are committed to providing exceptional service and exceeding culinary and event design expectations. You will be impressed with the banquet service and amazed by our culinary expertise.

Our chefs pride themselves on working with local farms and cultivating relationships with artisans in our region to provide a healthy, sustainable experience.

Work with our award-winning culinary team to bring your vision to life. Using our chef's creativity, we take your individual preferences and create an authentic experience for you.

Plated Breakfasts



All Plated Breakfasts include: Freshly Squeezed Florida Orange Juice, Cranberry Juice, Apple Juice, Freshly Brewed Gourmet & a Selection of Herbal & Black Tea Forte®.

THE CLASSIC | 28 per person

- Fluffy Scrambled Eggs with Garden Chives
- Applewood Smoked Bacon OR Sausage Links
- Cast Iron Seared Breakfast Potatoes
- Poached Jumbo Asparagus

FRENCH TOAST | 28 per person

- Thick Sliced Brioche French Toast with Warm Rum
- Banana Compote, Maple Syrup & Banana Brulee
- Applewood Smoked Bacon OR Sausage Links

THE CHESAPEAKE | 32 per person

- Poached Eggs served atop Jumbo Lump Crab Cake finished with Hollandaise Sauce & Fresh Fruit Garnish

MORNING IN THE GARDEN | 28 per person

- Carmelized Leek & Asparagus Egg Tart with watercress | candied walnut
- Accompanied by a Fresh Fruit Ganish

Buffet Breakfast

All Buffet Breakfasts include: Freshly Squeezed Florida Orange Juice, Cranberry Juice, Apple Juice, Freshly Brewed Gourmet & a Selection of Herbal & Black Tea Forte®. All Buffet Breakfasts are priced & set up for 1-hour service. **Non-minimum surcharge for groups less than 20 ppl | 100.00**

MORNING AT THE INN | 26 per person

- Sliced Seasonal Fresh Fruit & Seasonal Berries
- Individual Yogurts | multiple flavors including plain, fruit & Greek
- Assorted Breakfast Breads including pastries, muffins, croissants & bagels
- Assorted Condiments including butter, preserves & cream cheese
- Housemade Granola
- Assorted Cereals & Milk

RISE & REVIVE BUFFET | 32 per person

cold pressed juice | sliced seasonal fruit | chia seed pudding with berries | low fat fresh baked muffins

steel cut oatmeal | brown sugar | raisins | roasted walnuts

burrito | spinach | egg white | red beans | tomatoes | smoked sea salt

avocado toast | avocado | sour dough | cilantro | beef steak tomato | goat cheese | cracked pepper

DOCKSIDE BAGEL BOARD | 28 per person

- Assorted Bagels
- Select Three Cream Cheeses: Regular, Low Fat Vegetable, Fresh Herb/Scallion, Smoked Salmon or Sundried Tomato
- Smoked Salmon, Sliced Tomatoes, Thin Red Onions, Capers, Shredded Hardboiled Egg
- Display of Sliced Seasonal Fresh Fruit

THE INNKEEPER'S BREAKFAST | 28 per person

SELECT 2 OF THE FOLLOWING:

- Flaky, buttery biscuit layered with crisp applewood-smoked bacon, a farm-fresh egg, and melted cheddar
- Savory breakfast sausage paired with a farm-fresh egg and melted cheddar, served on a toasted English muffin
- Toasted bagel stacked with savory turkey sausage, a cage-free egg, and melted cheddar
- Smashed avocado with lemon & chili flakes, Egg & Microgreens on Sourdough
- Cast Iron Seared Breakfast Potatoes
- Sliced Seasonal Fresh Fruit Seasonal Berries



Buffet Breakfast



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THE CAPITAL CITY BREAKFAST | 33 per person

COLD ITEMS:

- Fresh sliced seasonal sliced fruits & mixed berries
- House-made toasted granola served with Whole & Skim Milk
- Individual yogurts including plain, fruit & Greek

ADD 1 OF THE FOLLOWING | additional 5 per person

- Buttermilk Pancakes, Maple syrup & whipped butter
- Brioche French Toast, Maple syrup & whipped butter

BRUNCH AHOY! | 45 per person

BREAKFAST ITEMS:

- Sliced seasonal fruits | berries
- House baked mini muffin selection
- Assorted bagels | plain | strawberry | smoked salmon cream cheese
- Crispy applewood smoked bacon
- Breakfast link sausages
- Fresh Scrambled Eggs
- Crispy breakfast potatoes
- Buttermilk Biscuits | Country Gravy OR Brioche French Toast

HOT ITEMS:

- House-made pastries, mini croissants & bagels served with butter, preserves & cream cheese
- Cage Free Scrambled eggs
- Applewood Smoked Bacon OR Turkey Bacon
- Traditional Herb Pork Sausages
- Crunchy Red Bliss Potatoes with Rosemary

LUNCH ITEMS:

- Watermelon | mint salad | fresh lime drizzle
- Mixed salad greens | chipotle vinaigrette
- Grilled pita bread | roasted red pepper hummus dip
- Oven Roasted chicken | brocolini | garlic herb aioli
- Baked herb marinated cod | tomato fennel salad
- Spinach risotto cakes | basil infused tomato sauce
- French bread sticks | artisan bread | sweet butter
- Vanilla | red velvet | chocolate | cupcakes
- Pumpkin pie | baked marshmallow topping
- Lemon Tartlets

Breakfast Enhancements



CAGE FREE EGGS YOUR WAY / 28 per person

- Prepared to order. Minimum of 20 people. Chef fee required
- Accompanied by Fresh Herbs, Applewood Bacon, Ham, Tomatoes, Onions, Mushrooms, Peppers, Spinach & Cheddar Cheese

