



# *Banquet & Catering Menus*





# Breakfast

## BREAKFAST & BRUNCH

Available 6am - 11am. 20 guest minimum.  
Served with coffee, hot tea and juices.

### The Wisp Continental

An assortment of muffins, bagels, Danishes, yogurt with granola topping and seasonal bowl of cut fruit.

### Morning Bistro

A seasonal bowl of cut fruit, brown sugar cinnamon French toast, assortment of donut holes and pastries, bacon, sausage and turkey sausage.

### Mountain Breakfast

An assortment of muffins, bagels or toast, donut holes, yogurt, granola topping, cut fruit, jam, skillet potatoes, scrambled eggs and choice of 2 : bacon, sausage, turkey sausage, sausage gravy & biscuits or country ham.

### Mountain Brunch

An assortment of muffins, bagels or toast, scones, yogurt, granola topping, cut fruit, skillet potatoes, Florentine benedict, scrambled eggs and choice of 2: bacon, sausage, turkey sausage, country ham or smoked salmon and choice of one salad: cucumber dill, pasta salad or tomato basil.

## BREAKFAST BARS

Prices are per person. Available with purchase of any breakfast item. Available 6am - 11am. 20 guest minimum.  
Bars served for 2 hours.

### Bloody Mary Bar

Bloody mixes with a selection of house vodkas and garnishes including olives, bacon, celery and peppers.

### Sparkling Bar

Orange juice and mango puree with sparkling wine, bitters, strawberries, blueberries and grapes.

### Crush Bar

Fresh squeezed oranges and Ruby Red grapefruits with a selection of vodkas and club soda.

## BREAKFAST STATIONS

Stations available with any breakfast menu.

### Waffle & Brioche Station

Banana rum sauce, dried fruit, hand-whipped cream, chocolate sauce and toasted coconut

### Yogurt Parfait Bar

A duo of yogurts, assorted berries, nuts, dried fruits and granola topping

### Omelette Station

Vegetables, bacon, sausage, country ham, cheeses, eggs and egg whites

## A LA CARTE BREAKFAST ITEMS

Prices are per person. Available with purchase of any breakfast item.

### Hard-boiled Eggs

### Mini French Toast Skewers

### Selection of Cereal Bowls

### Sausage Gravy & Biscuits

### Scrambled Eggs

### Pancakes

### Banana Rum French Toast

### Brioche French Toast

### Extreme Berry French Toast

### Eggs Benedict

### Smoked Salmon

# Lunch

## WORKING LUNCHES

Available 11 am - 3pm. 10 guest minimum.  
Served with coffee, iced tea, brownies and cookies.  
Sandwiches served with coleslaw, tossed salad or pasta salad.  
Add rolls and butter for \$1.25 per person.

### Chef's Salad

Sliced turkey, ham, roast beef, cucumbers, cherry tomatoes, hard-boiled eggs over mixed greens with choice of dressing

### Trio Salad

Three house-made favorites -- tuna, chicken, egg -- served on a bed of greens with tomatoes, cucumbers, shredded carrots and balsamic vinaigrette

### Deli Protein Wrap

Choice of sliced black forest ham, oven roasted turkey or roast beef, Swiss cheese, lettuce, tomatoes and red onion served in a large flour tortilla wrap

### Grilled Vegetable Wrap

Grilled marinated vegetables blended with house dressing served in a large flour tortilla wrap

### Croissant Sandwich Veggie / Meat

Flakey croissant filled with choice of deli meat and cheese or grilled vegetables

### 6" Italian Hoagie

Sliced Genoa salami, capicola ham, black forest ham and provolone cheese served on a hoagie with lettuce, tomatoes and Italian dressing

Dressing Choices: Ranch, French, Italian, Balsamic Vinaigrette

## CLASSIC LUNCH BUFFET

Available 11 am - 3pm. 20 guest minimum.  
Served with coffee, iced tea and Chef's choice dessert

### SALADS

Select 1.

- Caesar Salad
- Spring Mix Salad
- Garden Salad

### SIDES & VEGETABLES

Select 2.

