

ROLAND E. POWELL CONVENTION CENTER



ROLAND E. POWELL
CONVENTION CENTER

Catering Menu





Greetings!

Welcome to Roland E. Powell Convention Center in Ocean City, Maryland.

Congratulations on your decision to hold your special event here at the Roland E. Powell Convention Center. It's a great venue for fun and memorable entertaining.

Our entire team of culinary professionals is at your service. We understand how to reduce the stress of planning your event, and we're dedicated to supporting your success. We're truly excited for the opportunity to help you and your guests have a great time!

This season, our catering menu features a number of changes that we think you'll enjoy. From innovative new signature dishes using local ingredients, to regional favorites, all the food and beverage choices we're suggesting are carefully chosen and specially prepared to encourage and complement good times.

And of course we always welcome special requests. Please don't hesitate to ask our Staff to create something special for your next event. Here's to great times and a truly memorable experience. Thanks for joining us!



Gary Leach

Gary Leach, General Manager
The Roland E. Powell Convention Center
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ROLAND E. POWELL
CONVENTION CENTER

For menu and event information, please
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ROLAND E. POWELL
CONVENTION CENTER

A la Carte





A LA CARTE – NON-ALCOHOLIC BEVERAGES

Regular or Decaffeinated Coffee (per gallon)

Hot Water with Selection of Herbal Teas (per gallon)

Hot Chocolate (per gallon)

Keurig Variety Service

(per day – 48 K-Cups)

(per day – 24 K-Cups)

Services include Variety of K-Cups (Regular, Decaffeinated, Flavored Coffee and Hot Tea)

Available for first day rental only – separate fee applied for additional days and/or K-Cups

Keurig Machine Extended Rental (per day)

Additional K-Cups (per dozen)

Orange Juice (per gallon)

Cranberry Juice (per gallon)

Apple Juice (per gallon)

Lemonade (per gallon)

Iced Tea (per gallon)

Iced Water (per gallon)

Fruit Infused Water (per gallon)

Bottled Spring Water (each)

Sparkling Water (each)

Canned Soda (each)

Bottled Juice (each)

Powerade (each)

Milk (per half pint)



A LA CARTE – BAKERY

Chef's Selection of Assorted Breakfast Pastries (per dozen)

Sticky Pecan or Caramel Raisin Buns (per dozen)

Bagels, Danish, Muffins or Scones (per dozen)

Assorted Cookies (per dozen)

Brownies or Blondies (per dozen)

Smith Island Cake (24 slices)

Full Sheet Cake* (80 slices)

Half Sheet Cake* (40 slices)

Selection of vanilla, chocolate, or both flavors with house-made buttercream icing

*Custom Artwork available, subject to additional fees; Ask your Catering Sales Manager for more information.



A LA CARTE – SNACKS & LIGHT FARE

Mints (per pound)

Whole Fresh Fruit (each)

Granola Bar (each)

**Chef's Specialty
House-made Chips** (per pound)

Potato Chips (per pound)

**Individual Bag of
Potato Chips** (each)

Tortilla Chips (per pound)
Served with salsa

Pretzels Twists (per pound)

**Individual Bag of
Pretzel Twists** (each)

Giant Soft Pretzel (each)
Served with cheese sauce
and mustard

Freshly Popped Popcorn (per pound)
With Old Bay Seasoning

Mixed Nuts (per pound)

Individual Bag of Peanuts (each)

Full Size Candy Bar (each)

**Individual Pack of
Jumbo Cookies** (each)

Whole Cheese Pizza (8 slices)

**Whole Pepperoni or
Veggie Pizza** (8 slices)

Personal Pan Pizza (each)

Breakfast





BREAKFAST OPTIONS

Prices listed are per guest.

All breakfast options are served with orange juice, iced water, coffee, decaf coffee, and hot tea. For small groups of 35 guests or less, you may upgrade your continental or breakfast buffet hot beverages to a Keurig Variety Service, for an additional charge.

