

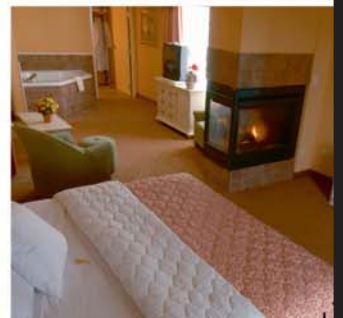


CHESAPEAKE BEACH RESORT & SPA

THE TRADITION CONTINUES™



Meeting and Banquet Menus



Beverages and Munchies

One hour, served with Buffet of Dinner

<i><u>Per Person</u></i>	
<i>Coffee, Hot Tea and Decaf</i>	<i>\$4.50</i>
<i>Orange, Cranberry, Tomato or Ruby Red Grapefruit Juice</i>	<i>\$5.00</i>
<i>(With Coffee, Hot Tea and Decaf)</i>	<i>\$6.50</i>
<i>Assorted Sodas and Bottled Water</i>	<i>\$4.50</i>
<i>(With Coffee, Hot Tea and Decaf)</i>	<i>\$6.00</i>
<i>Chips and Pretzels</i>	<i>\$4.00</i>
<i>Tortilla Chips and Salsa</i>	<i>\$4.50</i>
<i>Assorted Fresh Baked Cookies</i>	
<i>By the Dozen</i>	<i>\$18.00</i>
<i>Brownies</i>	
<i>By the Dozen</i>	<i>\$19.00</i>
<i>Domestic and Imported Cheese</i>	
<i>With Assorted Crackers</i>	<i>\$5.50</i>
<i>Garden Fresh Vegetable and Dip</i>	<i>\$5.50</i>
<i>Seasonal Fresh Fruit Medley (Whole Fruit)</i>	<i>\$6.00</i>
<i>Assorted Finger Sandwiches</i>	<i>\$7.50</i>
<i>Assorted Danish and Muffins</i>	<i>\$4.50</i>
<i>Fresh Fruit Salad</i>	<i>\$5.00</i>
<i>Bagel and Cream Cheese</i>	<i>\$5.50</i>

Breakfast Selections

Served

Fluffy Scrambled Eggs with Bacon, Sausage or Ham

Home Fries

Biscuits with Butter and Fruit Preserves

Wedge of Melon

Assorted Chilled Juices

Coffee, Hot Tea and Decaf

\$13.50 per person

Light, Crustless Spinach Quiche or Quiche Lorraine

Fresh Seasonal Fruit

Biscuit, Croissants or English Muffins with Butter and Fruit Preserves

Assorted Chilled Juices

Coffee, Hot Tea and Decaf

\$15.50 per person

6 oz. New York Strip Steak with Fluffy Scrambled Eggs

Home Fries

English Muffins or Biscuits with Butter and Fruit Preserves

Wedge of Melon

Assorted Chilled Juices

Coffee, Hot Tea and Decaf

\$21.50 per person

Breakfast Buffets

50 people or more

“Continental”

*Fresh Seasonal Fruit
Assorted Danish and Muffins
Assorted Chilled Juices
Coffee, Hot Tea and Decaf*

\$12.00 per person

with Bagels, Cream Cheese and Fruit Preserves add \$3.50 per person

“The Reel Classic”

*Fluffy Scrambled Eggs
Crisp Smoked Bacon and Country Sausage
Home Fries
Biscuits with Butter and Fruit Preserves
Assorted Chilled Juices
Coffee, Hot Tea and Decaf*

\$14.00 per person

with Medley of Fresh Seasonal Fruit, add \$3.00 per person

“The Bay View”

*Fluffy Scrambled Eggs
Medley of Fresh Seasonal Fruit
Creamed Chipped Beef
Crisp Smoked Bacon and Country Sausage
Hot Buttermilk Biscuits
Assorted Chilled Juices
Coffee, Hot Tea and Decaf*

