



# Banquet Menu

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# Breakfast & Brunch



## Breakfast & Brunch Options

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# Breakfast & Brunch



## Continental Breakfasts

10 Guest Minimum, Available 7:00am - 10:00am.

Prices are based on a 30-MINUTE time period; additional charges will apply for longer events.

### **The Original Continental**

- Assorted Baked Goods, Butter and Preserves
- Assorted Soft Drinks
- Chilled Orange, Apple and Cranberry Juices
- Regular & Decaffeinated Coffees
- Selection of Herbal Teas

**\$11 per person**

### **The VIP Continental**

- Sliced Seasonal Fruit
- Assorted Baked Goods, Butter and Preserves
- Coffee Cake and Croissants
- Assorted Soft Drinks
- Chilled Orange, Apple and Cranberry Juices
- Regular & Decaffeinated Coffees
- Selection of Herbal Teas

**\$12 per person**

### **The European Continental**

- Sliced Seasonal Fruit
- Fresh Berries and Yogurt
- Assorted Cold Cereals with Milk
- Assorted Danishes and Croissants
- Bottled Waters
- Chilled Orange, Apple and Cranberry Juices
- Regular & Decaffeinated Coffees
- Selection of Herbal Teas

**\$13 per person**

### **The Deluxe Continental**

- Fresh Bagels with Cream Cheese
- Assorted Baked Goods, Butter and Preserves
- Egg & Cheese Biscuit Sandwiches
- Sausage Patty & Egg Sandwiches on English Muffins
- Oatmeal with Raisins and Brown Sugar
- Sliced Seasonal Fruit
- Chilled Orange, Apple, Cranberry and Tomato Juices
- Regular & Decaffeinated Coffees
- Selection of Herbal Teas

**\$17 per person**

# Breakfast & Brunch



## Plated Breakfasts

10 Guest Minimum, Available 7:00am - 10:00am.

All Breakfast Plates are served with Chilled Orange Juice OR Cranberry Juice, Regular & Decaffeinated Coffees and Herbal Teas.

### **The 'Original' Breakfast**

Freshly Scrambled Eggs

Choice of Bacon, Sausage Links, Ham OR Turkey Sausage

Served with Breakfast Potatoes and Croissant

**\$14 per person**

### **Breakfast Wraps & Sandwiches**

Freshly Scrambled Eggs and American Cheese in a Wrap or Croissant

Choice of Bacon, Sausage Links, Ham OR Turkey Sausage

Served with Breakfast Potatoes

**\$14 per person**

### **Quiche or Frittata Breakfast**

Quiche Lorraine OR Roasted Vegetable Frittata

Served with Escalloped Apples and Breakfast Potatoes

**\$15 per person**

### **Denver Hash**

Scrambled Eggs and Potatoes with Onions, Peppers, Cheddar Cheese, Bacon and Sausage

Served with a Fresh Baked Corn Muffin

**\$16 per person**

### **The 'Hialeah' Breakfast**

Freshly Scrambled Eggs, Bacon, French Toast with Maple Syrup and Butter

**\$16 per person**

All per person Food pricing subject to 21% taxable service charge & 6% Maryland Sales Tax

# Breakfast & Brunch



## Breakfast Buffets

15 Guest Minimum, Available 7:00am - 10:00am.

Prices are based on a **60-MINUTE** time period; additional charges will apply for longer events.

All Buffets are served with Assorted Baked Goods, Chilled Orange, Apple & Cranberry Juices, Regular & Decaffeinated Coffee, Herbal Teas and Hot Cocoa.

### Sunshine Breakfast

Freshly Scrambled Eggs  
Breakfast Potatoes and Bacon  
Choice of Pork OR Turkey Sausage  
Seasonal Fruit  
**\$19 per person**

### Tee-Time Breakfast

Freshly Scrambled Eggs  
Breakfast Potatoes and Bacon  
Choice of Pork OR Turkey Sausage  
Chef-Attended Omelet Station  
French Toast with Maple Syrup  
Seasonal Fruit Salad  
Assorted Cold Cereals and Milk  
**\$25 per person\***

*\*Plus Omelet Chef Fee \$125.00 for every 30 guests*

### American Breakfast

Freshly Scrambled Eggs  
Breakfast Potatoes and Bacon  
Choice of Pork OR Turkey Sausage  
Seasonal Fruit  
French Toast with Maple Syrup  
Assorted Cold Cereals and Milk  
**\$21 per person**

### Clubhouse Breakfast

Freshly Scrambled Eggs  
Breakfast Potatoes and Bacon  
Choice of Pork OR Turkey Sausage  
Oatmeal with Brown Sugar & Raisins OR Cheddar Grits  
Creamed Chipped Beef  
Fresh Baked Biscuits  
**\$23 per person**

### Add An Omelet Station to Any Buffet!

Standard Station: \$6 per person\*  
*Includes: American & Cheddar Cheeses,  
Spring Onions, Ham, Tomatoes and Peppers*  
Delmarva Station with Crab & Shrimp: \$8 per person\*  
*\*Plus Omelet Chef Fee of \$125.00 per every 30 guests*

### Add Beverage Service to Your Buffet!

(Upgrade Available after 11:00am)  
Bloody Mary & Mimosa Bar: \$6 per person\*  
*Includes 1-Hour Unlimited Bloody Marys and Mimosas  
Served by a Personal Bartender*  
*\*Plus Bartender Fee of \$125.00 per every 100 guests*

All Food subject to 21% Taxable Service Charge & 6% Maryland Sales Tax  
Alcoholic Beverage Items are Subject to 21% Taxable Service Charge and 9% Maryland Sales Tax.

