



Catering Services

Thank you for your interest in our catering services at the Colony South Hotel and Conference Center.

Our talented and professional staff will help you plan your meeting, conference, or event. From menus and linen selections to audiovisual equipment, we will advise and accommodate your every need.

We are happy to offer convenient facility tours, as well as a comprehensive estimate of your requests. To consult with one of our catering managers, please call 301-877-4800.

We look forward to serving you!

**Colony South Hotel Sales Department
301-877-4800 or www.colonysouth.com
7401 Surratts Road, Clinton, MD 20735**

Coffee Breaks & Refreshments

**Freshly Brewed Coffee,
Decaffeinated Coffee, or Hot Tea**

Freshly Brewed Iced Tea

Orange, Grapefruit or Cranberry Juice

An Assortment of Soft Drinks

Dasani Bottled Water

Fruit Punch or Lemonade

**Assortment of Freshly Baked Danish,
Pastries and Muffins**

Freshly Baked Cookies, Brownies or Blondies

Executive Coffee Service

Early Morning

(One Hour of Service)

Selection of Chilled Juices

Pastries, Muffins, Croissants & Bagels

Served with Butter and Assorted Preserves

Freshly Brewed Coffee & Decaffeinated Coffee

Mid-Morning

(One Half-Hour of Service)

Assorted Soft Drinks & Bottled Water

Refresh of Coffee & Decaffeinated Coffee

Mid-Afternoon

(One Half-Hour of Service)

Sliced Fresh Seasonal Fruit,

Freshly baked Cookies, Brownies & Blondies

Refresh of Assorted Soft Drinks & Bottled Water

Refresh of Coffee & Decaffeinated Coffee

++A customary 18% gratuity, and a 6% Maryland sales tax, will apply to all food and beverage.

There is a \$1.00 per person set-up fee added to all events.

We do not use trans fat oils in preparation of our foods.

Breaks

Chill Out

Assorted Ice Cream Novelties and Frozen Fruit Bars, Served with Freshly Brewed Coffee and Decaffeinated Coffee Assorted Soft Drinks and Bottled Water

Cookies and Milk

Presentation of Assorted Cookies, Brownies and Blondies Chilled Milk 2%, Whole and Chocolate Milk, Served with Choice of Freshly Brewed Coffee or Hot Tea and Assorted Soft Drinks

Tailgater

Mini Hot Dogs with Assorted Condiments, Popcorn, Cracker Jacks, Jumbo Hot Pretzels, Cheese Nachos, Assorted Soda and Bottled Water

Chocolate Lover

Chocolate Chunk Cookies, Double Fudge Brownies, Chocolate Dipped Strawberries, Chocolate Fondue with Diced Fresh Fruit for Dipping Served with Freshly Brewed Coffee and Decaffeinated Coffee Assorted Soft Drinks and Bottled Water

Healthy Power Break

Whole Fresh Fruits, Assorted Fruit Yogurts, Trail Mix and Yogurt Covered Pretzels, Frozen Fruit Bars, Power Bars and Granola Bars Served with Bottled Water and Juice, Energy Drinks and Assorted Soda

Bagel Break

Bagels with Assorted Cream Cheeses, Peppered and Smoked Salmon, Assorted Preserves, Assorted Fruit Juices, and Choice of Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea

Additional Selections

Sliced Fresh Fruit

Assorted Dry Cereals with Milk

Waffle Station

Omelet Station

++A customary 18% gratuity, and a 6% Maryland sales tax, will apply to all food and beverage.

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Breakfast Buffets

(35 Guest Minimum, One Hour of Service)

All following buffets are served with Freshly Baked Danish, Muffins and Buttermilk Biscuits with Butter and Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Fruit Juices.

