

Rutherfords
465

RESTAURANT AT REGATTA BAY

CATERING MENUS

Banquet Information and Services

The catering staff of Rutherfords 465 is dedicated to working with you, as a team, toward the complete success of your event. Our Director of Catering is available to answer any questions you may have regarding any of our services or the information below.

Banquet Service Terms

All reservations and agreements are made upon, and are subject to the guidelines of Rutherfords 465 Catering, and the following conditions:

Tax

All Federal, State and Municipal taxes which may be imposed or applicable to this agreement and to the services rendered by Rutherfords 465 to be paid separately by the customer in addition to the prices herein agreed upon.

Catering Fees

There is a 20% charge and a 6% sales tax added to all food & beverage charges. The 20% service charge is taxable. All prices are quoted per person unless otherwise indicated. Bar prices are per drink unless otherwise indicated. To ensure food quality, Buffet Pricing is based on 90 minutes or less. Additional charges may incur for extending hours of service. A \$100.00 service charge will apply to all buffets of less than 50 guests. Cooking stations and Carving Stations are subject to a \$75.00 Chef's Fee per Station. Cashiers are required for all cash bars and cash concessions.

Food and Beverage Guarantee

Ten (10) working days prior to all Food and Beverage functions, Rutherfords 465 requires the customer to submit an expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% at the time Rutherfords receives the guaranteed number of guests. The guaranteed number of guests for all Food and Beverage functions must be submitted to the Catering Department by 12:00 p.m. (noon), three (3) business days prior to the date of the function. If the number of guests is not received by the cut off date/time, Rutherfords will use the "expected" number of guests submitted to Catering ten (10) working days prior to the event as the correct number. The number becomes the minimum number of guests used in calculating food preparation. Should the actual number of guests in attendance of the event exceed the guarantee, the customer will be charged for that number of guests. On plated Food and beverage functions, Rutherfords will set seating for up to five percent (5%) over the number guaranteed for said event. Food will be prepared for five percent (5%) over the number.

Prices

The prices herein are subject to increase in the event costs of food, beverages, or other costs of operations increase at the time of the function. Customer grants the right to Rutherfords to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer, providing however, customer shall have the right to terminate this agreement within fourteen (14) days after such written notice from Rutherfords 465 Catering has been sent.

Deposits

A \$500 deposit is required in order to guarantee the reservation. Should someone else inquire about a non-deposit date the first person will be notified of his or her options. If after a reasonable attempt to contact the non-deposit reservation, the second party will be afforded the opportunity to make a deposit and guarantee reservation. Deposits will be processed at date of submission. All deposits will be applied to the balance of the event. Deposits can be made in the form of check, credit card or money order. Deposit minus a \$100 administration fee will be refunded with 120 days notice. Deposit will be forfeited with less than 120 days of cancellation.

Banquet Information and Services (continued)

Billing

100% payment for every event is due 7 days prior to the day of the event. No exceptions. In the event the representative cannot be found; the credit card on file will be billed. Billing for services secured from an outside contractor, on the clients behalf, may be billed directly to your account. All outside services billed through Rutherfords will be subject to a twenty percent (20%) handling charge.

Weather Guideline for Outdoor Functions

For evening functions, Rutherfords 465 will decide by 1:00 p.m. on the day of your function whether the function will be held inside or outside. For daytime functions, Rutherfords will decide by 5:00 p.m. on the day prior. Should there be a report of 30% or more chance of precipitation in the area, the scheduled function will take place in the designated back-up location. Temperatures below 60 degrees and/or wind gusts in excess of 20 mph shall also be cause to hold the function indoors. In all cases, Rutherfords reserves the right to make the FINAL decision if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests.

Off-Premise Catering

Off-Premise Catering is available in private homes, clubs or any venue that accepts outside caterers. There is a \$1,000.00 minimum, exclusive of all tax and service charge is required for Off-Premise Catering. A \$75.00 fee will apply to off premise deliveries (set-up not included). A \$350.00 remote service charge will apply to service for Off-Premise Catering. Service labor will be charged at the rate of \$125.00 per server and \$150.00 per bartender. Labor past 8 hours will be charged hourly at rate \$12.00 per server and \$15.00 per bartender.

