



## *Banquet Menus*

# Let's Meet!



**With four fabulous seasons and an almost endless list of reasons to visit, Wisp Resort encompasses a true destination experience.**

## **Wisp Resort Hotel**

Offering 169 guest rooms that will be 100% renovated by Fall 2016, the Wisp Resort Hotel features modern convenience and comfort with 6 different rooms types to accommodate any group.

## **Function & Meeting Space**

Wisp Resort's function and meeting space spans from traditional to genuinely unique - separating your event from the standard run-of-the-mill conference or meeting.

## **Recreation**

Wisp Resort knows how to have fun and get your group moving. From snow skiing to whitewater rafting and snow tubing to the ever-popular mountain coaster, every level of adventure is met. Plus, Wisp can customize a teambuilding program to fit your group's goals and objectives.

## **Culinary Adventures**

Your sense of taste creates lasting memories, that's why Wisp strives to please every palate so your event is positively remembered.



# Breakfast

## SPECIALTY BREAKFASTS



### **The Wisp Continental**

An assortment of muffins, bagels, Danishes, granola, yogurt 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 and sausage.

### **Mountain Breakfast**

An assortment of muffins, bagels, donut holes, yogurt, granola, fruit, jam, skillet potatoes, scrambled eggs and choice of 2 breakfast proteins: bacon, sausage, turkey bacon or country ham.

### **Mountain Brunch**

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



All Specialty Breakfasts served with coffee, hot tea and juices.

Wisp Resort | 855.969.2807 | [sales@wispresort.com](mailto:sales@wispresort.com)

A 6% Maryland State Tax and a 20% Service Charge applies. All prices are subject to change without notice. All menus can be customized to meet any vegan, vegetarian, gluten free and food allergy needs.

# Breakfast



## BREAKFAST ADDITIONS

### Waffle & Brioche Station

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

### Omelet Station

Vegetables, proteins, cheeses, eggs and egg whites.

### Yogurt Parfait Bar

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

## A LA CARTE BREAKFAST ITEMS

### Pancakes

### Brioche French Toast

### Banana Rum French Toast

### Extreme Berry French Toast

### Eggs Benedict

### Smoked Salmon

### Mini French Toast Skewers

### Scrambled Eggs

## BREAKFAST BARS

### 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 additions, bars and a la carte items may be added to any Specialty or Buffet Breakfast. Prices are per person. Bars served for 2 hours.

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# Take a break!



## BREAKS

### Coffee Break

A variety of coffees, selection of creams, sugar and flavored syrups.

### Health Nut Break

Protein bars, whole fruit, nuts, popcorn and assorted flavored waters.

### Happy Hour Break

Finger foods including nuts, assorted chips, popcorn, dips and sodas.

### Fondue Break

Skewered proteins, veggies and rustic breads with warmed cheeses.

### Zen Break

Cucumber and cream cheese sandwiches, edamame, California rolls, pickled ginger, wasabi and soy sauce.

### Soft Pretzel Bar

Warm, soft pretzels with cranberry, horseradish, jalapeno honey, yellow mustards, sea salt, flax seeds and warm beer cheese.

### Late Night Snack

An assortment of sliders: burger, pulled pork, turkey and chicken salad with all the condiments.

## OPTIONAL BREAK ADDITIONS

### REFRESHMENTS

Brewed / Iced Coffee  
Lemonade  
Assorted Sodas  
Bottled Water  
Fruit Juices

### HEALTHY

Whole Fruit  
Assorted Yogurt  
Energy Bars

### SWEET ~ BAKED

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

### SALTY ~ SNACKS

Pretzels & Ranch Dip  
Tortilla Chips & Salsa  
Chips & Ranch Dip  
Mixed Nuts

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# Lunch

## CUSTOMIZABLE LUNCHEON

### SALADS - SELECT 1

*Any salad selection can be made into an entree with the addition of protein selections such as steak, chicken, pork or seafood.*

- Caesar Salad**
- Spring Mix Salad**
- Garden Salad**

### SIDES & VEGETABLES - SELECT 2

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

### ENTREES & SANDWICHES - SELECT 2

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

All Customized Luncheons served with bread basket, butter, coffee and iced tea.