- |                              |                            |
|------------------------------|----------------------------|
| Potato Salad                 | Rice Pilaf                 |
| Pasta Salad                  | Macaroni & Cheese          |
| Coleslaw                     | Cous Cous                  |
| Cucumber Onion Salad         | Quinoa                     |
| Roasted Red Potatoes         | Wheatberry Salad           |
| Heirloom Fingerling Potatoes | Green Beans Almondine      |
| Mashed Potatoes & Gravy      | Steamed Broccoli & Carrots |
| Scalloped Potatoes           | Country-style Green Beans  |
| Spanish Rice                 | Root Vegetable Blend       |

### ENTREES & SANDWICHES

Select 2.

- |                              |   |
|------------------------------|---|
| Vegetable or Meat Lasagna    | Beef or Chicken Stir Fry                        |
| Meatloaf & Gravy             | Open-face Turkey Sandwich with Stuffing & Gravy |
| Burgers & All Beef Hot Dogs  | Roast Beef w/ Demi-glace                        |
| BBQ St Louis-style Pork Ribs | Country-style Pot Roast                         |
| Chicken Piccata              | Pulled Pork BBQ                                 |
| Chicken Cordon Bleu          | Roasted Herbed Pork Loin                        |
| Southern Fried Chicken       | Crab Cake Sandwich                              |
| Mediterranean Chicken        | Fried Catfish                                   |
| Chicken Florentine           | Baked Cod w/ Lemon Capers Sauce                 |
| Chicken Alfredo Penne        |   |
| Sweet & Sour Chicken         |   |



# Lunch

## LUNCH BUFFETS

Available 11am - 3pm. 20 guest minimum.  
Served with coffee and iced tea.

### Deep Creek Deli

Garden salad with dressing  
Pasta and potato salad  
Chef's choice soup  
Deli meats: roast beef, smoked turkey, ham  
Cheeses: Swiss, provolone, cheddar  
Assorted breads and rolls  
Chef's choice desserts

### South of the Border

Tortilla chips with corn & black bean salsa & guacamole  
Fajitas - choice of chicken or beef  
Taco station - hard & soft shells  
Cheese quesadilla  
Spanish rice  
Churros

### Just a Slice

Caesar salad  
Pizza - select 3: cheese, pepperoni, veggie, supreme,  
Hawaiian, meat lovers, buffalo chicken, greek and white  
Cookies and brownies

### On the Grill

Coleslaw  
Potato salad  
Baked beans  
Angus burgers and all beef hot dogs served with buns,  
cheeses, lettuce, tomato, onion and condiments  
Watermelon  
Assortment of cookies

### Little Italy

Garlic bread  
Garden salad with dressing  
Cheese tortellini with Alfredo sauce  
Spaghetti with meatballs - choice of beef or turkey  
Tiramisu

### Lunch on the Go

Choice of turkey or ham on a Kaiser roll with cheese,  
lettuce, tomato and onion on the side  
Whole fruit  
Potato Chips  
Cookie  
Bottled Water

# Take a Break!

## BREAKS

Available 8am - 11pm. 20 guest minimum. Pricing based on 30-minute service time and 60-minute display limit, unless otherwise noted. Additional fees apply for refreshing after 30-minutes.

### Cruditès Cups

Selection of cut vegetables served in a cup with ranch or bleu cheese dressing alongside infused water.

### Southwestern Station

Tortilla chips, corn & black bean salsa, guacamole and cilantro-jalapeno sour cream

### Coffee Break

Guatemalan coffee blends served with selection of creams and sugars.

### Health Nut Break

Protein bars, whole fruit, mixed nuts, popcorn and infused water.

### Happy Hour Break

Mixed nuts, assorted chips with dips, popcorn and soft drinks.

### Soft Pretzel Bar

Warm, soft pretzels with cranberry mustard, horseradish, jalapeno honey, yellow mustards, sea salt and warm beer cheese served with soft drinks.

### Late Night Snack

Jumbo cheese-filled pretzels or pizza pies with choice of 2 toppings. Additional topping \$4.50 each.

