



The Comus Inn at Sugarloaf Mountain would be honored to be a part of your celebration and to assist you in making this very special day a memory to be cherished forever.

We understand how busy you are and are ready to assist with the planning of your unique event. There are many thoughts, ideas, emotions, customs and traditions that need to be taken into consideration, therefore we offer complimentary pre- and day of wedding coordination as a part of your wedding package.

Our Grand Room on the lower level of the Inn is available for parties over 25. This magnificently appointed room includes a private bar for your guests and opens onto our flagstone terrace which may be tented for groups over 60. The terrace is beautifully landscaped with seasonal flowers, a water fountain and the most breathtaking view of Sugarloaf Mountain!

Please review the enclosed information and contact me with any questions or special requests. We offer a wide variety of menu options. Please note that these attached menus are just a small part of what our Chefs can create. If you have something in mind that you do not see on our menus, please let me know and I will be glad to work with you to customize a menu unique to your event.

Also, I will gladly hold a date for you for a maximum of two weeks while you're finalizing your wedding site choice. If you wish to have the date held for longer than two weeks please contact me, otherwise the date will be released.

Warmest wishes,

Cheryl A. Cox
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Winner of The Knot Best of Weddings 2010
Winner of Brides Choice Awards 2010 from Wedding Wire

WeddingWire.com



Grand Room Site Fees & Social Events 2010

Events are allocated four hours

Wednesday & Thursday Between 4:00pm and 10:00pm

On-season April thru December	Off-season January thru March	Add'l Hour(s)
\$150	\$100	\$100

Friday Between 4:00pm and 11:00pm

Saturday Between 10:00am and 3:30pm

Sunday Between 10:00am and 3:30pm or 5:30pm and 10:00pm

On-season April thru December	Off-season January thru March	Add'l Hour(s)
\$500	\$250	\$250

Food and Beverage Minimum is \$2,500 On-season

Saturday between 5:30pm and 11:00pm

On-season April thru December	Off-season January thru March	Add'l Hour(s)
\$1,000	\$500	\$250

Saturday pm Food and Beverage Minimum is \$7,000.00 On-season

The entire restaurant (three levels and terrace) is available for private parties for a site fee of \$3,000 with a \$12,000 food and beverage minimum. Time Period is four hours between the hours of 10am and 4pm or 6pm and 12midnight. This includes indoor seating for 250+, two bars and a 15' x 26' dance floor.

The Grand Room will seat up to 60 guests with an open dance floor and or buffet and up to 90 guests with seating on the dance floor.

The Site Fee for social events includes: Exclusive use of our Grand Room and outside terrace • Four hours event time and one and one-half hours prior to your event for dressing, vendor deliveries, decorating and musician set-up • One hour of scheduled rehearsal time the week of your event • Ample free parking for guests, busses and limos • Bridal Parlor available one and one-half hours prior to and during your event • Event Director available for pre- and day of wedding assistance • On-site Banquet Captain during your entire event • Tables, chairs, china, silver, glassware and all service ware, framed table numbers and ivory linens • Large private bar and private restrooms for your guests • On-site storage for pre-wedding day delivery of favors, decorations, centerpieces, etc. • All set up and clean up by The Comus Inn staff



Small Private Room Fees & Social Events 2010

These private rooms, located throughout the restaurant, are available for private parties, corporate functions, bridal/baby showers, birthday/anniversary celebrations, rehearsal dinners, and smaller, more intimate wedding ceremonies and receptions

Wednesday & Thursday 4 Hours Between 11:00am – 9:00pm

Private Room	Dining Capacity	On-season April thru December	Off-season January thru March
Sugarloaf	24	\$25	N/C
Wolf	12	\$25	N/C
Log	14	\$25	N/C
Happy Choice	18	\$25	N/C
Porch*	50	\$300	\$150

Friday – Sunday 4 Hours Between 11:00am – 10:00pm

Private Room	Dining Capacity	On-season April thru December	Off-season January thru March
Sugarloaf	24	\$50	\$25
Wolf	12	\$50	\$25
Log	14	\$50	\$25
Happy Choice	18	\$50	\$25
Porch*	50	\$350	\$175

*Minimum 30 Guests

Our 2nd floor consists of the Sugarloaf, Wolf and Log rooms. Sugarloaf and Wolf are adjoining and offer combined seating for up to 36 guests with a fabulous view of Sugarloaf Mountain. Our Log room, on the same level, is available for a small cocktail reception, ceremony site or additional seating. This room has exposed logs from the original house built in 1862 and offers a gas fireplace. The 2nd floor has a private restroom for your guests and the option for a portable, private bar. Our Happy Choice and Porch rooms are located on the main level of the restaurant. The Porch is completely glass enclosed, overlooks our terrace and offers a magnificent view of Sugarloaf Mountain. Our Porch can seat up to 50 guests, or 30 guests with a private buffet.

