Welcome!

Welcome to the Catering Menu for the 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.

As part of the world’s leading hospitality company, our entire team of culinary professionals at Centerplate Catering 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 Chef to create something special for your next event.

Here’s to great times and a truly memorable experience. Thanks for joining us!

Gary Leach, General Manager
The Roland E. Powell Convention Center
410.723.8658 Office
410.524.3245 Fax
gary.leach@centerplate.com
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**Centerplate**

**CENTERPLATE CATERING**

410.723.8619

**CENTERPLATE FAX LINE**

410.524.3245

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CATERING MENU — ROLAND E. POWELL CONVENTION CENTER
Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low-calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.

Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, seafood and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests.

We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!
General Information
General Information

POLICIES & PROCEDURES

Our Centerplate catering staff is delighted to work with you to provide all of your food and beverage needs.

As Roland E. Powell Convention Center’s exclusive caterer, Centerplate 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, Centerplate’s 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

Centerplate is 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/organization may not bring any food, beverages, or alcoholic beverages for use anywhere within the center. All food and beverages must be purchased from Centerplate. Products brought into the facility, not purchased from Centerplate, 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

Centerplate 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 the Centerplate 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. Centerplate is responsible for the administration of these regulations. Centerplate requires that all alcoholic beverages be dispensed by only Centerplate 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, Centerplate reserves the right to make reasonable substitutions as necessary.
General Information

POLICIES & PROCEDURES continued

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. Centerplate 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.

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 Centerplate 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 Centerplate a cancellation charge calculated to compensate Centerplate 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 Centerplate, 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 Centerplate of the Guaranteed Attendance within the time required, (a) Centerplate 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.
Centerplate 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, Centerplate 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 $350.00 or less.

Service Charges and Tax
A “House” or “Administrative” Charge of 21% 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 Centerplate 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. Centerplate 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
Centerplate 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
Centerplate 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.
A La Carte
## A La Carte

### NON-ALCOHOLIC BEVERAGES

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular or Decaffeinated Coffee</td>
<td>38.00</td>
</tr>
<tr>
<td>Hot Water with Selection of Herbal Teas</td>
<td>23.00</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>32.00</td>
</tr>
<tr>
<td>Keurig Variety Service</td>
<td></td>
</tr>
<tr>
<td>(per day – 48 K-Cups)</td>
<td>175.00</td>
</tr>
<tr>
<td>(per day – 24 K-Cups)</td>
<td>100.00</td>
</tr>
<tr>
<td>Services include Variety of K-Cups</td>
<td></td>
</tr>
<tr>
<td>(Regular, Decaffeinated, Flavored Coffee and Hot Tea)</td>
<td></td>
</tr>
<tr>
<td>Available for first day rental only – separate fee applied for additional days and/or K-Cups</td>
<td></td>
</tr>
<tr>
<td>Keurig Machine Extended Rental</td>
<td>25.00</td>
</tr>
<tr>
<td>Additional K-Cups</td>
<td>42.00</td>
</tr>
<tr>
<td>Orange Juice (per gallon)</td>
<td>30.00</td>
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<tr>
<td>Cranberry Juice (per gallon)</td>
<td>27.00</td>
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<tr>
<td>Apple Juice (per gallon)</td>
<td>27.00</td>
</tr>
<tr>
<td>Lemonade (per gallon)</td>
<td>28.00</td>
</tr>
<tr>
<td>Iced Tea (per gallon)</td>
<td>23.00</td>
</tr>
<tr>
<td>Iced Water (per gallon)</td>
<td>5.50</td>
</tr>
<tr>
<td>Fruit Infused Water (per gallon)</td>
<td>9.50</td>
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<tr>
<td>Bottled Spring Water (each)</td>
<td>2.50</td>
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<tr>
<td>Sparkling Water (each)</td>
<td>3.25</td>
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<tr>
<td>Canned Soda (each)</td>
<td>2.50</td>
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<tr>
<td>Bottled Juice (each)</td>
<td>4.00</td>
</tr>
<tr>
<td>Powerade (each)</td>
<td>4.00</td>
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<tr>
<td>Milk (per half pint)</td>
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**CATERING MENU — ROLAND E. POWELL CONVENTION CENTER**

A 21% service charge and applicable sales taxes will be added to all food and beverage orders.
A La Carte

