BANQUET MENU

BREAKFAST / BRUNCH

Brunch Buffet

There is a 35-person minimum for all buffets.

Scrambled Eggs, Bacon, Hash Browns, Assorted Breads, Pasta with Alfredo Sauce & Chicken, Fresh Fruit Tray, Caesar Salad

Coffee or Iced Tea

18.99 per person plus tax & gratuity

11.99 for children 10 & under

Coffee Break

This is a 30-minute break.

Coffee, Juice and Assorted Breakfast Breads

8.95 per person plus tax & gratuity

LUNCH

Box Lunch to Go

Sandwich, Chips, Fruit, Cookie

12.99 per person plus tax

Lunch Sandwich Buffet

There is a 35-person minimum for all buffets.

Assorted Wraps & Sandwiches,

served with the appropriate condiments

Potato Chips

Rockafeller's Homemade Pasta Salad

Chef's Selection of Dessert

Coffee or Iced Tea

15.99 per person plus tax & gratuity

Luncheon Entrées

Please choose only one entrée. If an additional entrée is chosen, there will be an extra charge of 1.99 per person.

Entrée Choices

Chicken Chesapeake 17.99

Fried Fish of the Day 19.99

Fresh Grilled Salmon 19.99

Fried Crab Cake Lunch 18.99

The entrées above are served with Vegetable and Potato.

Shrimp Creole 13.99

Baked Ziti 11.99

The entrées above are served with Vegetable.

Caesar Salad with Shrimp 15.99

House Caesar Salad, Fresh Baked Breads, Chef's Selection of Homemade Dessert and Coffee or Iced Tea.

HORS D'OEUVRES

Cold Platters and Trays

Crunchy Fresh Vegetables with Herb Dip, Serves 40-60 **85**, Serves 60-80 **120**

International Cheese Tray with Crackers, Serves 40-60 120, Serves 60-80 145

Fresh Fruit Tray, Serves 40-60 100, Serves 60-80 125

Combination Cheese and Fruit Tray, Serves 40-60 115, Serves 60-80 140

Clams or Oysters on the Half Shell, 50 pieces Market Price

Chilled Shrimp Cocktail, 50 pieces 125

Caprese Skewers, 50 pieces 85

Hot Hors D'oeuvres

Priced per 50 pieces.

Gourmet Meatballs (Swedish, BBQ or Italian) 70

Lumpia Spring Rolls with a Sweet & Sour Sauce 80

Mozzarella Cheese Sticks with Marinara Sauce 80

Chicken Fingers with Honey Mustard Sauce 80

Mushrooms stuffed with Crabmeat 115

Country Ham Biscuits with Spicy Mustard 75

Lump Crab Cake Rounds 125

Mushrooms stuffed with Spinach & Cheese 85

Hot Crab Dip with Crostini 140

Spinach Dip with Crackers 75

Scallops wrapped in Bacon with Asian Dipping Sauce 130

BBQ Shrimp 95

Oysters Rockafeller 95

Clams Casino 105

Crab & Shrimp Hushpuppies 70

Carving Stations

Carver fee is 60.

Roast Turkey Breast 185

Roast Top Round of Beef 235

Slow Roasted Prime Rib - Market Price

Beef Tenderloin - Market Price

Served with Party Rolls and appropriate condiments.

Sauté Pasta Station

35-person minimum. Chef's fee is 60.

Choice of 2 pastas and 2 sauces (per person) 5.99

Add Chicken 2.99 additional per person

Add Shrimp 3.99 additional per person

BANQUET MENU

DINNER

Create Your Own Buffet

There is a 35-person minimum for all buffets.

Entrée Choices

Pasta Primavera

Seafood Pasta

Chesapeake Chicken

Chicken Vera Cruz

Shrimp Creole

Baked Ziti

Fresh Grilled Salmon with Caper Dill Sauce

Fresh Caesar Salad with Rockafeller's Famous Dressing, Chef's Selection of Fresh Vegetables, Potatoes or Rice, Fresh Baked Breads, Coffee or Iced Tea. Chef's Selection of Rockafeller's Homemade Desserts.

Choice of 2 Entrées **27.99**Choice of 3 Entrées **29.99**

Preselected Dinner Buffets

There is a 35-person minimum for all buffets.

