



## *Breakfast Menu*

### *Hathaway Continental*

Assorted Breakfast Muffins, Danish and Bagels

\*\*\*

Seasonal Assorted Fresh Fruit

\*\*\*

Sweet Butter, Fruit Preserves and Fresh Whipped Cream Cheese

\*\*\*

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Tazo Hot Tea

### *Park Vista Buffet*

Assorted Breakfast Muffins, Danish and Bagels

Sweet Butter, Fruit Preserves and Fresh Whipped Cream Cheese

\*\*\*

Seasonal Assorted Fresh Fruit

\*\*\*

Scrambled Eggs with Aged Cheddar Cheese

\*\*\*

Applewood-Smoked Bacon and Sausage Links

\*\*\*

Home-Fried Potatoes

\*\*\*

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Tazo Hot Tea

Chilled Orange, Grapefruit or Apple Juice

## *Breakfast Additions*

### *Omelet Station with Attendant*

### *Waffle Station with Attendant*

Sweet Cream Butter, Maple Syrup, Whipped Cream and Fresh Strawberries

\*\*Attendant Charge required \$50.00 per hour\*\*



## Buffet Luncheon

### Bonifant

#### **Salad**

Argyle House Salad with two dressings

#### **Entrées**

(choice of one)

Top round of beef with au jus ( carved only)

\*\*\*

Boneless breast of chicken , grand marnier sauce or marsala sauce

\*\*\*

Herbed Tilapia with lemon dill sauce

\*\*\*

Club made quiche of the day

Chef Choice of vegetable

Chef choice of starch

#### **Dessert**

Assorted cookies and brownies

### Aspen Hill

#### **Salad**

Traditional Caesar Salad with Garlic Croutons

#### **Entrées**

(choice of two)

Grilled london broil, demi glaze

\*\*\*

Whole roasted breast of turkey ( carved only)

\*\*\*

Cashew chicken with orange teriyaki sauce

\*\*\*

Haddock with Orange Horseradish Sauce

\*\*\*

Chicken Parmesan

Chef choice of vegetable

Chef choice of starch

#### **Dessert**

Assorted cakes and tarts

Stations are based on minimum selection of three or two stations/displays and three hors d'oeuvres.

Stations require a minimum of 25 guests, are for 2 hours and require a Chef Attendant.

Prices are subject to 20% Service Charge and 6% Sales Tax. Prices and availability subject to change.



## **Ladymeade**

### ***Salad***

Field Greens with Caramelized Pecans, Boursin Cheese, Dried Berries and Balsamic Vinaigrette

### ***Entrées***

(choice of two)

Jumbo lump crab cakes

\*\*\*

Pan seared rockfish, oriental style

\*\*\*

Petite Filet medallions, green peppercorn sauce

\*\*\*

Boneless breast of Chicken Chesapeake

\*\*\*

Au natural prime rib of beef (carved only)

Chef choice of vegetable

Chef choice of starch

### ***Dessert***

Chocolate fondue station

## **Additional Lunch Buffets**

***NY Deli buffet*** – Sliced cured 81 ham, honey roasted turkey, rare roast beef, Swiss, Provolone and American cheeses, red bliss potato salad, coleslaw, Argyle salad, potato chips and all of the accompaniments

***Brunch Buffet***- muffins, bagels , danish, smoked salmon tray, scrambled eggs, quiche of the day bacon, sausage, pasta primavera, fresh fruit salad , and finger sandwiches

***Stir Fry Bar*** – Chicken, beef, vegetables, fried rice, white rice and toppings. Toppings include : snow peas, mandarin oranges, shrimp, pork, bamboo shoots, mushrooms and water chestnuts

***Italian buffet*** – 6' Italian cold cut sub, Italian sausage , meatballs, penne pasta with marinara, chicken picatta , ceasar salad, garlic bread

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## Seated Luncheon

### Pondside

#### *Salad*

Argyle House Salad with Honey Raspberry Vinaigrette

#### *Entrées*

(select one)

Boneless Breast of Chicken with Marsala Sauce

\*\*\*

Boneless Breast of Chicken with Sun-Dried Tomato Sauce

\*\*\*

Roasted Pork Loin with Brandied Cinnamon Apples

#### *Dessert*

Scoop of Vanilla Ice Cream with Chocolate Sauce

### Cherry Leaf

#### *Salad*

Traditional Caesar Salad with Garlic Croutons

#### *Entrées*

(select one)

Pan-Seared Atlantic Salmon with Orange Horseradish Sauce

\*\*\*

Jumbo Shrimp over Angel Hair Pasta with a Light Garlic Sauce

\*\*

Grilled London Broil with Burgundy Mushroom Sauce

#### *Dessert*

(select one)

New York Cheesecake with Fresh Strawberries

Key Lime Pie

### Big Bear

#### *Salad*

Field Greens with Caramelized Pecans, Boursin Cheese, Dried Berries and Balsamic Vinaigrette

#### *Entrées*

(select one)

Argyle Chicken Breast stuffed with Roasted Red Peppers, Spinach and Mozzarella Cheese

\*\*\*

Maryland Jumbo Lump Crab Cake.

