

WEEC BREAKFAST OPTIONS

BREAKFAST BUFFET SELECTIONS

The Eye Opener

WEEC freshly baked scones, freshly brewed Colombian coffee, decaffeinated coffee, selection of breakfast and herbal teas

The American Continental

(20 person minimum)

WEEC freshly baked scones and pastries, seasonal local and tropical fruits and berries, assorted yogurts, Florida orange juice, cranberry juice, freshly brewed Colombian coffee, decaffeinated coffee, selection of breakfast and herbal teas

The Osprey

(30 person minimum)

WEEC freshly baked scones and pastries, seasonal local and tropical fruits and berries, freshly cracked scrambled eggs, crisp Applewood smoked bacon, skillet home-style potatoes with fresh herbs, country maple sausage links, Florida orange juice, cranberry juice, freshly brewed Colombian coffee, decaffeinated coffee, selection of breakfast and herbal teas

BREAKFAST ENHANCEMENTS

(30 person minimum; must be paired with breakfast menu)

Smoked Norwegian Salmon

Soft bagels, red onion, vine tomato, caper berries, cream cheese

WEEC French Toast

Orange, pecan dipped challah bread, Vermont maple syrup, cinnamon whipped cream

Chesapeake Style Eggs Benedict

Poached egg with lump crab imperial, grilled tomato, buttermilk biscuit, lemon hollandaise

BREAKFAST STATION SELECTIONS

(30 person minimum and a chef attendant fee of \$100 applies for each)

Omelet Bar

Smoked Gouda, cheddar, smoked ham, crumbled bacon, spinach, tomato, forest mushroom, smoked salmon, grilled asparagus

Belgium Waffle Station

Made to order, assorted seasonal berries, cinnamon whipped cream, honey-whipped butter, warm Vermont maple syrup

Glazed Lancaster Ham Carving Board

Spiced local apple chutney, cider reduction

Roast Prime Rib of Beef Carving Board

Natural jus, horseradish crème

Roast Turkey Breast Carving Board

Cranberry apple relish, chardonnay reduction

Roast Top Round of Beef Carving Board

Horseradish crème, grain mustard

Salmon En Croute Carving Board

Seared Atlantic salmon, sautéed baby spinach, fresh herb Boursin, baked in puff pastry

WEEC LUNCH OPTIONS

SANDWICH BUFFET OPTIONS

The Sandwich Board

Choice of three sandwiches and/or wraps
Choice of two sides
House Baked Cookies
Assorted cold beverages

Lunch Box (10 person minimum)

Choice of three sandwiches and/or wraps
Fresh fruit
House baked cookie
Bottled water

Corporate Drive Deli

Oven roasted turkey, Lancaster ham, house roast beef, and genoa salami
Provolone, cheddar, Havarti, and Swiss cheese
Lettuce, tomato, red onion
Selection of rye bread, Kaiser Rolls, and whole grain breads
Deli mustard and mayonnaise; kosher pickle spears
Choice of two sides
House baked cookies
Assorted cold beverages

Sandwiches and Wraps Selection

(Sandwich Board and Lunch Box)

Maryland Pit Beef

House roasted medium rare top round, caramelized onion, horseradish sauce, toasted French baguette

Roast Turkey and Havarti

Oven roasted turkey breast, avocado, vine ripened tomato, lettuce, grilled ciabatta

Italian Grinder

Shaved ham, genoa salami, provolone, lettuce, vine ripened tomato, oregano vinaigrette, toasted French baguette

Smoked Ham and Swiss

Shaved Lancaster ham layered with aged Swiss, stone ground mustard aioli, marble rye

Roast Chicken Ciabatta

Over roasted herbed chicken breast, lettuce, vine ripened tomato, aged cheddar, chipotle lime mayo

WEEC Club Sub

Roast turkey, honey ham, crisp bacon, alfalfa sprouts, vine ripened tomato, Dijon spread, multi grain roll