TOASTING STATION / 10 per person

mixed grain and traditional sliced artisan bread, cranberry walnut loaf, dark rye, sweet butter, avocado spread, fruit preserve

PARFAIT STATION / 12 per person

plain greek yogurt | fruit flavored yogurt
raspberries | strawberries | blueberries | blackberries | mango | honey toasted granola

BAGEL STATION / 10 per person

plain | everything | blueberry
whipped butter | cream cheese | strawberry cream cheese |

STEEL CUT OATS / 8 per person

steel cut oatmeal assorted dried fruit | brown sugar | golden raisins | warm maple syrup

ASSORTED SELECTION OF BREAKFAST CEREALS / 8 per person

low fat | whole | 2% milk

Plated Luncheon | A La Carte



Our a la carte luncheons are designed as a coursed presentation. Please select: **ONE** first course, **ONE** entree & **ONE** dessert for your guests. A La Carte Luncheon Includes: Artisanal Bread Display with Sea Salt Vermont Butter, Freshly Brewed Gourmet Blended Coffee, Iced Tea & a Selection of Herbal & Black Tea Forte®

FIRST COURSE SELECTIONS

- LOCAL FIELD GREENS | *Shaved Bermuda Onions, Crumbled Feta, Champagne Vinaigrette*
- ICEBERG WEDGE | *Candied Pecans, Blue Cheese Crumbles, Bacon, Blue Cheese Dressing*
- CAESAR SALAD | *White Anchovy-Garlic Dressing, Shaved Asiago Cheese*
- CHEF'S CHOICE OF SEASONAL SOUP SELECTION

ENTREE COURSE SELECTIONS

ENTRÉE SALADS:

- SEAFOOD COBB | 38 | *Grilled Shrimp & Pan-Seared Diver Scallops, Romaine, Egg, Avocado, Applewood Smoked Bacon, Tomato, Maytag Blue Cheese*
- CLASSIC CHICKEN CAESAR SALAD | 34 | *Hearts of Romaine, Grilled Chicken, Classic Caesar Dressing*

HOT ENTRÉES:

- MARYLAND CRABCAKES | 45
- SWEET POTATO GNOCCHI | 36 | *Sundried Tomatoes & Pesto*
- GRILLED FRENCH BREAST OF CHICKEN | 38 | *Marinated with Soft Herbs & a touch of garlic*
- GRILLED PETITE FILET OF BEEF | 42 | *Caramelized Onion Thyme Jus*

STARCHES | *Select 1:*

- Herb Roasted Red Potatoes, Garlic Mashed Potatoes **or** Parmesan Risotto

VEGETABLES | *Select 1:*

- Rainbow Carrots, Broccolini, Asparagus, Green Beans

DESSERT

- Chef's Selection of Seasonal Specialties

Boxed Lunch | Sandwich Buffet



COLONIAL CARRYOUT BOXED LUNCH | 36 per person

On the Go Lunches Include: Whole Fruit & Assorted Drinks. Available for groups of all sizes.

SELECT 3 OF THE FOLLOWING:

- CAPRESE SANDWICH | *Tomato, Fresh Mozzarella with Pesto on Baguette*
- SLOW ROASTED SIRLOIN OF BEEF | *horseradish crème fraiche | caramelized onions on Ciabatta*
- SMOKED TURKEY | *Swiss Cheese on Flaky Croissant*
- GRILLED FREE RANGE CHICKEN WRAP | *Caesar Dressing | Romaine | Parmesan Cheese*
- VEGETABLE WRAP | *Seasonal Vegetables, Cumin-Scented Hummus, Virgin Olive Oil*
- ITALIAN HOAGIE | *Sliced Italian Meats, Cheeses, Crisp Lettuce, Tomato, Onion*

SELECT 1 OF THE FOLLOWING:

- Penne Pasta with Roasted Vegetables
- California Potato Salad
- House Fried Potato Crisps tossed in Parmesan Cheese

SELECT 1 OF THE FOLLOWING:

- Freshly Baked Cookie
- Double Fudge Brownie

THE GOVERNOR CALVERT SANDWICH BOARD | 40 per person

The Sandwich Board Includes: Freshly Brewed Gourmet Blended Coffee, Iced Tea & Selection of Herbal & Black Tea Forte®. Lunch buffets are priced & set up for 1-hour service.

- ASSORTED SLICED MEATS & IMPORTED DELI CUTS | *Selection of Artisanal Breads & Baguettes*
- MARYLAND POTATO SALAD | *With Dill & Whole-Grain Mustard*
- TEX MEX COLE SLAW with light chipotle dressing
- TOMATO CAPRESE | *Vine Ripened Tomato, Buffalo Mozzarella, Aged Moderna Balsamic Vinegar*
- MIXED LOCAL FIELD GREENS | *Choice of Dressing*
- CHEF'S SOUP OF THE DAY
- DESSERT | *Freshly Baked Cookies, Double Fudge Brownies, Whole Seasonal Fruits*

Luncheon | Buffet Style



All buffet luncheons serve a minimum of 20 guests. Non-minimum surcharge per party | 100.00. All Luncheon Buffets Include: Freshly Brewed Gourmet Blended Coffee, Iced Tea & a Selection of Herbal & Black Tea Forte®. Lunch buffets are priced & set up for 1-hour service.