BAKERY

Chef’s Selection of Assorted Breakfast Pastries (per dozen) 36.00

Sticky Pecan or Caramel Raisin Buns (per dozen) 39.00

Bagels, Danish, Muffins or Scones (per dozen) 37.00

Assorted Cookies (per dozen) 24.00

Brownies or Blondies (per dozen) 28.00

Smith Island Cake (24 slices) Market

Full Sheet Cake* (80 slices) 250.00
Half Sheet Cake* (40 slices) 140.00

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 AND LIGHT FARE

- Mints (per pound) 8.00
- Whole Fresh Fruit (each) 1.50
- Granola Bar (each) 1.50
- Chef's Specialty House-made Chips (per pound) 22.00
- Potato Chips (per pound) 14.00
- Individual Bag of Potato Chips (each) 2.25
- Tortilla Chips (per pound) 24.50
  Served with salsa
- Pretzels Twists (per pound) 12.00
- Individual Bag of Pretzel Twists (each) 2.25
- Giant Soft Pretzel (each) 3.00
  Served with cheese sauce and mustard

- Freshly Popped Popcorn (per pound) 18.00
  With Old Bay Seasoning 21.00
- Mixed Nuts (per pound) 20.00
- Individual Bag of Peanuts (each) 1.25
- Full Size Candy Bar (each) 3.25
- Individual Pack of Jumbo Cookies (each) 1.50
- Whole Cheese Pizza (8 slices) 20.50
- Whole Pepperoni or Veggie Pizza (8 slices) 22.00
- Personal Pan Pizza (each) 4.25

CATERING MENU — ROLAND E. POWELL CONVENTION CENTER

A 21% service charge and applicable sales taxes will be added to all food and beverage orders.
Breakfast
Breakfast

MENU OPTIONS

Prices listed are per guest.

All breakfast options are served with orange juice, iced water, coffee, decaffeinated 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 14.00
Seasonal fresh fruit platter and assorted breakfast pastries with bagels accompanied by butter, cream cheese and preserves

BREAKFAST BUFFETS
Ocean City 17.50
Scrambled eggs plain, applewood smoked bacon, home fried potatoes, southern style biscuits and butter, and a seasonal fresh fruit platter

Eastern Sunrise 20.75
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 16.00
Scrambled eggs plain, applewood smoked bacon, country sausage links, home fried potatoes and southern style biscuits and butter

Quiche at the Beach – Plated 15.50
Vegetable quiche slice, maple glazed ham, home fried potatoes, broiled Parmesan tomato and southern style biscuits and butter

CATERING MENU — ROLAND E. POWELL CONVENTION CENTER

A 21% service charge and applicable sales taxes will be added to all food and beverage orders.
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* 7.00  
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* 8.50  
Traditional breakfast sausage, chorizo sausage, turkey sausage, mustard and brown sugar glazed ham

Smoked Salmon Station 6.50  
Served with bagels accompanied by cream cheese, capers, onions, chopped egg and sliced tomatoes

Oatmeal Station 4.25  
Made with water and served with toppings to include butter, brown sugar, honey, cinnamon and raisins.

Grits Station 4.25  
Made with water and served with toppings to include butter, brown sugar, honey, cheddar cheese and scallions

French Toast Station 4.75  
Sprinkled with powdered sugar and served with toppings to include butter, syrup, chocolate chips, strawberry compote and whipped cream

CATERING MENU — ROLAND E. POWELL CONVENTION CENTER

A 21% service charge and applicable sales taxes will be added to all food and beverage orders.
# Breakfast

**LIGHT FARE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Fresh Fruit (each)</td>
<td>1.50</td>
</tr>
<tr>
<td>Individual Cereal (each)</td>
<td>4.75</td>
</tr>
<tr>
<td>Served with milk</td>
<td></td>
</tr>
<tr>
<td>Fruit &amp; Yogurt Parfait (each)</td>
<td>4.50</td>
</tr>
<tr>
<td>Individual Yogurt (each)</td>
<td>2.25</td>
</tr>
<tr>
<td>Hard Cooked Eggs (per dozen)</td>
<td>17.00</td>
</tr>
<tr>
<td>Cage free</td>
<td></td>
</tr>
</tbody>
</table>

