



## ***Welcome to Virginia Beach....***

*On behalf of everyone at the Ramada on the Beach and Mahi Mah's Seafood Restaurant and Sushi Saloon, it is our sincere pleasure to welcome you to the Virginia Beach Oceanfront!*

*In Virginia Beach, the sparkling waters crashing on sandy beaches and the sun's rays serve as your wake-up call to "Live the Beach Life." Enjoy the view as you plan the day's itinerary. Swim the Atlantic, as surfers entice you to join them. Hike the wildlife refuge. Kayak with dolphins. Challenge your handicap on pristine golf fairways. Embark on a fishing charter or a whale-watching boat tour. Step in the footsteps of the 1607 Jamestown Settlers. The adventures never end in Virginia Beach.*

*When you come to the ocean, you want to see the ocean. And here, you will. Every conference room and ballroom offers a full ocean view, which makes us the perfect choice for your corporate event, wedding reception, family reunion, or night on the town with a few of your closest friends. Our corporate board room seats 12, while our Neptune Ballroom can break into 4 separate meeting rooms. For larger, more formal events, the oceanfront ballroom will seat 150 banquet-style or 200 theater-style.*

*Our goal during your stay with us is to provide you with an experience that is "different" than any other hotel and restaurant, "better" than our competition and "special for each and every one of your guests. We work to achieve this goal by providing exceptional service, unique food presentation, creative menu offerings, and fresh, high quality food. If we do not live up to this promise or exceed your expectations during your visit with us today, we want to know about it, so please ask to see a manager.*

*Again, thank you for choosing the Ramada on the Beach and Mahi Mah's Seafood Restaurant and Sushi Saloon. Our dedicated and professional staff is here to take care of your every need and make your event as memorable as possible. Should you need anything during your stay with us, please stop by the hotel's front desk. We know you had a wide variety of choices and we are pleased that you choose to spend your time with us.*

*Sincerely,*

*Bob von Esmarch  
General Manager*

*Bob Gardner  
Sales and Catering  
Director*

*Eric Emerson  
Food and Beverage Manager*

*Eric Aymer  
Executive Chef*



# RAMADA

ON THE BEACH

*A la Carte*

**Coffee, Snacks, and Specialty Breaks**

### ***Beverage Service***

<i>Coffee, Tea, or Decaf by the Gallon</i>	<b>\$27.99++</b>
<i>Hot Chocolate</i>	<b>\$1.59++</b>
<i>Godiva Cold Coffees (Vanilla Latte, Dark Mocha, and Mocha)</i>	<b>\$2.99++</b>
<i>Dove Chocolate Milk Shakes (Dark Chocolate and Chocolate)</i>	<b>\$3.99++</b>
<i>Milk by the Pint (Available in whole, skim, or chocolate)</i>	<b>\$1.59++</b>
<i>Assorted Bottled Fruit Juices (Available in Cran-Apple, Cran-Grape, Apple, or Orange Juice) (Grapefruit juice can be special ordered with 2 weeks advance notice)</i>	<b>\$2.99++</b>
<i>Assorted Sodas from Coca Cola</i>	<b>\$1.49++</b>
<i>Red Bull Energy Drinks</i>	<b>\$3.99++</b>
<i>Rockstar Flavored Energy Drinks (Available in mocha, pomegranate and passion fruit)</i>	<b>\$3.99++</b>
<i>Bottled FIJI Water</i>	<b>\$2.99++</b>
<i>Bottled Dasani Water (Available in grape, lemon, raspberry, or strawberry flavors)</i>	<b>\$1.99++</b>
<i>Lemonade or Fruit Punch by the gallon</i>	<b>\$17.99++</b>

