



Breakfast Displays

MINIMUM OF 20 PEOPLE

CONTINENTAL BREAKFAST \$14

Assorted Danish, Muffins & Bagels served with
a Trio of Cream Cheese
Seasonal Fresh Fruit Display
Assorted Fruit Juices
Freshly Brewed Coffee Bar

BREAKFAST WRAP EYE-OPENER \$16

Assorted Breakfast Wraps
Tater Tots
Fruit Platter
Freshly Brewed Coffee

HOT BREAKFAST \$19

Scrambled Eggs
Country Style Breakfast Potatoes
Applewood Bacon or Pork Sausage Links
Cinnamon French Toast, Belgium Waffles or Pancakes
Seasonal Fresh Fruit Display
Assorted Fruit Juices
Freshly Brewed Coffee Bar

ENHANCEMENTS

(priced per person)

Omelette Station **\$6**
Frittata with Peppers, Mushrooms & Cheese **\$2**
Quiche Lorraine **\$3**
Yogurt Parfaits **\$3**
Homemade Banana Bread **\$2**
Smoked Salmon Display **\$4**
Mimosa Bar **\$8**
Bloody Mary Bar **\$10**

applicable sales tax and 20% service fee additional



Brunch Menu

MINIMUM OF 20 PEOPLE

CLASSIC BRUNCH \$24

Options can be substituted, pricing may vary

Scrambled Eggs

Chicken Salad on a Mini Croissant

Penne Pasta with Asiago & Sun-Dried Tomatoes

Mixed Green Salad or Caesar Salad

Yogurt Parfaits

Fresh Fruit Cocktail

Fresh Muffins & Assorted Danish

Freshly Brewed Coffee Bar

ENHANCEMENTS

priced per person

Prosciutto Wrapped Asparagus **\$1.5**

Frittata with Peppers, Mushrooms and Cheese **\$3**

Quiche Lorraine **\$3**

Smoked Salmon **\$4**

Chicken Parmigiana or Piccata **\$3**

Country Style Breakfast Potatoes **\$1.5**

Tomato Bisque Soup **\$2**

Tea Sandwiches **\$4**

(Ham, Brie and Apple, Egg Salad with Asparagus and Capers, Red Pepper Hummus with Smoked Chicken on a Pita Chip, Cucumber and Watercress Assortment)

Domestic & Imported Cheese Display **\$4**

Fresh Vegetable Crudite Display **\$3**

Tuna Tartare on Wontons with Honey Sriracha and Mango Relish **\$3**

Crab Salad Stuffed Avocados **\$4.50**

Bacon, Sausage, Turkey Sausage or Ham **\$2.5**

REFRESHMENTS

Soft Drink Station **\$2**

Mimosa Bar **\$8**

Bloody Mary Bar **\$10**

Assorted Fruit Juice Display **\$2**

Sycamore Lane Wine Bar **\$8**

Sparkling Wine Punch Tower **\$120** (serves approx. 50)

Non-Alcoholic Punch Tower **\$65** (serves approx. 50)

applicable sales tax and 20% service fee additional



Lunch & Dinner Buffets

MINIMUM OF 20 PEOPLE

**All Buffet Options include Coffee and Soft Drinks.
Buffets can be served family style for an additional \$5 per person**

DELI BUFFET

\$21 Lunch - \$23 Dinner

served with

Turkey, Ham, Roast Beef & Salami
Swiss, Cheddar & American

choice of two

Mixed Salad Greens - Italian Pasta Salad - Reserve 22 Redskin Dill Potato Salad -
Reserve 22 Creamy Coleslaw - Homemade Potato Chips

and

Cookies and Brownies

AMERICAN GRILL

\$22 Lunch - \$25 Dinner

choice of two

Char-Grilled Burgers - Beer Brats with Onions - Marinated Grilled Chicken Breast - BBQ Pulled Pork