CONTINENTAL BREAKFAST

Rise and Shine

Seasonal fresh fruit platter and assorted breakfast pastries with bagels accompanied by butter, cream cheese and preserves

BREAKFAST BUFFETS

Ocean City

Scrambled eggs plain, applewood smoked bacon, home fried potatoes, southern style biscuits and butter, and a seasonal fresh fruit platter

Eastern Sunrise

Scrambled eggs with cheese, tomatoes and scallions, applewood smoked bacon, country sausage links, home fried potatoes, buttermilk pancakes and syrup, and a seasonal fresh fruit platter

PLATED BREAKFASTS

Ocean City – Plated

Scrambled eggs plain, applewood smoked bacon, country sausage links, home fried potatoes and southern style biscuits and butter

Quiche at the Beach – Plated

Vegetable quiche slice, maple glazed ham, home fried potatoes, broiled Parmesan tomato and southern style biscuits and butter



BREAKFAST ENHANCEMENTS

Prices listed are per guest. Minimum of 40 guests.

*Requires a culinary professional at \$150 per Uniformed Chef (number of Uniformed Chefs based on number of guests).

Omelet Action Station*

Eggs prepared to order with fillings to include mushrooms, peppers, onions, diced ham, bacon, sausage, spinach, tomatoes, cheese and salsa (Egg whites available upon request)

Carving Action Station*

Traditional breakfast sausage, chorizo sausage, turkey sausage, mustard and brown sugar glazed ham

Smoked Salmon Station

Served with bagels accompanied by cream cheese, capers, onions, chopped egg and sliced tomatoes

Oatmeal Station

Made with water and served with toppings to include butter, brown sugar, honey, cinnamon and raisins.

Grits Station

Made with water and served with toppings to include butter, brown sugar, honey, cheddar cheese and scallions

French Toast Station

Sprinkled with powdered sugar and served with toppings to include butter, syrup, chocolate chips, strawberry compote and whipped cream



BREAKFAST – LIGHT FARE

Whole Fresh Fruit (each)

Individual Cereal (each)

Served with milk

Fruit & Yogurt Parfait (each)

Individual Yogurt (each)

Hard Cooked Eggs (per dozen)

Cage free

Breakfast Sandwich (each)

Selection of bacon, sausage, or plain egg and cheese on an English muffin

Whole Breakfast Pizza (16 inch)

Flatbread Breakfast Pizza (personal)

Selection of Meatlovers or Vegetarian, with scrambled eggs and cheese

Sliced Seasonal Fruit and Berries Platter

Serves approximately 25 guests

A selection of the freshest available seasonal fruits and berries



Lunch/Dinner





BOXED LUNCHES

Prices listed are per guest.

All Boxed Lunches include a bag of potato chips, fresh fruit, potato salad cup, cookie and bottled water.

Classic

Variety of sandwiches, each served on a freshly baked Kaiser roll:

- Ham and cheddar
- Turkey and Provolone
- Roast beef and Swiss
- Grilled seasonal vegetables

Chef's Signature

Variety of specialty options:

- Curried chicken salad on ciabatta bread
- Italian cold cut wrap on a garlic herb tortilla
- Roast beef and Provolone with sliced red onions and horseradish mayonnaise on an onion Kaiser roll
- Grilled Portobello mushroom with sun-dried tomato hummus on ciabatta bread



Gourmet Wraps

Variety of wraps, each rolled in a large flour tortilla:

- **Roast Beef and Cheddar** – with caramelized onions and sun-dried tomato and artichoke pesto
- **Turkey BLT** – with crisp bacon, green leaf lettuce, tomato, Swiss cheese and country mustard
- **Mediterranean Vegetable** – to include tomatoes, cucumbers, bell peppers, red onions, mixed baby lettuce, Kalamata olives, feta cheese and Greek dressing
- **Asian Chicken** – with Napa cabbage, carrots, edamame and sesame-ginger dressing

A Gluten Free Boxed Lunch Option is available upon request. Please advise your Catering Sales Manager during event planning.



BUFFET SELECTIONS

Prices listed are per guest.

All Buffets served with iced tea and iced water, hot buffets also include coffee, decaffeinated coffee, and hot tea.

