

WATER'S EDGE CASUAL

3 HOURS CASUAL RECEPTION BUNDLES

PACKAGE 1 SOUTH OF THE BORDER - \$41

APPETIZERS:

SHORT RIB EMPANADA
GUACAMOLE AND SALSA WITH TORTILLA
CHIPS

ENTREES:

GRILLED CHICKEN WITH MANGO SALSA
BAJA-STYLE FISH TACOS WITH CABBAGE
SLAW AND CHIPOTLE MAYO
CILANTRO LIME RICE
GRILLED VEGETABLES (BELL PEPPERS,
ZUCCHINI, AND ONIONS)

DESSERTS:

BUNUELOS WITH CARAMEL AND CINNAMON
FRESH FRUIT PLATTER

BEVERAGES

LEMONADE
ICED TEA

SOFT DRINKS +\$6

IN ADDITION TO THE SOFT DRINK BAR:

BEER (2) AND WINE (2) SELECTIONS + \$4

ALL FOOD AND BEVERAGE PRICES PLUS MARYLAND TAX AND 23% SERVICE CHARGE
PRICES SUBJECT TO CHANGE PLUS APPLICABLE SERVICE & ROOM RENTAL FEES

11/24/2023



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PACKAGE 2 - EASTERN SHORES \$43

APPETIZERS:

HOT MARYLAND CRAB DIP, PITA

MAIN COURSE:

HOUSE SALAD

SMOKED BRISKET

MARYLAND FRIED CHICKEN

BAKED BEANS WITH MOLASSES

GREEN BEANS

COLESLAW WITH CREAMY DRESSING

MAC AND CHEESE

DESSERT:

PEACH COBBLER

BANANA PUDDING WITH WHIPPED CREAM

BEVERAGES:

ICED TEA

LEMONADE

SOFT DRINKS +\$6

IN ADDITION TO THE SOFT DRINK BAR:

BEER (2) AND WINE (2) SELECTIONS + \$4

ALL FOOD AND BEVERAGE PRICES PLUS MARYLAND TAX AND 23% SERVICE CHARGE
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PACKAGE 3 - LITTLE ITALY \$45

APPETIZERS

BRUSCHETTA WITH FRESH TOMATOES,
GARLIC, AND BASIL
PROSCIUTTO AND MELON

MAIN COURSE

GREEK SALAD
PENNE PASTA
SHRIMP SCAMPI
CHICKEN PICCATA WITH LEMON-CAPER SAUCE
ROASTED ASPARAGUS WITH PARMESAN

DESSERT

TIRAMISU
CANNOLI

BEVERAGES

ICED TEA
LEMONADE

SOFT DRINKS +\$6

IN ADDITION TO THE SOFT DRINK BAR:
BEER (2) AND WINE (2) SELECTIONS + \$4

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SUGGESTED STARTERS- ADD ONS

TOMATO, BASIL & MOZZARELLA BRUSCHETTA

PEAR & BRIE, PECANS & RASPBERRY

SPANAKOPITA PHYLLO TRIANGLES, TZATZIKI

VEGETABLE POT STICKERS, PONZU SAUCE

MAC-N-CHEESE FRITTERS, BUFFALO RANCH

SHRIMP & GRITS TASTING SPOONS, CHEDDAR & BACON

BATA BANG SHRIMP, SWEET CHILI AOILI

SMOKEY BBQ SHRIMP & SWEET GRILLED PINEAPPLE SKEWER

DIVER SCALLOPS WRAPPED IN BACON, BALSAMIC GLAZE

AHI TUNA WONTON CRISP, WASABI AIOLI

MARYLAND CRAB BALLS, REMOULADE

STEAK CROSTINI, BOURSIN, CANDIED JALAPENO JAM

HOUSE BLEND MINI CHEESEBURGERS, COMEBACK SAUCE

THAI CHICKEN SATAY, PEANUT SAUCE, LIME

CHICKEN & CHEESE QUESADILLA, PICO DE GALLO

BEEF SHORT RIB EMPANADAS, CHIPOTLE AIOLI

PHILLY CHEESE STEAK EGG ROLLS, QUESO BLANCO

SPINACH & ARTICHOKE DIP, PITA CRISPS

FRESH SEASONAL FRUIT & CHEESES, FLAT BREADS

VEGETABLE CRUDITÉS, TZATZIKI

MARYLAND CRAB DIP, FRENCH BREAD +\$4

MARYLAND CRAB SOUP +\$6

MEDITERRANEAN ANTIPASTO DISPLAY + \$8

CHILLED JUMBO GULF SHRIMP DISPLAY + \$12

NEW ZEALAND BABY LAMB CHOPS, DIJON & ROSEMARY +\$12 *

* CARVER FEE APPLIES

SELECT 2 - \$11 | SELECT 4 - \$21 | SELECT 6 - \$31 | SELECT 8 - \$41

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