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# Lunch

## SPECIALTY LUNCHEONS



### Deep Creek Deli

*Build your own sandwich and finish with your favorite toppings and sides.*

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

**Chef's choice desserts**

### South of the Border

*Variety of traditional southwestern cuisine.*

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

### Just a Slice

*A real crowd pleaser - PIZZA!*

- Caesar salad**
- Pizza - select 3: cheese, pepperoni, veggie, supreme, Hawaiian, meat lovers, buffalo chicken, greek and white**
- Dessert pizza - choice of apple or cherry**

### On the Grill

*A classic - burgers and dogs.*

- 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

*Variety of Italian cuisine.*

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

All Specialty Luncheons served with coffee and iced tea.

### Bagged Lunch

*Grab and go!*

Choice of turkey or ham on Kaiser roll with cheese, lettuce, tomato and onion on the side with potato chips, cookie and bottled water.

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# Dinner

## HORS D'OEUVRES

### PER PIECE SERVINGS

Deviled Eggs  
Chilled Jumbo Shrimp  
Bacon Wrapped Scallops  
Mini Crab Cakes  
Herb-crust Lamb Chops  
Beef Sirloin Satay  
Chicken Satay  
Crab Stuffed Mushrooms  
Classic Buffalo Wings  
Oysters on the ½ shell  
Pork & Vegetable Egg Roll  
Petite Quiche & Canapes Asst  
Italian Meatball with Marinara  
BBQ Meatball  
Prosciutto wrapped Asparagus  
Roasted Tomato & Basil Crostini  
Watermelon Basil Skewers  
Tomato Bruschetta on Crostini  
Tri-color Tortilla Chips with salsa

### PER PERSON SERVING

Smoked Salmon Display\*

\*25 guest minimum

Antipasto Display

Cheese Display

Sliced Fruit Display

Vegetable Crudite

Buffalo Chicken Dip

Spinach Dip

Crab Dip

Sliders

burgers, pulled pork, chicken salad, turkey



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# Dinner

## CUSTOMIZABLE DINNER

Select 2 entree option

Select 3 entree option

## SALADS - SELECT 3

- Melon 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

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## STARCHES - SELECT 1

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

## ENTREES

- Sliced Sirloin with Red Wine Demi-glaze
- Hand-cut New York Strip Loin with Red Wine Demi-glaze
- 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 Lemo Dill Beurre Blanc
- Summer Citrus Baked Haddock
- Lemon Butter Baked Flounder
- Crab Imperial Stuffed Jumbo Shrimp

All Customized Dinners served with coffee and iced tea.

# Dinner

## SPECIALTY DINNER BUFFETS



### All American Steak Out

*Your backyard bar-b-que kicked up a notch!*

- House-cut New York Strip
- BBQ Chicken
- Hot Dogs & Sausages
- Texas Baked Beans
- Corn on the Cob
- Cornbread
- Apple Pie with Hand-whipped Cream

### From the Sea Buffet

*Seafood lover's dream come true.*

- Old Bay Cheddar Biscuits
- Maryland Crab Soup
- Old Bay Potato Soup
- 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

### Pasta Buffet

*Create your own pasta dish.*

- Rustic Breads
- Garden or Caesar Salad
- Crab Cake Imperial
- Variety of Pastas
- Alfredo and Marinara Sauces
- Toppings: sausage, chicken, tofu, boccoli, peppers, tomatoes, scallions, mushrooms and chesses
- Chef's Choice Desserts

### Sicilian Buffet

*Mama Mia - everyone's favorites!*

- Bread Sticks, Ciabatta & French Bread
- Minestrone Soup
- Caesar Salad
- Antipasto Salad
- Meat Lasagna
- Pasta Primavera
- Sicilian Mixed Vegetables
- Tiramisu

### Pizza Party

*You can't go wrong with this one!*

- 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

All Specialty Dinner Buffets served with coffee and iced tea.

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# Kick it up a notch!

