



The Cordrey Center is proud to present the following selections. Our menu selections are only a suggestion to compliment your special occasion. Our chefs would be pleased to meet with you to design and tailor a menu specific to your needs. All prices are subject to change without notice.

Breakfast Selections

Continental Breakfast

*Homemade Pastries & Bagels
Yogurt & Granola
Seasonal Fruit Display
Butter, Cream Cheese & Marmalades
Fresh Chilled Orange Juice
Freshly Brewed Coffee & Herbal Teas
\$8+ per person*

Plated Breakfast

*Your Choice of:
French Toast with Warm Maple Syrup or
Scrambled Eggs with Fresh Herbs
& Breakfast Potatoes
Served with Your Choice of:
Italian Link Sausage, Turkey Sausage
Or Smoked Applewood Bacon
Seasonal Fruit Garnish
Basket of Homemade Pastries,
Butter & Marmalades
Fresh Chilled Orange Juice
Freshly Brewed Coffee & Herbal Teas
\$12+ per person*

Deluxe Breakfast Buffet

*Scrambled Eggs
Breakfast Potatoes
Italian Link Sausage
Smoked Applewood Bacon
Homemade Pastries & Bagels
Yogurt & Granola
Seasonal Fruit Display
Butter, Cream Cheese & Marmalades
Fresh Chilled Orange Juice
Freshly Brewed Coffee & Herbal Teas
\$14+ per person*

Add a Farm Fresh Omelet Station

*Shredded Cheddar Cheese, Diced Tomatoes,
Scallions, Sautéed Mushrooms,
Fresh Spinach, Diced Bell Pepper,
Cubed Ham, Shaved Turkey & Bacon
Add \$5+ per person
\$50 per hour for chef attendant*

All food and beverage is subject to a 20% service charge



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Meeting Packages

The Director

Continental Breakfast

*Homemade Pastries & Bagels
Yogurt & Granola
Sliced Fresh Fruit Display
Butter, Cream Cheese & Marmalades
Fresh Chilled Orange Juice
Freshly Brewed Coffee & Herbal Teas*

Mid-Morning Break

*Fresh Coffee, Tea & Iced Tea
Granola Bars & Fruit Bars
Assorted Sodas & Bottled Water*

Afternoon Break

*Fresh Coffee, Tea & Iced Tea
Freshly Baked Cookies
Bags of Popcorn, Old Bay Kettle Chips, Freshly
Baked Soft Pretzels
Assorted Sodas, Lemonade & Bottled Water*
\$18+ per person

Beverage Break

*Freshly Brewed Coffee, Herbal Teas & Iced Tea
Assorted Sodas, Lemonade & Bottled Water*
\$4+ per person (Up to 4 Hours)
\$8+ per person (Up to 8 Hours)

The Executive

Continental Breakfast

*Homemade Pastries & Bagels
Yogurt & Granola
Sliced Fresh Fruit Display
Butter, Cream Cheese & Marmalades
Fresh Chilled Orange Juice
Freshly Brewed Coffee & Herbal Teas*

Mid-Morning Break

*Fresh Coffee, Tea & Iced Tea
Granola, Yogurt & Fruit Bars
Assorted Sodas & Bottled Water*

Corner Deli Buffet Lunch

*Piled High Platter of Assorted Deli Meats &
Cheeses Served with Lettuce,
Tomatoes, Dill Pickle Spears,
Whole Grain Mustard & Mayonnaise
Freshly Baked Bread & Rolls
Homemade Potato Salad
Pasta Salad
Assorted Desserts
Coffee, Herbal Teas & Iced Tea*

Afternoon Break

*Fresh Coffee, Tea & Iced Tea
Freshly Baked Cookies
Bags of Popcorn, Old Bay Kettle Chips,
Freshly Baked Soft Pretzels
Assorted Sodas & Bottled Water*
\$33+ per person

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Plated Sandwich Selections

*All Plated Sandwich Selections Come with
Your Choice of Soup du Jour, Caesar Salad or Mixed Green Salad, Old Bay Kettle Chips,
Chef's Choice Dessert, Coffee, Herbal Tea & Iced Tea*

Choice of Two;