# Breakfast & Brunch



## Brunch Buffets

Available 7:00am – 3:00pm.

Prices are based on a **60-MINUTE** time period; additional charges will apply for longer events.

All Brunch Buffets are served with Chilled Orange, Apple & Cranberry Juices, Regular & Decaffeinated Coffee, Iced Tea, Herbal Teas and Hot Cocoa.

### Links Brunch

*25 Guest Minimum*

|   |   |
|---|---|
| Chef-Attended Omelet Station                    | Freshly Scrambled Eggs and Egg Beaters              |
| Bacon and Choice of Pork OR Turkey Sausage      | Assorted Bagels & Baked Goods with Flavored Spreads |
| Smoked Salmon with Accompaniments               | Seasonal Fruit Salad                                |
| Chopped Chicken Salad with Blue Cheese Dressing | Cheese Blintzes with Raspberry Syrup and Sour Cream |

**\$27 per person\***

*\*Plus Omelet Chef Fee \$125.00 for every 30 Guests*

### The Masters Brunch

*50 Guest Minimum*

|  |  |
|--|--|
| Assorted Bagels and Cream Cheese           | Caesar Salad and Market OR Spinach Salad |
| Scrambled Eggs with Breakfast Potatoes     | Chef's Choice of Seasonal Vegetables     |
| Bacon and Choice of Pork OR Turkey Sausage | Italian Antipasto Salad                  |
| Assorted Breakfast Baked Goods             | Seasonal Fruit Display                   |

#### Choice of Three Entrees:

|   |                                      |
|---|--------------------------------------|
| Cheese Blintzes with Raspberry Syrup and Sour Cream |                                      |
| French Toast with Maple Syrup and Butter            | Roasted Vegetable Frittata OR Quiche |
| Tenderloin Stroganoff                               | Seafood Thermidor                    |
| Penne Primavera Alfredo                             | Roast Beef Bordelaise                |
| Mango & Black Bean Mahi Mahi                        | Lemon Herb Roasted Chicken           |
| Herbed Salmon with Dill Chardonnay Sauce            | Cheese Manicotti with Marinara       |

Chef's Selection of Dessert Display

**\$30 per person**

All per person Food pricing subject to 21% taxable service charge & 6% Maryland Sales Tax

# Breaks



## Break Options

Breakfast & Beverage Breaks

Snack Breaks

A La Carte Breaks

# Breaks



## Breakfast & Beverage Breaks

10 Guest Minimum.

Prices are based on a **30-MINUTE** time period; additional charges will apply to longer breaks.

### **The Energizing Break**

*25 Guest Maximum*

- Chilled Orange, Apple & Cranberry Juices
- Selection of Tazo® Hot Teas
- Starbucks® House Blend Regular & Decaffeinated Coffees
- Fuze® Green Tea
- Blueberry & Cranberry Muffins
- Whole & Sliced Fresh Fruit

**\$14 per person**

### **Starbucks® Break**

*25 Guest Maximum*

- Selection of Tazo® Hot Teas,
- Starbucks® House Blend Regular & Decaffeinated Coffees
- Blueberry & Cranberry Muffins

**\$7 per person**

### **Pure & Simple Health Break**

- Chilled Orange, Apple & Cranberry Juices
- Whole & Sliced Fresh Fruit
- Yogurt, Granola Bars and Raisins
- Bottled Water

**\$9 per person**

### **Sweet Tooth Break**

- Fresh Seasonal Berries with House-made Coulis
- Assorted Dessert Bars
- Regular & Decaffeinated Coffees
- Herbal Teas

**\$10 per person**

### **Beverage Break**

- Regular & Decaffeinated Coffees
- Selection of Herbal Teas
- Bottled Water & Assorted Sodas

**\$6 per person**

# Breaks



## Snack Breaks

10 Guest minimum.

Prices are based on a **30-MINUTE** time period; additional charges will apply to longer breaks.

### Good For You Break

- Hummus with Vegetable Crudités and Pita Chips
- Assorted V8 Juices
- Whole Fruit
- Bottled Water

**\$9 per person**

### Cookie Monster Break

- White Chocolate Macadamia Nut Cookies
- Oatmeal Raisin Cookies
- Chocolate Chip Cookies
- Snickerdoodle Cookies
- Milk OR Assorted Sodas

**\$9 per person**

### Cinema Break

- Soft Pretzels
- Popcorn
- Chocolate Covered Raisins
- Starburst Candies
- Assorted Sodas

**\$9 per person**

### Spa Break

- Vegetable Crudités with Fat-Free Ranch Dressing
- Sliced Fresh Fruit
- San Pellegrino Sparkling Water
- Fuze® Seasonal Flavors

**\$11 per person**

### Sweet & Salty Break

- M&M's
- Miniature Candy Bars
- Savory Snack Mix
- Peanuts
- Assorted Sodas
- Bottled Water