MARYLAND INN LUNCHEON | 46 per person

- MIXED LOCAL FIELD GREENS | *Champagne Vinaigrette, Ranch, Balsamic Vinaigrette*
- CHEF'S CHOICE OF SEASONAL SOUP SELECTION
- HOUSE FRIED POTATO CRISPS | tossed in Parmesan Cheese

A SELECTION OF GOURMET WRAPS & SANDWICHES:

- VEGAN SPINCH WRAP | roasted asparagus | butternut squash | beet relish | hummus spread | spinach tortilla
- SMOKED TURKEY ON PRETZEL ROLL | sliced cheddar | mayonnaise | iceberg lettuce | heirloom tomato | red onion |
- PORTOBELLO MUSHROOM ON CIABATTA | roasted red peppers | arugula | goat cheese
- RARE ROAST BEEF ON BAGUETTE | dijon mayo | tomatoes | watercress | crisp fried onions

SELECT 2 OF THE FOLLOWING:

- CAPRESE | *Vine Ripened Tomato, Fresh Buffalo Mozzarella, Aged Modern Balsamic Drizzle*
- TEX MEX COLE SLAW | light chipotle dressing
- CHILLED WATERMELON & CILANTRO SALAD | With Bermuda Onions

SLICED SEASONAL FRESH FRUITS & BERRIES

CHEF'S DESSERT CHOICE | *Seasonal Selections*

MAIN STREET SOUP & SALAD | 45 per person

SALADS

- Mixed Greens | Market Vegetables | balsamic dressing
- Beef Steak Tomato | Red Onion | Basil | EVOO
- Roasted Potato | Bacon | Dijon Mustard | Mayo | Green Onion

CHOOSE (1) SOUP:

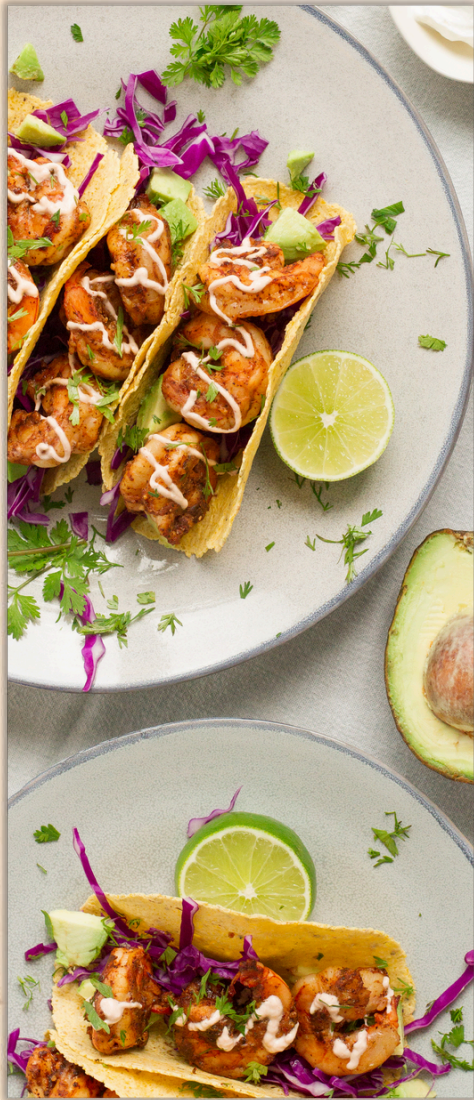
- ROASTED VINE RIPENED TOMATO & BASIL SOUP
- CHICKEN TORTILLA BROTH SOUP WITH TORTILLA CHIPS ON THE SIDE
- POBLANO CORN CHOWDER WITH GARLIC CROUTONS
- MARYLAND CRAB SOUP
- CREAM OF CRAB SOUP
- MINISTRONE SOUP

CHOOSE (3) SANWICHES:

- **natural roasted turkey** | provolone | lettuce | tomato
- **grilled free range chicken** | caesar dressing | romaine
- **roast beef** | horseradish crème fraiche | caramelized onions
- **portobello mushroom** | roasted red peppers | arugula | goat cheese
- **turkey** | swiss cheese | arugula | pickle | tomato | mustard
- **roasted pork** | broccoli rabe | provolone | onion jam

CHEF'S DESSERT CHOICE | *Seasonal Selections*

Luncheon | Buffet Style



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BELLA ITALIA FEAST | 48 per person

STARTERS

- RUSTIC CAPRESE | Vine Ripened Tomato, Fresh Buffalo Mozzarella, Aged Moderna Balsamic Drizzle
- CAESAR SALAD | Aged Pecorino Romano, Crisp Focaccia Croutons, Classic Caesar Dressing

ENTRÉES

- TUSCAN MEATBALLS | basil infused sauce | penne pasta | oregano
- SPINACH CANNELLONI | Vine Ripened Tomato Marinara, Fresh Buffalo Mozzarella
- CHICKEN PICCATA | Lemon Caper Beurre Blanc Sauce
- PENNE PASTA | Creamy Light Marinara Sauce, Roasted Seasonal Vegetables
- Assortment of Focaccia & Italian Breads

DESSERT

- Classic Tiramisu
- House-Made Cannoli

CRUZ'S CANTINA LUNCHEON | 48 per person

STARTERS

- Tortilla Soup
- White Corn Tortilla Chips with Fresh Tomato Salsa & Guacamole
- Mexican Street Corn Salad | cotija cheese, lime, chili powder
- Cilantro Lime Rice

“CREATE YOUR OWN TACO”

- CHOICE OF (2): Shrimp, Guajillo Chili Rubbed Chicken, Spicy Ground Beef, Marinated Skirt Steak
- Soft Tortilla Shells
- Accompanied by Heirloom Tomato, Guacamole, Aged Cheddar, Cilantro, Lettuce, Sour Cream, Salsa, Queso
- Black Beans

DESSERT

- Tres Leches Cake
- Warm Churros dusted in Cinnamon Sugar

Luncheon | Buffet Style



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MS. PEG'S GARDEN | 42 per person