## DESIGN YOUR OWN BREAK

### HEALTHY

Whole Fruit	each
Assorted Yogurt	each
Energy Bars	dozen

### SWEET ~ BAKED

Monster Cookie	each
Chocolate Lava Cakes	each
Assorted Donut Holes	dozen
Assorted Donuts	dozen
House-baked Cookies	dozen
Brownies or Blondies	dozen
Assorted Muffins	dozen
Assorted Danishes	dozen
Scones & Honey Butter	dozen
Bagels & Cream Cheese	dozen

### SALTY ~ SNACKS

Pretzels & Ranch Dip	10" bowl
Chips & Ranch Dip	10" bowl
Tortilla Chips & Salsa	10" bowl
Mixed Nuts	pound

### REFRESHMENTS

Assorted Soft Drinks	each
Bottled Water	each
Lemonade / Iced Tea	gallon
Brewed / Iced Coffee	gallon
Hot Chocolate	gallon
Fruit Juices	liter

## ACTIVE BREAKS

Boost your brains with physical activity and outdoor time! Some activities dependent on operating hours and seasonality. 20 guest minimum.

### On-the-Trail

Get your blood flowing and stretch your muscles with a walk around the pond and refresh afterwards with trail mix and infused water break.


### Take in the View

Find a new perspective with a Scenic Chairlift Ride to the top of the mountain ending with a snack of assorted seasonal melon served with infused water. Seasonal break.

### Coaster Joy

Get your adrenaline pumping and creative juices flowing with a Mountain Coaster ride followed by a sweet treat of ice cream bars and bottled water.

## SWEET BREAKS

Reward your team with a sweet treat! Chef attended stations, noted with  fees apply.

### S'mores Station

Roast marshmallows over open flames then sandwich with graham crackers and chocolate.

### Flambè Station

Bananas Foster or Cherries Jubilee served with vanilla ice cream.

### Sundae Bar

Vanilla ice cream with caramel and hot fudge sauces, strawberries, pineapple, cherries, walnuts and whipped cream.



# Mountain Park Reception

We're not reinventing the wheel - just reshaping receptions for a more impactful experience!

## Unlimited Adventure

With access to 5 different activities including the Mountain Coaster, Spider Monkey Adventure, Archery, Segway Tours and Gem Mining, your group will de-stress, break ice and, most importantly, have fun!

## Mingle & Munch

What's a party without the food and drink? We've put together our most popular appetizers to keep your group fueled and happy.

- Sliders - ham, turkey & roast beef
- Buffalo Chicken Dip
- Spinach Dip
- Cheese Display
- Vegetable Cruditès Cups
- Miniature Dessert Display
- Infused Water / Tea / Ice Tea (Beer & Wine Packag available)

## Details

- Available May and September from 6pm - 8pm
- Available Memorial Day thru Labor Day from 6:30pm - 8:30pm or 7pm - 9pm
- All taxes and gratuities included
- 50 - 99 people
- 100+ people

# Hors d'Oeuvres

## HORS D'OEUVRES

### PER PIECE SERVINGS

25 piece minimum.

Oysters on the ½ Shell	Market
Crudités Cups	
Mini Crab Cakes	
Chilled Jumbo Shrimp	
Bacon Wrapped Scallops	
Herb-Crusted Lamb Chops	
Beef Sirloin Satay	
Chicken Satay	
Crab Stuffed Mushrooms	
Petite Quiche & Assorted Canapès	
Italian Meatball with Marinara	
Barbeque Meatball	
Roasted Tomato & Basil Crostini	
Watermelon Basil Skewers	
Tomato Bruschetta on Crostini	
Pork & Vegetable Egg Roll	
Classic Buffalo Wings	

### PER PERSON SERVING

Smoked Salmon Display (25-Guest Min)  
 Sliced Fruit Display  
 Cheese Display  
 Crab Dip  
 Antipasto Display  
 Buffalo Chicken Dip  
 Crudités & Hummus  
 Crudités  
 Spinach Dip  
 Tri-Color Tortilla Chips with Salsa

### DISPLAY SERVINGS

Cheese Display	serves 45
Sliced Fruit Display	serves 45
Smoked Salmon Display	serves 45
Antipasto Display	serves 45
Crab Dip	serves 30
Buffalo Chicken Dip	serves 35
Crudités	serves 45
Spinach Dip	serves 35

## STATIONS

All food stations listed below may be added to any lunch or dinner buffet. Prices are per person.  - Indicates a Chef Attendant and a \$75 service charge.