**\$8 per person**

### Ballpark Break

- Coney Island Franks
- Soft Pretzels
- Tortilla Chips with Salsa
- Cracker Jacks
- Assorted Sodas

**\$10 per person**

### Fruit & Cheese Break

- Sliced Seasonal Fruit
- Assorted Cheese & Crackers
- Bottled Water

**\$9 per person**

### Tex-Mex Break

- Tortilla Chips with Sour Cream and Salsa
- Chicken Empanadas
- Salsa and Cheese Quesadillas
- Assorted Sodas

**\$8 per person**

### Ice Cream Day Break

- Assorted Ice Cream Novelties:
  - Strawberry Fruit Bar
  - Strawberry Shortcake
  - Chocolate Chip Cookie Sandwich
  - King Cones
  - Vanilla Almond Haagen-Daas Bar
- Assorted Sodas

**\$9 per person**

# Breaks



## A La Carte Breaks

### A La Carte Snacks

|                                    |                     |
|------------------------------------|---------------------|
| Sliced Seasonal Fruit              | \$4 per person      |
| Fresh Bagels and Cream Cheese      | \$2 per person      |
| Oatmeal with Brown Sugar & Raisins | \$1 per person      |
| Yogurt Granola Parfaits            | \$3 per person      |
| Assorted Fruit Yogurt              | \$3 per person      |
| Assorted Danish                    | \$24 per dozen      |
| Assorted Muffins                   | \$21 per dozen      |
| Granola Bars                       | \$25 per dozen      |
| Kashi Bars                         | \$50 per dozen      |
| Mini French Pastries               | \$30 per dozen      |
| Assorted Petite Scones             | \$40 per dozen      |
| Hardboiled Eggs                    | \$12 per dozen      |
| Chocolate Covered Strawberries     | \$36 per dozen      |
| Mixed Nuts                         | \$20 per pound      |
| Potato Chips and Hard Pretzels     | \$12 per pound      |
| Tortilla Chips and Salsa           | \$13 per pound      |
| Cookies, Brownies and Blondies     | \$24 per dozen      |
| Assorted Dessert Bars              | \$24 per dozen      |
| Vegetarian Sushi                   | \$175 per 50 pieces |

### A La Carte Beverages

|                                   |                 |
|-----------------------------------|-----------------|
| Regular & Decaffeinated Coffees   | \$35 per gallon |
| Herbal Teas                       | \$35 per gallon |
| Fruit Punch or Iced Tea           | \$28 per gallon |
| Chilled Juices                    | \$28 per gallon |
| <i>Orange, Apple or Cranberry</i> |                 |
| Assorted Bottled Soda             | \$2 each        |
| Bottled Water                     | \$3 each        |
| Flavored Powerade®                | \$3 each        |
| Fuze® Green Tea                   | \$3 each        |

### Beverage Break

*Charges are on a Per Person Basis*

- Regular & Decaffeinated Coffee
- Selection of Herbal Teas
- Bottled Water

4 Hours - \$6.00  
with Soda - \$8.00

8 Hours - \$12.00  
with Soda - \$15.00



## Lunch Options

Lite Working Lunches

Plated Lunches

Plated Duo Lunches

Deli Lunch Buffets

Themed Lunch Buffets

Build Your Own Buffet

# Lunch



## Lite Working Lunches

Available 11:00am – 2:00pm.

Split Entrée Fee of \$3.50 per person will apply if more than one item is selected.

All Lite Working Lunches are served with Brownies & Blondies, Regular & Decaffeinated Coffees, Herbal and Iced Teas.

All Lite Working Lunches are available as a Boxed Lunch with Chips, Whole Fruit, Cookie and Beverage for an Additional \$1.00.

### **Chef's Salad**

Julienne of Ham & Turkey with American & Swiss Cheeses Served atop Fresh Garden Salad Greens. Served with a Selection of Dressings.

**\$16 per person**

### **Citrus Salad**

Fresh Spinach with Red Onion, Gorgonzola, Mandarin Oranges and a Side of Seasonal Vinaigrette Dressing.

**\$15 per person**

### **Trio Salad**

Generous Portion of Tuna, Chicken & Shrimp Salad on a Bed of Fresh Garden Greens. Served with a Selection of Dressings.

**\$17 per person**

### **Grilled Chicken Caesar**

Traditionally Prepared Caesar Salad Topped with Herb Grilled Chicken and Garlic Croutons.

**\$16 per person**

### **Italian Cold Cut Sub**

Assorted Italian Meats and Cheeses with Lettuce and Tomato. Served with Italian OR Vinaigrette Dressing.

**\$16 per person**

### **Signature Vegetarian**

Roasted Vegetables on Ciabatta Bread OR Spinach Tortilla with Provolone Cheese and Pesto Mayonnaise.

**\$14 per person**

### **California Wrap**

Smoked Turkey, Swiss Cheese, Bacon, Guacamole and Olives in a Fresh Spinach Tortilla with Lettuce and Tomato.

**\$16 per person**

### **Roast Beef Ciabatta**

Sliced Roast Beef, Swiss Cheese, Lettuce and Tomato served on Ciabatta Bread.

**\$16 per person**

### **Croissant Sandwich**

Chicken OR Tuna Salad served on a Croissant with Lettuce and Tomato.