\$17.00

with Belgium waffle, fresh strawberries and whipped cream, add \$4.00 per person

Luncheon Selections

Soups

Per Person

<i>Cream of Crab (Cup)</i>	\$4.29
<i>Maryland Vegetable Crab (Cup)</i>	\$4.29
<i>French Onion (Cup)</i>	\$4.00

Salads

<i>House Salad</i>	\$14.00
<i>Grilled Chicken Caesar</i>	\$13.00
<i>Roasted Shrimp Caesar</i>	\$16.00

Sandwiches (Served with French Fries & Cole Slaw)

<i>Rod 'N' Reel Burger with Bacon</i>	\$13.00
<i>Grilled Chicken Breast</i>	\$13.00
<i>Choice of Tuna Salad, Chicken Salad or Shrimp Salad</i>	\$16.50
<i>Honey Almond Chicken Salad Plate</i> <i>Served with Fresh Fruit</i>	\$16.00
<i>Crab Cake Sandwich</i>	\$19.99
<i>Grilled Crabmeat Sandwich</i>	\$17.99

Platters (Served with Chef's choice of starch and vegetables)

<i>Filet of Flounder, grilled</i>	\$21.99
<i>Tilapia, grilled</i>	\$20.99
<i>Baked Stuffed Shrimp</i>	\$28.99
<i>Grilled Breast of Chicken</i>	\$19.99
<i>Jumbo Fried Shrimp</i>	\$22.99

All Options to Include Beverage (Coffee, Tea, Decaf or Iced Tea)

Sherbert, Ice Cream or Assorted Pies, add \$4.99 per person

Luncheon Buffets

Served 11 to 3 pm

50 people or more

“Deli Buffet”

*Tossed Garden Salad with House Dressing, Potato Salad,
Pasta Salad or Cole Slaw (Select Two Salads)
Deli Tray of Roast Turkey Breast, Ham,
Roast Beef, American and Swiss
Lettuce, Tomatoes, Onions, Pickle Spears
and Appropriate Condiments
Potato Chips
Tray of Brownies or Cookies
Coffee, Hot Tea, Decaf and Iced Tea
\$24.99 per person*

“A Taste of Italy”

*Tossed Garden Salad with Italian Dressing and
Two types of Pasta with Choice of Two Sauces.
Pasta: Fettuccini, Linguini or Tortellini
Sauces: Marinara, Alfredo or Italian Meat Sauce
Italian Blend Vegetable
Garlic Bread
Cannoli Cake
Coffee, Hot Tea, Decaf and Iced Tea
\$24.99 per person*

“A Taste of Southern Maryland”

*Fried Chicken
Baked Ham
Scalloped Potatoes
Green Beans
Tossed Garden Salad
Rolls and Butter
Coffee, Hot Tea, Decaf and Iced Tea
House Dessert
\$24.99 per person*

Luncheon Buffets (cont.)

Served 11 to 3 pm

50 people or more

“The Bay Lunch Buffet”

Select One Salad

Tossed Garden Salad or Classic Caesar Salad

Chef’s Selection of Starch and Vegetable

Warm Rolls and Butter

Coffee, Hot Tea, Decaf and Iced Tea

Chef’s Selection of Desserts

Entrees (Level 1)

Roasted Top Round of Beef

*Chicken Stuffed with one of the following: Spinach and Crab Dip, Herbed Boursin,
Smithfield Ham Cordon Bleu or Italian Sausage with a Bacon Cream Sauce*

Chicken Marsala

Lasagna (Vegetable or Meat)

Seafood Newburg

Beef Tips Burgundy

Flounder Florentine

Baked Ham with a Honey Mustard Glaze

Italian Sausage with peppers and onions

Italian Meatballs or Italian Sausage in Sauce

Two Entrees \$28.99

Three Entrees \$29.99

Entrees (Level 2)