**Breakfast Sandwich (each)** 5.25
Selection of bacon, sausage, or plain egg and cheese on an English muffin

**Whole Breakfast Pizza (16 inch)** 23.75

**Flatbread Breakfast Pizza (personal)** 12.50
Selection of Meatlovers or Vegetarian, with scrambled eggs and cheese

**Sliced Seasonal Fruit and Berries Platter** 110.00
Serves approximately 25 guests
A selection of the freshest available seasonal fruits and berries

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*CATERING MENU — ROLAND E. POWELL CONVENTION CENTER*

A 21% service charge and applicable sales taxes will be added to all food and beverage orders.
Lunch/Dinner
Lunch

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 18.00**

*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 20.00**

*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 18.75**

*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.
**Lunch/Dinner**

**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 25.25**

**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 23.50**

**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

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**CATERING MENU — ROLAND E. POWELL CONVENTION CENTER**

A 21% service charge and applicable sales taxes will be added to all food and beverage orders.
**Eastern Shore Barbeque** 33.00

**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

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**Classic Italian** 34.25

**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

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A 21% service charge and applicable sales taxes will be added to all food and beverage orders.
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 43.50 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

CATERING MENU — ROLAND E. POWELL CONVENTION CENTER

A 21% service charge and applicable sales taxes will be added to all food and beverage orders.
Lunch/Dinner

CREATE YOUR OWN 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

CATERING MENU — ROLAND E. POWELL CONVENTION CENTER

A 21% service charge and applicable sales taxes will be added to all food and beverage orders.
CREATE YOUR OWN 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 and 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
Lunch/Dinner

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  39.50
Slow braised beef short rib in natural broth and herbed tomato Provençale, Yukon gold smashed potatoes and julienne vegetable medley
Pair with: Beringer Main & Vine, Cabernet Sauvignon

Smothered Pork Chop  38.00
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: 19 Crimes, Red Blend

Herb Crusted Pork Loin  23.50
Pork loin topped with Dijon mustard and seasoned Panko crust served with natural jus, smashed red potatoes and braised cabbage and apples
Pair with: William Hill, Chardonnay

Chicken Tuscany  32.00
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: Bonterra, Chardonnay

Sautéed Breast of Chicken  27.75
Selection of picatta, marsala, or tomato pesto velouté, served with country mashed potatoes and chef’s selection of seasonal fresh vegetable
Pair with: Placido, Pinot Grigio

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

CATERING MENU  —  ROLAND E. POWELL CONVENTION CENTER

A 21% service charge and applicable sales taxes will be added to all food and beverage orders.
Lunch/Dinner

PLATED SELECTIONS

ENTRÉES continued

Chicken Chesapeake  35.75
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 Echo Ridge, Sauvignon Blanc

Panure Style Salmon  38.75
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  55.00
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: Natura Organic, Chardonnay

Land and Sea Duo  64.50
Scampi buttered shrimp pinwheel atop grilled filet mignon (prepared medium) served with Duchess potato, and roasted garlic, Parmesan Brussels sprouts
Pair with: Walnut Crest Select, Merlot

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

**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 glace

**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
Break Service

**BREAK SNACKS**

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

**Make Your Own Mix** 8.00
Chocolate covered raisins, peanuts, pretzels, M&M’s and blended trail mix

**Popcorn Package** 5.00
A trio of boardwalk famous caramel corn, white cheddar popcorn and fresh popped buttered popcorn, Old Bay on the side

**Healthy Option** 5.50
A medley of fruit and berry snack bars, granola bars, honey flax bars, peanuts and fruit yogurts
Reception
Reception