### ***Assorted Baked Goods by the Dozen***

<i>Assorted Fruit Danish</i>	<b>\$26.99++</b>
<i>Assorted Muffins</i>	<b>\$26.99++</b>
<i>Croissants and Bagels</i>	<b>\$26.99++</b>
<i>Assorted Fruit Breads</i>	<b>\$19.99++</b>
<i>Glazed Warm Cinnamon Buns</i>	<b>\$26.99++</b>
<i>Sausage and Cheese or Ham and Cheese Stuffed Biscuits</i>	<b>\$29.99++</b>
<i>Fresh Baked Cookies</i>	<b>\$16.99++</b>
<i>Brownies</i>	<b>\$19.99++</b>
<i>Assorted Dessert Bars</i>	<b>\$23.99++</b>
<i>Assorted Mini Pastries</i>	<b>\$29.99++</b>

### ***Assorted Snacks and Candies***

<i>Assorted Candy Bars by the Dozen</i>	<b>\$15.99++</b>
<i>Assorted Breakfast Bars by the Dozen</i>	<b>\$16.99++</b>
<i>Choice of Chips, Pretzels, Goldfish, or Cajun Snack Mix by the Pound</i>	<b>\$12.99++</b>
<i>Mixed Nuts or Honey Roasted Peanuts by the Pound</i>	<b>\$20.99++</b>
<i>Assorted Finger Sandwiches by the Dozen</i>	<b>\$20.99++</b>

### ***Assorted Fruits and Grains***

<i>Fresh Sliced Fruit per person</i>	<b>\$2.99++</b>
<i>Assorted Whole Fruit by the Dozen</i>	<b>\$17.99++</b>
<i>Assorted Cereals with Milk</i>	<b>\$3.99++</b>
<i>Assorted Fruit Yogurts</i>	<b>\$2.99++</b>



**++Indicates That All Prices Are Subject To 20% Taxable Service Charge and 10.5% Sales Tax**

  
**RAMADA**  
ON THE BEACH  
**Conference Packages**  
**Coffee, Snacks, and Specialty Breaks**

**Neptune's Light Fare Breakfast (15 person minimum) \$12.99++**

Warm Glazed Cinnamon Raisin Buns  
Sausage and Cheese Buttermilk Biscuits  
Fresh Sliced Fruit  
Preserves, Creamy Butter, and Assorted Jellies  
Orange Juice, Ice Cold Milk, Coffee, Tea, and Decaf

**"Top of the Morning" \$7.99++**

Assorted Bakers Display of Muffins, Coffee Cake, and Fruit Breads  
Assorted Bottled Fruit Juices  
Assorted Butter, Preserves, and Cream Cheeses  
Coffee, Tea, and Decaf

**"Pick Me Up" \$8.99++**

Fresh Baked Cookies or Brownies  
Assorted Whole Fruit  
Iced Tea, Assorted Sodas and Bottled Water

**"Old Salty" \$9.99++**

Mini Pretzels, Tortilla Chips, Fresh Salsa, and Nacho Cheese  
Assorted Sodas and Lemonade

**"The All Day" \$11.99++**

Mid Morning Break

Assorted Breakfast Bars  
Whole Fruit  
Coffee, Tea, Decaf, Assorted Bottled Juices and Water

Afternoon Break

Assorted Cookies and Brownies  
Assorted Dessert Bars  
Coffee, Tea, Decaf, Assorted Sodas and Bottled Water

**All Break Packages can be Upgraded to Include any One of Following for an Additional \$3.00++ Per Person:**

Godiva Flavored Cold Coffees  
Dove Chocolate Flavored Milk Shakes  
Assorted Rockstar Energy Drinks



*The above breaks are for 30 minutes and are based on a 20 person minimum. Group will be billed on consumption after the initial 30 minutes have ended.  
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**Mah's Sunrise Breakfast**

**\$12.99++**

*Scrambled Eggs  
Your Choice of Bacon, Sausage, or Ham  
Home Fried Potatoes  
Buttermilk Biscuits  
Preserves, Creamy Butter, and Assorted Jellies  
Orange Juice, Coffee, Tea, and Decaf*

**"The Executive"**

**\$15.99++**

*Traditional Eggs Benedict. Poached Egg, Canadian Bacon, Hollandaise Sauce,  
Served on a Toasted English Muffin  
Bacon or Sausage  
Home Fried Potatoes  
Roasted Parmesan Tomato  
Orange Juice, Coffee, Tea, and Decaf*