## OPTIONAL ADDITIONS



### Carving Stations

- Top Sirloin
- New York Strip Loin
- Prime Rib
- Beef Tenderloin
- Country-style Ham
- Mesquite Turkey
- Bourbon Pork Tenderloin

### Grill Station

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

### Pasta Bar

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, Kung Pao, Fried Rice and Lo Mein with choice of chicken, shredded pork, tofu, broccoli, onions, peppers, scallions and bean sprouts

### Soup & Salad Bar

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



### Mashed Potato Bar

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

### Southwest Station

Tortilla chips, salsa, guacamole and cilantro-jalapeno sour cream

### Ramen Bar

Ramen noodles with broccoli, scallions, bean sprouts, radishes, garbanzo beans, dark leafy greens, hard-boiled eggs, chicken, tofu with soups including miso, pork and chicken




### Raw Station *seasonal*

Oysters on the ½ shell and shrimp served with seaweed salad and cocktail sauce

### Sushi Station

Selection of hand-rolled tuna, salmon, vegetarian and Californian rolls with seaweed salad, pickled ginger, wasabi and soy sauce

Optional dinner additions may be added to any Customized or Specialty Dinner and Lunch Buffets. Prices are per person.  - Indicates a Chef Attendant and a \$75 service charge applies. A Chef Attendant can be added to any Station or Bar add-on for a \$75 service charge.

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# That's sweet!

## OPTIONAL SWEET ADDITIONS

### S'mores Station

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

### Flame Station

Bananas Foster or Cherries Jubilee served with vanilla ice cream 


### Sundae Bar

Vanilla ice cream with toppings - caramel, strawberries, pineapple, crushed cherries, walnuts, whipped cream and hot fudge

### Candy Bar

An assortment of popular candies including skittles, M&M's and Reese's Pieces



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# Cheers!

## BEVERAGE SELECTIONS



### Hosted or Cash Bar

- Call Brand
- Premium Brand
- House Wine
- Juice
- Soft Drinks

### Champagne / Sparkling Wine

- Celebrate Sparkling Wine
- Vueve Clicquot Yellow Label

### House Wines (1.5 Liter)

- Canyon Road White Zinfandel
- Mountain View Chardonnay
- Mezzacorona Pinot Grigio
- Columbia Crest Two Vines Merlot
- Columbia Crest Two Vines Cabernet Sauvignon

### Domestic Keg Beer

- Bud Light
- Budweiser
- Coors Light
- Michelob Ultra
- Miller Lite
- Yuengling

### Domestic Bottles

- Bud Light
- Bud Light Lime
- Budweiser
- Coors Light
- Michelob Ultra
- Miller Lite
- Yuengling

### Craft Beer Kegs

- Blue Moon
- Bold Rock
- Devils Backbone
- DuClaw
- Goose Island
- Mountain State Brewing Company
- Rogue
- Sam Adams
- Sierra Nevada
- Troeggs

### Craft & Import Bottles

- Blue Moon
- Bold Rock
- Goose Island
- Jailbreak
- Shock Top
- Sierra Nevada
- Stella Artois
- Troeggs

### Call Brand Liquor

- Absolut Vodka - assorted flavors
- Amaretto
- Bacardi - assorted flavors
- Baileys Irish Cream
- Captain Morgan Spiced Rum
- Dewar's Scotch
- El Jimador Tequila
- Jack Daniel's Whiskey
- Jim Beam Bourbon
- Kahlua
- Peachtree Schnapps

### Premium Brand Liquor

- Bombay Sapphire Gin
- Campari
- Chambord Raspberry Liquor
- Crown Royal Canadian Whiskey
- The Glenlivet 12 yr. Old Scotch
- Grey Goose Vodka
- Jameson Irish Whiskey
- Licor 43
- Makers Mark Bourbon
- Patron Silver Tequila
- Tanqueray Gin
- Tito's Vodka

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A 6% Maryland State Food Tax, 9% Maryland Alcohol Tax and a 20% Service Charge applies. All prices are subject to change without notice. All menus can be customized to meet any vegan, vegetarian, gluten free and food allergy needs.

# The fine print.

## POLICIES



### Banquet Service

- A 6% Maryland State Tax and 20% 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 on menu items unless otherwise noted.
- Meeting room and audio visual fees not included.
- 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.

### 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% MD State alcohol tax.
- Minimum sales of \$249 for cash bars.
- Resort further reserves the right to deny alcohol beverage service to guests at their discretion.
- 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 1:00PM-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.