\*\*\*

Roasted New York Strip Steak with Blue Cheese Demi-Glace

#### *Dessert*

(select one)

New York Cheesecake with Fresh Strawberries

Chocolate Mousse Cake

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## Seated Dinner

### London Bridge

#### **Salad**

Argyle House Salad with Honey Raspberry Vinaigrette

#### **Entrées**

(select one)

Pan-Seared Chicken Piccata

\*\*\*

Grilled London Broil with Burgundy Demi-Glace

\*\*\*

Pan-Seared Tilapia with Lemon Beurre Blanc

Chef selection of vegetable

Chef selection of starch

#### **Dessert**

(select one)

Scoop of Vanilla Ice Cream with Chocolate Sauce

New York Cheesecake with Fresh Strawberries

### Forest Glen

#### **Salad**

(select one)

Argyle House Salad with Honey Raspberry Vinaigrette

Traditional Caesar Salad with Garlic Croutons

#### **Entrées**

(select one)

Cashew-Encrusted Chicken Breast with an Orange Teriyaki Glaze

\*\*\*

Sautéed Chicken Stuffed with Roasted Peppers, Spinach and Mozzarella Cheese with Tomato Tarragon Sauce

\*\*\*

Pan-Seared Haddock with Roasted Shallots and Riesling Beurre Blanc

\*\*\*

Grilled New York Strip Steak with Smoked Onion and Tomato Garni

\*\*\*

All-Natural Prime Rib of Beef with Au Jus

Chef selection of vegetable

Chef selection of starch

#### **Dessert**

(select one)

Dark Chocolate Mousse

Very Berry Tart

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## Seated Dinner Continued

### Scottish

#### *Salad*

(select one)

Field Greens with Caramelized Pecans, Boursin Cheese, Dried Berries and Balsamic Vinaigrette

\*\*\*

Grilled Vegetables, Fresh Mozzarella and Sun-Dried Tomatoes with Vidalia and Pommery Mustard Vinaigrette

#### Entrées

(select one)

Sesame-Encrusted Ahi Tuna with an Asian Glaze

\*\*\*

Basil-Encrusted Maryland Rockfish over Broccoli Rabe and Sweet Tomato Beurre Blanc

\*\*\*

Maryland Jumbo Lump Crab Cakes with Tartar Sauce

\*\*\*

Center-Cut Angus Beef Filet Mignon on a Portabella Crouton with Burgundy Demi-Glace

\*\*\*

Grilled Baby Lamb Chops with Mint Demi-Glace

\*\*\*

Boneless Breast of Chicken with Jumbo Lump Crab and Old Bay Beurre Blanc

Chef selection of vegetable

Chef selection of starch

#### Dessert

(select one)

Chocolate Mousse Cake

\*\*\*

Fresh Berries with Zabaglione Sauce

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## Dinner Buffet

### Argyle

#### **Salad**

Argyle house salad with choice of two dressings

#### **Entrees**

(choice of one)

Chicken marsala

\*\*\*

Carved top round of beef

\*\*\*

Baked tilapia with a citrus sauce

Vegetable Medley

Chef Choice of starch

#### **Dessert**

Cookies and brownies

### Longmead

#### **Salad**

Traditional Caesar salad with garlic croutons

#### **Entrees**

(choice of two)

Grilled London broil with a garlic herb cheese sauce

\*\*\*

Pan seared Haddock topped with baby shrimp and smoked tomato sauce

\*\*\*

Chicken Parmesan

\*\*\*

Carved Prime rib of beef with au jus

\*\*\*

Pan seared chicken topped artichokes, leeks and a sundried tomato sauce

\*\*\*

Whole roasted turkey, carved

Vegetable Selection

Chef Choice of starch

#### **Dessert**

Assorted cakes and tarts

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## *Dinner Buffet Continued*

### ***BelPre***

#### ***Salad***

Grilled vegetable salad with honey balsamic dressing

#### ***Entrees***

(Choice of two)