**\$15 per person**

*Substitute with Shrimp Salad for Additional \$2.00 per person!*

# Lunch



## Plated Lunches

15 Guest Minimum, Available 11:00am – 2:00pm.

Split Entrée Fee of \$3.50 per person will apply if more than one item is selected.

All Plated Lunches are served with Regular & Decaffeinated Coffee, Herbal Teas and Iced Tea.

*Each Plated Lunch is Served with:*

Market Salad                      Rolls and Butter  
Chef's Choice of Rice OR Potato  
Chef's Choice of Vegetable  
Chef's Selection of Dessert

### Upgrade the First Course of Your Plated Lunch!

*Additional Charges are on a Per Person Basis*

Caesar Salad - \$2.00  
Fruit Cocktail - \$2.00  
Shrimp Cocktail - \$8.00

Soup du Jour - \$2.00 (200 person max)  
Citrus Spinach Salad - \$2.00  
Lump Crab Louis – Market Price

## Entrees

**Pork Chasseur**  
Center Cut Pork Loin Served  
with Tomato Mushroom  
Demi-Glace Sauce  
**\$18 per person**

**Sicilian Chicken**  
Italian Herb Marinated Chicken Breast with  
Peppers, Onions, Mushrooms and Marinara  
Sauce Over Penne Pasta  
**\$18 per person**

**Maryland Crab Cake**  
Jumbo Lump Crab Cake  
Served with Cocktail and  
Tartar Sauce  
**Market Price per person**

**Stuffed Shells**  
Filled with Ricotta  
Cheese and Topped  
with Basil Marinara  
**\$17 per person**

**Apple & Almond Stuffed Chicken**  
Baked Apple and Almond stuffed Chicken  
Breast Topped with Supreme Sauce  
**\$18 per person**

**Baked Salmon Filet**  
Herb Crusted Filet of  
Atlantic Salmon Served  
with Lemon Butter Sauce  
**\$19 per person**

**Flat Iron Steak**  
Covered with Caramelized  
Onions and Roasted  
Mushrooms  
**\$19 per person**

**Lemon Herb Chicken**  
Topped with Lemon  
Herb Sauce  
**\$18 per person**

**Baked Tilapia**  
Finished with Chive  
Rosemary Butter Sauce  
**\$18 per person**

**Petite Filet Mignon**  
Center Cut 5oz Tenderloin  
Served with Cabernet  
Demi-Glace Sauce  
**\$22 per person**

All per person Food pricing subject to 21% taxable service charge & 6% Maryland Sales Tax

# Lunch



## Plated Duo Lunches

15 Guest Minimum, Available 11:00am – 2:00pm.

Split Entrée Fee of \$3.50 per person will apply if more than one item is selected.

All Plated Duo Lunches are served with Regular & Decaffeinated Coffee, Herbal Teas and Iced Tea.

*Each Plated Duo Lunch is Served with:*  
Market Salad                      Rolls and Butter  
Chef's Choice of Rice OR Potato  
Chef's Choice of Vegetable  
Chef's Selection of Dessert

### Upgrade the First Course of Your Plated Duo Lunch!

*Additional Charges are on a Per Person Basis*

|                          |  |
|--------------------------|--|
| Caesar Salad - \$2.00    | Soup du Jour - \$2.00 (200 person max) |
| Fruit Cocktail - \$2.00  | Citrus Spinach Salad - \$2.00          |
| Shrimp Cocktail - \$8.00 | Lump Crab Louis – Market Price         |

## Entrees

### Surf & Turf Alfredo

Seared Flat Iron Steak and Grilled  
Shrimp Over a Light Fettuccine Alfredo  
**\$21 per person**

### Cracked Pepper Salmon & Chicken

Chili-Lime Roasted Chicken Breast Paired  
with a Lightly Peppered Salmon and Served  
with Basmati Rice and Haricot Verts  
**\$24 per person**

### Chicken & Shrimp Kabobs

Sweet & Sour Grilled Chicken and Shrimp  
Kabobs Threaded with Seasonal Vegetables  
and Served Over Confetti White Rice  
**\$22 per person**

### Filet & Crab Imperial

4oz Filet of Beef Topped with Traditional  
Maryland Crab Imperial with Roasted Red  
Potatoes and Julienne Vegetables  
**\$28 per person**

# Lunch



## Deli Lunch Buffets

15 Guest Minimum, 100 Guest Maximum, Available 11:00am – 2:00pm.

Prices are based on a **60-MINUTE** time period; additional charges will apply for longer events.

All Lunch Buffets are served with Regular & Decaffeinated Coffee, Herbal Teas and Iced Tea.