Tarragon Chicken Salad

All white meat with walnuts, golden raisins, tarragon, toasted French baguette

WEEC Grilled Cheese

Smoked Gouda, Havarti, mozzarella, heirloom tomato, basil leaf, sourdough toast

Grilled Chicken Caesar Wrap

Fresh herbed natural chicken breast, crisp romaine hearts, creamy Caesar dressing, parmesan reggiano, sun-dried tomato tortilla

Mediterranean Vegetarian Wrap

Grilled marinated vegetables, roasted peppers, feta cheese, tzatziki sauce, sun-dried tomato tortilla

California Wrap

Avocado, alfalfa sprouts, caramelized red onion, vine ripened tomato, Havarti and smoked Gouda, seasonal greens, chipotle tortilla

Side Selections

(Sandwich Board and Corporate Deli)

House salad
Marinated tomato and cucumber salad
Old Bay pasta salad
Fresh fruit salad
Country potato salad
WEEC Cole slaw
Assorted chips

LUNCH BUFFET SELECTIONS

(15 person minimum)

The Triple Play

Cream of tomato and sweet basil soup
Harvest salad
WEEC grilled cheese sandwich
Chef's seasonal dessert
Assorted cold beverages

The Southern Grill

Water's Edge house salad
Grilled sliced marinated flank steak
Chipotle BBQ grilled chicken breast
Grilled local vegetables
Grilled crostini
Chef's seasonal dessert
Assorted cold beverages

The Italian

Classic Caesar Salad
House baked ziti
Sweet Italian sausage
Freshly baked herbed breadsticks
Chef's seasonal dessert
Assorted cold beverages

The Express Board

Traditional garden salad
Grilled herbed chicken breast
Penne pasta with grilled seasonal vegetables
Artisanal rolls and butter
Assorted cookies
Assorted cold beverages

The Executive Board

Harvest salad
Maryland lump crab cake
Roasted red pepper remoulade
Roast red bliss potatoes
Artisanal rolls and butter
Chef's seasonal dessert
Assorted cold beverages

LUNCH BUFFET SELECTIONS

(30 person minimum)

The Bata Buffet \$16

Classic Caesar salad
Choice of two entrées
Chef's seasonal vegetable
Artisanal baked rolls with sweet butter
Chef's seasonal dessert
Assorted cold beverages

Entrée Selections for Bata Buffet*

Chicken Penne

Herb grilled chicken breast, grilled artichokes and shiitake mushrooms, caper berries and tomato chardonnay cream sauce

Sirloin Beef Tips

Slow braised in a red wine sauce with fresh herbs and spices, sautéed forest mushrooms, caramelized onions, herbed egg noodles

Vegetarian Pasta

Oven roasted tomatoes, grilled asparagus, basil pesto sauce, penne pasta

Tilapia Noisette

Pan roasted in a panko-hazelnut crust, char-grilled tear drop tomatoes, baby Brussel sprout leaves, and brown butter

Chicken Breast Parmesan

Natural chicken breast pan roasted, fresh herb panko crust, house marinara topped with parmesan reggiano and fresh mozzarella, baked golden brown

Classic London Broil

Thinly sliced marinated flank steak, red wine sauce, grilled forest mushrooms, crispy onion

***Additional Buffet Options Available Upon Request**

LUNCH BUFFET SELECTIONS (CONTINUED)

(30 person minimum)

The Mason Dixon Buffet

(\$100 attendant fee applies with selection of carving board)

Fresh fruit salad

Traditional garden salad

Choice of two entrées

Green beans with caramelized onions

Artisanal baked rolls with sweet butter

Chef's seasonal dessert

Assorted cold beverages

Entrée Selections for Mason Dixon Buffet

Classic Chicken Pot Pie

Tender chunks of sautéed chicken breast with a mélange of seasonal local vegetables, sage velouté sauce, flaky puff pastry topping

Maryland Fried Chicken

Buttermilk brined natural chicken fried crispy, with andouille sausage and chardonnay gravy, served with Chef's choice of potatoes

The Millennium Buffet

(\$100 attendant fee applies with selection of carving board)

Harvest salad

Choice of two entrées

Grilled seasonal vegetables

Roast red bliss potatoes

Medley of fresh vegetable ratatouille

Artisanal baked rolls with sweet butter

Chocolate truffle mousse cake

Assorted cold beverages

Entrée selections for Millennium Buffet

Crab and Asparagus "Alfredo"