Roasted Top Round

Chicken Cordon Bleu

Mini Crab Cakes

*Chicken Stuffed with one of the following: Artichoke and Crab Dip, Herbed Boursin,
Smithfield Ham Cordon Bleu or Italian Sausage with a Bacon Cream Sauce*

Chicken Marsala

Seafood Newburg

Flounder Florentine

Roasted Pork Tenderloin

Two Entrees \$32.99

Three Entrees \$35.99

Seated Dinner Options

(for 100 people or less)

*All plated entrees receive our chefs' choice of accompaniments
and an assortment of Fresh Baked Breads.*

Your choice of Garden Salad, Mixed Field Greens with herb vinaigrette or a Classic Caesar Salad

Stuffed Chicken w/ Spinach and Crab Dip \$28.95

Stuffed Chicken w/ Herbed Boursin \$27.95

Stuffed Chicken w/ Crab Imperial \$32.95

Stuffed Chicken w/ Smithfield Ham Cordon Bleu \$27.95

Stuffed Chicken w/ Italian Sausage with a Bacon Cream Sauce \$27.95

Crab Cakes \$37.95

Classic Crab Imperial \$33.95

Baked Stuffed Shrimp \$37.95

6 oz. Filet Mignon and Crab Cake \$39.95

Grilled Salmon with a Honey Mustard Glaze \$30.95

Broiled Salmon with a Cucumber Dill \$27.95

Fresh Flounder stuffed with Crab Imperial \$32.95

Baked Stuffed Rockfish - Market Price (when available)

Roasted Pork Tenderloin \$30.95

Roasted Top Sirloin with a Forest Mushroom Sauce \$28.95

New York Strip Sirloin \$35.95

Slow Roasted Prime Rib of Beef \$37.95

Filet Mignon \$37.95

Broiled Lobster Tail \$42.95

Filet Mignon and Baked Stuffed Shrimp \$43.95

Filet Mignon and Lobster Tail \$47.95

Buffet Dinners I

50 people or more

Select One Salad

Tossed Garden Salad or Classic Caesar Salad

Chef's Selection of Starch and Vegetable

Warm Rolls and Butter

Coffee, Hot Tea, Decaf and Iced Tea

Chef's Selection of Desserts

Chicken Parmesan

Chicken Marsala

Chicken with a Mushroom and White Wine Sauce

Chicken (Fried, Baked or Barbecued)

Baked Ham with a Honey Mustard Glaze

Seafood Newburg

Lasagna (Meat or Vegetable)