choice of two

Reserve 22 Potato Chips - Reserve 22 Creamy Coleslaw -
Reserve 22 Redskin Dill Potato Salad - Mixed Salad Greens - Tater Tots

and

Cookies & Brownies

SWINGIN' SET

\$24 Lunch - \$28 Dinner

Lemon Pepper Chicken in a Fresh Lemon Juice and Cream Reduction
Atlantic Salmon with a Dill Lemon Sauce,
Penne Pasta with Asiago and Sun-Dried Tomatoes
Quinoa Salad with Black Beans, Roasted Corn and Heirloom Tomatoes
Spring Spinach Salad with Strawberries and Feta
Fresh Fruit Cocktail and
Chocolate Cake

Packaged bar options are available in conjunction with buffet options
applicable sales tax and 20% service fee additional



Lunch & Dinner Buffets

MINIMUM OF 20 PEOPLE

All Buffet Options include Coffee and Soft Drinks.

Buffets can be served family style for an additional \$5 per person

SOUTHWEST TACO BAR

\$24 Lunch - \$27 Dinner

choice of two

Carnitas - Carne Asada - Chicken - Ground Beef - Shrimp (add \$2 pp) - Skirt Steak (add \$2pp)

served with

Mexican Rice - Refried Beans - Black Beans - Tortilla Chips

Flour & Corn Tortillas - Shredded Cheese - Lettuce - Tomato - Limes - Sour Cream -

Onions - Cilantro - Reserve 22 Guacamole & Salsa

and

Cinnamon Sugar Churros

LITTLE ITALY

\$24 Lunch - \$27 Dinner

Char-Grilled Italian Sausage with Roasted Peppers

Chicken Piccata with Lemon Butter Caper Sauce

served with

Penne Pasta with Choice of Sauce (Marinara, Basil Pesto or Tomato Vodka)

Seasonal Grilled Italian Style Vegetables & Freshly Baked Bread

and choice of two salads

Mixed Greens - Italian Pasta - Antipasto - Caesar

and

Assorted Dessert Bars

SOUTHERN BACKYARD BBQ

\$28 Lunch - \$31 Dinner

choice of two

Reserve 22 BBQ Ribs - Southern BBQ Chicken - Tangy BBQ Brisket

and choice of two

Reserve 22 Coleslaw - Reserve 22 Redskin Dill Potatoes - Mixed Green Salad -

Caesar Salad - Freshly Sliced Watermelon

served with

Baked Beans - Fresh Corn on the Cob - Buttermilk Biscuits or Skillet Cornbread

and

Cookies and Brownies

Packaged bar options are available in conjunction with buffet options
applicable sales tax and 20% service fee additional



Lunch & Dinner Buffets

MINIMUM OF 20 PEOPLE

All Buffet Options include Coffee and Soft Drinks.

Buffets can be served family style for an additional \$5 per person

THE DANBY

\$25 Lunch - \$30 Dinner

Sliced Peppercorn Sirloin of Beef with a Port Wine Reduction Sauce,
Pretzel Crusted Chicken Breast with a Honey Mustard Glaze,
Macaroni and Cheese,
Tomato and Cucumber Salad with Onions, Feta Cheese, Artichoke Hearts and a Balsamic Vinaigrette,
Charred Broccoli *or* Corn on the Cob
and Assorted Cookies and Brownies

PIG ROAST AND BUFFET

\$25 Lunch - \$29 Dinner

ENTIRE PIG ROASTED ON PATIO

Served with Mixed Green Salad, Cole Slaw, Potato Salad, Baked Beans, Corn Bread, Cookies and Brownies

AT THE GLEN

\$25 Lunch - \$30 Dinner

Choice of:

Roasted Grecian Chicken with Kalamata Olives, Mushrooms, Marinated Tomatoes and Feta Cheese *or*
Roast Loin of Pork with a Peach Bourbon Glaze

and Choice of:

Grilled Breast of Chicken with a Lemon Pepper Sauce *or*
Herb Panko Crusted Crispy Farm Raised Tilapia with a Honey Mustard Sauce
served with Haricot Verts Green Beans, Mashed Potatoes, Mixed Green Salad and
Assorted Cookies and Brownies