Maryland lump crab, char-grilled local asparagus, baby arugula, sweet basil Fontana cream sauce, pasta shells

Cider Glazed Lancaster Ham Carving Board

Spiced local apple chutney, cider reduction, served with Chef's choice of potatoes

Roast Top Round of Beef Carving Board

Horseradish crème, grain mustard, served with Chef's choice of potatoes

Chicken Scampi

Pan roasted natural chicken breast sautéed with garlic and vine ripened tomato, lemon and white wine pan sauce, served with saffron rice

Roast Turkey Breast Carving Board

Cranberry apply relish, chardonnay reduction, served with Chef's choice of potatoes

Grilled Atlantic Salmon

Citrus grilled Atlantic salmon, grilled mango relish, served with saffron rice

Pan Roasted Chicken Breast

Sautéed Swiss chard and shiitake mushrooms, honey Dijon mustard sauce

Maryland Lump Crab Cake (One per person)

Whole grain mustard Beurre blanc

Pan Roasted Rockfish

Maryland sweet corn, Yukon potato and smoked bacon hash, velouté sauce

Roast Sirloin of Beef Carving Board

Horseradish cream, chimichurri sauce

WEEC DESSERT OPTIONS

PLATED DESSERT SELECTIONS

Crème Brulée

Vanilla bean, seasonal berries

Berry Trifle

Lady fingers, lemon cream

Chocolate Truffle Mousse Cake

Crème anglaise, seasonal berries

Chocolate Mousse Cup

Seasonal berries, mocha whipped cream

Ice Creams and Sorbets

Choice of:

French vanilla bean ice cream

Chocolate ice cream

Wild berry sorbet

Lemon sorbet

Mango sorbet

PLATTER DESSERT SELECTIONS

Assorted Miniature Pastries

Assorted Miniature Cupcakes

Jumbo Chocolate Chip and Oatmeal Cookies

Water's Edge House Cannoli

Crisp tulip cookies, sweet and creamy mascarpone, orange zest and grand Marnier filling, chocolate ganache

DESSERT STATION SELECTIONS

Warm Chocolate Croissant Bread Pudding

Golden raisins, chocolate chips, cinnamon whipped cream

Ice Cream Sundae Bar

French vanilla bean & chocolate ice cream, sliced bananas, fresh strawberries, maraschino cherries chocolate chips, M&M's, Reese's pieces, crushed Oreo, wet nuts, whipped cream, marshmallow fluffs, chocolate fudge sauce

MEETING BREAK SELECTIONS

Refresh

Freshly brewed Colombian coffee, decaffeinated coffee, breakfast teas and herbal teas, assorted cold beverages

Mid-Morning Pick-Up

Fruit kabobs, mini yogurts, granola bars, freshly brewed Colombian coffee, decaffeinated coffee, breakfast teas and herbal teas, assorted cold beverages

Snack Shack

Kettle chips, pretzels, candy bars, heart healthy nuts, trail mix, freshly brewed Colombian coffee, decaffeinated coffee, breakfast teas and herbal teas, assorted cold beverages

Executive Afternoon Break

Freshly baked cookies and brownies, whole fresh fruit: apples, bananas, oranges, freshly brewed Colombian coffee, decaffeinated coffee, breakfast teas and herbal teas, assorted cold beverages

Nacho Station

House assorted tortilla chips, roast corn and black bean salsa, guacamole, lime-sour cream, warm nacho cheese sauce, assorted cold beverages

Mediterranean

Grilled Greek pita breads, grilled fresh vegetable crudité, tzatziki, roast red pepper hummus, fresh herbed feta, and Greek olives, assorted cold beverages

Chesapeake Bay

Maryland crab dip, grilled pita chips and gourmet crackers, fresh vegetable crudité, assorted cold beverages

Camden Yards

All American ball park beef hot dogs, spicy mustard, relish, onions, ketchup, popcorn, soft pretzels, roasted peanuts, assorted cold beverages