Continental Breakfast

Medley of Chilled Fresh Fruit, Freshly Baked Danish, Pastries, Croissants and Bagels

Served with Butter and Assorted Preserves

Choice of Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea and Assorted Fruit Juices

Country Buffet

Fluffy Scrambled Eggs, French Toast with Powdered Sugar, Butter and Warm Syrup, Crisp Bacon, Link Sausage, Breakfast Potatoes and Buttered Grits

Rise & Shine Buffet

Assorted Dry Cereals with Fresh Berries, Quiche Lorraine, French Toast with Powdered Sugar, Butter and Warm Syrup, Crisp Bacon, Link Sausage, Breakfast Potatoes and Buttered Grits

Brunch Buffet

Presentation of Assorted Cheese Display, Fluffy Scrambled Eggs, Apple Crepes, French Toast With Powdered Sugar, Butter and Warm Syrup, Fresh Seasonal Fruit Filet of Flounder Meuniere, Chicken Ambrosia, Wild Rice Crisp Bacon, Link Sausage, Buttered Grits, Breakfast Potatoes and Fresh Seasonal Vegetables

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Breakfast Entrées

(A \$100.00 labor-service charge will be applied
When the guarantee is less than 25 guests.)

Croissant

**Scrambled Eggs, Smoked Bacon and Country Ham
Served on a Large French Croissant Topped
With Sliced White Cheddar Cheese Served with
Breakfast Potatoes and Fresh Seasonal Fruit**

Sunrise Breakfast

**Fluffy Scrambled Eggs served with Link Sausage or
Crisp Bacon, Breakfast Potatoes, Buttermilk Biscuits
With Butter, Preserves, Chilled Orange Juice and
Freshly Brewed Coffee or Decaffeinated Coffee**

Eggs Benedict

**English Muffin with Canadian Bacon, Poached Eggs
Topped with Hollandaise Sauce Served with Breakfast Potatoes,
Fresh Seasonal Fruit, Chilled Orange Juice
and Freshly Brewed Coffee or Decaffeinated Coffee**

Homestyle Breakfast

**Sausage Gravy or Homemade Country Gravy over Warm
Biscuits, Fluffy Scrambled Eggs, Chilled Orange Juice
and Freshly Brewed Coffee or Decaffeinated Coffee**

All American Breakfast

**Chilled Medley of Fresh Fruit, Buttermilk Pancakes or
French Toast with Powdered Sugar, Butter and Warm
Syrup, Choice of Grilled Ham, Crisp Bacon or Link
Sausage, Chilled Orange Juice and
Freshly Brewed Coffee or Decaffeinated Coffee**

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Served Luncheons

(A \$100.00 labor service charge will be applied when the guarantee is less than 25 guests.)

All Luncheon Entrées will be served with a Tossed Garden Salad
(For Caesar Salad, add \$1.00 per guest)

Chef's Choice of Seasonal Vegetable, Traditional Accompaniment
and Fresh Rolls and Butter

Choice of one dessert:

Cheesecake with Fresh Berries, Peach Melba,
Carrot Cake, Apple Pie or Chocolate Layer Cake

Choice of Freshly Brewed Coffee or Decaffeinated Coffee and Iced Tea

Homemade Lasagna

**Broccoli in Lemon Butter Sauce
and Fresh Garlic Bread**

Chicken Parmigiana

**Served atop a bed of Linguine with
Homemade Marinara and
Fresh Garlic Bread**

Thinly Sliced Roast Beef

**Topped with a Wild Mushroom
demi-glacé**

Chicken St. Mortiz

**Boneless Chicken Breast topped with
Sautéed Mushrooms, Monterey Jack
and Swiss Cheese in a White Wine
Cream Sauce**

Roast Loin of Pork

With Mashed Potatoes and Gravy

Broiled Crab Cake Sandwich

**Served on a Kaiser Roll with Lettuce
and Tomato, Steak Fries and Coleslaw**

Boxed Lunches

Basic Boxed Lunch

**Choice of Turkey, Ham or Roast Beef
Sandwiches and Potato Chips**

Deluxe Boxed Lunch

**Choice of Turkey, Ham or Roast Beef
Sandwiches and Potato Chips, Freshly
Baked Cookies, Whole Fruit and
Canned Soda**

++A customary 18% gratuity, and a 6% Maryland sales tax, will apply to all food and beverage.

There is a \$1.00 per person set-up fee added to all events.

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Luncheon Buffets

(25 Guest Minimum, One Hour of Service)
(A \$100.00 labor service charge will be applied
when the guarantee is less than 25 guests.)