**Mah's Pancake Breakfast**

**\$11.99++**

*Buttermilk Pancakes Topped with Your Choice of Cinnamon Apples or  
Blueberries  
Served with Bacon or Sausage  
Home Fried Potatoes  
Orange Juice, Coffee, Tea, and Decaf*

**Enhance Your Plated Meal Service with Fresh Cut Fruit for an Additional  
\$2.99++ Per Person.**



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billed on consumption after the initial 30 minutes have ended.  
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**Breakfast**

**(All Buffets have a 25 Person Minimum)**

**“The Sunrise”** **\$13.99++**  
Fresh Fruit Salad  
Scrambled Eggs  
Bacon and Sausage  
Hash Brown or Grits  
Buttermilk Biscuits and Sausage Gravy  
Fresh Assorted Bakers Display  
Preserves, Creamy Butter, and Assorted Jellies  
Assorted Bottled Juices, Coffee, Tea, and Decaf

**“The Boardwalk”** **\$17.99++**  
Fresh Sliced Fruit and Berries  
Breakfast “Frittata” with Country Sausage, Peppers, Onions, Jack and Cheddar Cheese  
Cinnamon French Raisin Toast  
Griddled Honey Glazed Ham  
Cheese Grits  
Preserves, Creamy Butter, and Assorted Jellies  
Assorted Bottled Juices, Coffee, Tea, and Decaf

**Enhance Your Breakfast Buffet with a Smoked Seafood Platter with Bagels, Cream Cheese and Accoutrements for \$4.99++ per person**

**Chef Station Additions**

**Omelet and Egg Station** **\$4.99++**  
Fresh Eggs and Omelets Made to Order with a Variety of Toppings to include: Bell pepper, Onion, Mushroom, Tomato, Spinach, Bacon, Sausage, Ham, and Cheese

**Belgium Waffle Station** **\$5.99++**  
Fresh Belgium Waffles with Fresh Strawberries, Whipped Cream, and Warm Syrup

*Each chef station requires one attendant. There is a \$75.00 Attendant Fee Covering 2 Hours of Service. There is a \$25.00 Fee for Each Additional Thirty Minutes.*  
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**Fresh Lump Crab Cake Sandwich** **\$17.99++**

*Available Broiled or Fried. Our Sandwich is Full of the Finest Handpicked Crab Meat Around. Served on a Warm Kaiser Roll with Lettuce, Tomato, Red Onion And Louisiana Remoulade*

**Mah's Famous BBQ Sandwich** **\$14.99++**

*Hand Pulled Pork Piled High on a Warm Kaiser Roll with Tangy BBQ Sauce*

**Grilled Chicken and Cheddar Sandwich** **\$14.99++**

*A Marinated Grilled Chicken Breast Topped with Melted Cheddar Cheese on a Warm Kaiser Roll with Lettuce, Tomato, Red Onion and Roasted Shallot Aioli*

**Grilled Tuna Sandwich** **\$15.99++**

*Fresh Yellowfin Tuna Steak Grilled or Blackened to Perfection Served on Warm Kaiser Roll with Lettuce, Tomato, Red Onion and Tarragon Aioli*

**Smoked Turkey Club Wrap** **\$14.99++**

*Smoked Turkey, Crisp Bacon, Swiss Cheese, Lettuce, Tomato and Mayonnaise in a Flour Tortilla*

**Premium Angus Burger** **\$12.99++**

*Served on a Warm Kaiser Roll with Lettuce, Tomato, Red Onion*

**All above Sandwiches are served with your choice of French Fries, Potato Salad Or Cole Slaw**

**Penne Primavera** **\$15.99++**

*Sautéed Garlic, Onion, Mushrooms, Squash, Green Peas and Sun Dried Tomatoes in a Light Wine Sauce over Penne Pasta*

**Bistro Salad with Chicken** **\$14.99++**

*Seasonal Greens, Julienne Fall Vegetables, Sliced Oranges, Crumbled Goat Cheese and Walnuts. Topped with Bronzed Grilled Chicken and Served with Lemon Dijon Vinaigrette*