Important Information

- **Ceremony Fee: \$250.00** – includes an additional one-half hour for your ceremony, ceremony chairs, a bottle of Champagne and a fruit and cheese platter in the Bridal Parlor for the Bride and her attendants prior to the ceremony, set-up and take-down of chairs for the ceremony site and reset for reception.
- A tent is recommended for events with 60 or more guests. Tent fees range from \$1,500-\$4,200. These are approximate figures, so please contact the Event Director for further information. Tents are available year-round and can be equipped with fans or heaters if necessary. **Tent costs are reduced when multiple events requiring a tent take place the same weekend.**
- **For events with 20 or less guests** we do offer abbreviated menus which do not require preorders and also smaller private rooms are available.
- Any event with 21 or more guests must preorder their menu choices if plated meals are being offered. Place cards indicating guest's entrée choices must be made for each guest to ensure proper service. Buffets are available for groups of 15 or more.
- **Rehearsal Dinners** – Rehearsal dinners for those holding their wedding receptions at The Comus Inn receive a discounted Rehearsal Dinner Buffet Menu or 10% off of our restaurant menu and the private room fee is waived (does not include the Grand Room).
- **Sunday Brunch** – Our Sunday Brunch is discounted to those groups who hold their wedding reception on Friday or Saturday of that weekend. The brunch tickets must be ordered and paid for in advance of your event. The discounted cost for Sunday Brunch is \$25 per person (regularly \$32.95).
- **No outside food or beverages including alcohol may be brought into The Comus Inn.** If you would like to offer your bridal party food or drinks prior to your event, please let us know and we will be happy to accommodate your request.
- **Food and Beverage Minimums on season: Friday pm, Saturday am and Sunday \$2,500; Saturday pm \$7,000; No minimums for Wednesday, Thursday.**
- A **one hour rehearsal time** is included for all ceremonies booked at The Comus Inn. This one hour may be scheduled the week prior to your event and must be reserved in advance. Depending on events booked that week your rehearsal may not take place on the terrace but we will provide an area either inside or outside for your use. **Please make sure your party arrives on time and is ready to begin the rehearsal at your scheduled time.** A member of The Comus Inn staff will be available to assist with your rehearsal **at your request** for the scheduled one hour time frame **only**.
- **Linens, Tables, Chairs, etc.** - Comus Inn linens (Ivory) are included in your site fee. Other linen colors and options are available at a nominal charge. Our reception tables are 5' round and seat 8-10 guests. Tables, chairs, china, silverware, glassware and all service ware, framed table numbers and cake knife and server are included.
- Dates will be held without a deposit for two weeks. It is the client's responsibility to contact The Comus Inn if you would like an extension on this hold. Otherwise the date will be released after the two-week period. The deposit required to lock-in your date is 35% of your estimated contract total and is due two weeks after receiving your initial contract. Your balance is due after we receive your final guest count fourteen days prior to your event. Consumption bar bills are due at the end of the event.
- All contracted fees and food and beverage prices are subject to change.



Passed Hors d'oeuvres

These Hors d'oeuvres can be passed during your cocktail hour, Hors d'oeuvre Reception or, for that "End of the Evening" pick-me-up

Hors d'oeuvres are individually priced with 2 pieces per person per hors d'oeuvre

Classic Bruschetta

Assorted Mini Quiche

Vegetable Spring Rolls w/Sweet Chili Vinaigrette

Pecan Crusted Chicken Bites w/Honey Mustard Dip

Fresh House-made Guacamole and Tortilla Chips

presented in a Martini glass

Marinated Flank Steak Skewers

w/Garlic Cilantro Relish

\$3 each choice per person

Spanakopita

Salmon Mousse on Cucumber Round

Thai Chicken Skewers with a Peanut Sauce

Brie and Raspberry Wrapped in Phyllo

Chorizo and Boursin Stuffed Mushrooms

Mushroom Caps stuffed with Chicken Florentine

Duck Spring Rolls w/Sweet Chili Vinaigrette Sauce

\$3.50 each choice per person

Coconut Shrimp Skewers w/Sweet Chili Soy Sauce

Mushroom Gorgonzola Bruschetta

Mini Crab Cakes with a Sage Remoulade

Caramelized Onion & Brie Tartlet

Mushroom Caps filled with Crabmeat

Scallops Wrapped in Bacon

BBQ Shrimp Wrapped in Bacon

Mini Crab Fritters with Ancho Citrus Tartar Sauce

Lump Crabmeat and Blended Cheeses served Hot on a

Toasted French Baguette

Mini Cheeseburgers with Cheddar, Crispy

Onions and Horseradish Cream

\$4 each choice per person

Fresh Jumbo Shrimp Cocktails in a Cordial Glass

Petite Lamb Chop with Mint Chutney

Beef Tenderloin with Horseradish Cream and an Olive

Tapenade served on an Asian Spoon

Pepper Seared Sea Scallop with Ginger Coconut Sauce

served in an Asian Spoon

\$5 each choice per person

Soups Passed in a Demitasse Cup

Tomato Tarragon Bisque

Roasted Butternut Squash Bisque

Chilled Spring Pea Soup garnished with

Chive Crème Fraiche

Watermelon Gazpacho

Lobster Bisque (add \$1)