Carved NY strip with traditional accompaniments

\*\*\*

Fillet of sole topped with crab imperial

\*\*\*

Chef Dunn's Jumbo lump crabcakes

\*\*\*

Petite filet mignon with caramelized onions

\*\*\*

Md. Rockfish topped with a lobster buerre blanc

Vegetable Selection

Chef Choice of starch

#### ***Dessert***

Chocolate fondue station

Sundae bar

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## Reception Menu

### *Hors d'Oeuvres*

#### **Select (3)**

Vegetarian Spring Rolls with Duck Sauce  
Spanakopita  
Wild Mushroom Tartlets  
Pesto-Stuffed Mushroom Caps  
Grilled Vegetable Wraps with Chipotle Cream Sauce  
Mini Brie en Croûte  
Chicken Satay with Peanut Dipping Sauce  
Smoked Chicken Cornucopias with Tomato Salsa  
Blackened Chicken & Gouda Skewers

#### **Select (4)**

Smoked Salmon Pinwheels  
Shrimp Cozy  
Coconut Shrimp  
Chilled Jumbo Shrimp with Cocktail Sauce  
Artichoke & Crab Phyllo Triangles  
Maryland Crab Balls  
Beef Empanadas with Tomato Salsa  
Grilled Beef Kabobs  
Beef Tenderloin & Brie Canapés  
Baby Lamb Chops with Mint Jelly

#### **Select (5)**

#### *Displays*

##### *International Fruit and Cheese Display*

Seasonal Fresh Fruit and Berries, Domestic and Imported Cheeses with Assorted Crackers and Sliced Baguette

##### *Fresh Vegetables*

Assorted Fresh Vegetables with House Dipping Sauces

##### *Hummus & Tapenade Display*

Traditional Hummus, Olive Tapenade and Fire-Roasted Vegetables  
with Toasted Pita and Sliced Baguette

##### *Italian Antipasto Display*

Assorted Italian Meats and Cheeses, Olives and Roasted Vegetables with Assorted Crackers

##### *Crab & Artichoke Dip*

Crab and Artichoke Dip with Toasted Pita and Sliced Baguette

#### **Stations**

##### *Gourmet Pasta*

Cheese Tortellini and Penne Pasta with Marinara Sauce and Alfredo Sauce served with Garlic Bread

##### *Roasted Turkey*

Carved Turkey Breast served with Chef's Accompaniments, Soft Rolls and Biscuits

##### *Roasted Pork Loin*

Carved Pork Loin served with Apple Chutney, Dijon Mustard, Soft Rolls and Biscuits

##### *Honey Glazed Ham*

Carved Ham served with Pineapple Chutney, Dijon Mustard, Mayonnaise, Soft Rolls and Biscuits

##### *Chicken and Beef Fajitas*

Grilled Chicken and Beef Strips served with Soft Flour Tortillas, Sautéed Onions and Peppers, Sour Cream, Shredded Cheese and Salsa

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## **Station**

### ***Top Round of Beef***

Carved Top Round served with Au Jus, Horseradish  
Cream and Assorted Rolls

### ***New York Strip Loin***

Carved Beef Strip Loin served with Demi-Glace,  
Dijon Mustard, Horseradish and Assorted Rolls

### ***Prime Rib of Beef***

Carved Prime Rib served with Au Jus, Horseradish  
Cream and Assorted Rolls

### ***Beef Tenderloin***

Carved Beef Tenderloin served with Demi-  
Glace, Dijon Mustard, Horseradish and  
Assorted Rolls

### ***Raw Bar***

Clams, Oysters, Traditional Steamed Shrimp  
and Crab Claws served with  
Oyster Crackers, Lemons, Tabasco Sauce,  
Cocktail Sauce and Horseradish

*Market Price*

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## *Children's Menu*

### *Plated*

#### **Barney**

##### *First Course*

*Fresh Fruit Cup*

##### *Entrée*

(select one)

Chicken Tenders and French Fries with Honey Mustard Sauce

\*\*\*

##### *Grilled Cheese and French Fries*

\*\*\*

Hot Dog and French Fries

\*\*\*

Hamburger or Cheeseburger and French Fries

\*\*\*

Macaroni & Cheese

\*\*\*

Cheese Pizza and French Fries

Chef choice of vegetable

##### *Dessert*

Scoop of Vanilla Ice Cream with Chocolate Sauce

### *Buffet*

#### **Power Rangers**

##### *Buffet*

Argyle House Salad with Choice of Dressing

Assorted Rolls

##### *Entrée*

(select two)

Chicken Tenders and French Fries with Honey Mustard Sauce

Grilled Cheese on White Bread and French Fries

Hot Dog and French Fries with Ketchup

Hamburger or Cheeseburger and French Fries with Ketchup

Penne Pasta with Marinara Sauce

Macaroni & Cheese

Cheese Pizza and French Fries

Ham & Cheese Wrap and French Fries

Chef choice of vegetables

##### *Dessert*

(select one)

Scoop of Vanilla Ice Cream with Chocolate Sauce

Freshly Baked Cookie (Choice of Chocolate chip, Peanut Butter, Heath Bar, Mint Chocolate)