*Smoked Virginia Ham **OR** Oven Roasted Turkey Breast
with Brie Cheese, Shaved Apples & a Mustard Cream Sauce*

*Tuna **OR** Salmon Salad with Shaved Celery, Pickled Onion, Cucumber & Baby Greens*

*Shaved Prime Rib Sandwich with Grilled Marinated Onions & Peppers,
Artisanal Cheese & Horseradish Cream*

\$13+ per person

Plated Hot Lunch Selections

*All Plated Hot Lunch Selections Come with
Your Choice of Soup du jour, Caesar Salad or Mixed Green Salad,
Chef's Choice Vegetable & Starch, Freshly Baked Bread,
Chef's Choice Dessert, Coffee, Herbal Tea & Iced Tea*

Choice of Two;

Oven Roasted Jumbo Lump Crab Cake Served with Tartar Sauce

Pan Seared Salmon with Dill Cream

Grilled Chicken Breast with Marsala Sauce

Grilled Chicken Breast Topped with Sliced Marinated Tomato (Spring/Summer Only)

Shaved Flank Steak Served Au Jus

Roasted Seasonal Vegetable Lasagna

\$16+ per person

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Lunch Buffet Selections

Make Your Own Lunch Buffet

Choose One:

Mixed Green Salad
Caesar Salad
Soup du Jour

Choose Two:

Yukon Gold Mashed Potatoes
Rosemary Roasted Fingerling Potatoes
Roasted Mushroom Stuffing
Wild Rice Pilaf
White Bean Tomato Stew
Seasonal Succotash
Green Beans with Bacon & Onion
Fire Roasted Asparagus

Choose Two:

Boneless Chicken Breast with Marsala Sauce
Roasted Pork Loin with Herb Pan Jus
Braised Short Ribs with Red Wine Demi-Glace
Salmon with Dill Cream Sauce
Roasted Seasonal Vegetable Lasagna

Freshly Baked Bread
Assorted Desserts
Coffee, Herbal Teas & Iced Tea
\$18+ per person

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Lunch Buffet Selections Themed Buffets

Corner Deli Buffet

*Piled High Platter of Assorted Deli Meats &
Cheeses Served with Lettuce, Tomatoes,
Dill Pickle Spears,
Whole Grain Mustard & Mayonnaise
Freshly Baked Breads & Rolls
Homemade Potato Salad
Pasta Salad
Assorted Desserts
Coffee, Herbal Teas & Iced Tea*
\$12+ per person

BBQ Buffet

*Hot Dogs & Hamburgers
Potato Salad & Cole Slaw
BBQ Baked Beans
Corn on the Cob (Spring/ Summer Only)
Assorted Seasonal Pies & Cakes
Coffee, Herbal Teas & Iced Tea*
\$13+ per person

*Add Chicken Breast **OR** Pulled Pork*
\$2+ per person

Cordrey Garden Bar

*Mixed Field Greens, Grape Tomatoes,
Cucumbers, Matchstick Carrots, Red Onion,
Marinated Green Beans, Homemade Croutons,
Shredded Cheddar Cheese, Chopped Bacon,
Black Olives, Sunflower Seeds
Ranch & Sherry Vinaigrette
Freshly Baked Bread*

Choice of One:

Tuna Salad

Tarragon Chicken Salad

Choice of One:

Egg Salad

Potato Salad

*Assorted Desserts
Coffee, Herbal Teas & Iced Tea*
\$14+ per person

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Boxed Lunch Selections

*All Boxed Lunches Come With Freshly Baked Cookies,
Your Choice of Pasta or Potato Salad, Assorted Sodas & Bottled Water
Served on Your Choice of Wrap, Wheatberry Bread or Brioche*

Your Choice of:

Chicken Salad with Greens & Tomato

*Virginia Honey Ham with English Cheddar, Romaine
Lettuce, Shaved Apple & Dijon Mustard*

*Goat Cheese Spread with Baby Arugula,
Roasted Asparagus & Sundried Tomatoes*

*Oven Roasted Turkey Breast with Swiss Cheese,
Avocado, Greens & Honey Mustard
\$15+ per person*

