### **4 HOUR CABARET – BUFFET DANCE**



Start time of 8:00 pm or later (Buffet Opens at the Start of the Event)
No Head Table with a Cabaret Setting

- 2 Hours of Unlimited Food Service
- Center Setting of a Knife, Fork, & Linen Napkin
- Coffee Station Tea Iced Tea

Choose ONE from each column								
(A) CHICKEN	(B) SEAFOOD	( <i>C</i> ) <i>MEAT</i>	(D) VEGETARIAN					
Breast of Hen	Breaded Cod	Italian Sausage & Peppers	Baked Penne					
Chicken Cacciatore	Herb Salmon	Kielbasa & Sauerkraut	Cannelloni Pasta & Eggplant					
Chicken Marsala	Padded Oysters	Meatballs (Italian or Swedish)	Italian Macaroni & Cheese					
Fried Chicken	Seafood Creole	Roast Brisket of Beef	Penne Primavera					
Pollo Parmigiana	Seafood Jambalaya	Roast Sirloin of Beef	Vegetable Lasagna					
Turkey Breast	Seafood Newburg		Vegan Polenta Cake					

You may add any additional Entrée to your buffet for \$3.00pp You may substitute a Crab Cake for the Seafood item for a Surcharge

#### (Choose one Vegetable and one Starch) Vegetables (Choose one) Starch

Asparagus Broccoli Brussel Sprouts Collard Greens Glazed Carrots Green Beans Vegetable Medley

# Starches (Choose one)Candied Sweet YamsBasGarlic Mashed PotatoesJoRoasted PotatoesPa

Basmati Rice Jollof Rice Pilaf Rice

Choice of Salad	Bar or Soup	Station for \$3.00pp
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## SALAD BAR

# SOUP STATION

Selection of Romaine, Iceberg Lettuce Or Fresh Greens, Vegetables and Your Choice of Dressing (Choice of Two) Maryland Crab – Cream of Crab – Cream of Broccoli Chicken & Corn Chowder – Tomato Basil – Minestrone

# Dessert:

# Chef Select Dessert

CHEF CARVINGS Choice of Two (2) Pork Loin – Baked Ham – Turkey Breast – Top Sirloin of Beef London Broil - Leg of Lamb Additional \$4.25pp

# ~ OPTIONS AVAILABLE ~

All costs are per person						
Champagne Bar or Toast	\$2.50		Cheese Displays	\$4.00		
Bottled Water	\$2.50		Vegetables and Dip	\$4.00		
Long Round 120" Tablecloths	\$2.50		Martin's Famous Dessert Table	\$4.00		
Ice Cream Sundae Bar	\$3.00		Chocolate Fountain	\$4.50		
Tier I Wine on Guest Tables	\$3.00		Fresh Fruit Display	\$5.00		
Rolling Cordial Cart w/Bar	\$3.00		Deluxe Liquor (4 hours)	\$5.00		
Candy Table	\$3.00		Continental Hors D'Oeuvres	\$5.00		
Coffee Bar (minimum 100 people)	\$4.00		Platinum Liquor (4 hours)	\$6.50		
Grilled Vegetable Display	\$4.00		Extra Staff (1 waitstaff per 2 tables)	\$175.00		
Fresh Fruit Trays	\$4.00					

All prices are subject to 24% Service Charge and 6% Sales Tax / 9% Liquor Tax