Cocktail Reception Packages

Minimum of 50 guests

■ The Fairway

Cold Features

Imported and Domestic Cheese Display- Served with Grapes and French Baguettes

Grilled Mediterranean Vegetable Display - Seasoned and Grilled with Balsamic Vinaigrette. Served with Roasted Red Pepper Aioli and Roasted Garlic Gorgonzola Sauce

Roma Tomatoes and Fresh Mozzarella Crostinis

Smoked Salmon Deviled Eggs with Dill and Capers

Prosciutto Wrapped Asparagus with Extra Virgin Olive Oil, Mixed Spring Greens and Shaved Parmigiano-Reggiano

Hot Hors D'oeuvres

Mini Brie and Raspberries En Croute

Mushroom Caps with Italian Sausage and Feta Cheese

Tempura Shrimp in a Spring Roll Wrapper with Hot Mustard Sauce

Mini Chicken Wellingtons with Rosemary Demi Glace

\$55.00 per person

■ The Oceania

Cold Features

Imported and Domestic Cheese Display - Served with Grapes and French Baguettes

Scotch Choice Smoked Salmon - Pastrami Style Pre-Sliced Smoked Salmon, Served with Traditional Condiments, Crackers, Lahvosh and Crostini Toasts

Jumbo Lump Crabmeat Crostinis with Roasted Red Peppers

Coriander Crusted Medallions of Rare Tuna on Bruschetta Toasts with Wasabi Mayonnaise

Smoked Duck Breast Tartlets with Bleu Cheese Mousse

Hot Hors D'oeuvres

Maryland Style Silver Dollar Crab Cakes with Stone Ground Mustard Sauce

Blackened Grouper Tenderloins with Chive Beurre Blanc

Shrimp Spring Rolls with Sweet Chili Sauce

Mushroom Caps with Crabmeat and Parmesan

Dessert

Chocolate Covered Strawberries

Assorted Housemade Truffles

\$58.00 per person

All prices subject to 20% service charge and 6% state sales tax.

All prices subject to change.

Cocktail Reception Packages (continued)

Minimum of 50 guests

■ The Maritime

Cold Features

Imported and Domestic Cheese Display - Served with Grapes and Assorted Flat Breads

Filet Mignon Crostini - Served with Horseradish Sauce

Fresh Asparagus Wrapped in Prosciutto - Served with Extra Virgin Olive Oil, Balsamic Vinegar and Shaved Parmesan

Hot Hors D'oeuvres

Maryland Silver Dollar Crab Cakes - Served with Pecan Menuiere Sauce

Coconut Chicken Tenderloins - Served with Apricot Lime Sauce

Tempura Shrimp - Fried Spicy Shrimp in a Spring Roll Wrapper with Hot Mustard Sauce

Vegetarian Spring Rolls - Served with Honey Mustard

\$60.00 per person

■ The Coastal Affair

Cold Features

Brie Display En Croute - Filled with Orange Marmalade and Sliced Strawberries

Imported and Domestic Cheese Display - Served with Grapes and French Baguettes

Seafood Antipasto - Tuscan White Bean Salad, Mixed Greens, Marinated Jumbo Lump Crabmeat, Bay Shrimp, Scallops, Slipper Lobster Tails, Little Neck Clams and Lemon Thyme Vinaigrette

Smoked Salmon Mousse Tartlets

Cucumber Rondelles with Ocean Salad

Smoked Tuna Display - With Creole Cream Cheese, Garnished with Caviar, Broiled Shrimp, Scallions and Red Onion. Served with Crostini Toast and Lahvosh

Hot Hors D'oeuvres

Jumbo Lump Crab Cakes with Pecan Meuniere

Blackened Tuna Squares with Mango Salsa

Coconut Fried Jumbo Shrimp with Wasabi Honey Mustard

Vegetarian Spring Rolls with Chili Dipping Sauce

Mini Beef Wellingtons with Red Wine Shallot Sauce

Span Kopitas with Tzatziki Sauce

Desserts

French Pastry Table

Fresh Fruit Tartlets

\$70.00 Per Person

All prices subject to 20% service charge and 6% state sales tax.