### American Sandwich Board

- Seasonal Soup
- Apple Walnut Chicken Salad
- Sliced Roast Beef, Ham and Turkey
- Market and Potato Salads
- Cheddar, American and Swiss Cheeses
- Pickles, Olives, Sliced Tomatoes and Onions
- Assorted Deli Breads, Rolls and Condiments
- Brownies and Blondies

**\$21 per person**

### Italian Deli Board

- Minestrone OR Italian Wedding Soup
- Caesar and Mediterranean Pasta Salads
- Mortadella, Capicola and Genoa Salami
- Pepperoncini and Provolone Cheese
- Pickles, Olives, Sliced Tomatoes and Onions
- Foccacia, Ciabatta Bread and Sub Rolls
- Assorted Condiments
- Assorted Dessert Bars

**\$23 per person**

### Bistro Express

- Seasonal Soup
- Market Salad
- Caesar Salad
- Choice of 2 items:  
Roasted Vegetable Frittata  
Italian Sausage Frittata  
Quiche Florentine  
Quiche Lorraine
- Escalloped Apples
- Raspberry Tarts
- Assorted Dessert Bars

**\$17 per person**

### Soup & Salad

- Seasonal Soup
- Market Salad
- Roasted Vegetable Pasta Salad
- Chicken and Tuna Salads
- Brownies and Blondies
- Rolls and Butter

**\$16 per person**

*Substitute Shrimp Salad for  
an Additional \$2 per person!*

### Deli Express

- Seasonal Soup
- Caesar OR Seasonal Salad
- Chef's Display of:  
Chicken Salad Croissant  
Tuna Salad Croissant  
Ham & Cheddar on Ciabatta  
Turkey & Swiss on Foccacia  
Roast Beef on Kaiser Roll  
Mixed Vegetable Wrap
- Chips and Pickles
- Brownies and Blondies

**\$20 per person**

# Lunch



## Themed Lunch Buffets

Available 11:00am – 2:00pm.

Prices are based on a **60-MINUTE** time period; additional charges will apply for longer events.

All Lunch Buffets are served with Regular & Decaffeinated Coffee, Herbal Teas and Iced Tea.

### Eastern Buffets

*25 Guest Minimum*

#### Italian

- Caesar, Tomato-Onion Vinaigrette and Pasta Salads
- Antipasto Platter
- Cheese Ravioli with Marinara Sauce
- Breast of Chicken Piccata
- Penne Pasta with Alfredo Sauce
- Italian Sausage with Peppers and Onions
- Chef's Choice of Rice Romana or Roasted Red Potatoes
- Garlic Bread

**\$24 per person**

#### Picnic

- Grilled Hamburgers and Hot Dogs
- Bratwurst and Sauerkraut
- Chips, Potato Salad and Coleslaw
- Sliced Cheese, Lettuce, Tomatoes, Onions and Pickles
- Fresh Fruit Salad, Cookies, Brownies and Blondies

**\$18 per person**

### Western Buffets

*50 Guest Minimum*

#### Southwestern

- Market, Black Bean and Santa Fe Pasta Salads
- Beef Tacos, Chicken Fajitas and Cheese Quesadillas
- Fried Jalapenos, Mexican Rice and Refried Beans
- Guacamole, Sour Cream, Salsa, Shredded Lettuce, Diced Tomatoes, Olives, Onions and Cheddar Cheese
- Tortilla Chips and Flour Tortillas

**\$25 per person**

#### Texas Barbeque

- Market and Tomato & Cucumber Salads
- Barbecue Pork Ribs
- Fried Chicken OR Bourbon BBQ Chicken
- BBQ Beef with Kaiser Rolls and Condiments
- Baked Potato, Corn on the Cob, Western Style Baked Beans, Coleslaw and Potato Salad
- Rolls and Corn Muffins
- Freshly Sliced Melon

**\$25 per person**

# Lunch



## Build Your Own Buffet

25 Guest Minimum, Available 11:00am – 2:00pm.

Prices are based on a **60-MINUTE** time period; additional charges will apply for longer events.

All Lunch Buffets are served with Regular & Decaffeinated Coffee, Herbal Teas and Iced Tea.

### Hot Buffet

Market, Seasonal OR Caesar Salad

Chef's Choice of Deli Salads (2)\*

Rice OR Potatoes

Seasonal Vegetables

Rolls and Butter

#### Entrée Choices:

Braised Tenderloin Stroganoff

Cheese Manicotti with Marinara

Chicken Francaise

Pasta Primavera

London Broil

Roasted Turkey Breast

Bourbon BBQ Chicken

Herbed Salmon

Chicken Marsala

Mango & Black Bean Mahi Mahi

Teriyaki Roasted Pork Loin

Tomato-Basil Baked Grouper

Fried Chicken

Seafood Gumbo

Chef's Selection of Dessert Display

**2 Entrée Selection \$22 per person**

**3 Entrée Selection \$25 per person**

*\*Chef's Deli Salad Choices: Caesar Salad, Tomato Onion Vinaigrette, Citrus Salad, Mediterranean Pasta Salad, Redskin Potato Salad and House-made Coleslaw, Couscous Salad*

# 19<sup>th</sup> Hole



## 19<sup>th</sup> Hole Options On the Green

# 19<sup>th</sup> Hole

## On the Green

For Golfers Only.