STARTERS

- Chef's Choice of Seasonal Soup

ENTRÉES

- **SELECT 2 PROTEINS:** Grilled Chicken, Pepper Crusted Sirloin, Sautéed Shrimp
- **GREENS:** Spinach, Romaine, Mixed Seasonal Greens
- **MIX-INS:** Tomato, Cucumber, Red Onion, Chopped Egg, Avocado, Toasted Walnuts, Blue Cheese, Parmesan Cheese, Cheddar Cheese, Bacon, Croutons, Peppers, Carrots, Mushrooms, Red Beets
- **DRESSINGS:** Balsamic Vinaigrette, Ranch, Caesar, Champagne Vinaigrette, Oil & Vinegar

DESSERT

- Fruit Salad
- Chef's Choice of Dessert

THE GOVERNOR'S TABLE | 50 per person

STARTERS

- Cream of Crab Soup OR Maryland Vegetable Crab
- Hush Puppies
- Watermelon & Mint Salad with fresh lime drizzle
- Mixed Greens Salad with Assorted Dressings

ENTRÉES

- Rockfish with Crab Imperial
- Buttermilk Fried Chicken
- Marinated Sirloin with Caramelized Shallots
- Maryland Corn on the Cob
- Candied Sweet Potatoes

DESSERT

- Peach & Berry Cobbler
- Smith Island Cake

Tea Menu | Buffet Style

Tea Menu serves a minimum of 20 guests. Non-minimum surcharge per party | 100.00. Tea buffets are priced & set up for 1-hour service.

THE GOVERNOR'S TEA | 34 per person

SAVORIES

- Mini Crab Cakes with Old Bay Aioli
- Tea Sandwiches to include Cucumber & Herb Cream Cheese, Curried Chicken Salad, Smoked Salmon & Dill Cream Cream
- Deviled Eggs with Paprika Dusting

SCONES & BREADS

- Classic English Scones – served with clotted cream and seasonal jam.
- Cornmeal Biscuits – a Southern/Maryland colonial touch.
- Assorted Tea Breads – lemon, cranberry, and nutty varieties.

TAVERN TEA TIME BREAK | 22 per person

**This is intended as a morning or afternoon break. There will be an additional charge to have available for breakfast, lunch or dinner.*

SAVORIES

- Cucumber & Herb Cream Cheese Finger Sandwiches
- Deviled Eggs with Paprika Dusting

SCONES

- Classic English Scones – served with clotted cream and seasonal jam.

SWEETS & PASTRIES

- Mini Pecan Tarts
- Shortbread Cookies
- Seasonal Fruit Tarts
- Miniature Brownie Bites

TEA SELECTION

- Annapolis Breakfast Blend – robust black tea for classic pairing.
- Chamomile & Lavender – calming and fragrant.
- Mint & Bay Leaf Infusion – a creative nod to local herbs.

SWEETS & PASTRIES

- Lemon Bar
- Shortbread Cookies
- Fresh Fruit Skewers

TEA SELECTION

- Annapolis Breakfast Blend – robust black tea for classic pairing.
- Chamomile & Lavender – calming and fragrant.

Intermezzo | Beverages



BEVERAGES

BY CONSUMPTION

- **Sparkling Water** | *Flavored Sparkling Waters* 8 each
- **Still Water** | *Aqua Panna* 8 each
- **Soft Drinks** 6 each
- **Bottled Water** 6 each

BEVERAGE STATION | *per person*

- Set in Meeting Room, Refreshed & Available Throughout the Day
- **Freshly Brewed Gourmet Coffee & a Selection of Herbal & Black Teas, Bottled Water, Assorted Soft Drinks**

1 hour intermission 12

4 hour intermission 18

8 hour intermission 24

Themed Breaks

*Breaks are priced & set up based on 30-minute service. Minimum of 10 guests required for themed breaks.
Beverages are not included with Breaks except where noted.*

FRESH START | 18 per person

- overnight oats | yogurt parfaits | mini muffins | fruit skewers | assorted juices

COLONIAL KICKSTART | 20 per person

- pineapple and strawberry skewers | nutri-grain and kashi bars | assorted fruit greek yogurts | assorted energy drinks | fruit infused water

GOVERNOR'S COOKIE JAR | 18 per person

- fresh baked chocolate chip | sugar | white chocolate macadamia | oatmeal raisin | individual whole and chocolate milk

BAKER'S DOZEN | 22 per person

- fresh donuts | baked scones | warm cinnamon rolls

STATE CIRCLE SNACK STATION | 16 per person

- Fruit Skewers, Dried Fruit
- Create-Your-Own Trail Mix
- Chef's Selection of Freshly Baked Assorted Cookies

GAME DAY GRUB | 18 per person

- warm soft pretzel sticks with cheese & mustard | mini coney dogs | dry roasted peanuts | cracker jacks

SWEET & SALTY | 20 per person

- assorted cookies | mini frosted cupcakes | chocolate & vanilla biscotti | dark chocolate salted almonds | chocolate trail mix | pretzel rods

CHURCH CIRCLE CHARCUTERIE | 16 per person

- selection of domestic cured meats | assorted cheeses | grilled baguette | gherkin pickles | truffled honey dijon



Hors D'Oeuvres

Hors d'oeuvres are available with a minimum order of 2 dozen per item. We recommend a selection of four or five different types of for an hour-long reception. We will be happy to guide you in your choices & make suggestions to enhance your event.