\$3 each choice per person

End of the Evening "Pick Me Ups"

Mini Cheeseburgers with Cheddar, Crispy

Onions and Horseradish Cream

Franks in a Blanket-Mini All-Beef Franks

wrapped in Puff Pastry

Mini Sandwiches

(Corned Beef, Grilled Cheese, etc)

One-bite Chocolate Chip Cookies

One-bite Cupcakes (Chocolate or Vanilla with your

choice of Colored Frosting

Mini Pizza – Cheese and Veggie

Chocolate Covered Cheesecake on a Stick

\$4 each choice per person

Hors d'oeuvre Display Platters

These bountiful platters offer something for every appetite. Delicious foods are artfully displayed with just the right accompaniments to entice your guests. These are stationary displays, not passed.

Small Serves 50 People & Large Serves 100 People

Vegetable Crudités

A Display of Seasonal Produce with House Made Dips
Small \$80 & Large \$160

Seasonal Fruit Platter

Seasonal Sliced Fruits, Grapes and Berries Served with Raspberry Yogurt for Dipping
Small \$100 & Large \$200

Fresh House-made Hummus

With Crispy Pita Chips tossed with Olive Oil, Garlic & Oregano
Small \$125 & Large \$250

Brie en Croute

Brie Stuffed with Fruit Compote and Warmed in Puff Pastry Served with Orchard Fruit, Specialty Crackers & Sliced Baguettes
Small \$135 & Large \$270

Harvest Bread Bowl

Artisan made Bread Bowl filled with House-Made Spinach Dip and Served with Fresh Seasonal Raw Vegetables and Bread Cubes for Dipping
Small \$150 & Large \$300

Vegetable Antipasto

Display of Grilled Seasonal Vegetables, Marinated Provincial Artichoke Hearts, Grilled Mushrooms and Olive Tapenade Served with our Freshly Baked Focaccia
Small \$150 & Large \$300

Deluxe Cheese Display

Assorted Domestic & Imported Cheeses Served with Specialty Crackers & Sliced Baguettes
Small \$170 & Large \$340

Gourmet Fruit and Cheese Platter

Goats Milk Gouda, Wisconsin Cheddar, Cream Brie and Imported Swiss Cheese Display accompanied by Sliced Seasonal Fruit, Fancy Crackers, and Sliced, Toasted Baguettes
Small \$180 & Large \$360

Sugarloaf Antipasto

An Assortment of Salumeria Meats – Mortadella, Genoa Salami, Proscuitto, Bocconicini a Variety of Vegetables including Roasted Peppers, Eggplant, Mixed Tuscan Olive Selection Accompanied by our Freshly Sliced Breads
Small \$250 & Large \$500

Whole Poached Salmon

Poached Salmon Display w/Creamy Champagne Dill Sauce, Red Onions, Capers, Cream Cheese, Baguettes & Crackers
Small \$275 & Large \$550

Turkey Breast Display

Herb Roasted Turkey Sliced Paper Thin, Served with Creole Mustard, Cranberry Relish, Mayonnaise with Lettuce, Tomatoes, Red Onions Miniature Croissants & Rolls
Small \$700 & Large \$1,400

Country Inn Smokehouse Ham Display

Thinly Sliced Smoked Ham with Cognac Mustard, Chipotle Mayonnaise, Lettuce, Tomatoes and Red Onions Miniature Croissants and Rolls
Small \$700 & Large \$1,400

Peppered Tenderloin of Beef

A Cracked Peppercorn Crusted Filet Roasted to Perfection, Thinly Sliced, with Horseradish Cream, Cabernet Onion Relish, Lettuce, and Tomatoes and Miniature Croissants & Rolls
Small \$850 & Large \$1,700



Hors d'oeuvre Reception Stations

*Shanghai Carry-out**

Miniature Take-out Containers of Sesame Shanghai Noodles topped with Stir Fried Vegetables, And your Choice of Shredded Chicken or Shredded Duck
\$12 per person

Martini Shrimp Cocktail

Fresh Gulf Shrimp Marinated in a Roasted Garlic Vinaigrette, served with a Colorful Salsa of Roasted Red and Yellow Peppers, Roasted Corn, Diced Tomatoes, Black Beans, and Chopped Red Onion dressed with Avocado/Lime Vinaigrette. Garnished With Finely Chopped Cilantro and Thin Baked Tortilla Strips, Served In a Martini Glass
\$10 per person