**HORS D’OEUVRES**

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

<table>
<thead>
<tr>
<th>VEGETARIAN SELECTIONS</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus Wrapped in Phyllo</td>
<td>2.75</td>
</tr>
<tr>
<td>Spear wrapped in Asiago cheese and folded in a flaky phyllo dough</td>
<td></td>
</tr>
<tr>
<td>Caprese Salad Skewer</td>
<td>2.75</td>
</tr>
<tr>
<td>Fresh mozzarella cheese with grape tomatoes, artichoke and basil, drizzled with balsamic syrup</td>
<td></td>
</tr>
<tr>
<td>Crispy Vegetarian Eggroll</td>
<td>2.50</td>
</tr>
<tr>
<td>Served with hot mustard and sweet Thai chili sauce</td>
<td></td>
</tr>
<tr>
<td>Herb &amp; Parmesan Stuffed Mushroom</td>
<td>2.25</td>
</tr>
<tr>
<td>Silver dollar mushroom stuffed with fresh herbs, onions and Parmesan cheese</td>
<td></td>
</tr>
<tr>
<td>Individual Vegetable Crudité</td>
<td>3.50</td>
</tr>
<tr>
<td>Fresh Vegetable spears served with ranch dip</td>
<td></td>
</tr>
<tr>
<td>Spanakopita</td>
<td>2.00</td>
</tr>
<tr>
<td>Spinach and feta cheese seasoned with onion, garlic and spices in a phyllo dough crust</td>
<td></td>
</tr>
</tbody>
</table>

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**CATERING MENU — ROLAND E. POWELL CONVENTION CENTER**

A 21% service charge and applicable sales taxes will be added to all food and beverage orders.
HORS D’OEUVRES continued

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

MEAT SELECTIONS

Antipasto Skewer  2.75
Array of Italian meats, cheese and specialty vegetables

Barbeque Pulled Pork Slider  3.00
Carolina vinegar pork barbeque on a potato slammer roll

Brisket Crostini  3.00
Dry rubbed brisket of beef atop toasted bâtard bread

Chicken Satay  2.00
Grilled chicken tenderloin served on a skewer with peanut dipping sauce

Jerk Chicken Bite  1.75
Island spiced chicken served with honey mustard dipping sauce

Sausage Stuffed Mushroom  2.50
Chorizo sausage and onion in a silver dollar mushroom

CATERING MENU — ROLAND E. POWELL CONVENTION CENTER

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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
  - $5.25

- **Baja Style Mini Fish Taco**
  - Locally sourced fish wrapped in a garlic herb tortilla topped with vinegar slaw and salsa verde
  - $6.00

- **Barbeque Shrimp**
  - Wrapped in peppered bacon with a smoky barbeque glaze
  - $3.00

- **Coconut Shrimp**
  - Fried golden brown and served with sweet Thai chili sauce
  - $2.75

- **Mini Maryland Style Crab Ball**
  - Served with house-made remoulade, cocktail sauce and sliced lemon
  - $4.50
Reception

DISPLAYS

Prices listed are per item.

**Local and Imported Cheeses** 150.00
Serves approximately 25 guests
Served with crackers and sliced rustic breads

**Sliced Seasonal Fruit and Berries** 110.00
Serves approximately 25 guests
A selection of the freshest available seasonal fruits and berries

**Fresh Vegetable Crudité** 75.00
Serves approximately 25 guests
Array of seasonal vegetables served with Chef’s selection of dip

**Antipasto Platter** 500.00
Serves approximately 50 guests
Salami, ham, capicola and Sopressata, 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** 4.75
Served with pita chips

**Maryland Style Crab Dip** 6.00
Served with pita chips

**Spinach Artichoke Dip** 4.75
Served with pita chips

CATERING MENU — ROLAND E. POWELL CONVENTION CENTER

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STATIONS

Prices listed are per guest. Minimum of 40 guests.

**Mediterranean Station**  
7.00
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** 18.00
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** 13.25
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** 5.50
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** 26.75
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** 12.00
Cheddar filled pierogis sautéed with a selection of mushrooms and onions, served with caraway sauerkraut and smoked sausage

**Pasta Station** 11.75
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

CATERING MENU — ROLAND E. POWELL CONVENTION CENTER

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Reception

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 200.00
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 700.00
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 400.00
Serves approximately 80 guests
Slow baked Virginia ham with a Dijon and brown sugar glaze, served with mustard and clubhouse rolls

Tuna Loin Market
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

CATERING MENU — ROLAND E. POWELL CONVENTION CENTER

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Reception

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*  9.50
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  12.50
Slices of yellow pound cake and short cake biscuits with toppings to include whipped cream, wild berry sauce, and strawberries

Chocolate Covered Break  11.00
An array of pretzel rods, vanilla shortbread cookies, strawberries and house-made spiced chips all dipped in chocolate

CATERING MENU — ROLAND E. POWELL CONVENTION CENTER

A 21% service charge and applicable sales taxes will be added to all food and beverage orders.
Bar Service/Beverages
# Bar Service