VEGETABLE & CHEESE

COLD SELECTIONS

- GOAT CHEESE & SUNDRIED TOMATO BRUSCHETTA 60 per dozen
- HEIRLOOM TOMATO & MOZZARELLA | *Focaccia Crisp, Aged Moderna Balsamic Drizzle* 60 per dozen
- CARAMELIZED VIDALIA ONION WITH GOAT CHEESE 60 per dozen
- MEDJOOOL DATES | blue cheese | mint chutney 60 per dozen

HOT SELECTIONS

- VEGETABLE SPRING ROLL | *Chipotle Honey Dip* 60 per dozen
- BOURSIN & SPINACH FILO 60 per dozen
- RASPBERRY & BRIE IN FILO 60 per dozen
- VEGETABLE SAMOSAS | *with Chutney* 60 per dozen

FISH & SHELLFISH

COLD SELECTIONS

- LIME & CHILI MARINATED SHRIMP | *Pineapple Salsa* 84 per dozen
- LOBSTER MEDALLION ON BRIOCHE | *Chives* 96 per dozen
- CITRUS CRAB SALAD | *with Mango & Chipotle Dusted Wonton* 84 per dozen
- SHRIMP COCKTAIL | *Seasoned with Old Bay* 84 per dozen

HOT SELECTIONS

- MARYLAND CRABCAKES | *Remoulade* 96 per dozen
- SHRIMP & BACON 84 per dozen
- CRAB OR LOBSTER BISQUE SOUP SHOOTERS 84 per dozen
- SEARED SCALLOPS | *with honey dijon avocado sauce* 84 per dozen



Hors D'Oeuvres

Hors d'oeuvres are available with a minimum order of 2 dozen per item. We recommend a selection of four or five different types of for an hour-long reception. We will be happy to guide you in your choices & make suggestions to enhance your event.

MEAT, GAME & POULTRY

COLD SELECTIONS

- MINI FILET MIGNON ON TOAST | *with Horseradish* 72 per dozen
- ROASTED TENDERLOIN OF BEEF | *Served on Crostini with Roquefort Crumbles* 72 per dozen
- CRISPY PROSCIUTTO & GOAT CHEESE | *with onion jam on a focaccia crostini* 72 per dozen

HOT SELECTIONS

- NASHVILLE HOT CHICKEN SKEWER | *with hot sauce* 72 per dozen
- CHICKEN MEDALLION | *with Guacamole & Pico de Gallo* 72 per dozen
- BEEF SATAY | *with Thai Peanut Sauce* 72 per dozen
- LAMB LOLLIPOP | *with Mango Chutney* 84 per dozen
- COCONUT CHICKEN SKEWERS | *with Sweet Chili Sauce* 72 per dozen
- PORK DUMPLING | *with Sambal-Coconut Infusion* 72 per dozen
- BEEF WELLINGTON PUFFS 72 per dozen

CHILLED SEAFOOD DISPLAY

- OYSTERS ON THE HALF SHELL | *with Cocktail Sauce, Horseradish & Lemon Wedges* 90 per dozen
- LITTLENECK CLAMS ON THE HALF SHELL | *with Mango-Peppercorn Mignonette* 90 per dozen
- ICED ALASKAN KING CRAB LEGS | *with Cocktail & Lime Mustard Sauce* 240 per dozen



Hors D'Oeuvres Reception



90 | per person. Minimum of 20 Guests. We will be happy to guide you in your choices & make suggestions to enhance your event. Tapas Reception is priced & set up for a 1-hour service. Freshly Brewed Gourmet Blended Coffee, Iced Tea & a Selection of Herbal & Black Tea Forte®.

SELECT 4 HORS D'OEUVRES FROM PAGE 14 & 15

- **ARTISAN CHEESE & FRUIT DISPLAY** | Imported & Domestic Cheeses, Dried Fruits & Berries, Served with Flat-Bread, French Baguettes
- **VINE RIPENED TOMATO & BUFFALO MOZZARELLA SALAD** | Drizzled with Aged Moderna Balsamic
- **ICED SEAFOOD DISPLAY** | Iced Gulf Shrimp, Cold Water Crab Claws, Horseradish Cocktail Sauce, Stone Ground Mustard & Garnished with Sliced Lemons

SELECT 2 STATIONS:

- **CITRUS-MAPLE ROASTED CAROLINA TURKEY** | Creole Mustard, Apricot & Cipollini Marmalade, Stone Ground Corn Bread

[OR]

- **SLOW ROASTED CAJUN SPICE PRIME RIB** | Natural Pan Jus, Mustard, Horseradish Cream, Fresh Baked Rolls

- **FRESH PASTA STATION** | Cheese Tortellini & Penne Pasta with Roasted Tomato Marinara, Creamy Alfredo Sauce, Freshly Grated Parmesan Cheese, Basil Pesto & Toasted Pine Nuts

[OR]

- **RISOTTO STATION** | Creamy Risotto with Add-In's To Include: Applewood Smoked Bacon, Seasonal Roast Vegetables, Shiitake Mushrooms, Fresh Spinach & Grated Parmesan Cheese

- **DESSERT DISPLAY** | Chef's Choice of Dessert

Dinner | A La Carte



Our a la carte dinners are designed as a three-course presentation. Please select ONE first course, & ONE entrée for your guests. IF YOU WOULD LIKE TO OFFER MULTIPLE SELECTIONS THIS WILL INCUR A SURCHARGE.

Dessert is determined by our Pastry Chef's Seasonal Selections. All Three Course Dinner Menus Include: Artisanal Bread Display with Sea Salt Vermont Butter, Freshly Brewed Gourmet Blended Coffee, Iced Tea & a Selection of Herbal & Black Tea Forté®.