THE WINCHELL

\$35 Lunch - \$40 Dinner

Choice of:

Carved Prime Rib of Beef with Au Jus and Horseradish Creme *or*
Carved Beef Tenderloin with a Cabernet Sauce

and Choice of:

Braised Boneless Short Ribs with a Coffee Stout Reduction *or*
Maryland Crab Cakes with Remoulade Sauce and Corn Relish Side

Served with a Mashed Potato Bar, Roasted Broccoli *or* Bacon Brussel Sprouts, Mixed Green Salad and
Assorted Cookies and Brownies

Packaged bar options are available in conjunction with buffet options
applicable sales tax and 20% service fee additional



Plated Luncheon Options

MINIMUM OF 20 PEOPLE

Coffee, Hot Tea & Iced Tea, Choice of Soup (Cream of Asparagus, Cream of Chicken Wild Rice or Tomato Bisque) or Salad (Mixed Green Salad with Vinaigrette or Caesar) included with Plated Luncheons

If offering more than one entree, splitting fees apply

SIGNATURE OFFERINGS \$24

Crispy Chicken Sandwich with Panko Crusted with Bacon, Green Onion, Thyme, Cream Cheese served with Reserve 22 Chips

Reserve 22 Club with Sliced Turkey Breast, Bacon, Avocado, Tomatoes, Pea Tendrils and Truffle Mayo, served with Reserve 22 Chips

Maryland Crab Cake Croissant Jumbo Lump Crab Cakes with Citrus Dijon Vinaigrette served with Reserve 22 Potato Chips

Spinach Salad with Crumbled Goat Cheese & Fresh Berries

Quiche Lorraine homemade with Gruyere, Bacon and Onions served with Fresh Fruit

Nicoise Salad

with Grilled Ahi Tuna, Red Potatoes, Black Olives, Green Beans, Grape Tomatoes, Hard Boiled Eggs and Lemon Garlic Vinaigrette

Grilled Chicken Breast Cobb Salad with Egg, Blue Cheese, Applewood Bacon, Avocado and Grape Tomatoes

PREMIER OPTIONS

Reserve 22 Honey Chicken \$26

with Dried Figs, Toasted Walnuts, Roasted Potatoes & Chef's Selection of Vegetables

Chicken Piccata \$26

with Angel Hair Pasta and Vegetables

Spinach Stuffed Chicken \$28

with Seasonal Vegetables and Roasted Potatoes

Mediterranean Chicken \$26

Chicken Grilled Chicken Breast with Quinoa, Heirloom Tomatoes, Bell Peppers, Kalamata Olives, Mushrooms and a Grecian Vinaigrette

Penne Aglio Olio with Shrimp & Broccoli \$26

Pasta Primevera \$26

Melody of Fresh Vegetables and Herbs in a Light Garlic Tomato Basil Sauce served over Angel Hair Pasta and Sprinkled with Parmesan Cheese

Panko Crusted Baked Cod \$28

with Lemon Aioli, Rice Pilaf and Chef's Selection of Vegetables

Teriyaki Grilled Salmon \$30

with Coconut Rice, Pea Pods and Peppers

Prime Grade 6 oz Filet of Sirloin \$33

with Truffle Butter, Onion Strings, Garlic Mash & Chef's Selection of Vegetables

DESSERT

(choice of one)

Gelato - Fresh Fruit - Ice Cream Sundae - Chocolate Cake

Packaged bar options are available in conjunction with plated luncheons
applicable sales tax and 20% service fee additional



Plated Dinner Options

MINIMUM OF 20 PEOPLE

Coffee, Hot Tea & Iced Tea, Choice of one Either -- Soup (Cream of Asparagus, Cream of Chicken Wild Rice or Tomato Bisque) OR Salad (House or Caesar) included with Plated Dinners

If offering more than one entree, splitting fees apply

Orechiette Pasta \$29

with Italian Sausage, Peppers and Kale

Penne Aglio Olio with Shrimp & Broccoli \$29

Reserve 22 Honey Chicken \$29

with Dried Figs, Toasted Walnuts, Rice Pilaf & Chef's Selection of Vegetables

Pasta Primavera \$29

Melody of fresh vegetables and herbs in a light garlic tomato basil sauce served over angel hair pasta and sprinkled with Parmesan cheese.