### Carving Stations

Prime Rib	serves 25	289.00
Beef Tenderloin	serves 20	289.00
New York Strip Loin	serves 25	265.00
Top Sirloin	serves 35	249.00
Country-style Ham	serves 25	199.00
Mesquite Turkey	serves 30	199.00
Bourbon Pork Tenderloin	serves 25	199.00

### Grill Station

Angus burgers, all beef hot dogs, turkey or veggie burgers and portobello mushrooms with all the fixings

### Pasta Station

A variety of pastas with alfredo and marinara sauces served with sausage, chicken, tofu, broccoli, peppers, tomatoes, scallions, mushrooms, cheeses and rustic breads

### Asian Flair

Asian classics like General Tso's, Kung Pao, Fried Rice and Lo Mein with choice of chicken, shredded pork, tofu, broccoli, onions, peppers, scallions and bean sprouts

### Loaded Tots or Mac & Cheese Station

Choose 2 flavorings:

- Louisiana - cajun spice, pepper jack cheese, red pepper mayonnaise for dipping
- Texas - bacon, bbq sauce, cheddar, ranch for dipping
- California - julienne vegetables, pomodoro, mozzarella
- Maryland - crab dip and cheddar

### Soup & Salad Bar

Mixed greens with toppings - broccoli, cucumbers, tomatoes, onions, cheeses, crumbled bacon, croutons served with Chef's choice soup

### Mashed Potato Station

Mashed white and sweet potatoes served with butter, sour cream, broccoli, crumbled bacon, marshmallows & brown sugar



# Dinner

## CUSTOMIZED DINNER BUFFET

Available 5pm - 10pm. 20 guest minimum  
Pricing based on a 2-hour service time.  
Served with coffee and iced tea. Dinner rolls  
available for \$ per guest.

**Select 2 entree options**

**Select 3 entree options**

### SALADS

*Select 3.*

- Fruit Salad
- Medley of Olives Salad
- Tomato Bruschetta Salad
- Cucumber Dill Salad
- Broccoli Salad
- Beet Salad
- Quinoa Salad
- Summer Bean & Heirloom Tomato Salad
- Spring Greens Salad
- Caesar Salad
- Mediterranean Salad
- Tossed Mixed Greens
- Grilled Romaine Salad
- Baby Iceberg Wedge Salad
- Tomato Basil Salad
- Pasta Salad
- Cole Slaw

### VEGETABLES

*Select 1.*

- Asparagus with Lemon Thyme Mignonette
- Medley of Roasted Vegetables & Herbs
- Gingered Sugar Snap Peas
- Maple Glazed Spiced Carrots
- Roasted Brussels Sprouts
- Broccolini
- Green Beans

### STARCHES

*Select 1.*

- Roasted Fingerling Potato Salad
- Roasted Red Potatoes
- Mashed Yukon Gold Potatoes
- Au Gratin Potatoes
- Mashed Baked Sweet Potatoes
- Pasta alla Vodka
- Jasmine Rice
- Rice Pilaf

### ENTREES

- Sliced Sirloin with Red Wine Demi-glace
- Hand-cut New York Strip Loin with Red Wine Demi-glace
- Whiskey Black Pepper Flat Iron Steak
- Angus Burgers & All Beef Hot Dogs
- 5-Spiced Pork Loin
- Chicken Cordon Bleu
- Chicken Piccata
- Tuscan White Wine Chicken
- Chicken Chesapeake
- Grilled Tuna with Wasabi Cucumber Sauce
- Grilled Salmon with Lemon Dill Beurre Blanc
- Summer Citrus Baked Haddock
- Lemon Butter Baked Flounder
- Crab Imperial Stuffed Jumbo Shrimp

### DESSERT

- Chef's Choice Dessert





# Dinner

## SPECIALTY BUFFETS

Available 5pm - 10pm. 20 guest minimum. Pricing based on a 2-hour service time.

Served with coffee and iced tea.