FIRST COURSE SELECTIONS | SALADS | SELECT 1:

- BOUQUET OF HOMESTEAD LOCAL MIXED GREENS with Shaved Parmesan & Champagne Vinaigrette
- WHOLE LEAVES OF ROMAINE with Classic Caesar Dressing, Crisp Flat-Bread Croutons
- SHAVED HEIRLOOM TOMATO CARPACCIO with Melted Grape Tomato & Fresh Mozzarella with Balsamic Reduction
- ICEBERG LETTUCE WEDGE SALAD with Applewood Smoked Bacon, Vine Ripened Tomatoes, Maytag Blue Cheese

ENTRÉE SELECTIONS | SELECT 1:

FROM THE LAND

- NEW YORK STRIP STEAK | 72 | Truffled Parsnip Purée, Périgourdine Sauce
- HERB ENCRUSTED FILET MIGNON | 80 | Garlic Rosemary Butter
- HERB CRUSTED RACK OF LAMB | 80 | Rosemary-Infused Jus
- PAN SEARED FREE RANGE CHICKEN BREAST | 68 | Thyme-Infused Chicken Jus

FROM THE SEA

- GRILLED SALMON | 68 | Honey Tangerine Glaze
- MARYLAND CRABCAKES | 75 | Sherry Roasted Garlic Cream Sauce
- ROCKFISH WITH CRAB | 72 | Warm Whole Grain Mustard Vinaigrette

COMBINATION ENTREES

- FREE RANGE CHICKEN + SHRIMP | 82 | Warm Chicken Jus, Herb Vinaigrette
- BEEF TENDERLOIN + LEMON HERB SCALLOP | 90
- BEEF TENDERLOIN + CRABCAKES | 95

STARCHES | SELECT 1:

- ROASTED RED POTATOES, DAUPHINOISE POTATOES, WHIPPED POTATOES, RISOTTO, HERB CRUSTED FINGERLING POTATOES

VEGETABLES | SELECT 1:

- ASPARAGUS, BABY SQUASH, GREEN BEANS, BABY CARROTS, BROCCOLINI, SWISS CHARD

DESSERT | CHEF'S CHOICE

A 27% taxable service charge & 6% sales tax applies to all Food & Beverage

Dinner | Buffet Style



All buffet dinners serve a minimum of 20 guests. Non-minimum surcharge per party | 200.00. All Buffet Dinners Include: Freshly Brewed Gourmet Blended Coffee, Iced Tea & a Selection of Herbal & Black Tea Forte®. Dinner buffets are priced & set for 2-hour service.

CITY DOCK BUFFET | 70

- **CHEF'S SOUP SELECTION**
- **BABY ROMAINE HEARTS** with Classic Caesar Dressing, Crisp Flat-Bread Croutons
- **ENTRÉES | SELECT 3:**
 - BEEF CARVING STATION | Culinary Attendant required, \$150 per station
 - GRILLED CHICKEN with Olive Caper Tomato Sauce
 - CHICKEN BREAST stuffed with Sage & Apple with an Apple Cider Reduction
 - SALMON with Roasted Garlic Confit & Fennel
 - SHRIMP & CRAB IMPERIAL -shrimp and crab baked in a creamy imperial sauce with Old Bay seasoning, topped with buttery breadcrumbs
 - BUTTERNUT SQUASH RAVIOLI in a Brown Butter Sauce
- **SELECT 1:** ROASTED RED POTATOES, MASHED POTATOES, RISOTTO OR HERB CRUSTED FINGERLING POTATOES
- **CHEF'S SELECTION OF SEASONAL VEGETABLES**
- **ARTISANAL BREAD DISPLAY**
- **CHEF'S SELECTION OF DESSERTS**

ANNAPOLIS NIGHTS | 76

- **STARTERS:**
 - ARTISANAL BREAD DISPLAY, BACON & CORN CHOWDER, SEASONAL GREENS SALAD SERVED WITH ASSORTED DRESSINGS, ROASTED BABY VEGETABLE SALAD
- **ENTRÉES:**
 - ROASTED ROCKFISH
 - MARINATED SIRLOIN OF BEEF WITH A RED WINE REDUCTION
 - PARMESAN & HERB CRUSTED BREAST OF FREE-RANGE CHICKEN | *Fricassee of Foraged Mushrooms, Marsala Cream*
- **ACCOMPANIMENTS:**
 - CHEF'S CHOICE OF SEASONAL VEGETABLE, ROASTED NEW POTATOES TOSSED IN OLIVE OIL & SHALLOTS
- **CHEF'S SELECTION OF DESSERTS**

Dinner | Buffet Style



All buffet dinners serve a minimum of 20 guests. Non-minimum surcharge per party | 200.00. All Buffet Dinners Include: Freshly Brewed Gourmet Blended Coffee, Iced Tea & a Selection of Herbal & Black Tea Forte®. Dinner buffets are priced & set for 2-hour service.

THE GOVERNOR'S TABLE | 82

- **CRISP BABY FIELD GREENS** | Cucumbers, Blistered Tomatoes, Hearts of Palm, Candied Pecans, Dried Cherries, Balsamic Vinaigrette, Crumbled Blue Cheese Dressing
- **ANTIPASTO BUTCHER'S BLOCK** | Marinated Artichokes, Grilled Asparagus, Marinated Mozzarella, Spiced Chorizo, Imported Olives, Shaved Prosciutto, Pickled Vegetables & Grilled Artisan Breads
- **MARINATED CAPRESE SALAD** | Vine Ripened Tomatoes, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil, Aged Moderna Balsamic
- **TOASTED ORZO PASTA SALAD** | Fire Roasted Peppers, Garbanzo Beans, Preserved Lemon Vinaigrette, Marcona Almonds, Nicoise Olives & Fresh Mint
- **CRACKED BLACK PEPPER CRUSTED SIRLOIN** | Madeira Dijon Bordelaise
- **PARMESAN & HERB CRUSTED BREAST OF FREE-RANGE CHICKEN** | Fricassee of Foraged Mushrooms, Marsala Cream
- **SEARED MARYLAND CRABCAKES**
- **ROASTED VEGETABLE CASSEROLE** | Zucchini, Yellow Squash, Vine Ripened Tomatoes, Eggplant, Herb de Provence
- **SWEET GRASS DAIRY FARMS CHEESE & POTATO GRATIN** | Goat's Cheese, Truffles, Chopped Chives
- **ARTISANAL BREAD DISPLAY**
- **CHEF'S SELECTION OF DESSERTS**

