



Exclusive Group Menu – Breakfast

Entrée (choose one from each column)

Buttermilk Pancakes
Whole Wheat Pancakes
French Toast

Scrambled Eggs
Western Eggs [with ham, onions, & peppers]
Hard Boiled Eggs

Meats (choose two)

Bacon
Pork Sausage Links
Canadian Bacon

Turkey Sausage Links
Ham

Potatoes (choose one)

Skillet Browns
Home Fries

Hash Brown Patties
Shredded Potatoes

Hot Cereal

Oatmeal

Sweets

Assorted Breakfast Pastries

Fresh Fruit

All breakfasts are served with freshly brewed coffee, decaffeinated coffee and orange juice.

Meals are served buffet style and the food lines will remain open for one hour from the designated start time.

Full meal service outside of the Dining Room is available for an additional \$3 per person with a \$100.00 minimum, plus the cost of the meeting room rental.



Exclusive Group Menu – Luncheon

Entrée (choose one)

Sandy Cove Sliders: Chicken & Beef
Beef or Chicken Stir-fry
Sliced Deli Meats & Grilled Chicken

Chicken, Egg & Tuna Salad Wraps
Beef & Chicken Cheese Steaks
Meat & Vegetable Lasagna

Accompaniments (choose one)

Sweet Potato Fries
Onion Rings
Jasmine Rice

Seasoned French Fries
Bread Sticks
Fresh Fried Old Bay Potato Chips

All luncheon entrees and accompaniments served with Chef's choice of condiments

Soups (choose two)

Cream of Tomato
Cream of Broccoli
Vegetarian Vegetable
Chicken Noodle
Caribbean Black Bean

Maryland Crab
New England Clam Chowder
Italian Wedding
Crab & Corn Chowder

Salad

Mixed Green Salad with Full Salad Bar

Desserts (choose one)

Fruited Jell-O®
Assorted Puddings with Toppings
Assorted Dessert Bars
Fresh Baked Cookies

Brownies
Italian ice
Vanilla Ice Cream with Toppings
Fresh Cut Fruit

All luncheons are served with freshly brewed coffee, decaffeinated coffee and iced tea.

Meals are served buffet style and the food lines will remain open for one hour from the designated start time.

Full meal service outside of the Dining Room is available for an additional \$3 per person with a \$100.00 minimum, plus the cost of the meeting room rental.



Exclusive Group Menu – Dinner

Entrées (choose two)

Oven Roasted Chicken
Chicken Marsala
Pecan Crusted Tilapia
Baked Ham
Roast Turkey & Gravy

Blackberry Balsamic Pork Loin
Grilled Bistro Steaks
Salmon in Saffron Dill Sauce
Fried Chicken

Potato, Rice or Pasta (choose one)

Garlic & Rosemary Roasted Red Potatoes
Baked Potato

Brown & Wild Rice Pilaf
Country-Style Mashed Potatoes

Vegetables (choose one vegetable and one BLEND)

Broccoli Florets
Sautéed Green Beans
California BLEND
(Broccoli, Carrots, Cauliflower)

Confetti Corn
Glazed Baby Carrots
Manhattan BLEND
(Asparagus, Golden Italian Beans, Sugar
Snap Peas, Red Pepper Strips)

Sugar Snap Peas
Peas with Pearl Onions
Spring BLEND
(Broccoli, Cauliflower, Carrots,
Zucchini, Yellow Squash)

Salad

Mixed Green Salad with Full Salad Bar

Bread

Assorted Rolls

Desserts (choose one)

Assorted Fruit Pies
Chocolate & Carrot Cakes

Assorted Cream Pies
Eclairs

Assorted Homemade Fruit Crisp
Strawberry & Lemon Cakes

All dinners are served with freshly brewed coffee, decaffeinated coffee and iced tea.

Meals are served buffet style and the food lines will remain open for one hour from the designated start time.

Plated meal service is available for an additional \$3 per person.

Full meal service outside of the Dining Room is available for an additional \$3 per person with a \$100.00 minimum, plus the cost of the meeting room rental.