**Sushi Bento Box** **\$13.99++**

*Crispy Tuna and Avocado Roll with Seaweed Salad and Miso Soup*

**All above Lunch Items are served with Iced Tea or Coffee and Water**



**“Grab and Go” Selections**

*Served with Potato Salad, Granny Smith Apple, Fresh Baked Cookie, and a Soft Drink*

**Roasted Vegetable Wrap** **\$13.99++**  
*Roasted Vegetables, Pepper Jack Cheese, Spring Mix and Balsamic Vinaigrette  
In a Flour Tortilla*

**Honey Baked Ham and Cheddar** **\$14.99++**  
*Shaved Honey Ham piled high and topped with Cheddar Cheese. Served on a  
Kaiser Roll with Lettuce and Tomato*

**Smoked Turkey Club** **\$15.99++**  
*Shaved Smoked Turkey with Bacon, Swiss Cheese, Lettuce, and Tomato on a  
Kaiser Roll*

**Plated Lunches**

*Choose 1 Salad and 1 Dessert to Compliment your Entrée Selection  
Add \$3.95++ to include choice of 1 soup*

**Salad Selection**  
*Crisp Garden Salad  
Caesar Salad*

**Soup Selection**  
*Crab Bisque  
Tomato Basil Bisque  
Manhattan Cam Chowder*

**Entrees**  
*Please select one*

**Herb Marinated Grilled Chicken Breast** **\$15.99++**  
*Served with a Creamy Lemon and Herb Sauce*

**Pan Seared Atlantic Salmon** **\$16.99++**  
*Served with Rockefeller Sauce*

**Char Grilled or Blackened Yellow Fin Tuna** **\$17.99++**  
*Served with Red Onion Marmalade*

**Grilled Pork Loin Chop** **\$17.99++**  
*Served with Warm Cranberry Chutney*

**Marinated Sirloin Steak** **\$18.99++**  
*Served with a Sesame Hoisin Glaze and Stir Fried Rice*

**Cornflake Fried Crab Cake** **\$19.99++**  
*Served with Warm Apple Chutney*

**Desserts**  
*Please select one*

- *Philadelphia Cheesecake with Raspberry Sauce*
- *Triple Layer Chocolate Cake with Chocolate Sauce*
- *Fresh Strawberry Shortcake*
- *Caramel Apple Pie with Caramel Sauce*
- *Fresh Fruit Cup*



**Lunch Buffets**  
**(All Buffets have a 25 Person Minimum)**

**All Lunch buffets include Iced Tea or Coffee and Water**

**“The Delicatessen”** **\$18.99++**

*Tossed Salad with Assorted Toppings, Homemade Cole Slaw, Assorted Meats and Cheeses, Lettuce, Tomato, and Onion Platter, Dill Pickle Spears, Potato Chips, Assorted Breads and Fresh Baked Cookies and Brownies*

**“Taste of the South”** **\$20.99++**

*Tossed Salad with Assorted Toppings, Potato Salad, Buttermilk Fried Chicken, Hand Pulled Pork BBQ, Baked Beans, Collard Greens, Cornbread with Honey Butter and Homemade Berry Cobbler*

**“Taste of Italy”** **\$22.99++**

*Assorted Antipasti, Caesar Salad Bar, Meat or Vegetable Lasagna, Chicken Piccata, Pasta Primavera, Warm Garlic Bread, and Assorted Italian Pastries*

**“Mah’s Hot Lunch Buffet”** **\$23.99++**

*Tossed Salad Bar with Assorted Toppings, Fresh Sliced Fruit, Tri-Color Penne Pasta Salad, Chef’s Choice of Potato or Rice, Fresh Steamed Vegetables, Rolls and Butter, Chef’s Dessert Table and Your Choice of 2 Entrées:*

- *Herb Roasted Chicken*
- *Pan Seared Salmon with Dill Cream Sauce*
- *Mushroom Stuffed Flounder with Lobster Beurre Blanc*
- *Baked Honey Ham with Pineapple Glaze*
- *Slow Roasted Top Round of Beef with Red Wine Demi-Glace*
- *Cornflake Fried Crab Cake (add \$1.95++ per person)*