Boardwalk Buffet

SALADS

- Garden salad with chef's selection of dressings
- Black bean and quinoa salad

MAINS

- Turkey, Monterey Jack, and lettuce on a French roll with herbed mayonnaise
- Corned beef and Swiss cheese on a pretzel roll with Dijon mustard
- Portobello mushroom on a brioche roll with caramelized onions and roasted red peppers
- House-made potato chips

DESSERT

Assorted cookies and brownies

Beach Day Buffet

SALADS

- Garden salad with chef's selection of dressings
- Tortellini pesto salad

MAINS

- Roast beef and cheddar wrap with caramelized onions and sundried tomato Parmesan spread
- Asian chicken wrap with Napa cabbage, carrots, edamame and sesame-ginger dressing
- Julienne vegetables and hummus wrap on a garlic herb tortilla
- House-made potato chips

DESSERT

Assorted cookies and Chef's selection of seasonal fresh fruit



BUFFET SELECTIONS continued

Eastern Shore Barbeque

SALADS

- Garden salad with chef's selection of dressings
- Potato salad

MAINS

- Eastern Shore pulled pork
- Shore Fine fried chicken
- Sliced roast beef au jus
- Mac n cheese
- Green beans and carrots
- Baked beans
- Corn bread muffins
- Freshly baked rolls and butter

DESSERT

Assorted cookies and brownies

Classic Italian

SALADS

- Deconstructed Caesar salad, with shaved Parmesan, garlic and herb croutons, and house-made dressing

MAINS

- Breast of chicken Cacciatore
- Red wine and garlic grilled top steak with caramelized onions and flat leaf parsley mushrooms
- Cheese ravioli with a tomato scented Alfredo sauce
- Garlic Parmesan rice
- Chef's selection of seasonal fresh vegetable
- House-made garlic bread
- Freshly baked rolls and butter

DESSERT

Chocolate fudge cake



CREATE YOUR OWN SIGNATURE BUFFET

Signature Buffets include choice of two Entrée selections, two accompaniments, two salads, one dessert, and served with fresh baked rolls and butter, iced tea, iced water, coffee, decaffeinated coffee, and hot tea.

Entrées per guest

Choice of two Entrées:

MEAT

Sliced Top Round of Beef

Thin sliced top round of beef with tomato and onion compote in rosemary au Jus

Herb Encrusted Pork Loin

Tender pork loin slow roasted and finished with a Panko herb crust and natural au jus

Beef Brisket

Southwestern chili dry rubbed tender brisket of beef, slow roasted and served with a sweet roasted red pepper and tomato chili sauce

London Broil Style Top Round

Marinated in red wine, garlic and rosemary, and chargrilled with caramelized onions and chimichurri sauce

POULTRY

Chicken Marsala

Pan seared with a rich Marsala wine, mushroom and onion sauce

Hunter Style Breast of Chicken

Pan seared with smoked ham and simmered in a demi glace of fresh herbs, mushrooms, onions, and tomatoes

Chicken Santa Fe

Grilled cocoa and chili rubbed breast of chicken with a bourbon molasses barbeque sauce

Chicken Artichoke Picatta

Pan seared and served with an artichoke and caper beurre blanc



SIGNATURE BUFFET continued

Choice of two Entrées:

VEGETARIAN

Au Gratin Tortellini and Vegetable Alfredo

Three-cheese tortellini and vegetables tossed in an alfredo sauce and baked au gratin style

Eastern Shore Ratatouille

Selection of squashes, eggplant, and peppers simmered in a hearty garlic tomato herb broth

For an additional \$7.50 per guest you may substitute one seafood as one of your Entrée selections



SEAFOOD

Atlantic Salmon

Sea salt and peppercorn seasoned grilled salmon with a Dijon mustard and mint sauce

Flounder Florentine

Delicate roulades stuffed with a creamy spinach blend topped with Hollandaise sauce

Caribbean Mahi Mahi

Grilled and served with a mango salsa



SIGNATURE BUFFET continued

Please choose two (2) Accompaniments, two (2) Salads, and one (1) Dessert:

ACCOMPANIMENTS OF STARCH OR VEGETABLE SELECTIONS

- Herb roasted red potatoes
- Garlic & chive smashed potatoes
- Confetti pepper rice pilaf
- Chef's specialty risotto
- Honey & dill glazed carrots
- Broccoli and roasted red peppers
- Southern style green beans
- Green beans & carrots
- Vegetable medley
- Zucchini and squash

SALADS

Mixed Field Greens

Tender mixture of young leaf greens and crisp romaine, tossed with fresh cucumbers, carrots, and grape tomatoes

Tomato Caprese

Balsamic vinegar and basil marinated tomatoes with fresh mozzarella pearls, shaved onion, and cracked black peppercorns, drizzled with evoo

Kale Salad

Shredded eastern shore kale, quinoa, pine nuts, dried cranberries and shaved Parmesan cheese in a citrus vinaigrette dressing