Mediterranean Chicken \$30

with Quinoa and Peppers, Mushrooms & Kalamata Olives

Panko Crusted Baked Cod \$29

with a Lemon Aioli, Rice Pilaf & Chef's Selection of Vegetables

Chef Tom's Pork Chops \$32

Twin 6oz Boneless Pork Chops with an Andouille Bread Crust and Creole Mayonnaise served with Cajun Rice & Roasted Vegetables

8oz Pork Loin \$28

with an Apple Brandy Demi Glace, Mashed Potatoes & Chef's Selection of Vegetables

8oz Prime Grade Filet of Sirloin \$42

with Truffle Butter, Mashed Potatoes & Chef's Selection of Vegetables

12oz Prime Rib \$44

with an Au Jus Horseradish Cream, Mashed Potatoes & Chef's Selection of Vegetables

8oz Filet Mignon \$52

Angus Beef with Cabernet Butter, Onion Strings, Mashed Potatoes & Grilled Asparagus

DESSERT

(choice of one)

Gelato - Fresh Fruit - Ice Cream Sundae - Chocolate Cake

Packaged bar options are available in conjunction with plated dinners
applicable sales tax and 20% service fee additional



Hors D'oeuvres

SELECT THREE

ONE HOUR UNLIMITED - \$15 PER GUEST

TWO HOUR UNLIMITED - \$22 PER GUEST

THREE HOUR UNLIMITED - \$25 PER GUEST

All options can be purchased based on 50 piece increments

HOT

- Vegetable Spring Rolls**
- Cocktail Meatballs**
- Arancini Balls**
- Bacon Wrapped Scallops**
- Coconut Shrimp**
- Mini Crab Cakes**
- Buffalo Chicken Wings**
- Hibachi Chicken or Beef Skewers**
- BBQ Chicken Flatbread**
- Margherita Flatbread**
- Buffalo Chicken Crostini**
- Phyllo Wrapped Asparagus**
- Mini Lorraine Pastry Bites**
- Mini Steak Pastry Bites**
- Mini Pizza Pastry Bites**
- Asparagus Wrapped in Phyllo**
- Crab Rangoon**
- Stuffed Mushroom Caps**

COLD

- Bruschetta**
- Caprese Skewers**
- Reserve 22 Honey Mascarpone Crostini**
- Asian Napa Chicken on Mini Wontons**
- Antipasto Skewers**
- Tuna Poke on Endive**
- Mini Avocado Toast**

Package bar options are available in conjunction with hors d'oeuvres options
applicable sales tax and 20% service fee additional



Upgrades

One Hour Unlimited Additions

DISPLAYS

(Displays are an addition to enhance your lunch or dinner)

Fresh Vegetable Crudite Display - **\$3 per guest**

Domestic & Imported Cheese Display - **\$4 per guest**

Chilled Gulf Shrimp Display - **\$6 per guest**

Antipasto Platter - **\$5 per guest**

Fresh Fruit Display - **\$3 per guest**

Assorted Flatbreads - **\$5 per guest**

Chips, Reserve 22 Salsa and Fresh Guacamole Display - **\$3 per guest**

Traditional Bruschetta - **\$3 per guest**

Bruschetta Trio w/Traditional, Wild Mushroom & Artichoke - **\$4 per guest**

STATIONS

(Stations are an addition to enhance your lunch or dinner)