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Plated Dinner Selections

*All Plated Dinner Selections Come with
Your Choice of Soup du Jour, Caesar Salad or Mixed Green Salad,
Chef's Choice Vegetable & Starch, Freshly Baked Bread,
Chef's Choice Dessert, Coffee, Herbal Tea & Iced Tea*

Your Choice of:

Roasted Seasonal Vegetable Lasagna
\$22+ per person

Semi-Boneless Chicken Breast with Thyme Jus
\$24+ per person

Chef's Choice Steak
\$24+ per person

Seasonal White Fish or Salmon with a Fresh Herb Pesto
\$24+ per person

Chicken Chesapeake
Seared Breast Seasoned with Old Bay
Topped with Crab Imperial and Fresh Herbs
\$30+ per person

Jumbo Lump Crabcake with Cajun Remoulade &
6oz. Petite Filet Mignon with Mustard Demi-Glace
\$45+ per person

Seabass with Mango Cream Sauce (Spring/Summer Only)
or Rockfish with Leek & Fennel Cream Sauce (Fall/Winter Only)
Topped with Two Grilled Jumbo Shrimp
\$55+ per person

6oz. Petite Filet Mignon & Baby Lobster Tail with a Shallot Compound Butter
\$70+ per person

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Dinner Buffet Selections

Make Your Own Dinner Buffet

Choose One:

Mixed Green Salad
Caesar Salad
Soup du Jour

Choose Two:

Yukon Gold Mashed Potatoes
Roasted Rosemary Fingerling Potatoes
Roasted Mushroom Stuffing
Wild Rice Pilaf
White Bean & Tomato Stew
Seasonal Succotash
Green Beans with Bacon & Onion
Fire Roasted Asparagus

Choose Two:

Bone-In Chicken Breast with Thyme Jus
Roasted Pork Loin with Herb Pan Jus
Braised Short Ribs with Red Wine Demi-Glace
Salmon with Dill Cream Sauce
Mahi Mahi with Fresh Fruit Salsa (Spring/Summer Only)
Rockfish with Leek & Fennel Cream Sauce (Fall/Winter Only)
Crab Imperial Stuffed Flounder
Roasted Seasonal Vegetable Lasagna

Freshly Baked Bread
Assorted Desserts
Coffee, Herbal Teas & Iced Tea
\$28+ per person

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Dinner Buffet Selections

Themed Buffets

BBQ Dinner Buffet

Hot Dogs

Hamburgers

Semi-Boneless Chicken Breast

\$16+ per person

Or Add Two:

Baby Back Ribs

Pork Butt

Grilled Swordfish

Grilled Flank Steak

\$21+ per person

Choose Two:

Potato Salad

Cole Slaw

Green Bean Salad

BBQ Baked Beans

Cucumber-Tomato Salad (Spring/Summer Only)

Seasonal Succotash

Corn on the Cob (Spring/Summer Only)

Bacon Brussel Sprouts

Caesar Salad

Assorted Seasonal Crisps, Pies & Cakes

Coffee, Herbal Teas & Iced Tea

Add Unlimited Soda

\$2+ per person

Lobster Bake

Half of a 1.5 lb. Maine Lobster

Served with Drawn Butter

Steamed Clams, Mussels & Shrimp

Roasted Spicy Chorizo

Grilled Semi-Boneless Chicken Breast

Corn on the Cob (Spring/Summer Only)

Green Beans or Asparagus Spears

Freshly Baked Bread

Assorted Desserts

Coffee, Herbal Teas & Iced Tea

\$65+ per person

Seafood Feast

Cream of Crab or Delaware Seafood Chowder

Classic Caesar Salad

Mini Raw Bar with Oysters, Clams,

Shrimp Cocktail & Crab Claws

Steamed Clams, Mussels & Shrimp

Chicken Chesapeake Topped with Crab Imperial

Teriyaki Glazed Salmon

Rosemary Roasted Fingerling Potatoes

Corn on the Cob (Spring/Summer Only)

Orzo-Bay Shrimp Salad

Assorted Desserts

Coffee, Herbal Teas & Iced Tea

\$75+ per person

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Hors d'oeuvre Selections

Stationary Hors d'oeuvres

All stationary hors d'oeuvres are priced per person.