Spinach Salad

Baby spinach, candied pecans, golden raisins, grape tomatoes, sliced cucumber and hard boiled eggs, raspberry vinaigrette

Cucumber Onion Salad

Field grown cucumber and julienne red onions with an herbed vinaigrette

DESSERT

Chocolate Layer Cake

With melba sauce and whipped cream

Carrot Cake

With whipped cream and candied pecan dust

NY Style Cheesecake

With strawberry sauce and vanilla whipped cream

Tiramisu

Layers of espresso and coffee liquor-soaked sponge cakes and creamy mascarpone cheese filling

Assorted Fresh Baked Cookies and Brownies



PLATED SELECTIONS

Prices listed are per guest. Please choose one plated Entrée per event or function.

Chef's selection of vegetarian/vegan/gluten free option available upon request.

All Plated Entrées are served with choice of Salad and Dessert, fresh baked rolls and butter, iced tea, iced water, coffee, decaffeinated coffee and hot tea.

ENTRÉES

Braised Short Rib of Beef

Slow braised beef short rib in natural broth and herbed tomato Provençale, Yukon gold smashed potatoes and julienne vegetable medley

Pair with: Chateau Ste Michelle, Cabernet Sauvignon

Smothered Pork Chop

Center cut bone in Montreal seasoned pork chop, smothered in bell peppers and onions, twice baked stuffed potato with asparagus and red pepper

Pair with: Apothic, Red Blend

Herb Crusted Pork Loin

Pork loin topped with Dijon mustard and seasoned Panko crust served with natural jus, smashed red potatoes and braised cabbage and apples

Pair with: Canyon Road, Chardonnay

Chicken Tuscany

Pan seared breast of chicken accompanied by a white wine and lemon sauté of spinach, tomato, and prosciutto di Parma, sweet pea and Parmesan risotto and garlic broccolini

Pair with: Fetzer, Sauvignon Blanc

Sauteed Breast of Chicken

Selection of picatta, marsala, or tomato pesto velouté, served with country mashed potatoes and chef's selection of seasonal fresh vegetable

Pair with: Cavit, Pinot Grigio

**Pairings are suggestion only, wine by the bottle is available for an additional charge*



PLATED SELECTIONS

ENTRÉES continued

Chicken Chesapeake

Delmarva breast of chicken stuffed with a creamy lump crab filling and topped with sherry velouté, garlic and chive smashed potatoes and green beans and carrots

Pair with: Fetzer, Sauvignon Blanc

Panure Style Salmon

Filet of salmon pan seared in an herb seasoned panko crust topped with a rich brie cream sauce, confetti pepper rice pilaf and chef's selection of seasonal fresh vegetable

Pair with: Canyon Road, Chardonnay

Maryland Style Crab Cakes

Twin Maryland Eastern Shore style lump crab cakes served with whole grain mustard sauce and Crisfield remoulade, rissole red potatoes and chef's vegetable blend

Pair with: Cavit, Pinot Grigio

Land and Sea Duo

Scampi buttered shrimp pinwheel atop grilled filet mignon (prepared medium) served with Duchess potato, and roasted garlic, Parmesan Brussels sprouts

Pair with: 14 Hands, Merlot

**Pairings are suggestion only, wine by the bottle is available for an additional charge*



PLATED SELECTIONS

SALADS

Please select one from the following:

Mixed Field Greens

Petite whole leaf blend of lettuces, garden fresh cucumbers, tomatoes and carrots

Tomato Caprese

Sliced roma tomatoes and mozzarella cheese atop a bed of romaine lettuce with a house-made basil oil and balsamic glaze

Caesar Salad

Hearts of romaine lettuce, shaved Parmesan cheese, homemade croutons and classic Caesar dressing

Garden Wedge Salad

Baby iceberg wedge, grape tomatoes, red onion, roasted corn, blue cheese and peppered bacon crumbles

DESSERTS

Please select one from the following:

Tiramisu

Layers of espresso and coffee liquor-soaked sponge cakes and creamy Mascarpone cheese filling

Triple Chocolate Cake

Three layered chocolate cake with chocolate fudge buttercream icing

Strawberry Shortcake

Double cut pound cake slices layered with strawberries and whipped cream

New York Cheesecake

Original style NY cheesecake served with Melba sauce and whipped cream

Apple Caramel Pie

Buttery caramel and toffee-studded custard, fresh Granny Smith apples, piled high in our house-made shortbread crust



BREAK SERVICE SNACKS

Prices listed are per guest. Minimum of 40 guests.
Based on an event duration of 30 minutes.