Beef Tips Burgundy

Flounder Florentine

Parmesan Encrusted Flounder

Top Round of Beef

Breast of Turkey with Stuffing

Roasted Pork Loin with Baked Apples

Italian Sausage with Peppers and Onions

Italian Meatballs or Italian Sausage in Sauce

Two Entrees \$33.99

Three Entrees \$35.99

Buffet Dinners II

50 people or more

Select One Salad

Tossed Garden Salad or Classic Caesar Salad

Chef's Selection of Starch and Vegetable

Warm Rolls and Butter

Coffee, Hot Tea, Decaf and Iced Tea

Chef's Selection of Desserts

Baked Ham with a Honey Mustard Glaze

Chicken with a Mushroom and White Wine Sauce

Top Sirloin of Beef with Au Jus

Seafood Newburg

Chicken Cordon Bleu

Chicken Marsala

Stuffed Chicken w/ Italian Sausage with a Bacon Cream Sauce

Pork Tenderloin

Baked Salmon

Asiago Encrusted Haddock

Chicken stuffed with Crab Dip

Mini Crab Cakes

Breast of Turkey with stuffing

Flounder Florentine

Two Entrees \$37.99

Three Entrees \$39.99

Buffet Dinners III

50 people or more

Select One Salad

Tossed Garden Salad or Classic Caesar Salad

Chef's Selection of Starch and Vegetable

Warm Rolls and Butter

Coffee, Hot Tea, Decaf and Iced Tea

Chef's Selection of Desserts

Chicken with a Mushroom and White Wine Sauce

Chicken Cordon Bleu

Boursin Stuffed Chicken

Chicken with Crab Spinach Dip

Stuffed Chicken with Crab Imperial

Seafood Newburg

Pork Tenderloin

Beef Tenderloin

Prime Rib Au Jus

Top Sirloin of Beef with Au Jus

Baked Stuffed Shrimp

Mini Crab Cakes

Imperial Stuffed Flounder

Baked Salmon

Asiago Encrusted Haddock

Flounder Florentine

Two Entrees \$40.99

Three Entrees \$43.99

Brunch Buffet Options

50 or more people

Option A

*Roasted Top Round of Beef
Honey Glazed Ham
Chicken with a Mushroom Cream Sauce
Seafood Newburg
Rice Pilaf
Omelettes made to order
Bacon, Sausage
Home Fries
Danish and Muffins
\$33.99*

Option B

Prime Rib

*Chicken Stuffed with one of the following:
Artichoke and Crab Dip, Herbed Boursin, Smithfield Ham Cordon Bleu,
Italian Sausage with a Bacon Cream Sauce
Honey Glazed Ham
Seafood Newburg
Omelettes made to order
Bacon, Sausage
Home Fries
Pasta Salad
Tossed Baby Field of Greens
Danish and Muffins
\$38.99*

Option C

Beef Tenderloin

Roasted Pork Loin

*Chicken Stuffed with one of the following:
Artichoke and Crab Dip, Herbed Boursin, Smithfield Ham Cordon Bleu,
Italian Sausage with a Bacon Cream Sauce
Baked Stuffed Shrimp
Smoked Salmon with Capers and Onions
Omelettes made to order
Belgian Waffles made to order
Bacon, Sausage
Home Fries
Fresh Mozzarella and Tomato Salad
Seasonal Vegetable Sauté
Tossed Baby Field of Greens
Pasta Salad
Danish and Muffins
\$55.99*

Hors d'oeuvres
(Priced per person per Hour)

*Your guests have arrived, the music is playing and the bar is open!
Why not surprise your guests and let us pass items from the following list of hors d'oeuvres.*

	Regular
<i>Spinach Dip in Bread Bowl *</i>	\$7
<i>Crab Balls</i>	Market Price
<i>Jumbo Cocktail Shrimp</i>	\$10
<i>Imperial Crab Stuffed Mushrooms</i>	\$11
<i>Scallops wrapped in bacon</i>	\$10
<i>Spring Rolls</i>	\$9
<i>Crab Claws with Dijon Mustard</i>	\$9
<i>Smoked Salmon, Capers, Bermuda Onions and Cream Cheese *</i>	\$12
<i>Crab Quesadillas</i>	\$9
<i>Chicken Quesadillas</i>	\$8
<i>Mozzarella Cheese Sticks</i>	\$8
<i>Tenderloins of Chicken</i>	\$8
<i>Jumbo Lump Crab Chill with Chips *</i>	\$10
<i>Rod 'N' Reel Artichoke Crab Dip *</i>	\$9
<i>Grilled Portabello Mushrooms with Garlic Dipping Sauce</i>	\$8
<i>Steamed Dumplings with Soy Dipping Sauce</i>	\$9
<i>Petite Bruchetta * (Garlic Toast, tomato and onion)</i>	\$7
<i>Bleu Cheese Stuffed Shrimp</i>	\$11
<i>Sausage Stuffed Mushrooms</i>	\$9
<i>Baked Brie with Honey & Almonds, served with French baquettes *</i>	\$9
<i>Southwestern Style Pinwheels</i>	\$8
<i>Chicken and Pineapple Brochettes</i>	\$9
<i>Teriyaki Beef Kebabs</i>	\$9
<i>Meatballs- Italian or Swedish</i>	\$8
<i>Raw Bar (\$150.00 Shucker Fee; One per 100 guests)</i>	\$15

** All Hors d'oeuvres are butlered with the exception of the noted items*

Please Note: Reduced Prices are available as an upgrade to packages.