All prices subject to change.

Cocktail Reception Packages (continued)

Minimum of 50 guests

■ The Regatta Excellence

Cold Features

Imported and Domestic Cheese and Fruit Display - Pineapple, Grapes, Strawberries and Berries with French Breads and Crackers

Brie Cheese Display - Brie Cheese Glazed with Apricot Preserves, Decorated with Strawberries and Berries

Boiled Shrimp Display - Large Shrimp Boiled, Seasoned and Served over Crushed Ice with Lemons and Key Lime Cocktail Sauce

Scotch Choice Smoked Salmon - Pastrami Style Pre-Sliced Smoked Salmon, Served with Traditional Condiments, Crackers, Lahvosh and Crostini Toasts

Beef Tenderloin Bruschetta - Grilled Beef Tenderloin, Served on Bruschetta Toasts with Horseradish Sauce and Roasted Red Peppers

Jumbo Lump Crabmeat Stuffed Artichoke Bottoms - Jumbo Lump Blue Crabmeat Tossed in a Lemon Vinaigrette then Topped with Key Lime Aioli and Chives

Carving Station (\$75 per Chef) - Choice of One:

Roasted Tenderloin of Beef with Red Wine and Horseradish Sauces

Whole Roasted Bone in Turkey Breast with Orange Sage Sauce

Bourbon Glazed Hickory Smoked Ham with Warm Jack Daniels Sauce and Honey Mustard
Served with Appropriate Condiments and Assortment of Rolls

Hot Hors D'oeuvres

Tempura Shrimp in a Spring Roll Wrapper with Hot Mustard Sauce

Mini Chicken Wellingtons with Rosemary Demi Glace

Peking Duck Spring Rolls with Hot Mustard Sauce

Baby Lamb Chops with Mint Demi Sauce

Hawaiian Grouper Tenderloins with Pineapple, Bell Peppers and Sugar Snaps in Apricot Lime Sauce

Sautéed Chicken Tenderloins with Brandy Green Peppercorn Sauce

Dessert Table

Assortment of French Pastries and Fresh Fruit Tarts

\$75.00 per person

All prices subject to 20% service charge and 6% state sales tax.

All prices subject to change.

Reception Stations

Choose from the following to complement your reception menu.

■ Chef Attended Stations (\$75 per Chef)

Bourbon Glazed Hickory Smoked Ham with Warm Jack Daniels Sauce and Honey Mustard	\$165.00 (serves 40-50)
Roasted Tenderloin of Beef with Red Wine and Horseradish Sauces	\$265.00 (serves 20)
Herb Crusted New York Strip Loin of Beef with Au Jus and Horseradish Sauces	\$285.00 (serves 25)
Mustard Seed Rubbed Roasted Pork Loin with Pork Au Jus	\$155.00 (serves 30)
Whole Roasted Bone in Turkey Breast with Orange Sage Sauce.....	\$140.00 (serves 30)
Roasted Inside Round of Beef with Red Wine Au Jus and Horseradish Sauce	\$250.00 (serves 50+)
Steamship of Beef with Au Jus, Mayonnaise, Stone Ground Mustard and Horseradish Sauce....	\$625.00 (serves 150+)
Whole Roasted Grouper or Red Snapper with Crabmeat Dressing and Lemon Chive Beurre Blanc	\$150.00 (serves 25)
Salmon Wellington - Fresh Side of Salmon Wrapped in Puff Pastry with Crabmeat, Duxelles and Dijon Mustard Served with Lemon Chive Sauce	\$265.00 (serves 25)
Roasted Suckling Whole Pig Decorated with Pineapple and Fruits Umbrian Style	\$375.00 (serves 40)