### Lunch Buffets

*10 guest minimum*

#### First Tee

Italian Meatballs and Cheesesteak Subs with Peppers, Onions, Mushrooms and Cheese, Potato Chips and Condiments

**\$15 per person**

#### Ninth Green

Grilled Hamburgers, Hot Dogs, Italian Sausages, Potato Chips, House-made Cole Slaw, Lettuce, Tomato, Onions, Pickles, and Condiments

**\$16 per person**

#### Eighteenth Green

Grilled Hamburgers, Hot Dogs, Italian Sausage, Chicken Breast, Assorted Cheeses, Redskin Potato Salad, Cole Slaw, Lettuce, Tomato, Onions, Pickles, Condiments, Assorted Breads, Cookies, Brownies and Blondies

**\$17 per person**

### Morning Tee Off

|                                 |                 |
|---------------------------------|-----------------|
| Regular & Decaffeinated Coffees | \$35 per gallon |
| Herbal Teas                     | \$35 per gallon |
| Fruit Punch or Iced Tea         | \$28 per gallon |
| Chilled Juices                  | \$28 per gallon |
| <i>Orange</i>                   |                 |
| <i>Apple</i>                    |                 |
| <i>Cranberry</i>                |                 |
| Assorted Danish                 | \$24 per dozen  |
| Assorted Muffins                | \$21 per dozen  |
| Fresh Bagels and Cream Cheese   | \$24 per dozen  |

### Beverage Cart Items

|                       |             |
|-----------------------|-------------|
| Domestic Beer         | \$3.25 each |
| Imported Beers        | \$3.75 each |
| Assorted Bottled Soda | \$2.00 each |
| Bottled Water         | \$3.00 each |
| Assorted Snacks       | \$1.00 each |
| Flavored Powerade®    | \$3.00 each |
| Assorted Juices       | \$2.50 each |

◇Alcoholic Beverage Services available after 11:00am

All Food subject to 21% Taxable Service Charge & 6% Maryland Sales Tax  
Alcoholic Beverage Items are Subject to 21% Taxable Service Charge and 9% Maryland Sales Tax.

# Hors D'Oeuvres



## Hors D'Oeuvres Options

- Parties & Receptions
- Chef Attended Stations
- Themed Stations
- A La Carte

# Hors D'Oeuvres



## Parties & Receptions

10 Guest minimum.

Choose 3 Hot Selections, 2 Cold Displays and 1 Hot Display for Parties or Receptions.

Hot Selections can be butlered or stationary.

### Hors D'Oeuvres Party (Per Person)

|             |                 |
|-------------|-----------------|
| One Hour    | \$19 per person |
| Two Hours   | \$24 per person |
| Three Hours | \$27 per person |
| Four Hours  | \$30 per person |

OR

### One-Hour Reception (Per Person)

*Prior to Lunch or Dinner*  
\$11 per person

#### HOT SELECTIONS

*Select Three*

|                     |                              |
|---------------------|------------------------------|
| Crab Toast          | Chicken & Cheese Quesadillas |
| Chicken Satay       | Scallops Wrapped in Bacon    |
| Sweet Potato Puffs  | Salmon & Asparagus Filo      |
| Chicken Tenders     | Italian Sausage & Peppers    |
| Lobster Cobbler     | Spinach Artichoke Tartlets   |
| Scallop Tartlets    | Salsa & Cheese Quesadillas   |
| Fried Shrimp        | Broccoli Cheddar Quiche      |
| Shrimp Casino       | Raspberry & Almond Brie      |
| Spanakopita         | Beef Teriyaki Pot Stickers   |
| Vegetable Egg Rolls | Bourbon BBQ Meatballs        |
| Beef Teriyaki Satay | Beef Wellington Puffs        |
| Italian Meat Balls  | Coney Island Franks          |
| Chicken Dijon Puffs | Reuben in a Rye Puffs        |

#### COLD DISPLAYS

*Select Two*

Vegetable Crudités with Dip  
International & Domestic Cheese Display  
Brie with Seasonal Berries  
Seasonal Fruit Display  
Antipasto Display  
Selection of Canapés  
Hummus, Olive Tapenade & Pita Triangles  
Bruschetta with Balsamic Glaze

#### HOT DISPLAYS

*Select One*

(Served with French Bread Rounds & Pita Triangles)  
Artichoke & Spinach Fondue  
Chesapeake Crab & Artichoke Fondue  
Brie en Croute with Raspberry Sauce  
Wild Mushroom & Sun-dried Tomato Fondue

# Hors D'Oeuvres



## Chef Attended Stations

Available only as additions to **2 Hour or Longer** Hors D'Oeuvres Receptions.

Chef Fee of \$125 is required. One chef per 100 guests is required.

Minimum number of selections is two stations.

### **Carved Tenderloin of Beef**

Served with Silver Dollar Rolls,  
Béarnaise and Horseradish Sauces

**\$12 per person**

### **Prime Rib**

Choice of Caesar or Market Salad,  
Carved Prime Rib, Herbed Redskin  
Potatoes and Silver Dollar Rolls

**\$11 per person**

### **Carved New York Strip**

Topped with Caramelized Onions  
and Roasted Mushrooms Served  
with Silver Dollar Rolls

**\$10 per person**

### **Carved Baron of Beef**

Served with Silver Dollar Rolls  
and Assorted Condiments

**\$6 per person**

### **Pasta Station**

Chef's Pasta, Clam Sauce Marinara, Alfredo,  
Pesto Sauce, Italian Sausage, Crab and Shrimp

**\$9 per person**

### **Carved Lamb Chops**

Petite Lamb Chops Seasoned with Garlic  
and Rosemary served with Mint Jelly

**\$9 per person**

### **Carved Maple Glazed Ham**

Served with Silver Dollar Rolls and  
Assorted Condiments

**\$6 per person**

### **Carved Roasted Turkey**

Served with Honey Mustard, Cranberry  
Sauce and Silver Dollar Rolls

**\$6 per person**

# Hors D'Oeuvres



## Themed Stations

Available only as additions to **2-Hour or Longer** Hors D'Oeuvres Receptions.  
Minimum number of selections is two stations.