### From the Sea Buffet

- Old Bay Cheddar Biscuits
- Maryland Crab Soup
- Old Bay Potato Salad
- Cucumber Dill Salad
- Crab Cake Imperial
- Steamed Clams with Lemon Butter
- Fried Shrimp or Fried Oysters
- Baked Cod Bella Vista
- Rice Pilaf
- Chef's Choice Desserts

### All American Steak Out

- House-cut New York Strip
- BBQ Chicken
- Caesar Salad
- Baked Potato
- Corn on the Cob
- Cornbread
- Apple Pie with Hand-whipped Cream or Peach Cobbler

### Sicilian Buffet

- Garlic Bread
- Minestrone Soup
- Caesar Salad
- Antipasto Salad
- Meat Lasagna
- Pasta Primavera
- Sicilian Mixed Vegetables
- Tiramisu

### Pasta Buffet

- Garlic Bread
- Garden or Caesar Salad
- Variety of Pastas: Tortellini, Ravioli, Fettuccini, Penne
- Alfredo and Marinara Sauces
- Toppings: sausage, chicken, tofu, broccoli, red & green peppers, tomatoes, scallions, mushrooms and cheese
- Chef's Choice Desserts

### On the Grill

- Cole Slaw
- Potato Salad
- Baked Beans
- BBQ Ribs
- Angus Burgers & All Beef Hot Dogs served with buns, cheeses, lettuce, tomato, onion & condiments
- Watermelon
- Assortment of Cookies

### Pizza Party

- Garlic Bread
- Tossed or Caesar Salad
- Antipasto Salad
- Baked Ziti with Meat Sauce
- Pizza (3): cheese, pepperoni, veggie, supreme, Hawaiian, meat lovers, buffalo chicken, greek and white
- Cannoli

## Vegetarian Menu

Choose 1. Must pre-order these items.

- Grilled Vegetable Pasta with Basil Pesto
- Fettuccini Alfredo with Broccoli
- Grilled marinated-Vegetable Flatbread

- Tofu Stir-fry
- Portobello Mushroom Parmesan
- Quinoa Salad with Asparagus, Goat Cheese & Olives



# Dinner

## SERVED DINNER ENTREES

Available 5pm - 10pm. 20 guest minimum. Pricing based on a 2-hour service time.

Served with coffee, iced tea, bread basket with butter and Chef's choice dessert.

**Grilled Filet Mignon** with mushroom burgundy demi-glace

**Slow-roasted Prime Rib** served with au jus & horseradish sauce

**Grilled Top Sirloin Filet** char-grilled with red wine demi-glace

**Chicken Marsala** sautéed medallions with mushrooms, shallots, garlic & Marsala

**Chicken Piccata** sautéed medallions with white wine, lemon, shallots & garlic

**Baked Stuffed Chicken** with herb stuffing served with pan gravy

**Pesto-crusting Salmon Fillet** topped with basil pesto

**Oven-roasted Pork Loin** glazed with pear & mango concassé

**Baked Cod** topped with herbed bread crumbs in a lemon beurre blanc

**Grilled Vegetables** marinated with a balsamic reduction

**Vegetable Lasagna** layered pasta with vegetables, ricotta cheese & sauce

## Salads

*Select 1.*

**Fruit Salad**

**Medley of Olives Salad**

**Tomato Bruschetta Salad**

**Cucumber Dill Salad**

**Broccoli Salad**

**Beet Salad**

**Quinoa Salad**

**Summer Bean & Heirloom Tomato Salad**

**Spring Greens Salad**

**Caesar Salad**

**Tossed Mixed Greens**

**Tomato Basil Salad**

**Pasta Salad**

**Cole Slaw**

## Vegetables

*Select 1.*

**Asparagus with Lemon Thyme Mignonette**

**Medley of Roasted Vegetables & Herbs**

**Gingered Sugar Snap Peas**

**Maple Glazed Spiced Carrots**

**Roasted Brussels Sprouts**

**Broccolini**

**Green Beans**

## Starches

*Select 1.*

**Roasted Fingerling Potatoes**

**Roasted Red Potatoes**

**Baked Idaho Potatoes**

**Mashed Yukon Gold Potatoes**

**Au Gratin Potatoes**

**Mashed Baked Sweet Potatoes**

**Pasta alla Vodka**

**Jasmine Rice**

**Rice Pilaf**



## BEVERAGE SELECTIONS

### Champagne / Sparkling Wine

Anna de Codorniu bottle  
 Veuve Clicquot bottle

### House Wines prices per bottle

#### Whites

Juliette Rosè 750ml  
 Cavit Pinot Grigio 750ml  
 Columbia Crest Chardonnay 1.5L  
 Sycamore Lane White Zin 750ml