*Grits & Shrimp**

Creamy Cheddar Cheese Scallion Grits topped with New Orleans BBQ Shrimp served in a Martini Glass
\$8 per person

*Sirloin Display**

Thinly Sliced Sirloin layered atop Garlic Mashed Potatoes topped with Gorgonzola Crumbles and Fried Leeks then Drizzled with a Red Wine Demi-Glace
\$7 per person

Classic Shrimp Cocktail

With House-made Cocktail Sauce
\$6

Premium Mashed Potato Bar

A Trio of Whipped Potatoes including Sweet Potato, Roasted Garlic, and Buttermilk Chive with a variety of toppings to include, Scallions, Cheddar Cheese, Bacon, Crispy Fried Onions, Herb Butter, Chives and Sour Cream Served in a Martini Glass
\$5.50 per person

Macaroni & Cheese Bar

A Duo of House-made Macaroni & Cheese with toppings to include Asparagus Tips, Sun Dried Tomatoes, Bacon Crumbles, Green Chilies, Black Beans, Salsa, French Fried Onion Rings, etc. served with a Martini Glass
\$5 per person

Bruschetta Bar

Tomato, Red Onion, Basil & Feta Cheese, Wild Mushroom Confit and Chickpea served with Buttered, Grilled Sour Dough Bread
\$6 per person

The Classic Cocktail

Steamed Jumbo Shrimp and Crab Claws Served with Two Sauces, Fresh Herbs & Citrus Garnish
\$26 per person

The Shrimp Triangle

House Steamed Shrimp with Cocktail Sauce, Lemon Caper Shrimp, and Tandori Spiced Shrimp Plated Together with Fresh Herbs & Citrus Garnish
\$26 per person

New Orleans Raw Bar

The Freshest Raw Oysters and Clams, Mussels steamed in a Garlic and Lemon Sauce, Cajun steamed Jumbo Shrimp and Crab Claws, all accompanied by Two Remoulade Sauces, Fresh Lemons and Tabasco
\$35 per person

Hot, Creamy Crab & Artichoke Dip

Served with Crispy Tortilla Chips and Toasted French Bread
\$6 per person

***Chef-served food bars and stations will incur a \$100 Chef fee per station**



Sushi Station

Regular Rolls

- California Roll
- Cucumber Roll
- Avocado Roll
- Philadelphia Roll (smoked salmon, cream cheese, avocado)
- Shrimp Tempura Roll
- Eel Roll
- Boston Roll (shrimp, vegetables)
- Salmon Roll
- Yellow Tail Roll
- Vegetable Roll
- Spicy Tuna Roll (salmon or yellow tail)
- Spicy Scallop Roll
- Alaska Roll (salmon, avocado, cucumber)
- Tuna Roll
- Tuna Avocado Roll
- Spider Roll (soft shell crab, cucumber)

20 Rolls (approx. 120 pcs.) \$100

Special Rolls

- Happy Summer (lightly fried snow crab)
- Happy Mouth (toasted salmon, snow crab)
- Sushi Pizza (scallops, crab, tuna over crispy rice)
- Yummy, Yummy Roll (soft shell crab with 4 kinds of fish)
- Dragon Roll (shrimp tempura with eel on top)
- Hungry Roll (shrimp tempura, crab, vegetables)
- Fantastic Roll (shrimp tempura with spicy tuna)
- Hot River Roll (spicy tuna, crab)
- Sweetheart Roll (spicy tuna, avocado, tuna)
- Samurai Roll (spicy scallop, spicy Tuna)
- Rainbow Roll (snow crab, 4 kinds of fish, lemon)
- Edo Special Roll (soft shell crab, lobster salad)
- Mouth Watering Roll (scallop, white tuna)

20 Rolls (approx. 160 pcs) \$180

Mixed Rolls

10 Regular & 10 Special

(approx. 150 pcs.) \$140

Reception Stations

The following stations may be added to your Buffet at the “add-on” price. A minimum of two stations are required as stand-alone Reception Stations. Reception Stations do not include a plated salad and bread, chocolate covered strawberries or the Champagne toast. These can be added at an additional charge.

Journey through Italy Pasta Station ★

Three Selected Fresh Pastas Prepared with Your Choice of Three Sauces to include Classic Marinara, Sauce Alfredo, Tarragon Pesto, Quatro Fromagio, Roasted Red Pepper Cream and Puttanesca.