All following buffets are served with Choice of Freshly Brewed Coffee,
or Decaffeinated Coffee and Iced Tea.

Italian Buffet

Tossed Garden Salad with Choice of Assorted
Dressings, Cheese Tortellini, Homemade Lasagna,
Penne Pasta, House Marinara and Alfredo Sauces,
Fresh Garlic Bread and Tiramisu

Southern Lunch Buffet

Tossed Garden Salad with Choice of Assorted
Dressings, Fresh Fruit Salad, Baked and/or Fried Chicken,
Honey Baked Ham, Oven Roasted Potatoes,
Green Beans, Fresh Rolls with Butter,
and Assorted Dessert Display

Backyard Barbeque

Tossed Garden Salad with Choice of Assorted
Dressings, Fresh Fruit Salad, Potato Salad,
Quarter Pound Angus Burgers, Jumbo Beef Franks,
Grilled Boneless Chicken Breast, Baked Beans, Corn on the Cob,
Seasoned French Fries, Assorted Rolls, Seasonal Cobbler and Brownies

All American Buffet

Tossed Garden Salad with Choice of Assorted
Dressings, Fresh Fruit Salad, Spring Chicken,
Top Round of Beef Au Jus, Rice Pilaf, Parsley Potatoes,
Broccoli, Cauliflower and Carrot Medley, Fresh Rolls
with Butter, and Assorted Dessert Display

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There is a \$1.00 per person set-up fee added to all events.
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Luncheon Buffets Continued

Southwestern Buffet

Tortilla Soup, Chicken and Beef Fajitas served with the appropriate condiments, Spanish Rice, Corn Salsa, Refried Beans and Flan

Delicatessen Buffet

**Soup of the Day
Tossed Garden Salad with Choice of Assorted Dressings
Tri Color Pasta Salad**

**Display of: Roast Beef, Ham, Turkey, Salami, Swiss, Provolone and American Cheeses, Lettuce, Onions, Tomatoes and Pickles with a Selection of Fresh Breads and Rolls
Baked Cookies, Brownies and Blondies
Freshly Brewed Coffee or Decaffeinated Coffee and Ice Tea**

Baked Potato Bar

**Tossed Garden Salad with Assorted Dressings and Soup of the Day,
Idaho Baked Potato served with a display of
Sour Cream, Shredded Cheese, Bacon Crumbles, Chopped Chives,
Sautéed Mushrooms, Steamed Broccoli and Butter
Baked Cookies, Brownies and Blondies
Freshly Brewed Coffee or Decaffeinated Coffee and Ice Tea**

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There is a \$1.00 per person set-up fee added to all events.
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Served Dinner

(A labor service charge of \$100.00 will be applied to parties of 25 guests or less.)

All Dinner Entrées will be served with a Tossed Garden Salad
or Spinach Salad and Warm Fresh Rolls
(For Caesar Salad, add \$1.00 per guest)

Choice of Cheesecake with Fresh Berries, Peach Melba,
Carrot Cake, Petit Fours or Chocolate Layer Cake for Dessert
Choice of Freshly Brewed Coffee or Decaffeinated Coffee and Iced Tea

Chicken

Chicken Piccata
Risotto and Seasonal Vegetable

Chicken Marsala
Wild Rice and Italian Mixed Vegetable

Spring Chicken
Toasted Pecan Couscous and Snow Peas
with Baby Carrots

Beef

Roasted Prime Rib
Garlic Mashed Potatoes and Broccoli

Grilled New York Strip
Scalloped Potatoes, Snow Peas and Mushrooms

Filet Mignon
Served with Bearnaise Sauce,
Sour Cream Mashed Potatoes and Asparagus

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There is a \$1.00 per person set-up fee added to all events.
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Served Dinner Continued

Fish

Pan Fried Snapper

**With Tomatoes, Artichokes and Black Olives in a
White Wine Sauce with Saffron Rice and Asparagus**

Broiled Atlantic Salmon

With Herb Butter, Polenta and Sautéed Green Beans

Broiled Crabcakes

Atop Corn Relish with Lemon Beurre Blanc

Vegetarian

Grilled Portabella

**Stuffed with Marinated Seasonal Vegetables
atop a bed of Polenta**

Pasta Primavera

**Served with Linguine and Fresh Seasonal Vegetables
and House Marinara**

Duets

New York Sirloin Steak

**With Jumbo Grilled Shrimp,
Au-Gratin Potatoes and Asparagus**

Beef Tenderloin and African Rock Lobster

Served with Dauphine Potatoes and Snow Peas

More Options Available Upon Request!