Make Your Own Mix

Chocolate covered raisins, peanuts, pretzels,
M&M's and blended trail mix

Popcorn Package

A trio of boardwalk famous caramel corn,
white cheddar popcorn and fresh popped
buttered popcorn, Old Bay on the side

Healthy Option

A medley of fruit and berry snack bars, granola
bars, honey flax bars, peanuts and fruit yogurts



Reception





HORS D'OEUVRES

Prices listed are per piece. Minimum of 100 pieces per item.

VEGETARIAN SELECTIONS

Brie & Raspberry

Smooth warm brie cheese and raspberries in a flaky phyllo dough

Caprese Salad Skewer

Fresh mozzarella cheese with grape tomatoes, artichoke and basil, drizzled with balsamic syrup

Crispy Vegetarian Eggroll

Served with hot mustard and sweet Thai chili sauce

Herb & Parmesan Stuffed Mushroom

Silver dollar mushroom stuffed with fresh herbs, onions and Parmesan cheese

Individual Vegetable Crudit 

Fresh Vegetable spears served with ranch dip

Spanakopita

Spinach and feta cheese seasoned with onion, garlic and spices in a phyllo dough crust

MEAT SELECTIONS

Antipasto Skewer

Array of Italian meats, cheese and specialty vegetables

Barbeque Pulled Pork Slider

Carolina vinegar pork barbeque on a potato slammer roll

Brisket Crostini

Dry rubbed brisket of beef atop toasted b tard bread

Chicken Satay

Grilled chicken tenderloin served on a skewer with peanut dipping sauce

Jerk Chicken Bite

Island spiced chicken served with honey mustard dipping sauce

Sausage Stuffed Mushroom

Chorizo sausage and onion in a silver dollar mushroom



HORS D'OEUVRES continued

Prices listed are per piece. Minimum of 100 pieces per item.

SEAFOOD SELECTIONS

Applewood Smoked Bacon Wrapped Scallop

East Coast sea scallop served
with honey mustard sauce

Baja Style Mini Fish Taco

Locally sourced fish wrapped in
a garlic herb tortilla topped with
vinegar slaw and salsa verde

Barbeque Shrimp

Wrapped in peppered bacon
with a smoky barbeque glaze

Coconut Shrimp

Fried golden brown and served
with sweet Thai chili sauce

Mini Maryland Style Crab Ball

Served with house-made
remoulade, cocktail sauce and
sliced lemon

If passed Hors D'oeuvres are requested, a Banquet Server fee of \$80 will be applied for a two-hour reception, with an additional charge of \$20 per server, per each additional hour or portion thereof.





RECEPTION STATIONS

Prices listed are per item.

Local and Imported Cheeses

Serves approximately 25 guests

Served with crackers and sliced rustic breads

Sliced Seasonal Fruit and Berries

Serves approximately 25 guests

A selection of the freshest available seasonal fruits and berries

Fresh Vegetable Crudité

Serves approximately 25 guests

Array of seasonal vegetables served with Chef's selection of dip

Antipasto Platter

Serves approximately 50 guests

Salami, ham, capicola and Soppressata, Provolone and mozzarella cheeses, plum tomatoes, marinated mushrooms, artichokes, olives, roasted red peppers and onions, Italian breads and crackers

Prices listed are per guest.

Buffalo Chicken Dip

Served with pita chips

Maryland Style Crab Dip

Served with pita chips

Spinach Artichoke Dip

Served with pita chips



RECEPTION STATIONS

Prices listed are per guest. Minimum of 40 guests.

Mediterranean Station

Hummus dips, black olive tapenade, baba ganoush, a selection of cured olives and cubes of Greek feta, served with assorted flatbread, toasted pita triangles and cucumber slices

Smoke House Station

House smoked salmon, tuna, scallops and turkey flavored with chef's selection of hard woods, served with gourmet crackers and appropriate toppings and sauces

Taco and Fajita Station

Seasoned shredded beef or chicken, selection of hard or soft shells, with fillings to include peppers and onions, lettuce, onion, tomato, jalapeños, served with black beans and Spanish rice

Mashed Potato Bar

House-made and served with assorted toppings to include cheddar cheese, bleu cheese crumbles, bacon, sundried tomatoes, broccoli, chives, sour cream and butter

Seafood Station

Local Topneck Clams Casino, Virginia Eastern Shore Oysters Bienville, shrimp cocktail and blue crab gazpacho



CULINARY ATTENDED ACTION STATIONS

Prices listed are per guest. Minimum of 40 guests. A culinary professional is required for all Action Stations at \$150 per Uniformed Chef (number of Uniformed Chefs based on number of guests).