### **Chesapeake**

- Crab Claw Cocktail
- Hot Steamed Shrimp
- Mushroom Imperial
- Corn Fritters

**\$14 per person**

### **St. Lawrence Salmon**

- Filet of Herbed Salmon  
with Chardonnay Sauce
- Vegetable Julienne
- Rice Pilaf
- Rolls

**\$9 per person**

### **Dessert Buffet**

- Seasonal Selection of Desserts
- Chocolate Fondue Station
- Pound Cake
- Seasonal Fruit

**\$7 per person**

### **Fajita Bar**

- Chicken Fajitas
- Flour Tortillas
- Mexican Rice
- Refried Beans
- Lettuce, Tomato & Onion
- Sour Cream
- Cheddar & Jack Cheeses
- Tortilla Chips
- Salsa

**\$9 per person**

### **Pacific Rim**

- Vegetable Egg Rolls
- Beef Teriyaki Pot Stickers
- Chicken & Shrimp Stir-Fry
- Fried Rice
- Fortune Cookies

**\$10 per person**

### **Italian**

- Caesar Salad
- Chef's Choice of Pastas
- Alfredo, Marinara &  
Pesto Sauces
- Italian Sausage
- Garlic Bread

**\$8 per person**

### **Mashed Potato Bar**

- Fresh Mashed Potatoes
- Cheddar & Blue Cheeses
- Sour Cream
- Horseradish
- Bacon
- Broccoli
- Sautéed Vegetables

**\$8 per person**

# Hors D'Oeuvres

## A La Carte



### Hot Display Selections

*Available in quantities of 50*

|  |        |
|--|--------|
| Italian or Bourbon BBQ Meatballs       | \$60   |
| Hot Wings with Celery & Dip            | \$65   |
| Salsa Cheese Quesadilla                | \$72   |
| Chicken Tenders with Bourbon BBQ Sauce | \$72   |
| Coney Island Franks                    | \$72   |
| Broccoli and Cheddar Quiche            | \$72   |
| Vegetable Egg Rolls with Dipping Sauce | \$85   |
| Raspberry and Almond Brie              | \$85   |
| Spinach and Artichoke Tartlet          | \$85   |
| Lobster Cobbler                        | \$85   |
| Spinach Feta Filo                      | \$85   |
| Lobster Bisque Shooters                | \$85   |
| Fried Shrimp with Cocktail Sauce       | \$110  |
| Shrimp Casino                          | \$130  |
| Crab Toast                             | \$150  |
| Jumbo Shrimp Scampi                    | \$170  |
| Petite Lamb Chops                      | \$175  |
| Mini Crab Cakes                        | Market |
| Clams Casino                           | Market |
| Mushroom Imperial                      | Market |

### Cold Display Selections

*Available in quantities of 50*

|                          |       |
|--------------------------|-------|
| Crab Claw Cocktail       | \$65  |
| Tomato Gazpacho Shooters | \$65  |
| Caprese Bites            | \$65  |
| Vegetarian Sushi         | \$85  |
| Bruschetta               | \$85  |
| Selection of Canapés     | \$110 |
| Jumbo Shrimp Cocktail    | \$160 |

### Display Selections

*Minimum of 10 people*

|                             |                |
|-----------------------------|----------------|
| Vegetable Crudités with Dip | \$4 per person |
| International & Domestic    | \$4 per person |
| Cheese Display              |                |
| Seasonal Fruit Display      | \$5 per person |
| Hummus, Olive Tapenade &    | \$4 per person |
| Pita Triangles              |                |
| Chesapeake Crab & Artichoke | \$6 per person |
| Fondue                      |                |



## Dinner Options

Plated Dinners

Plated Duo Dinners

Themed Buffet Dinners

Build Your Own Buffet

Valley Roast

# Dinner



## Plated Dinners

15 Guest Minimum.

Split Entrée Fee of \$3.50 per person will apply if more than one item is selected.

All Plated Dinners are served with Regular & Decaffeinated Coffee, Herbal Teas and Iced Tea.

*Each Plated Dinner is Served with:*

Market OR Seasonal Salad                      Rolls and Butter  
Chef's Choice of Starch  
Chef's Choice of Seasonal Vegetable  
Your Choice of Dessert

### Upgrade the First Course of Your Plated Dinner!

*Additional Charges are on a Per Person Basis*

Caesar Salad - \$3.00                      Seasonal Soup - \$3.00 (200 person max)  
Fruit Cocktail - \$2.00                      Citrus Spinach Salad - \$3.00  
Shrimp Cocktail - \$8.00                      Lump Crab Louis - Market Price

## Entrées

### New York Strip

Center Cut 12 oz New York Strip  
Steak Seasoned, Char-Grilled and  
Topped with Cabernet Demi-Glace  
**\$29 per person**

### Chicken Chesapeake

Boneless Chicken Breast Filled with Maryland  
Style Crab and Served with Lemon Butter Sauce  
**\$30 per person**