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There is a \$1.00 per person set-up fee added to all events.

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Dinner Buffets

(35 Guest Minimum, One Hour of Service)

All Dinner Buffets will be served with Tea, Water and your choice of Freshly Brewed Coffee or Decaffeinated Coffee

Colony South Dinner Buffet

Tossed Garden Salad with Choice of Assorted Dressings, Fresh Fruit Salad, Breast of Chicken Kiev, Filet of Flounder, Parsley Potatoes, Seasonal Vegetables, Fresh Rolls with Butter, Assorted Dessert Display

Southern Dinner Buffet

Tossed Garden Salad with Choice of Assorted Dressings, Coleslaw, Baked and Fried Chicken, Honey Ham, Fried Catfish or Fried Cod, Mashed Potatoes, Fresh Spinach, Green Beans, Corn Bread or Hush Puppies and Assorted Dessert Display

All American Dinner Buffet

Spinach Salad with Toppings (Mushrooms, Onions, Egg, Bacon & Croutons) on the side, Pasta Salad, Seafood Newburg, Grilled Chicken Breast with Herbs, Top Sirloin with demi-glacé, Sautéed String Beans, Buttered Baby Carrots, Rice Pilaf, Fresh Rolls with Butter and Assorted Dessert Display

The Grand Dinner Buffet

Assorted Cheese Display with Crackers, Tossed Garden Salad with Assorted Choice of Dressings, Boneless Breast of Chicken Piccata, Top Sirloin with demi-glacé, Medallions of Pork Tenderloin, Lemon Sole, Green Bean Almondine, Italian Mixed Vegetables, Oven Roasted Potatoes, Rice Pilaf, Fresh Rolls and Butter and Assorted Dessert Display

Children's Menu

(12 and under)

**Chicken Tenders, French Fries,
Fruit Punch & Vanilla Ice Cream**

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There is a \$1.00 per person set-up fee added to all events.

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Station & Display Selection

(Portions are intended as accompaniment to Hor d'oeuvres or Entrée)

Antipasto Display

Display of Coppa, Parma Ham, Mortadella and Salami, Provolone Cheese, Cherry Mozzarella, Marinated Artichoke Hearts and Button Mushrooms, Hearts of Palm, Kalamata Olives and Cherry Tomatoes, served with Bread Basket

Pasta Station

Selection of Two Pastas (Penne, Fusilli, Tri-Color Cheese Tortellini, Cheese Ravioli and Pepper Linguini) accompanied by Two Sauces (Sundried Tomato Pesto, Primavera Marinara, Basil and Garlic Sauce or Four Cheese Alfredo) served with Parmesan Cheese, Breadsticks or Garlic Focaccia Bread

Asian Stir-Fry Station

Beef and Chicken Marinated in a Light Teriyaki Sesame Sauce Sautéed with Fresh Asian Vegetables, Fried Rice or Steamed Rice and Spring Rolls with Sweet and Sour Sauce

Fajita Station

Soft Spinach and Tomato Tortillas filled with Spicy Chicken and Marinated Beef, served with Jalapenos, Pico de Gallo, Diced Tomatoes, Guacamole and Sour Cream

Seafood Station

Jumbo Gulf Shrimp, Blue Point Oysters, Cherrystone Clams or Crab Claws, Lemon, Cocktail, Mignonette and Herb Sauces

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Station & Display Selection Continued

(Portions are intended as accompaniment to Hor d'oeuvres or Entrée)

Carving Station

(\$75.00 Carver Fee)