Pierogi and Kielbasa

Cheddar filled pierogis sautéed with a selection of mushrooms and onions, served with caraway sauerkraut and smoked sausage

Pasta Station

Prepared to order and served with house-made garlic bread
Tortellini and penne pastas

Selection of pesto, alfredo or marinara sauces

Assorted toppings to include: chicken, broccoli, mushrooms, onion, tomatoes, basil, garlic, Parmesan cheese



CARVED TO ORDER STATIONS

Prices listed are per item. A culinary professional is required for all Carving Stations at \$150 per Uniformed Chef (number of Uniformed Chefs based on number of guests).

Deep Fried Cajun Turkey

Serves approximately 35 guests

French cut breast of turkey stuffed with a blend of Cajun spices and deep fried crispy, served with herb mayonnaise, apricot cranberry marmalade and clubhouse rolls

Baron of Beef

Serves approximately 100 guests

Slow roasted top round of beef seasoned with a ground peppercorn, garlic, onion, and salt crust, served with horseradish sauce and clubhouse rolls

Smoked Ham

Serves approximately 80 guests

Slow baked Virginia ham with a Dijon and brown sugar glaze, served with mustard and clubhouse rolls

Tuna Loin

Serves approximately 35 guests

Peppercorn and sesame seed coated seared tuna loin marinated in ginger, soy, and garlic, served with a fennel and savoy cabbage slaw, wasabi mayo and crostinis





DESSERT STATIONS

Prices listed are per guest. Minimum of 40 guests.

*Requires a food service professional at \$80 per Uniformed Attendant (number of Uniformed Attendants based on number of guests).

Ice Cream Social*

Premium vanilla and chocolate ice creams

Selection of toppings to include hot fudge, caramel, pecans, sprinkles, Oreo crumbs, M&M's pieces, whipped cream, and cherries

Strawberry Shortcake Station

Slices of yellow pound cake and short cake biscuits with toppings to include whipped cream, wild berry sauce, and strawberries

Chocolate Covered Break

An array of pretzel rods, vanilla shortbread cookies, strawberries and house-made spiced chips all dipped in chocolate



Bar Service/Beverages





HOSTED BAR PACKAGES

Beer, Wine, Liquor

First Hour (per guest)

Each Additional Hour (per guest)

Beer & Wine

First Hour (per guest)

Each Additional Hour (per guest)

Or Client may be billed on consumption at the per drink price.

Bottled Water

Perrier

Canned Soda

Domestic Beer

Premium Beer

House Wine

Champagne

Deluxe Spirits

Premium Spirits

SIGNATURE DRINKS

Enhance your event by having these Signature Drinks added to our bar menu for hosted bar packages or cash bar.

Bloody Mary

Ketel One Vodka, tomato and lemon juice, horseradish, seasonings Worcestershire, hot sauce

Malibu on the Sea

Malibu Rum, cranberry juice, grapefruit juice, splash of Sprite

OC Wave

New Amsterdam Vodka, Blue Curacao, ginger ale

Melon Margarita

Jose Cuervo Tequila, melon liqueur, triple sec, sour mix

Lynchburg Lemonade

Jack Daniel's Tennessee Whiskey, triple sec, lemon juice, lemon-lime soda

Professional Bartenders are required. A fee of \$120 per bartender is applied for a two-hour reception, with an additional charge of \$30 per bartender, per each additional hour or portion thereof.