■ Chef Attended Pasta Station (\$75 per Chef)

You May Choose Two Housemade Sauces and Two Styles of Pasta. This Station Includes: Shredded Parmesan Cheese, Crushed Red Pepper Flakes, Freshly Cut Basil and Garlic Bread Sticks

Choice of Two Pastas

Penne Rigate, Rigatoni, Fusilli, Bowties or Cheese Tortellini

Choice of Two Sauces

Classic Basil Pine Nut Pesto, Tomato Vodka Cream Sauce, Alfredo Sauce, Marinara Sauce or Sun-Dried Tomato Cream Sauce

\$7.00 per person

Add: Chicken Tenderloin, bay Shrimp, Cocktail Italian Meatballs, Italian Sausages or Crabmeat
\$4.50 per person

■ Pasta Selections (No Chef Required)

Agnolotti with Goat Cheese and Roasted Red Bell Peppers

Served in a Cracked Black Peppercorn Alfredo with Fresh Spinach Leaves, Artichoke Hearts and Roasted Red Bell Peppers

Three Cheese Raviolis

Cheese Filled Raviolis in a Sun-Dried Tomato Cream Sauce

Spinach and Portobello Mushroom Raviolis

Served with a Marsala Wine Butter Sauce

Beef Bolognese Raviolis

Beef Filled Raviolis Baked in a Marinara Sauce with Fontina Cheese

\$6.50 per person

All prices subject to 20% service charge and 6% state sales tax.

All prices subject to change.

Reception Displays and Platters

Choose from the following to complement your reception menu.

Imported and Domestic Cheese Assortment..... \$6.00 per person
Served with Grapes, French Baguettes and Crackers

Fresh Ripe Fruit Display \$6.00 per person
A Display of Sliced Pineapple, Cantaloupe, Honey Dew Melon, Papaya, Mango, Grapes, Strawberries, Seasonal Berries and Fresh Fruited Yogurt for Dipping

Premium Cut Crudites \$5.50 per person
A Cut Fresh Vegetable Assortment. Served with Roasted Garlic Parmesan and Gorgonzola Bleu Cheese Dips

Grilled Mediterranean Vegetable Display \$7.00 per person
To Include; Artichokes, Eggplant, Zucchini, Yellow Squash, Sweet Red Onion, Bell Peppers, Roma Tomatoes and Green Beans. All Dressed with Balsamic Vinaigrette and Topped with Crumbled Feta Cheese. Served with Roasted Red Pepper Aioli, Roasted Garlic Aioli and Thinly Sliced Toasted French Baguettes

Platter of Antipasto \$9.00 per person
Marinated Premium Meats and Cheeses in Extra Virgin Olive and Garlic. To Include: Dry Salami, Prosciutto Di Parma, Pepperoni and Sopressata. The Following Cheeses: Provolone, Mozzarella Bocconcini and Asiago. Served with Roma Tomatoes, Artichokes and Roasted Red Peppers

Seafood Antipasto Display..... \$22.00 per person
Marinated Seafood and Vegetables in Extra Virgin Olive Oil and Garlic, Served Chilled. To Include: Shrimp, Asian Calamari Salad, Jumbo Lump Crabmeat, Slipper Lobster Tails, Little Neck Clams, Artichoke Hearts, Roma Tomatoes, Baby Green Beans, Kalamata Olives and Fresh Basil. Served with Roasted Garlic Aioli

Baked Brie Display..... \$125.00 each
All Baked Brie Wheels Glazed with Orange Marmalade and Served with Grapes and Strawberries. Wrapped in Puff Pastry and Baked

Bay Shrimp or Smoked Tuna Display..... \$8.00 per person
Creole Seasoned Cream Cheese is Hand Piped on a Mirror Display to Resemble a Large Fish, Blue Crab or a Themed Design for Any Occasion and Filled with Spicy Bay Shrimp in Cocktail Sauce or Smoked Tuna. Served with Lahvosh, Water Crackers and Crostini Toasts

Chef Charcuterie Display..... \$11.00 per person
Pate de Champagne - Duck Pate En Croute, Pate de Forestiere and Pate de Black Peppercorn. Served with Toasted Baguettes.