A Selection of Toppings for the Pastas may include Grilled Zucchini, Peas, Onions, Mushrooms, Bay Shrimp, Crabmeat, Roasted Peppers, Olives Nicoise, Artichokes and more

\$12 per person as add on ★ \$17 per person as stand-alone

Asian Persuasion

A sampling of Asian street food delights from Singapore to Shanghai including House-made Fried Rice, Lo Mein, Veggie Eggrolls, Spareribs, Beef and Broccoli and all Sauces and Condiments

\$12 per person as add on ★ \$16 per person as stand-alone

Viva Mexico! Taco Bar

Includes Hard and Soft Taco Shells with your choice of Seasoned Beef, Chicken and Pork, Shredded Cheddar and Monterey Jack Cheeses, Lettuce, Sour Cream, Guacamole, Salsa, sliced Jalapenos and Hot & Mild Sauces accompanied by Refried Beans and Spanish Rice with Tortilla Chips and Chili Con Queso

\$7 per person as add on ★ \$12 per person as stand-alone

Shanghai Carry-out ★

Miniature Take-out Containers of Sesame Shanghai Noodles topped with Stir Fried Vegetables, and Shredded Chicken or Shredded Duck

\$7 per person as add on ★ \$12 per person as stand-alone

Salad Bar

Mixed Greens with toppings to include Cucumbers, Tomatoes, Onions, Mushrooms, Crumbled Goat Cheese, Shredded Cheddar Cheese, Herbed Croutons, Crumbled Bacon, Pasta Salad and Two House-made Dressings

\$6 per person as add on ★ \$9 per person as stand-alone

Paella

Shrimp, Mussels, Chicken and Chorizo Sausage served with Yellow Rice and House-made Bread Sticks

\$14 per person as add on ★ \$19 per person as stand-alone

Wings Four Ways

Spicy Garlic, Buffalo, Honey BBQ and Caribbean with Celery, Blue Cheese, Ranch and BBQ Dipping Sauces

\$8 per person as add on ★ \$12 per person as stand-alone

***Chef-served food bars and stations will incur a \$100 Chef fee per station**



Plated Meals

All Plated meals include your choice of salad, artisan baked bread, a premium coffee and tea station with chocolate covered strawberries and a Champagne toast

Petite Filet and Salmon Oscar

Petite Beef Tenderloin accompanied by Pepper Crusted Salmon topped with Lump Crab Meat and Asparagus drizzled with Bernaise Sauce and served with Red Bliss Potatoes tossed with Herbs and Olive Oil

\$65

Surf and Turf Two Ways

A Tender Filet of Beef with Bernaise Sauce served with your choice of a Maryland Crab Cake or Petite Lobster Tail brushed with Butter accompanied by Potato Gratin Dauphinois and Fresh Grilled Asparagus

\$63

Herb Roasted Prime Rib and Whole Jumbo Gulf Shrimp

Prime Rib slow roasted to your liking with Fresh Horseradish Cream and Au Jus, Whole Jumbo Gulf Shrimp poached in Garlic Parsley Butter, served with Bleu Cheese Smashed Potatoes and Fresh Baby Green Beans

\$58

Filet Mignon

Beef Tenderloin, drizzled with Bordelaise Sauce and served with Roasted Fingerling Potatoes and Buttered Asparagus

\$55

Twin Lobster Tails

Twin Lobster Tails broiled and brushed with Butter served with Saffron Orzo Risotto and Black Peppered Asparagus

\$55

Herb Roasted Prime Rib

Served with Olive Oil Smashed Potatoes and Green Beans with Roasted Tomato Demi and Horseradish Cream

\$53

Roasted Top Round of Beef and Crab Cake

Top Round of Beef slow roasted with Garlic and Fresh Herbs accompanied by a Maryland Crab Cake and served with Mashed Yukon Gold Potatoes and Fresh Green Beans with Roasted Pearly Onions

\$50

Filet Mignon and Portobello Stack

Petit Filet Medallions, Layered with Grilled Portobello Mushrooms served With Chive and Scallion Mashed Potatoes Topped With Smoked Tomato And Horseradish Demi Glace

\$50

Duck Confit

Five Spice Braised Duck Leg Confit served with Crispy Egg Roll and Asian Sweet Potato Puree

\$45

Maryland Crab Cake

Topped with Ravigote Tartar Sauce served with "Pommes Anna" (thinly sliced Potatoes baked with Clarified Butter) and Baby Green Beans

\$45

Chicken Chesapeake

Boneless Breast of Chicken with Mornay Sauce and topped with Lump Crab Meat served with Roasted Fingerling Potatoes and Freshly Steamed Asparagus

\$45

Slow Roasted Loin of Pork

Marinated in Molasses and Apple Cider, Fresh Rosemary and Garlic with Port and Fig Demi Glace served with Garlic Mashed Potatoes and Baby Carrot La Orange

\$43

Wild Atlantic Salmon

Herb Crusted Salmon, set atop Saffron Rice, finished with Tarragon Au Jus served with Fresh Green Beans

\$43

Roast Beef

Top Round of Beef, Roasted with Garlic & Fresh Herbs with Buttermilk Whipped Potatoes and Fresh Green Beans