ALCOHOLIC BEVERAGES

SPIRITS

Deluxe Spirits (by the cocktail)

New Amsterdam Vodka
Tanqueray Gin
Bacardi Superior Rum
Jose Cuervo Especial Tequila
Dewar's White Label Scotch
Jack Daniel's Whiskey
Seagram's 7 Canadian Whiskey
Hennessy V.S. Cognac
Martini & Rossi Vermouth
Southern Comfort Cordial

Premium Spirits (by the cocktail)

Grey Goose Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Camarena Silver Tequila
Johnnie Walker Black Scotch
Bulleit Bourbon
Woodford Reserve Bourbon Whiskey
Gentleman Jack Whiskey
Crown Royal Canadian Whiskey
Hennessy V.S.O.P. Cognac
Martini & Rossi Vermouth
Baileys Irish Cream Cordial

BEER

Domestic (by the can)

Bud Light
Budweiser
Coors Light
Miller Lite

Premium (by the can)

Stella Artois
Blue Moon
Sam Adams Boston Lager
Sierra Nevada Pale Ale
Corona Extra
Yuengling
White Claw Hard Seltzer
High Noon Hard Seltzer

Craft & Beyond



WINE

House Wine (by the glass)

Cavit, Pinot Grigio
Canyon Road, Chardonnay
Two Vines, Merlot
Frontera, Cabernet Sauvignon

SPARKLING (by the bottle)

Prosecco, Lunetta – Italy

Aromas of apple and peach. Refreshing and dry with crisp fruit flavors.

WHITE (by the bottle)

Sauvignon Blanc, Bonterra – California

100% organically grown grapes. Fresh, and crisp acidity with flavors of grapefruit.

Pinot Grigio, Ecco Domani – Italy

Bright fruit flavors, notes of citrus, white peach, pear.

Chardonnay, Chateau Ste. Michelle

– *Washington*

Bright apple and sweet citrus fruit character with subtle spice and oak nuances.

Riesling, Fetzer Goosefoot – California

Aromas of dried fruit, lemon, and lavender. Crisp palate of peach, pineapple and pear flavors.

ROSÉ (by the bottle)

Rosé, Chateau Ste. Michelle – Washington

Aromas of watermelon and raspberry with flavors of wild strawberry, citrus zest and hints of melon.

RED (by the bottle)

Pinot Noir, Cono Sur Bicicleta – Chile

Light and bright with cherry and raspberry notes.

Pinot Noir, Mon Frère – California

Aromas of cherry, raspberry and plum, with a faint violet hint surrounded by subtle spice.

Malbec, Don Miguel Gascón – Argentina

Aromas of dark fruit and spice. Fresh flavors of blackberry, blueberry and plum, layers of black spice.

Merlot, 14 Hands – Washington

Harmonious blend of black cherry, berries and all spice. Balanced blend of red fruits.

Cabernet Sauvignon, Los Vascos – Chile

Aromas of plum, raspberry and cherry with savory notes as well as tobacco, toasted hazelnuts, dark chocolate and tapenade.

Red Blend, Apothic – California

Rich characteristics of blackberry, black cherry and plum. Notes of soft vanilla and mocha.

General Information



POLICIES & PROCEDURES

Our catering hospitality is renowned for its impeccable, world-class service, truly delectable cuisine and superb selection of menus that can be customized to any event or special occasion. Whether it's a casual brunch, an elegant sit down dinner or a reception featuring vibrant international cuisine, our culinarians will use only the finest and freshest ingredients to create a truly extraordinary dining experience for you and your guests.

In keeping with attention to every detail, we offer the following information to facilitate your planning. Count on your dedicated Catering Sales Professional to assist you in your pre-planning activities and communicate your goals to our operations team. Together, we will execute all services to your delight and satisfaction.

Exclusivity

We are the exclusive caterer for the Roland E. Powell Convention and Performing Arts Center and reserves the right to provide, control and retain all food and beverage Services. A company or organization may not bring any food, beverages, or alcoholic beverages for use anywhere within the center. All food and beverages must be purchased from catering. Products brought into the facility, not purchased from us, may be subject to additional charges.

Menu Selection

The menu presented offers a wide variety of items for all catering needs. In addition, our Executive Chef is available to create a custom menu to suit all types of events and tastes. We understand you may have guests with dietary restrictions who require specialty meals. Please notify your Catering Manager at least five (5) business days in advance to ensure we have ample time to create something for everyone.

Food and Beverage Service

Catering is responsible for the quality and freshness of the food served to all guests. All food and beverage presented at Roland E. Powell Convention Center must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared onsite. No food, beverage or alcohol will be permitted to be brought into or removed from the venue by the client or any of the client's guests or invitees. Sales and service of alcoholic beverages is regulated by the State of Maryland. Catering is responsible for the administration of these regulations. We require that all alcoholic beverages be dispensed by only our employees or agents. The State does not allow guests to bring alcoholic beverages into the facility.