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<i>Display of Imported and Domestic Cheeses with Crackers</i>	<b>\$4.99/person++</b>
<i>Display of Fresh Sliced Fruit and Berries</i>	<b>\$3.99/person++</b>
<i>Display of Fresh Vegetables with Ranch Dressing</i>	<b>\$2.99/person++</b>

### ***Sushi***

<i>Assorted Rolls</i>	<b>\$89.99++/50</b>
<i>Assorted Pieces</i>	<b>\$124.99++/50</b>
<i>Assorted Rolls and Pieces</i>	<b>\$107.99++/50</b>

### ***Cold Hors D'Œuvres***

<i>Marinated Roasted Vegetables in Phyllo Cups</i>	<b>\$69.99++/50</b>
<i>Blackened Chicken Salad in Phyllo Cups</i>	<b>\$74.99++/50</b>
<i>Marinated Mozzarella with Olives and Tomatoes</i>	<b>\$74.99++/50</b>
<i>Proscuitto Wrapped Melon Balls</i>	<b>\$99.99++/50</b>
<i>Roasted Beef Tenderloin with Caramelized Red Onions on Herb Croustades</i>	<b>\$124.99++/50</b>
<i>Freshly Shucked Clams or Oysters on the Half Shell</i>	<b>\$85.99++/50</b>
<i>Chilled Jumbo Shrimp Cocktail</i>	<b>\$110.99++/50</b>

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<i>BBQ Scallops Wrapped in Bacon</i>	<b><i>\$124.99++/50</i></b>
<i>Mini Beef Wellington</i>	<b><i>\$150.99++/50</i></b>
<i>Asparagus Hand Wrapped in Phyllo Dough with Sesame Seeds</i>	<b><i>\$124.99++/50</i></b>
<i>Mushroom Vol au Vent</i>	<b><i>\$124.99++/50</i></b>
<i>Oysters Rockefeller</i>	<b><i>\$99.99++/50</i></b>
<i>Sesame Chicken Tenders with Hot Pineapple Sauce</i>	<b><i>\$74.99++/50</i></b>
<i>Vegetable Lumpia</i>	<b><i>\$74.99++/50</i></b>
<i>Grilled Chicken Satays with Peanut Sauce</i>	<b><i>\$84.99++/50</i></b>
<i>Coconut Fried Shrimp with Curry Mango Dipping Sauce</i>	<b><i>\$129.99++/50</i></b>
<i>Mini Maryland Crab Cakes</i>	<b><i>\$149.99++/50</i></b>
<i>Swedish, BBQ, or Italian Style Meatballs</i>	<b><i>\$74.99++/50</i></b>
<i>Hot Crab and Artichoke Dip with Warm Baguettes</i>	<b><i>\$199.99++/50</i></b>
<i>Spinach and Artichoke Dip</i>	<b><i>\$99.99++/50</i></b>

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### **Carving Stations**

<i>Carved Steamship Round of Beef with Rolls and Condiments</i>	<b>\$449.99++</b>
<i>Carved Round of Beef with Rolls and Condiments</i>	<b>\$399.99++</b>
<i>Herb Roasted Turkey Breast with Cranberry Chutney and Rolls</i>	<b>\$224.99++</b>
<i>Honey Glazed Smoked Pit Ham with Mustard Sauces and Rolls</i>	<b>\$199.99++</b>

### **Pasta Stations**

**“Chicken Penne”** **\$11.99++/person**  
*Features Sautéed Chicken, Garlic, Bell Peppers, Sun Dried Tomatoes, Mushrooms, Parmesan Cheese, Penne Pasta, Alfredo, Pesto, and Marinara Sauces with Garlic Bread*

**“Shrimp Carbonera Rigatoni”**  
**\$13.99++/person**  
*Features Sautéed Shrimp, Apple Wood Smoked Bacon, Garlic, Bell Pepper, Mushrooms, Green Peas, Sun Dried Tomatoes, Parmesan Cheese, Alfredo, Pesto and Marinara Sauces with Garlic Bread*