Tenderloin of Beef	Serves 15 guests
Prime Top Round	Serves 50 guests
Whole Roasted Turkey	Serves 50 guests
Baked Glazed Ham	Serves 50 guests

Carving Station is served with Mayonnaise, Mustard, Horseradish, Cranberry and Assorted Dinner Rolls

Hors d'oeuvres Displays

Smoked Salmon served with Herbed Cream Cheese, Capers, Bermuda Onions & Toast Points

Assorted Cheese Display served with Baguettes and Crackers

Fresh Fruit Display
Served with Yogurt Dip

Crudités
(Fresh Vegetable Display)
Served with Ranch Dip

Small	\$75.00++	Serves 25 guests
Medium	\$90.00++	Serves 40 guests
Large	\$150.00++	Serves 80 guests

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Hors D'oeuvres

(Minimum of 50 pieces per selection.)

Cold Hors D'oeuvres

**Colossal Shrimp Cocktail
Market Price**

Smoked Salmon Canapes, New Potatoes stuffed with Sour Cream and Dill, Assorted Finger Sandwiches, Pea Pods filled with Herbed Cheese, Deviled Eggs, and Cherry Tomatoes filled with Herbed Cheese

Hot Hors D'oeuvres

Maryland Crab Cakes and Spicy Steam Shrimp Display

Cozy Shrimp, Beef or Chicken Wellington

Beef Kabobs, Smoked Gouda, Coconut Shrimp, Crabmeat Rangoon, Stuffed Mushroom Caps, Hawaiian Style Chicken Kabobs, Beef or Chicken Hibachi Skewers, Scallops wrapped in Bacon

Franks in Puffed Pastry, Assorted Mini Deep Dish Pizza, Chicken or Beef Sautee, Sesame Chicken, Spring Rolls, Buffalo Wings, Potato Skins, Chicken Tenders, Vegetarian Tempura, Vegetable Eggrolls, Dill Cheese en Croute, Assorted Petite Quiche, Mexican Beef Empanadas, Seasoned Mozzarella Sticks, Mini Chicken Cordon Bleu, Spinach & Feta Wrapped in Phyllo, Italian, Swedish or Barbequed Meatballs, Jalapeno Poppers stuffed with Cream Cheese

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There is a \$1.00 per person set-up fee added to all events.

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Sweet Endings

*Chocolate Fountain with flowing
milk or white chocolate*

**Basic Package includes Fruit platter
(Strawberries, Pineapple, and Grapes)**

OR

**Deluxe Package includes Fruit platter
(Strawberries, Pineapple and Grapes) and also Marshmallows,
Pretzel Sticks, Assorted Cookies and Rice Crispy Treats.**

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Cash & Host Bars:

There is a \$150 charge per Bartender per four hours. Each additional hour will be charged at \$35.
There will be a \$50 charge per Cashier for cash bars.

House Brand Cocktails

Name Brand Cocktails

Brandy, Cordial, Cognac

Imported Beer

Domestic Beer

House Wine

Soft Drinks

Juices, Mineral Water

House Champagne

House Wine

Sparkling Cider

**Open Bar:*

**Lite Bar*

Beer, Wine & Soda

++A customary 18% gratuity and a 6% Maryland sales tax will apply to the above drink prices.

*All Open bar and Lite-bar prices are per guest. Open Bar and Lite Bar will serve unlimited quantities within contracted time.

Audio Visual/Equipment

Wired Microphone/Podium Combo

Wireless Microphone

Lavaliere Microphone

10 x 10 Screen

8 x 8 Screen

Overhead Projector

LCD Projector

LCD/Laptop Combo

Laptop

TV/VCR

Flipchart w/ Easel

Dry Erase Board w/ Markers

Easel

Laser Pointer

Regular Telephone*

Conference Telephone

High Speed Internet Access

Individual PC Hookup (each)

Risers 8 x 4

Dance Floor

Piano

++A 6% Maryland sales tax, will to the above Audio Visual/Equipment prices.

***Prices quoted above are Rental Fees per day.**

****A \$25.00 electricity fee will apply when outside AV equipment is used.**

There is a \$1.00 per person set-up fee added to all events.