Food and Beverage Pricing

A good faith estimate and/or proposal of Food and Beverage pricing may be provided six (6) months in advance of the Event's start date. Pricing will be confirmed at the signing of the contract no earlier than ninety (90) days prior to the event. Due to fluctuating market prices, we reserve the right to make reasonable substitutions as necessary.

Payment Policy

A 90% deposit and signed Food and Beverage contract is due thirty (30) days prior to your event. The remaining balance will be due five (5) business days prior to the start of your event. Any additional charges incurred during the Event, (the adjusted remaining balance) is required within ten (10) business days following the receipt of your final invoice. The Caterer will begin to accrue 1.5% interests from the date of the invoice if not paid within ten (10) business days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the Customer. We accept major credit cards and corporate checks. Valid credit card information is required to be kept on file for any overages.

POLICIES & PROCEDURES continued

Billing

Acceptable forms of payment must be agreed upon when the event is booked. Acceptable forms of payment include credit card (Visa, MasterCard, American Express and Discover) or company check (must be received prior to event).

Cancellation Policy

A charge of 20% of the total estimated charges of contracted services will be applied for cancellations within thirty (30) days of the event. Any event cancelled within five (5) business days, prior to the event, requires payment in full for the estimated revenue based on the menu and event arrangements.

Force Majeure

The performance of the Agreement by either party is subject to acts of God, acts of terrorism, war, civil unrest, substantial curtailment of the transportation industry, government authority, or any other emergency that makes it impossible, illegal or commercially unfeasible for the Caterer to provide the services or for Customer to hold the Event. Either party may terminate this Agreement, without penalty, for anyone of the above reasons by serving written notice upon the other party. If the force majeure event occurs within fourteen (14) days of the Event date(s), Customer shall pay to us a cancellation charge calculated to compensate us for its actual out-of-pocket product and labor costs incurred and documented.

Guarantee

To ensure we have ample time to obtain the best product needed to create your event, please observe the following Guarantee policies. The Customer shall notify the Caterer, not less than five (5) business days (excluding holidays and weekends) prior to the Event, the minimum number of persons the Customer guarantees will attend the Event (the “Guaranteed Attendance”). If Customer fails to notify the Caterer of the Guaranteed Attendance within the time required, (a) Caterer shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the contract, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance.

The Caterer will be prepared to serve 3% above the Guaranteed Attendance, up to a maximum of thirty (30) meals (the Overage). If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable charges and sales tax. Should additional persons attend the event in excess of the total of the Guaranteed Attendance plus the Overage, we will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person/per item with an additional charge of 20% per person/per item, plus applicable charges and sales tax.

Meal functions of 750 and above are considered “Specialty Events” and may require customized menus. Your Catering Sales Professional and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these Events. The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held. Additional fees may be applied for events/functions with minimal attendance of 35 guests or less and/or minimal orders of \$350 or less.

POLICIES & PROCEDURES continued

Service Charges and Tax

A “House” or “Administrative” Charge of 22% is added to your bill for this catered event/function (or comparable service) which is used to defray the cost of providing the service and other house expenses. No portion of this charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

If the Customer is an entity claiming exemption from taxation in Maryland, the Customer must deliver to the Caterer satisfactory evidence of such exemption thirty (30) days prior to the Event in order to be relieved of its obligation to pay state and local sales taxes.

Advanced, Delayed, Extended or Expedited Service

Should your Event require extended pre or post service or stand by time, or a limited-time expedited changeover or set-up, an additional labor charge may apply. On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by thirty (30) minutes or more, an additional labor charge may apply.

Holiday Service

An automatic additional labor fee may apply for food and beverage service or preparatory days on the following Federal holidays: New Year’s Day, Martin Luther King Jr. Day, President’s Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day. Catering will notify the Customer of estimated labor fees based on the information supplied by the Customer.

China Service

All food and beverage events located in the exhibit halls and other non-carpeted areas are accompanied by high-grade and/or compostable disposable ware, with the exception of plated meals which must be china service. If china service is preferred for functions other than plated meals in non-carpeted areas, a fee may be assessed.

Linen Service

The Caterer provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions where no food and beverage is served. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

Concession Service

The Caterer reserves the right to determine which cart/outlet locations are open for business and hours of operation pending the flow of business. For specific requests to be open, or additional concession cart/outlet locations, a minimum sales guarantee and related charge may apply.



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