#### Reds

Mark West Pinot Noir 750ml  
 Cupcake Malbec 750ml  
 Columbia Crest Merlot 1.5L  
 Columbia Crest Cabernet Sauvignon 1.5L

### Craft Beer Kegs keg

Bells  
 Devils Backbone  
 Dogfish Head  
 Goose Island  
 Jail Break  
 Shock Top  
 Sierra Nevada  
 Stella Artois  
 Sweet Water  
 Troeggs

### Craft / Import Al Bottles bottle

Baltimore Pilsner  
 Bells  
 Goose Island  
 Loose Cannon  
 Magic Hat  
 Stella Artois  
 St. Paulie Girl (N/A)  
 Sweet Water

### Domestic Keg Beer keg

Angry Orchard Cider  
 Bud Light  
 Budweiser  
 Michelob Ultra  
 Miller Lite

### Domestic Aluminum Bottles bottle

Angry Orchard Cider  
 Bud Light  
 Budweiser  
 Michelob Ultra  
 Miller Lite

### Premium Brand Liquor drink

Bombay Sapphire Gin  
 Chambord Raspberry Liquor  
 Crown Royal Canadian Whiskey  
 The Glenlivet 12 yr. Old Scotch  
 Grey Goose Vodka  
 Jameson Irish Whiskey  
 Maker's Mark Bourbon

### Call Brand Liquor drink

Amaretto  
 Baileys Irish Cream  
 Captain Morgan Spiced Rum  
 Espolon Tequila  
 Jack Daniel's Whiskey  
 Jim Beam Bourbon  
 Johnny Walker Red Scotch  
 Kahlua  
 Tanqueray Gin  
 Tito's Vodka

### Well Brand Liquor drink

Bacardi Rum (assorted flavors)  
 Dewar's Scotch  
 El Jimador Tequila  
 Seagram's Gin  
 Skyy Vodka (assorted flavors)  
 Ten High Whiskey  
 Wild Turkey Bourbon

## BEVERAGE SERVICE OPTIONS

### PER PERSON BAR PACKAGES

*Includes 2-Hour Service*

Beer & Wine pp  
 Well Brand Liquor pp  
 Call Brand Liquor pp  
 Premium Brand Liquor pp

### HOSTED OR CASH BARS

Well Brand drink  
 Call Brand drink  
 Premium Brand drink  
 House Wine glass  
 Juice drink  
 Soft Drinks



*The fine print.*



## POLICIES

### Banquet Service

- A 6% Maryland State Tax and 20% taxable Service Charge applies.
- All prices are subject to change without notice and Wisp reserves the right to change pricing at any time outside of the 60-day function date.
- Minimum of 20 guests required for menu items unless otherwise noted.
- To ensure compliance with Garrett County Board of Health food handling regulations, all food will be consumed on Wisp Resort premises at the contracted time(s).
- Wisp Resort is the sole provider of all food and beverages that are served in meeting/function facilities.
- Food and beverage is not permitted to be brought into meeting/function facilities by a guest or any client's guest or attendees from an outside source.
- Menus can be customized to meet any vegan, vegetarian, gluten free and food allergy needs.

### Beverage Service

- Bartender Fees apply (\$25.00 + tax) per hour per bartender, per seventy-five guests, two hour minimum required.
- All sales are subject to 9% Maryland State alcohol tax and 20% taxable service charge.
- Minimum sales of \$249 for cash bars.
- Bar packages require all guests to participate.
- Bar packages last for 2 hours and are subject to bartender fees, taxes and taxable service charge.
- In accordance with Maryland and Garrett County Liquor Laws, Wisp Resort is the only authorized licensee able to sell or serve liquor, beer and wine on resort premises.
- Sunday alcohol may only be served between 10:00AM-10:00PM
- Wisp Resort Bartending Staff is TIPS trained to ask all guests for valid photo identification. At the direction of the Garrett County Liquor Control Board, Wisp Resort does not accept vertical identification. Wisp Resort will accept other forms of Government issued IDs such as passports and military ID.
- Wisp Resort reserves the right to refuse service to any guest who appears to be intoxicated. One drink per ID will be served at a time.
- Payment arrangements should be made with your Conference Service Manager.