\$43

Mahi Mahi

Grilled Mahi Mahi with a Dijon Beurre Blanc served with Roasted Fingerling Potatoes and Green Beans with Shaved Carrots and Roasted Shallots with a Port Wine Glaze

\$43

Portobello Imperial

A Seasoned and Grilled Portobello Mushroom stuffed with Jumbo Lump Crab Imperial nestled on a Crispy Risotto Cake served with Haricot Vert

\$43

Pecan Crusted Chicken Breast

Pecan Crusted Breast of Chicken served with Herb Roasted Mashed Yukon Gold Potatoes and Freshly Steamed Asparagus

\$38

French Cut Chicken Breast

Caramelized Pearl Onions, Spring Peas, Grilled Asparagus, Red Pear Tomatoes, Sun-dried Tomato Dressing, Olive Oil Crushed Yukon Gold Potatoes

\$38

Oven Roasted Chicken

Boneless Breast of Chicken with Olive Oil, Garlic, White Wine, Mushrooms, Artichokes, Diced Tomatoes, Fresh Herbs and a Touch of Cream & Parmesan Cheese, served with Garlic Mashed Potatoes and Fresh Green Beans

\$38

Chicken Marsala

Boneless Breast of Chicken Topped with Sliced Mushrooms, Chives and Marsala Wine Sauce served with Duchess Potatoes and Fresh Buttered Asparagus

\$38

Portobello Tower

Portobello Mushrooms, Roasted Red peppers, Ratatouille atop Saffron Risotto, Tomato Confit and White Balsamic Emulsion

\$32

Eggplant Napoleon

Eggplant Napoleon stuffed with Mushrooms and finished with a Classic Sauce Tomat and Shaved Parmesan

\$32

Vegetable Crepes

Herb Infused Crepes filled with Seasonal Grilled Vegetables topped with Roasted Red Pepper Coulis

\$32

Tuscan Bowtie Pasta

Tossed with Fresh Tomatoes, Olive Oil, Garlic, White Beans and Swiss Chard served with Garlic Bread

\$32



*****A Maryland Crab Cake or Petite Butter Brushed Lobster Tail may be added to any entrée*****

\$8

Salads

Please choose one to be served to all guests to accompany your Plated or Buffet Choice

Comus Inn Salad

Mixed Greens tossed with Cherry Tomatoes, Cucumbers, Red Peppers and a Dijon Vinaigrette

Strawberry Champagne Salad

Mixed Greens, Toasted Pine Nuts, Sliced Strawberries and Goat Cheese tossed with Champagne Vinaigrette

Cranberry Almond Salad

Mixed greens tossed with Dried Cranberries, Toasted Almonds, Feta and White Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce tossed with Parmesan Cheese and Herb Croutons with House-made Caesar Dressing



The above standard salads may be substituted with the following

Salad en Croute

Bib Lettuce & Crumbled Goat Cheese in a Puff Pastry with Caramelized Pear and Raspberry Vinaigrette

Smoked Salmon

Smoked Salmon Salad over Mesculin Greens with a Caper Vinaigrette

Mozzarella & Tomato

Fresh Buffalo mozzarella and Tomato Napoleon with a Sweet Basil Vinaigrette

\$4.50



Optional Soup Course

Chilled Spring Pea Soup Garnished with Chive Crème Fraiche

Roasted Butternut Squash Soup

Watermelon Gazpacho

\$6



Plated Children's Menu – 10 years and under

We must know prior to the event where the children being served will be seated with their name and table # and they must have place cards

Fruit Plate

Served with adult salads

Plated I

Chicken Tenders

Macaroni and Cheese

French Fries

\$14.95 per person



Buffet Menus

Level I \$50pp • Level II \$45pp

All Buffets include your choice of salad, artisan baked bread, a premium coffee and tea station with chocolate covered strawberries and a Champagne toast. Please choose three entrees and three accompaniments.

A fourth entrée may be added for an additional \$4 per person

Additional accompaniments may be added for an additional \$2.50 per person

Buffet Entrée, Level I

\$50 per person

Veal or Pork Marsala

Sautéed with a Marsala Wine Sauce and Fresh Mushrooms

Oven Roasted Chicken

Oven Roasted Boneless Breast of Chicken with Olive Oil, Garlic, White Wine, Mushrooms, Artichokes, Diced Tomatoes with Fresh Herbs and a Touch of Cream & Parmesan Cheese

Chicken Saltimbocca

Lightly breaded Chicken Breast layered with Prosciutto, Fresh Sage and Provolone Cheese, sautéed and served with a Light Veal Demi