<i>Roasted Garlic Hummus Served with Pita Crisps</i>	\$3+ per person
<i>Domestic Cheese Display with Pepperoni & Assorted Crackers</i>	\$3+ per person
<i>Vegetable Crudités Display with Creamy Herb Dip</i>	\$3+ per person
<i>Artisanal Cheese Display with House-made Crostini</i>	\$4+ per person
<i>Smoked Salmon Dip Served with Housemade Crostini</i>	\$4+ per person
<i>Seasonal Fresh Fruit Display Served with Whipped Mascarpone Cheese</i>	\$4+ per person
<i>Chilled Lobster Dip Served with Old Bay Kettle Chips</i>	\$5+ per person
<i>Warm Crab Dip Served with Old Bay Kettle Chips</i>	\$5+ per person
<i>Antipasto Display with Roasted Vegetables, Marinated Olives, Cheeses, Cured Meats Served with Infused Oils & Balsamic Vinaigrette</i>	\$6+ per person

Butlered Hors d'oeuvres

All butlered hors d'oeuvres are priced per 50 pieces.

<i>Cheeseburger Sliders with Accompaniments</i>	\$75+
<i>Tomato Soup in Demitasse Cups Served with Mini Grilled Cheese</i>	\$75+
<i>Curried Chicken Satay with Peanut Dipping Sauce</i>	\$75+
<i>Grilled Steak Skewers with Tomato & a Rosemary Chili Jam</i>	\$75+
<i>Prosciutto Wrapped Melon (Spring/Summer Only)</i>	\$75+
<i>Open Faced Carolina-Style Pulled Pork Sliders with Housemade Slaw</i>	\$75+
<i>Chopped Roasted Red & Yellow Beets, Gorgonzola Cheese & Toasted Pecans Served on Spoons</i>	\$75+
<i>Shrimp & Scallop Dumplings with Sesame, Soy & Ginger Dipping Oil</i>	\$75+
<i>Prosciutto Wrapped Figs (Fall/Winter Only)</i>	\$100+
<i>Mustard Crab Salad with Toasted Pecans Served on Spoons</i>	\$100+
<i>Bacon Wrapped Scallops</i>	\$100+
<i>Shrimp Lollipops with Chili Dipping Oil (Fall/Winter Only)</i>	\$150+
<i>Shrimp Lollipops with Sweet Corn Mayo (Spring/Summer Only)</i>	\$150+
<i>Mini Crabcakes with Cajun Remoulade</i>	\$150+
<i>Barbequed Lobster Tails</i>	\$200+

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Beverage Plans

Host Bar

*Prices are per person based on the length of time the bar remains open.
The amount charged is based on the number guaranteed or the actual*

One Hour

*House Brands \$12+
Premium Brands \$14+*

Two Hour

*House Brands \$16+
Premium Brands \$18+*

Three Hour

*House Brands \$22+
Premium Brands \$24+*

Four Hour

*House Brands \$28+
Premium Brands \$30+*

Five Hour

*House Brands \$34+
Premium Brands \$36+*

Cash Bar Prices

<i>House Brands</i>	\$6
<i>Premium Brands</i>	\$7
<i>Wine</i>	\$6
<i>Domestic Beer</i>	\$4
<i>Imported Beer</i>	\$5
<i>Soda/ Bottled Water</i>	\$2

Open Beer, Wine & Soda

<i>One Hour</i>	\$10+
<i>Two Hour</i>	\$14+
<i>Three Hour</i>	\$18+
<i>Four Hour</i>	\$22+
<i>Five Hour</i>	\$26+

*Cash bars require a \$50 an hour bartender fee.
One bartender will be provided for every 75 guests.
Cash bar subject to a \$50 bar setup fee.*

House Liquors

*A Selection of Rail Liquors &
Domestic Beers*

House Champagne

Cristalino Cava

*Add Champagne Toast
\$4+ per person*

Premium Liquors

*Absolut Vodka
Tanqueray Gin
Jack Daniels Whiskey
Dewar's Scotch
Jim Beam Bourbon
Bacardi Rum
Jose Cuervo Tequila
Seagrams 7 Whiskey*

Domestic Beer Selection

*Budweiser
Coor's Light
Bud Light
Yuengling
O'Douls (non-alcoholic)*

Imported Beer Selection

*Heineken
Amstel Light
Corona*

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