Spirits from the Bar

Premium Bar

Featuring Premium and Call brands of Liquor, Premium Draft Beer, House Wines & Sodas

*First Hour \$18.00
Second Hour \$12.00
Third Hour \$9.50
Fourth Hour \$6.50*

House Brands

Featuring Bar brands of Liquor, Premium Draft Beer, House Wines & Sodas

*First Hour \$16.00
Second Hour \$10.00
Third Hour \$9.00
Fourth Hour \$6.00*

Beer, Wine and Soda Bar

Featuring Bar Premium Draft Beer, House Wines & Assorted

*First Hour \$12.00
Second Hour \$9.00
Third Hour \$7.00
Fourth Hour \$5.00*

*House Wines, by the bottle \$22.95
House Champagne, by the bottle \$23.95*

*Nonalcoholic Fruit Punch \$60.00 per gallon
Champagne Punch \$70.00 per gallon*

Bartender Fee, \$100.00 per bartender

Station Party Packages

100 Guests or more

Station Package #1 \$38.00

*Soup Station: Maryland Vegetable Crab Cream of Broccoli
(Choose two) Cream Of Crab Hearty Minestrone
New England Clam Chowder*

*Salad Station: Tossed Field Greens, Caesar or Spinach Salad, Cole Slaw, Pasta Salad,
(Choose three) Potato Salad, Broccoli Salad, Tomato and Fresh Mozzarella*

*Fruit & Cheese
Station: Fresh Fruit, Imported and Domestic Cheese and Crudite Display*

*Pasta Station: Fettuccine, Penne, Farfalle, Tortellini with Fresh Tomato Basil,
(Choose two) Pesto, Alfredo Cream Sauce, Italian Sausage or Meatballs*

*Carving Board: Smoked Turkey
(Choose two) Cajun Turkey
Smoked Virginia Ham
Top Round of Beef
Served with assorted fresh baked bread and appropriate condiments.*

Choose either the Stir-Fry or the Fajita Station:

*Stir Fry Station: Chicken and Beef, Snow Peas, Broccoli, Cauliflower, Onions,
Peppers and Indonesian Dipping Sauce.*

*Fajita Station: Chicken and Beef, Onion, Peppers, Tomatoes, Jalapenos, Guacamole,
Sour Cream, Salsa, Three Cheese Blend*

Station Package #2 \$45.00

*Soup Station: Maryland Vegetable Crab Cream of Broccoli
(Choose two) Cream Of Crab Hearty Minestrone
New England Clam Chowder*

*Salad Station: Tossed Field Greens, Caesar or Spinach Salad, Cole Slaw, Pasta Salad,
(Choose three) Potato Salad, Broccoli Salad, Tomato and Fresh Mozzarella*

*Fruit & Cheese
Station: Fresh Fruit, Imported and Domestic Cheese and Crudite Display*

*Pasta Station: Fettuccine, Penne, Farfalle, Tortellini with Fresh Tomato Basil,
(Choose two) Pesto, Alfredo Cream Sauce, Italian Sausage or Meatballs and Shrimp Scampi*

Station Package #2 (cont.)

Carving Board: *Smoked Turkey*
(Choose two) *Cajun Turkey*
 Smoked Virginia Ham
 Top Round of Beef
 Roast Prime Rib of Beef
 Roasted Pork Tenderloin
 Served with assorted fresh baked bread and appropriate condiments.