Reception Action Stations



We will be happy to guide you in your choices & make suggestions to enhance your event. 1 chef attendant required per 50 guests. All attended chef stations per chef/event | 150

CAJUN SPICED PRIME RIB | 475 each

- SLOW ROASTED CAJUN SPICED PRIME RIB
- NATURAL PAN JUS, MUSTARD, HORSERADISH CREAM
- FRESH BAKED ROLLS
- Serves approximately 30 guests

CITRUS-MAPLE ROASTED CAROLINA TURKEY | 400 each

- CREOLE MUSTARD
- APRICOT & CIPOLLINI MARMALADE
- STONE GROUND CORN BREAD
- Serves approximately 30 guests

OVEN ROASTED BEEF TENDERLOIN | 525 each

- RED CHIMICHURRI, GREEN CHIMICHURRI
- PIQUILLO PEPPER SOFRITO, FRIED SWEET PLANTAINS
- FRESH BAKED ROLLS
- Serves approximately 20 guests

MOLASSES GLAZED SLOW ROASTED PORK LOIN | 400 each

- GRILLED PINEAPPLE RELISH
- JALAPENO CHEDDAR BISCUITS
- FRESH BAKED ROLLS
- Serves approximately 40 guests

Reception Enhancement Stations

DISPLAY STATIONS: We will be happy to guide you in your choices & make suggestions to enhance your event. Not recommended as stand-alone stations. One chef attendant required per 50 guests on all menus where noted. All attended chef stations per chef event | 150

ARTISINAL CHEESE & FRUIT DISPLAY | 20 per person

- Imported & Domestic Cheeses with Dried Fruits & Berries, served with Flat-Bread, French Baguettes

GARDEN FRESH VEGETABLE DISPLAY | 14 per person

- Grilled, Roasted & Fresh Vegetable Display, Cilantro Pepper Ranch, Hummus, Guacamole, Cumin Scented Pita Points & Grilled Ciabatta Bread

SEASONAL & EXOTIC FRESH FRUIT DISPLAY | 16 per person

- An elaborate display of Fresh Slice Seasonal Fruit & Berries

ITALIAN GRAZING TABLE | 18 per person

- Sliced, Ripe Heirloom Tomatoes with Fresh Mozzarella, Marinated Assorted Olives, Artichokes, Eggplant Caponata, Grilled Marinated Italian Vegetable Display, Prosciutto, Capicola, Mortadella, Genoa Salami & Sharp Provolone, served with warm focaccia bread & baguettes with infused oils

CRAB FONDUE | 25 per person

- Jumbo Lump Crab Dip served with toasted crostini, assorted flat breads & table water crackers

SLIDER STATION | Miniature Slider Bar | 22 per person

- **SELECT 1:** Fried Chicken (Regular or Buffalo), All-Natural Beef or House-Made Crab Cake
- *Tiny Lettuce, Tomato, Onion, Sauces to Accompany, Natural Sea Salt Fries*

FARMERS MARKET GRAZING TABLE | 20 per person farmers market grazing table

- Babaganoush | pickled vegetables | marinated olives | parmesan chunks | marinated feta | olive cottage cheese with thyme | soft cheeses | shaved prosciutto | cured sausage | gulf sauteed shrimp | assorted mustards | assorted relishes | spicy jams | brick oven bread | pita bread | honey comb | roasted pecans | walnuts

MAIN STREET SALAD BAR STATION | 16 per person

- Make your own salad with the following: Baby arugula | spinach | mixed greens
- Add condiments: Dried cranberries | toasted sunflower seeds | roasted beets | capriole goat cheese | marinated olives | smoked almonds | roasted roma tomatoes | fresh herbs | candied pecans
- Add dressing: Mojito citrus vinaigrette | sherry mustard dressing | balsamic dressing

FRESH PASTA STATION | 20 per person | Chef Attendant Required

- **SELECT 2 PASTAS:** Penne, Fettuccine, Farfelle, Butternut Squash Ravioli or Cheese Tortellini
- **SELECT 2 SAUCES:** Roasted Tomato Marinara, Basil Pesto, Primavera, Bolognese or Gorgonzola Cream Sauce

SWEET WATER CRAB CAKE STATION | 30 per person | Chef Attendant Required

- Jumbo Lump Crab Cake sautéed to order in sweet butter, accompanied by old bay remoulade sauce, dijon horseradish dip & golden corn pepper relish

HOT BOARD POTATO MASHER BAR | 16 per person | Chef Attendant Required

- A Trio of Red Potato Mash, Garlic Potato Mash & Sweet Potato Mash, accompanied by Assorted Toppings & Gravy

A 27% taxable service charge & 6% sales tax applies to all Food & Beverage



Beverage Selections

ALL BARS: Fee per bartender | 150. One bartender is required for every 75 guests.