**Wok Station** **\$15.99++/person**

*Stir Fried Chicken, Shrimp and Beef tossed with Julienned Carrots, Onions, Peppers, Squash, Cabbage, Shitakes, Bok Choy, Cilantro, Scallions, Ginger And Garlic. With Sticky Rice, Ponzu, Soy, and Hoisin Sauces.*

**Mashed Potato Bar** **\$9.99++/person**  
*Whipped Redskin Potatoes and your choice of toppings to include: Chives, Cheddar and Parmesan Cheeses, Bacon, Roasted Garlic, Scallions And Sour Cream*

**Sushi Station** **\$19.99++/person**  
*Build your own Sushi rolls and pieces, hand rolled to order by our Professional Sushi Chefs. Accompanied by Seaweed Salad and Miso Soup*

*Each action station requires one attendant. There is a \$75.00 Attendant Fee Covering 2 Hours of Service. There is a \$100.00 fee per Sushi Attendant. There is a \$25.00 Fee for Each Additional Thirty Minutes.*

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**Plated Dinner Service**

Choose 1 Salad and 1 Dessert to Compliment your Entrée Selection. Add \$4.95++ to add Soup  
 All Entrees Include: Rolls, Butter, Coffee, Tea, Decaf, and Chef's Choice of Starch and Fresh Vegetables.

**Soups**

- She Crab Soup
- Tomato and Basil Bisque
- Manhattan Clam Chowder

**Salads**

- Fresh Garden Salad with Grape Tomatoes, Cucumber, and Red Onion with Ranch and Balsamic Vinaigrette
- Caesar Salad with Romaine Lettuce, Parmesan Cheese, Garlic Croutons and Creamy Caesar Dressing

**Entrées**

(Please Choose 2 Selections)

**Mah's Surf and Turf** **\$39.99++**  
 Grilled Petit Filet and 2 Crab Stuffed Shrimp with Lobster Beurre Blanc

**Grilled Ribeye** **\$34.99++**  
 10 oz Steak Grilled Medium and Served with Red Onion Marmalade

**Sautéed Beef Tenderloin** **\$26.99++**  
 Tenderloin Tips Sautéed with Sweet Onions and Exotic Mushrooms with Red Wine Demi Glace

**Mah's Feather and Fin** **\$34.99++**  
 Blackened or Grilled Chicken Breast and 2 Crab Stuffed Shrimp with Lobster Beurre Blanc

**Chicken Saltimbocca** **\$26.99++**  
 Seared Chicken Breast Stuffed with Prosciutto, Mozzarella Cheese and Fresh Sage. Served with Lemon Caper Sauce

**Chicken Parmesan** **\$24.99++**  
 Pan Seared Chicken Breast Topped with Marinara Sauce and Blended Cheeses

**Crab Stuffed Flounder** **\$32.99++**  
 Served with Lobster Bechamel

**Mushroom Encrusted Yellowfin Tuna** **\$29.99++**  
 Served with Shumai Sauce

**Mahi Mah's Famous Cornflake Fried Crab Cakes** **\$38.99++**  
 Served with Warm Apple Chutney

**Horseradish Encrusted Salmon** **\$29.99++**  
 Served with Cranberry Chutney

**Desserts (Please Choose One)**

- Philadelphia Cheesecake with Raspberry Sauce
- Triple Layer Chocolate and Kahlua Mousse Torte with Chocolate Sauce
- Caramel Apple Pie with Caramel Sauce
- Lemon Berry Mascarpone Cake with Crème Anglaise

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### **Dinner Buffets**

#### **The Traditional Buffet**

**2 Entrees \$29.99++**

**3 Entrees \$35.99++**

- Garden Salad with Assorted Toppings
- Spicy Grilled Shrimp and Marinated Green Tomato Salad
- Chef's Choice of Starch
- Chef's Selection of Steamed Vegetables
- Rolls, Butter, Coffee, Tea, and Decaf
- Chef's Choice Dessert Display