Prime Rib Steamship Round*

Slow roasted and served with Horseradish Cream and Au Jus

Sliced Top Round of Beef

Slow roasted overnight with Roasted Garlic and Fresh Herbs

Flank Steak Roulades

Grilled Flank Steak Roulades rolled with Prosciutto, Thyme & Herbed Cheese

Paella

Clams, Shrimp, Mussels, Chorizo Sausage and Chicken served with Saffron Rice

Fresh Roasted Sugarloaf Ham

Roasted with a Maple Orange Glaze

Wild Atlantic Salmon

Pan Seared with Sun Dried Tomato, Leeks and Celery

Tuscan Shrimp and Bowtie Pasta

Tossed with Fresh Tomatoes, Olive Oil, Garlic, White Beans and Swiss Chard

Mushroom Ravioli

Portobello Mushroom Ravioli with Roasted Tomato & Sage Cream

Buffet Entrée, Level II

\$45 per person

Chicken Chasseur

Chicken Breast sautéed in a Sauce of Wine, Mushrooms and Fresh Tomatoes

Curried Chicken

Accompanied by Pineapple Rice

Sliced Top Round of Beef

Slow roasted overnight with Roasted Garlic and Fresh Herbs

Beef Burgundy

Sirloin Cubes simmered in a Rich Burgundy Sauce with mushrooms and Pearl Onions with Chive Rice

Roasted Pork

Sliced and served with Maderia Demi

Wild Atlantic Salmon

Pan Seared Herb Crusted Atlantic Filet of Salmon with Dijon Cream Sauce

Pan Seared Tilapia Filet

Light Lemon Sauce with Capers

Turkey Breast

Sliced Herb Roasted Turkey Breast with Pan Gravy

Three Cheese Ravioli

Roasted Tomato Sauce



Accompaniments

Choose Two

Whipped Parmesan Potato Croquette

Whipped Buttermilk Chive Potatoes

Roasted Fingerling Potatoes

Olive Oil Smashed Yukon Gold Potatoes

Roasted Red Bliss Potatoes with Herbs and Olive Oil

Whipped Sweet Potatoes with Orange & Ginger

Saffron Rice w/Peas and Roasted Sweet Peppers

Sauteéd Fresh Green Beans

Baby Broccoli with Olive Oil and Garlic

Baby Carrot La Orange

Ratatouille

Black Pepper Roasted Asparagus

Fresh Buttered Asparagus

Oven Roasted Seasonal Vegetable Medley

Garlic Roasted Couscous with Grilled Vegetables

Haricot Vert with Pearl Onions

French Green Beans w/Shaved Carrots, Roasted Shallots

Choose One

Macaroni Salad ● Tomato, Cucumber & Red Onion Salad ● Bean Salad ● Blue Cheese or Classic Cole Slaw

*Carved Meat Stations**

The following Chef-carved meats may be added to your buffet at an additional charge

Tenderloin of Beef ● Strip Loin ● Roasted Pork Loin ● Herb Roasted Breast of Turkey

***\$100 Additional for Chef Carved Station**



Sugarloaf Brunch Buffet

\$45 per person selections from Group I, II, III and IV
\$37 per person selections from Group I and Group III only

The Brunch Buffet includes a display of fresh seasonal fruit, plated salad, fresh baked rolls and butter, coffee, tea and juice, chocolate covered strawberries and a Champagne or Mimosa toast.

Entree

Group I

(Select Three Items)

Classic Quiche Lorraine
Pancakes - Strawberry, Blueberry or Chocolate Chip
(choice of two flavors)
Fresh made Waffles with Fruit Topping
Homemade Biscuits with Sausage Gravy
Mini Ham Biscuits with Whole Grain Mustard
Crisp Smoked Bacon & Savory Sausage
Frittata with Fresh Vegetables & Cheese
Fluffy Scrambled Eggs

Group II

(Select One Item)

Slow Roasted Pork Loin
Sliced Top Round Beef Roast w/Au Jus
Herb Roasted Turkey Breast
Baked Ham with Honey Mustard Glaze
Boneless Chicken Breast with Diced Tomato,
Mushrooms, White Wine, Cream & Parmesan Sauce
Grilled Mahi Mahi Glazed w/Spiced Honey Mustard
Pan Seared Tilapia

Accompaniments

Group III

(Select One Item)

Buttermilk Mashed Potatoes
Roasted Red Potatoes
Crispy Home Fries and Onions
Herb Roasted Smashed Yukon Gold Potatoes
Whipped Sweet Potato Casserole with
Orange & Ginger

Group IV

(Select One Item)

Fresh Green Beans
Baby Carrot La Orange
Fresh Asparagus with Lemon Butter
Grilled Seasonal Vegetables
Haricot Vert with Pearl Onions
Ratatouille

Additions

- Fresh Baked Breakfast Breads, Croissants with Herb Butter and Bagels with Fresh Cream Cheese
 - Made to order Omelets with a Selection of Ham, Bacon, Wild Mushrooms, Scallions, Sausage, Broccoli and Assorted Cheeses*
 - Eggs Chesapeake with Crab Meat and Eggs Benedict with Canadian Bacon and Hollandaise on English Muffin*
 - An assortment of Mini House-made Desserts
- Add \$5 per person for each addition**

★ **Chef Served Stations are an additional \$100**



Wedding Cakes

Wedding cakes provided by Something Extra Cakery and Creative Cakes Bakery offer customers of The Comus Inn a 10% discount on cakes and desserts. Please contact Randi Goldman directly at 301-587-1599 or visit creativecakes.com. You are welcome to bring your wedding cake from any outside bakery with no cutting fee charged.