ALL BAR SELECTIONS INCLUDE:

SELECT WINES (CHOICE OF 5)

- CABERNET SAUVIGNON
- PINOT NOIR
- MERLOT
- CHARDONNAY
- SAUVIGNON BLANC
- PINOT GRIGIO
- MOSCATO
- WHITE ZINFANDEL

SELECT BEERS (CHOICE OF 3)

- MICHELOB ULTRA®
- YUENGLING
- BUD LIGHT®
- MILLER LITE
- HEINEKEN®
- STELLA ARTOIS
- CORONA®
- BUDWEISER

- ASSORTED HARD SELTZERS
- FRESH JUICES
- SOFT DRINKS
- MINERAL WATERS

BY THE DRINK | per drink, based on consumption

- | | | | |
|----------------------|----|-----------------------|---|
| • DELUXE | 10 | • SOFT DRINKS | 6 |
| • PREMIUM BRANDS | 12 | • BOTTLE WATER | 6 |
| • SELECT WINES | 10 | • IMPORTED BEER/CRAFT | 8 |
| • CORDIALS & LIQUERS | 12 | • DOMESTIC BEER | 7 |

BY THE HOUR | per person, starting from 2 hours

BEER (SELECT (5)) & WINE

- | | | |
|------------------|-------------------------|------------------|
| • MILLER LITE | • YUENGLING | • FRUIT JUICES |
| • MICHELOB ULTRA | • CORONA® | • SOFT DRINKS |
| • BUDWEISER® | • LOCAL CRAFT BEER | • MINERAL WATERS |
| • BUD LIGHT® | • ASSORTED SELECT WINES | |
| • HEINEKEN® | | |

- 2 Hours of Open Bar | 22 per person
- 3 Hours of Open Bar | 30 per person
- 4 Hours of Open Bar | 38 per person

DELUXE BRANDS

- | | |
|--------------------------|-------------------------------|
| • NEW AMSTERDAM VODKA | • MOUNT GAY ECLIPSE LIGHT RUM |
| • NEW AMSTERDAM GIN | • CUTTY SARK BLENDED SCOTCH |
| • ESPOLON BLANCO TEQUILA | • SEAGRAMS VO® WHISKEY |
| • JIM BEAM BOURBON | |

- 2 Hours of Open Bar | 26 per person
- 3 Hours of Open Bar | 36 per person
- 4 Hours of Open Bar | 46 per person

PREMIUM BRANDS

- | | |
|----------------------------|------------------------|
| • TITOS® HANDMADE VODKA | • FAMOUS GROUSE SCOTCH |
| • GRAY WHALE GIN | • CROWN ROYAL® WHISKEY |
| • CASAMIGOS BLANCO TEQUILA | • MAKERS MARK® BOURBON |
| • MOUNT GAY ECLIPSE RUM | |

- 2 Hours of Open Bar | 32 per person
- 3 Hours of Open Bar | 45 per person
- 4 Hours of Open Bar | 58 per person

A 27% taxable service charge & 9% alcohol sales tax applies to all Bars



Event Policies



WE ARE COMMITTED TO PREPARING OUR MENUS WITH THE FOCUS ON ENVIRONMENTAL AND SOCIALLY-RESPONSIBLE GROWN PRODUCTS. TO MAINTAIN THIS FOCUS PLEASE NOTE THAT SOME PRODUCTS ON OUR MENU OFFERINGS MAY CHANGE ON SHORT NOTICE BASED ON SEASONAL AND REGIONAL AVAILABILITY. TO STAY TRUE TO OUR COLLABORATIVE EFFORTS TO BE ENVIRONMENTALLY SUSTAINABLE, WE WILL SUBSTITUTE APPROPRIATE ALTERNATIVES AS NECESSARY

WE PRIDE OURSELVES IN PROVIDING GLUTEN FRIENDLY MENU CHOICES. WHILE WE ENDEAVOR TO CAREFULLY PREPARE THOSE MEALS TO ACCOMMODATE A GLUTEN-FREE DIET, PLEASE BE AWARE THAT THEY ARE BE PREPARED IN AN ENVIRONMENT WHERE GLUTEN IS PRESENT. PLEASE CONSULT YOUR PHYSICIAN AS TO YOUR PERSONAL HEALTH DECISIONS CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES.

FOOD & BEVERAGE MINIMUMS

The minimums do not include a 27% service charge & 6% sales tax (9% alcohol sales tax). Food & Beverage minimums are a guideline of the least amount you will need to spend for your event & are not package-based on any particular menu.

FOOD & BEVERAGE

All Food & Beverage is to be purchased solely through the hotel. Our talented team of chefs will assist you to create special menus that vary from items included on our printed suggestions. Menu selection should be completed at least three weeks prior to your event.

- For Plated Dinners, a choice may be offered for the entrée selection. The menu will reflect the higher priced entrée. Exact count of entrées is due 5 Business Days prior. Client must provide place cards with what each guest ordered.
- A minimum of 20 people is required for all buffet menus with stations & hot food items. **ADDITIONAL FEES APPLY IF UNDER 20 PEOPLE AS NOTED ON EACH MENU.**

TAXABLE SERVICES & SALES TAX

A 27% taxable service charge & 6% sales tax will be applied to all Food & Beverage arrangements. Sales tax for all Alcohol & Bar Service is 9%.

OTHER CHARGES & GENERAL FEES:

BARTENDER	<i>per Bartender, per event</i>	150
	<i>One Bartender required per every 75 guests</i>	
CHEF ATTENDANT	<i>per Chef, per event</i>	150
	<i>One Chef Attendant required per every 50 guests</i>	



Historic Inns *Of Annapolis*

It is our goal to create a unique service experience that will allow us to anticipate your needs and provide you with our Intuitive Services, Elegant Surroundings, and Luxurious Accommodations.

We look forward to serving you.

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Toll-Free: 844-656-8640

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