Salad Bar - Romaine, Spring Mix and Spinach Salads, with Three Dressings, Hard Boiled Eggs, Bacon, Chicken, Tomatoes, Cucumbers, Onions, Carrots, Peppers, Cheese, Candied Walnuts and Olives -- **\$6 per guest**

Pasta Bar- Penne Pasta with Marinara, Alfredo & Pesto, Parmesan Cheese, Onions, Mushrooms, Broccoli, Red Peppers, Spinach, Tomatoes, Meatballs and Italian Sausage -- **\$7 per guest**

Loaded Mashed Potato Bar - Mashed Yukon Gold Potatoes, Sour Cream, Whipped Butter, Chives, Diced Bacon, Shredded Cheddar Cheese, Caramelized Onions, Diced Tomatoes, Truffle Butter and a Cabernet Demi Glace -- **\$7 per guest**

Mac & Cheese Bar - Chicken, Bacon, Sausage, Jalapeno, Caramelized Onions, Mushrooms, Tomato, Parmesan Cheese and Blue Cheese Crumbles -- **\$7 per guest**

Slider Bar (choose two) - Reserve 22 Links Sliders, Beer Battered Cod Sliders, Pulled Pork Sliders, Buffalo Chicken Sliders -- **\$7 per guest**

Nacho Bar - Hot Queso, Spiced Beef, Chili, Black Olives, Lettuce, Tomatoes, Salsa, Guacamole, Jalapeno, Sour Cream -- **\$7 per guest**

applicable sales tax and 20% service fee additional



Dessert Menu

MINIMUM OF 20 PEOPLE

SWEET TABLE DISPLAY

\$7 per guest

Tiramisu, Truffles, Fruit Tarts, Napoleon, Cream Puff Swans, Cannoli, Chocolate Covered Strawberries and Mousse Cups

NOTHING BUNDT CAKES

\$30 per dozen

Bundtinis (Bite-Sized Bundt Cakes)



ELI'S CHEESECAKE

\$5 per guest

NY Style Cheesecake with a Raspberry Drizzle and Fresh Fruit

GOURMET CUPCAKES

\$24 per dozen

Oreo, Lemon, Mango, Strawberry, Vanilla Bean, Chocolate Fudge, Carrot or Red Velvet

TWO LAYERED SHEET CAKE

Half Sheet Cake (serves approx. 50 guests) \$90

Full Sheet Cake (serves approx. 90 guests) \$140

Vanilla, Chocolate or Marble

CHOCOLATE CHIP COOKIES & BROWNIES

\$2 per guest

Cakes, cupcakes and cookies may be brought in from an outside for events.

The desserts must be from a licensed baker and a receipt is required.

A \$1.50 service charge will be assessed.

applicable sales tax and 20% service fee additional



Drink Packages

**MINIMUM OF 20 PEOPLE
PRICED PER PERSON**

COFFEE STATION \$1.50

SODA STATION \$2

BLOODY MARY STATION \$10

MIMOSA STATION \$8

BELLINI BAR \$10

NON-ALCOHOLIC PUNCH TOWER \$65

SPARKLING WINE PUNCH TOWER \$120

STANDARD BEER, WINE & SOFT DRINK PACKAGE \$14

2 Hour Self Serve Beer, Wine & Soft Drink Open Bar
Each Additional Hour \$3

Includes: Budweiser, Bud Light, Coors Light, Miller Lite & 312
Sycamore Lane Pinot Grigio, Chardonnay, Cabernet Sauvignon & Merlot

DELUXE MIXED DRINK OPEN BAR PACKAGE \$17

2 Hour Call Liquor Open Bar
Each Additional Hour \$4

Includes Beer, Wine, Soft Drink and Call Liquors

PREMIUM MIXED DRINK OPEN BAR PACKAGE \$20

2 Hour Premium Liquor Open Bar
Each Additional Hour \$5

Includes Beer, Wine, Soft Drinks and Premium Liquors

*Deluxe and Premium packages require a bartender. A \$100 bartender fee does apply.
Open bar and tabbed bar options are also available.*