Dessert Station

Assorted Desserts including Mini French Pastries, Chocolate Desserts, Fresh Berries, Fruit Tarts and More
\$8 per person

Personalized Individual Desserts

Upon Request

Additional Touches

House-made Ice Cream or Sorbet
\$4 per person

House-made Cookie, Brownie & Biscotti Platter
\$6 per person

*Chef Served Stations**

Martini Ice Cream Sundae Bar

Fill your Martini Glass with House-made Vanilla Ice Cream, Brownies, Hot Fudge Assorted Sundae Bar Toppings, Whipped Cream and Cherries
\$6 per person

Bananas Foster Station

Fresh Bananas in a Caramelized Brown Sugar Sauce, Flambé served over Vanilla Ice Cream
\$8 per person

Dessert Crepes Station

Including Chocolate Filling, Cream Cheese, Lemon and Orange Curd, Bananas, Strawberries, Sliced Almonds, Chocolate and Caramel Sauce, Whipped Cream
\$8 per person

Martini Cheesecake Bar

Fill your Glass with your choice of Three House-made Cheesecakes and Assorted Toppings
\$8 per person

***Chef Served Stations are an additional \$100**



Bar Options

Three options are available for your bar. A prepaid open bar, a consumption bar which is charged per drink with the total paid at the end of the event or a cash bar where your guests will pay for their own alcohol. All nonalcoholic drinks are included with your prepaid or consumption bar and are \$3 per person with a cash bar.

Prepaid Open Bar Prices

Domestic & Imported Beer & House Wine:	\$36 per person for 4 hours Additional hour \$5 per person (1 st & 2 nd @\$13, 3 rd & 4 th @\$5)
Rail Open Bar:	\$40 per person for 4 hours Additional hour \$6 per person (1 st & 2 nd @\$14, 3 rd & 4 th @\$6)
Call Open Bar:	\$44 per person for 4 hours Additional hour \$7 per person (1 st & 2 nd @\$15, 3 rd & 4 th @\$7)
Premium Open Bar:	\$50 per person for 4 hours Additional hour \$8 per person (1 st & 2 nd @\$17, 3 rd & 4 th @\$8)
Super Premium Open Bar:	\$62 per person for 4 hours Additional hour \$10 per person (1 st & 2 nd @\$21, 3 rd & 4 th @\$10)

For parties of 1-50 guests, a minimum of one bartender is provided
For parties of 51-100 guests, a minimum of two bartenders are provided
A satellite bar and additional bartender is available for \$200.00

Cash Bar Only

\$100 for 1 bartender up to 75 guests
\$200 for 2 bartenders over 75 guests
Unlimited Nonalcoholic drinks \$3 per person

Consumption Bar Prices Per Drink

House Beer (\$4.75-6.50)

Heineken
Guinness
Blue Moon

Budweiser
Coors Light
Miller Lite

Yuengling
Sam Adams
Corona

House Wine (\$6.50)

House Wines change often but will include at least one Red, one White, one White Zinfandel, and one Pinot Grigio

Rail Beverages include (\$5.50-\$6.50)

Smirnoff Vodka
Beefeater Gin
Bacardi's Rum
Jim Beam Bourbon

Jose Cuervo Gold
Dewars Scotch
Jack Daniels

Call Beverages include (\$6.50-\$7.50)

Absolut Vodka
Tanqueray Gin
Captain Morgan Rum

Canadian Club
Jose Cuervo 1800
Johnny Walker Red Scotch

Premium Beverages include (\$7.50-\$8.50)

Kettle One Vodka
Tanqueray 10 Gin
Mount Gay Rum
Makers Mark Bourbon

Tres Generations
Chivas Regal Scotch
Crown Royal

Super Premium Beverages include (\$9.00+)

Grey Goose Vodka
Bombay Sapphire Gin
Flor de Cana Rum
Weller 12 Year Bourbon

Patron Silver Tequila
Glenfeddich Scotch
Jameson

Open and consumption bars include all items from lesser priced options. See detailed list of beverages in each category on next page. **No shots/shooters are included in open or consumption bars.**

A 20 per cent gratuity is applied to final bill on open and consumption bars.

Wine Service is available during dinner @ \$40/btl. for House Wine (Red & White) with approximately 10 glasses per bottle (1.5 Liter)

Prices Subject to Change