Dinner Buffet #1

Classic Caesar Salad

Seafood Au Gratin

Chicken Chesapeake

Chef's Selection of Fresh Vegetables, Potatoes or Rice, Fresh Baked Breads, Coffee or Iced Tea. Chef's Selection of Rockafeller's Homemade Desserts.

31.99 per person plus tax & gratuity

Dinner Buffet #2

Classic Caesar Salad with Rockafeller's Famous Dressing

Carved Slow-Roasted Prime Rib

Chicken Chesapeake

Seafood Pasta

Chef's Selection of Fresh Vegetables, Potatoes or Rice, Fresh Baked Breads, Coffee or Iced Tea. Chef's Selection of Rockafeller's Homemade Desserts.

39.99 per person plus tax, gratuity & carver fee

Note: Children under 10 may order from the standard Kids' Menu. All children eating from the buffet will be charged regular price. All prices are subject to change.

Dinner Entrées

Please choose one entrée listed below.

Appetizer

Fresh Caesar Salad

Entrée

Chesapeake Chicken 21.99

Fresh Grilled Salmon with Caper Dill Sauce 26.99

Crab Cakes with Tarragon Relish 29.99

Bacon Wrapped BBQ Shrimp 26.99

Seafood Pasta 24.99

New York Strip Market Price

Chef's Selection of Fresh Vegetables, Rice or Potatoes, Dessert Buffet, Fresh Baked Breads, Coffee or Iced Tea.

If an additional entrée is chosen (maximum 3), there will be an additional charge of 3.99 per person.

BEVERAGE SERVICE

Choose one of the following options:

- »Host Open Bar (Host will pay for any and all drinks ordered.)
- »Host Limited Bar (Host will pay for any and all drinks up to a specified dollar amount.)
- »Host House Bar (Host will pay for domestic beers, house wines, and well liquors; all others will be cash bar.)
- » Host Beer & Wine Only (Host will pay for any beer or wine ordered; all others will be cash bar.)
- »Host Domestic Beer & House Wine Only (Host covers these only; all others will be cash bar.)
- »Host Specified Wine Selection (Host wine choices are rung in by the bottle; all others will be cash bar.)
- »Host Event Specialty Drink (Host offers only specified event drink or drinks; all others will be cash bar.)
- »Host Covering only Non-Alcoholic Costs (Soda prices not included, 2.75 per soda; all others will be cash bar.)
- »Cash Bar for all drinks other than fresh brewed coffee and iced tea (included in Banquet Buffet/Plated Price.)

We also carry a full array of liquors and are able to accommodate virtually any drink request.

35 bartender fee per bar, charge is for up to 4 hours. Each additional hour is 10 per hour.

Note: All beverages are subject to state and local sales taxes.

BANQUET TERMS & CONDITIONS

To ensure that we can provide your group with the highest quality service and food, some prior planning is required. Please review the terms and conditions outlined below for hosting a banquet at Rockafeller's. We look forward to working with you on your next successful event!

Pricing

All menu prices are subject to change. However, once selections have been chosen, we will confirm pricing for those selections as long as the advance-booking period for the function does not exceed 6 months.

Set Up Fees & Minimum Number of People Required

A base room fee will apply and may vary according to the conditions and requirements of each function. Depending on the season, day of the week and time of day there are minimum number of persons and food expenditures required. These will be quoted on an individual basis. Additional fees such as carver or bartender fees may be applicable.

Guarantee

A guaranteed number of guests are required 3 working days (72 hours) prior to the function. This number will become the guarantee and the client will be charged accordingly. Increases to this number must be approved by the management prior to the function.

Payment of Charges

The deposit amount is due following submission of a signed contractual agreement. Additional deposits may be required prior to the event. Your deposit amount will be credited to your final total at the close of the event. Final payment must be paid by credit card or cash. Please note we are unable to accept checks (business or personal) at the close of your event.

Food and Beverage

All food and beverage items served in Rockafeller's must be provided by the restaurant. All food and beverage items are subject to a 20% service charge, and state and local tax.

Liability

Rockafeller's will not assume responsibility for the damage or loss of articles left in the restaurant prior to or following the function.

Function Timing

Functions must begin and end promptly at the scheduled times. Failure to comply may result in additional charges.

Rockafeller's prides itself on details; if you would like a customized menu or theme menu, please just tell us, we will be delighted to work with you on these details.

We will also be glad to recommend musicians, florists, entertainment, etc.