## HOSTED BAR PACKAGES

**Beer, Wine, Liquor**

<table>
<thead>
<tr>
<th>Service</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>First Hour (per guest)</td>
<td>24.00</td>
</tr>
<tr>
<td>Each Additional Hour (per guest)</td>
<td>8.00</td>
</tr>
</tbody>
</table>

**Beer & Wine**

<table>
<thead>
<tr>
<th>Service</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
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</tr>
<tr>
<td>Each Additional Hour (per guest)</td>
<td>7.00</td>
</tr>
</tbody>
</table>

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

- Bottled Water: 2.50
- Canned Soda: 2.50
- Domestic Beer: 5.50
- Premium Beer: 6.00
- House Wine: 7.25
- Champagne: 5.00
- Deluxe Spirits: 7.00
- Premium Spirits: 7.75

## SIGNATURE DRINKS

**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

Professional Bartenders are required. A fee of $90 per bartender is applied based on a one-hour reception and/or service time, with an additional charge of $30 per bartender, per each additional hour.
Beverages

ALCOHOLIC BEVERAGES

SPIRITS

Deluxe Spirits 7.00
(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 7.75
(by the cocktail)
Grey Goose Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Camarena Silver Tequila
Johnnie Walker Black Scotch
Bulleit Bourbon
Crown Royal Canadian Whiskey
Hennessy V.S.O.P. Cognac
Martini & Rossi Vermouth
Bailey’s Irish Cream Cordial

BEER

Domestic 5.50
(by the can)
Bud Light
Budweiser
Coors Light
Miller Lite

Premium 6.00
(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

CATERING MENU — ROLAND E. POWELL CONVENTION CENTER

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Beverages

WINE

House Wine (by the glass) 7.25
Placido, Pinot Grigio
Canyon Road, Chardonnay
Walnut Crest Select, Merlot
Beringer Main & Vine, Cabernet Sauvignon

WHITE VARIETALS (by the bottle)

Sparkling
Prosecco Cavaliere D’Oro – Italy 42.00
A brut-style sparkling wine that offers crisp citrus, white peach and almond brioche flavors. Body is light with a touch of sweetness.

Sauvignon Blanc
Fetzer Echo Ridge – California 35.00
Crisp and clean with fresh citrus flavors.

Pinot Grigio
Ecco Domani – Italy 46.00
A complex wine with notes of citrus and exotic fruit. It offers delicate floral and tropical fruit aromas of pineapple, passion fruit and mango. On the finish, an intense aroma of Williams pear complements the lively acidity.

Chardonnay
A by Acacia – California 42.00
Lusciously ripe fruit expression of white peach, ripe pear, Golden Delicious apple, mango and papaya. Nuances of citrus blossoms and minerals meld with vanilla-spice notes from oak aging.

Riesling
Fetzer Goosefoot – California 35.00
Delicate, yet full of fruit-forward flavors. Aromas of dried fruit, lemon, lavender, jasmine and rose petal segue to a crisp palate of peach, pineapple and pear flavors.

RED VARIETALS (by the bottle)

Pinot Noir
Fetzer – Chile 35.00
Light and bright with layers of ripe cherries, strawberries, and a touch of oak.

Malbec
Don Miguel Gascón – Argentina 53.00
Full-bodied with intense aromas of dark fruit and spice. Fresh flavors of blackberry, blueberry and plum swirl through the wine, weaving together with layers of black spice and a hint of chocolate.

Merlot
Sterling Vintner’s Collection – California 53.00
Harmonious blend of black cherry, berries and all spice. Balanced blend of red fruits.

Cabernet Sauvignon
Chateau Souverain – California 42.00
Deep ruby-purple in color and boasts vivid aromas of roasted vanilla, mocha and baking spices with elegant layers of blackberry and ripe cherry flavors. Balanced fruit, acidity and round tannins lead to a juicy, lingering finish.

Apothic – California 47.00
Zinfandel leads the blend with generous notes of dark fruit and subtle spice, Syrah adds silkiness and hints of blueberry, while Cabernet Sauvignon and Merlot contribute bold structure and rich characteristics of blackberry, black cherry and plum. Finishes with long-lasting notes of soft vanilla and mocha.

CATERING MENU — ROLAND E. POWELL CONVENTION CENTER

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MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.