Prosciutto Wrapped Chilled Asparagus..... \$6.00 per person
Fresh Asparagus Wrapped in Imported Prosciutto Served over Spring Salad Greens with Balsamic Vinaigrette, Shredded Parmesan Cheese, Lemons and Roasted Red Bell Peppers

Reception Displays and Platters (continued)

Choose from the following to complement your reception menu.

Warm Jumbo Grilled Shrimp Display \$3.00 each
Grilled Shrimp Wrapped in Fresh Basil and Prosciutto Di Parma then Grilled in Extra Virgin Olive Oil and Garlic

Scotch Choice Smoked Salmon \$9.00 per person
Pastrami Style Pre-Sliced Smoked Salmon, Served with Traditional Condiments, Crackers, Lahvosh and Crostini Toasts

Seafood Cocktail Bar \$18.00 per person
Mini Highballs of Jumbo Lump Crabmeat with Key Lime Aioli, Cocktail Glasses of Bay Shrimp in a Lemon Lime Cocktail Sauce with Chives, and Tuna Marinated in a Sesame Ginger Vinaigrette with Caviar. All Served in a Crushed Ice Display with Mini Cocktail Forks

Displayed Chilled Shellfish (Served On Iced Station with Condiments)

Freshly Shucked Oysters (Minimum 100 pieces) \$250.00 per 100
Fresh Florida Stone Crab Claws (When Available) Market Price
Marinated Blue Crab Cocktail Claws Market Price
Snow Crab Claws- White, Moist and Sweet \$250.00 per 100
King Crab Legs- Split in the Shell \$35.00 per pound
Maine Lobster Tails- Split in the Shell Market Price
Jumbo Boiled Shrimp - Shrimp are Priced Per Pound. We Use 16/20 Count Shrimp \$33.00 per pound

Dip Station \$9.00 per person
Spinach and Artichok Dip, Baba Ghanoush, Hummus and Clam Dip. Served with Pita Chips, Tortilla Chips and Flat Breads

Coffee Break Ideas:

Cookies \$22.00/Dz
Pretzles \$24.00/Dz

■ Special Reception Sweets (Priced Per 25 Pieces)

Lemon Bars \$50.00
Key Lime Tartlets \$50.00
Chocolate Topped Mini Éclairs \$50.00
Assorted Petite Fours \$60.00
Chocolate Dipped Strawberries \$60.00
Assorted White and Dark Chocolate Truffles \$60.00
Assorted Airy Mousses in Chocolate Cups \$65.00
Fresh Fruit Tartlets \$65.00
Triple Truffle Squares \$65.00
French Pastries \$65.00
Baba Rhum \$65.00
Bouche De Noel Yule Log (Christmas only) \$60.00

All prices subject to 20% service charge and 6% state sales tax.
All prices subject to change.

A La Carte Reception Items

■ Hors d'Oeuvres

When creating your reception, we recommend six to eight Hors d'Oeuvres per person, per hour.

Cold Selections (priced per piece)

West Indies Crabmeat Salad Cocktails	\$3.00
Tea Sandwiches – Open Faced, Decorated.....	\$2.50
Classic Crostinis – Pesto, Tomato and Mozzarella	\$2.50
Crabmeat Crostinis – Key Lime Aioli.....	\$3.00
Crostinis with Sliced Beef Tenderloin and Horseradish Sauce	\$2.50
Sushi and California Rolls – Ginger, Wasabi and Soy Sauce.....	\$2.50
Smoked Duck Breast with Bleu Cheese Mousse in Tartlets	\$2.50
Smoked Salmon Tartlets with Capers.....	\$2.50
Ocean Salad in Cucumber Rondells with Lobster, Crab and Shrimp	\$2.50
Curried Bay Shrimp in Cucumber Rondells.....	\$2.50
Artichoke Bottoms with Chèvre Mousse and Chives	\$2.50
Assorted Canapés 465 – Premium Canapés	\$2.50
Deviled Eggs with Chives	\$2.50
Deviled Eggs with Crabmeat or Smoked Salmon.....	\$2.50
Artichoke Bottoms with Crabmeat Salad- Served with Key Lime Aioli.....	\$3.00
Strawberries with Brie and Toasted Almonds	\$2.50