Seafood Station- *Seafood Newburg over rice, Spinach Crab Dip with baguette bread and crackers*

Station Package #3 *\$54.00*

Soup Station: *Maryland Vegetable Crab* *Cream of Broccoli*
(Choose two) *Cream Of Crab* *Hearty Minestrone*
 New England Clam Chowder

Salad Station: *Tossed Field Greens, Caesar or Spinach Salad, Cole Slaw, Pasta Salad,*
(Choose three) *Potato Salad, Broccoli Salad, Tomato and Fresh Mozzarella*

Fruit & Cheese
Station: *Fresh Fruit, Imported and Domestic Cheese and Crudite Display*

Pasta Station: *Fettuccine, Penne, Farfalle, Tortellini with Fresh Tomato Basil,*
(Choose two) *Pesto, Crab Alfredo, Italian Sausage or Meatballs, Shrimp Scampi*
 and Scallops St. Jacques

Carving Board: *Smoked Turkey*
(Choose two) *Cajun Turkey*
 Smoked Virginia Ham
 Top Round of Beef
 Roast Prime Rib of Beef
 Tenderloin of Beef
 Roasted Pork Tenderloin
 Served with assorted fresh baked bread and appropriate condiments.

Seafood Station- *Baked Stuffed Shrimp (2 per person), Grilled Tuna with Tequila Lime Sauce,*
(Choose three) *Baked Salmon with Honey Mustard Glaze, Smoked Salmon with capers, onions,*
 eggs and cream cheese, Artichoke Crab Dip with baguette bread and crackers,
 Mini Crab Cakes (2 per person)

Chef Attendant Fee, \$100 per attendant

Sumptuous Desserts

The finishing touch to a fine meal!

The following is an offering of our Sumptuous, Decadent Desserts

Assorted Cakes & Pies

*Chocolate, Vanilla, Marble, Lemon, Custard,
Chocolate Cream, Coconut Cream, Seasonal Pies*

\$5.99

Sheet Cakes

Chocolate or Vanilla

\$4.99

“Cheesecake Factory” Cheesecakes

Assorted Flavors

\$6.50

Strawberry Shortcake

\$5.50

Assorted Mini Pastries

‘Elegantly Assorted, Tastefully Presented’

\$6.00

Petite Fours

\$6.00

Sculpted Chocolate Bowl

Filled with Fresh Berries, topped with Ice Cream or Whipped Cream

\$7.00

Dish of Sorbet

\$4.99

Dish of Haagen Dazs Ice Cream

Vanilla Bean or Chocolate

\$4.99

Chocolate Dipped Strawberries

\$4.99 each

Please consult your event coordinator for wedding and specialty cakes.

Please Take a Moment to Read...

We hope this information will be helpful in answering any questions that may arise when planning for your special function.

Room

*The fee for a four (4) hour Reception in Our Chesapeake Ballroom \$2,000.
(Chesapeake A - \$750./Chesapeake B - \$1,500.), a 25% discount is applied Monday through Thursday.*

Function Time:

Private Parties may run for four (4) hours.

The Daytime Reception may begin as early as 11 am and must conclude by 4 pm.

The Afternoon/Evening Reception may begin starting at 6 pm and must conclude by 12 am.

Longer function times may be arranged for an additional charge, with prior approval.

Tax and Service Charge

All prices are subject to a 20% service charge.

5% Maryland Sales Tax will be added to food, beverage and other applicable charges.

Guarantee

Your guaranteed guest count is due ten (10) business days prior to your event.

This number is considered your final guarantee and is not subject to a reduction.

If attendance exceeds the guarantee, payment by credit card or cash is required prior to departure.

Payment

A non-refundable Reservation Fee is required to secure a date. Ninety (90) days prior to the event date we require a 50% deposit of estimated bill. A full payment by credit card (MasterCard, Visa, American Express or Discover) cash or check is necessary ten (10) business days prior to the function date.

Outside Food and Beverage

No food or alcoholic beverages may be brought into the reception as exclusively the Rod 'N' Reel Restaurant provides this service. The restaurant cannot permit any food or beverage to be taken from the reception in accordance with health and sanitation policies.

Our Preferred Vendor's List will be provided to you upon the booking of your event.