#### **Entrée Choices:**

- Chicken Marsala or Piccata
- Herb Roasted Chicken
- Baked Salmon with Lobster Beurre Blanc
- Roasted Pork Loin Caramelized Shallot Demi-Glace
- Grilled Mahi with Pineapple Ginger Glaze
- Slow Roasted Top Round of Beef with a Hearty Veal Reduction

#### **Chesapeake Buffet**

**\$44.99++**

- Creamy Crab Bisque
- Tossed Salad with Assorted Toppings
- Fried or Broiled Crab Cakes with apple Chutney
- Pan Seared Chicken with Sautéed Mushrooms, Caramelized Onions and Pan Gravy
- Stuffed Roasted Oysters with Spinach, White Cheddar Cheese and Surry Ham
- Traditional Corn Spoon Bread
- Steamed Vegetable Medley
- Warm Dinner Rolls
- Berry Cobbler
- Chefs Choice Dessert Display

#### **Grand Tuscan Buffet**

**\$37.99++**

- Caesar Salad and Antipasto Station
- Pasta y Fajoli
- Roasted Pork Loin with Fresh Tomatoes, Artichoke Hearts, and Roasted Garlic
- Chicken Parmesan
- Clams and Mussels Fra Diavolo
- Roasted Vegetable Lasagna
- Herb Infused Penne Pasta
- Fresh Steamed Vegetables
- Garlic Bread
- Tiramisu and Mini Italian Pastries

*Add a Salad Bar with Chopped Romaine Lettuce, Fresh Mixed Greens, and assorted Toppings and Dressings in place of Tossed or Caesar Salad for an additional \$3.99/person++*

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**Beverage Selections**

**Host Bar Service by Consumption**

<i>Call Brand Liquors</i>	\$5.00++
<i>Premium Brand Liquors</i>	\$7.00++
<i>Domestic Beer</i>	\$3.50++
<i>Non-Alcoholic Beer</i>	\$3.50++
<i>Imported Beer</i>	\$4.00++
<i>Wine by the Glass</i>	\$5.50++
<i>Wine by the Bottle</i>	\$25.00++
<i>Soft Drinks / Fruit Juices</i>	\$1.50++
<i>Bottled Water</i>	\$2.00++
<i>Red Bull</i>	\$4.00++

**Host Bar Service Packages**

*(Priced Per Person)*

*Minimum of Two Hours*

	<i>First Hour</i>	<i>Second Hour</i>	<i>Each Additional Hour</i>
<i>Call Brand Liquors</i>	\$17.00++	\$17.00++	\$6.00++
<i>Premium Brand Liquors</i>	\$21.00++	\$21.00++	\$7.00++

**Cash Bar Service by Consumption**

<i>Call Brand Liquors</i>	\$5.50++
<i>Premium Brand Liquors</i>	\$7.50++
<i>Domestic Beer</i>	\$3.75++
<i>Non-Alcoholic Beer</i>	\$3.75++
<i>Imported Beer</i>	\$4.25++
<i>Wine by the Glass</i>	\$6.00++
<i>Wine by the Bottle</i>	\$25.00++
<i>Soft Drinks / Fruit Juices</i>	\$1.75++
<i>Bottled Water</i>	\$2.25++
<i>Red Bull</i>	\$4.00++

**Other Beverage Service**

<i>Champagne Punch (Per gallon)</i>	\$30.00++
<i>Non-Alcoholic Punch (Per Gallon)</i>	\$15.00++
<i>Vodka Punch (Per Gallon)</i>	\$35.00++
<i>Champagne – Wycliffe Brut (Per Bottle)</i>	\$25.00++

**All Host and Cash Bars Require Bartenders**

**Bartender Fees: \$75.00 Per Bartender**

**Call Brands**

*Seagram's 7, Smirnoff Vodka, Beefeaters Gin, Jim Beam, Dewar's White Label, Castillo Rum, Jose Cuervo Tequila*

**Premium Brands**

*Jack Daniels, Absolute Vodka, Tanqueray Gin, Bacardi Rum, Crown Royal, Cutty's Scotch, Jose Patron Tequila*

*The number of Bartenders will be based on Ramada on the Beach Service Standards*

*Of One (1) Bartender for every seventy-five (75) people*

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