Hot Selections

Mini Brie and Raspberries En Croute	\$2.50
Mushroom Caps with Italian Sausage and Feta Cheese.....	\$2.50
Tempura Shrimp with Hot Mustard Sauce	\$2.50
Mini Chicken Wellingtons with Rosemary Demi Glace.....	\$2.50
Mini Beef Wellingtons with Red Wine Shallot Sauce	\$2.50
Silver Dollar Crab Cakes with Pecan Meuniere Sauce	\$3.00
Blackened Grouper Tenderloins Served with Chive Beurre Blanc.....	\$2.75
Hawaiian Chicken – Pineapple, Bell Peppers, Sugar Snaps in Apricot Sauce.....	\$2.50
Blackened Tuna Squares with Mango Salsa.....	\$2.50
Coconut Fried Shrimp with Wasabi Honey Mustard.....	\$3.00
Sesame Chicken with Apricot Lime Sauce	\$2.50
Spanakopitas with Tzatziki Sauce	\$2.50
Mushroom Caps with Crabmeat and Parmesan Cheese	\$2.75
Crab Rangoon with Hot Mustard Sauce.....	\$2.50
Coconut Fried Chicken with Apricot Lime Sauce.....	\$2.50
Barbeque Bacon Wrapped Shrimp	\$3.00
Tempura Fried Grouper with Spicy Rémoulade Sauce	\$2.75
Crispy Tempura Oysters with Hot and Sweet Chili Sauce	\$2.50
Pork and Shrimp Spring Rolls with Sweet and Sour Sauce	\$2.50
Duck Breast Spring Rolls	\$2.50
Vegetarian Spring Rolls with Chili Sauce	\$2.50

Baked Oysters on The Half Shell - 100 Piece Minimum

Baked Oysters Rockefeller- Spinach and Parmesan Cheese	\$2.50
Baked Oysters Lafitte- Wine Sauce and Lump Crabmeat.....	\$3.00
Baked Oysters Casino- Butter, Bacon, Onions and Peppers	\$2.50
Baked Oysters Parmesan- Garlic Butter, Parmesan Cheese and Oregano	\$2.50

All prices subject to 20% service charge and 6% state sales tax.

All prices subject to change.

Beverage Arrangements

■ Open Bar (per person)

First Hour, Domestic & Import Beer, House Wine & Soda \$8.00 per person
 Each Additional Hour..... \$6.00 per person

First Hour, Call Brand Cocktails, Domestic & Import Beer, House Wine & Soda \$13.00 per person
 Each Additional Hour..... \$10.00 per person

First Hour, Premium Brand Cocktails, Domestic & Import Beer, House Wine & Soda \$15.00 per person
 Each Additional Hour..... \$12.00 per person

■ Cash Bar or Open Bar (per drink)

Non-Alcoholic Beverages \$2.50 each
 Domestic Beer \$3.50 each
 Imported Beer \$4.00 each
 House Wine..... \$5.50 each
 Premium Wine \$6.50 each
 Call Brand Cocktails \$5.50 each
 Premium Brand Cocktails \$6.50 each
 Super Premium Brand Cocktails \$10.00 each

■ Additional Selections (1 gallon serves 20 people)

Non-Alcoholic Punch \$30.00 per gallon
 Bloody Marys \$60.00 per gallon
 Mimosas..... \$100.00 per gallon
 Rum Punch \$150.00 per gallon
 Traditional Cosmopolitan..... \$150.00 per gallon
 Margaritas \$150.00 per gallon
 Keg of Beer (Domestic)..... \$225.00 per keg

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