### Sicilian Chicken

Italian Herb Marinated Breast with  
Peppers, Onions, Mushrooms and  
Marinara Sauce Over Penne Pasta  
**\$25 per person**

### Eggplant Parmesan

Battered Eggplant Topped with  
Marinara and Provolone Cheese  
**\$23 per person**

### Apple & Almond Stuffed Chicken

Baked Apple and Almond Stuffed Chicken  
Breast Topped with Supreme Sauce  
**\$25 per person**

### Maryland Crab Cakes

Jumbo Lump Crab Cakes Served  
with Cocktail and Tartar Sauces  
**Market Price**

### Filet Mignon

8 oz Filet Mignon Served with  
Chef's Selection of Demi-Glace  
**\$33 per person**

### Herbed Salmon Filet

Herb Crusted Filet of Atlantic Salmon  
Served with Saffron Butter Sauce  
**\$28 per person**

### Stuffed Shells

Filled with Ricotta Cheese and  
Topped with Basil Marinara  
**\$21 per person**

### Manicotti

Filled with Four Cheeses and  
Topped with Basil Marinara Sauce  
**\$21 per person**

### Baked Tilapia

With Chive Rosemary  
Butter Sauce  
**\$25 per person**

### Herb-Crusted Sea Bass

With a White Wine and  
Leek Reduction  
**\$30 per person**

### Flat Iron Steak

Marinated and Served with a  
Mushroom Bordelaise Sauce  
**\$26 per person**

All per person Food pricing subject to 21% taxable service charge & 6% Maryland Sales Tax

# Dinner



## Plated Duo Dinners

15 Guest Minimum.

Split Entrée Fee of \$3.50 per person will apply if more than one item is selected.

All Plated Duo Dinners are served with Regular & Decaffeinated Coffee, Herbal Teas and Iced Tea.

*Each Plated Duo Dinner is Served with:*

Market Salad OR Seasonal Salad      Rolls and Butter  
Chef's Choice of Starch  
Chef's Choice of Seasonal Vegetable  
Your Choice of Dessert

**Upgrade the First Course of Your Plated Duo Dinner!**

*Additional Charges are on a Per Person Basis*

|                          |   |
|--------------------------|---|
| Caesar Salad - \$3.00    | Seasonal Soup - \$3.00 (200 person max) |
| Fruit Cocktail - \$2.00  | Citrus Spinach Salad - \$3.00           |
| Shrimp Cocktail - \$8.00 | Lump Crab Louis - Market Price          |

## Entrées

### Petite Filet Mignon & Crab Cake

Center Cut 5oz Filet  
One 5oz Crab Cake  
**\$38 per person**

### Herb Chicken & Roasted Halibut

Fresh Halibut Glazed with Sun-dried Tomato Buerre Blanc  
Baked Chicken  
**\$38 per person**

### Petite Filet Mignon & Stuffed Shrimp

Center Cut 5oz Filet  
Three Jumbo Shrimp Stuffed with Crab Imperial  
**\$38 per person**

### Petite Filet Mignon & Chicken Marsala

Center Cut 5oz Filet  
Boneless Breast of Chicken with Mushroom Marsala  
**\$34 per person**

### Petite Filet Mignon & Salmon

Center Cut 5oz Filet  
Filet of Salmon with Dill Chardonnay Sauce  
**\$35 per person**  
*Top with Crab Imperial for Additional \$2 per person!*

### Grilled Chicken & Herb Salmon

Boneless Breast of Chicken  
Filet of Salmon with Dill Chardonnay Sauce  
**\$33 per person**

All per person Food pricing subject to 21% taxable service charge & 6% Maryland Sales Tax

# Dinner



## Themed Buffet Dinners

50 Guest Minimum, Available 5:00pm – 10:00pm.

Prices are based on a **60-MINUTE** time period; additional charges will apply for longer events.

All Themed Dinners Include Chef's Selection of Dessert Display, Regular & Decaffeinated Coffees, Herbal and Iced Teas.

### Southwestern Fiesta

- Market, Black Bean and Santa Fe Pasta Salads
- Beef Tacos, Chicken Fajitas, Flour Tortillas and Cheese Quesadillas
- Fried Jalapenos, Mexican Rice and Refried Beans
- Shredded Lettuce, Diced Tomatoes, Olives, Onions, Cheddar Cheese, Guacamole and Sour Cream
- Tortilla Chips and Salsa

**\$35 per person**

### Texas Barbeque

- Market and Tomato & Cucumber Salads
- Barbeque Pork Ribs and BBQ Beef
- Fried Chicken OR Bourbon BBQ Chicken
- Baked Potato, Corn on the Cob, Western Style Baked Beans, Coleslaw, Potato Salad and Fresh Fruit Salad
- Corn Muffins

**\$34 per person**

### Asian

- Egg Drop Soup
- Vegetable Egg Rolls
- Beef Teriyaki Pot Stickers
- Soy-Ginger Garlic Marinated Chicken Breast
- Beef Tenderloin & Jumbo Shrimp Stir Fry with Asian Vegetables, Sesame Oil, Chili Paste, Bean Sprouts and Hoisin Sauce
- Fried Jasmine and Steamed Rices

**\$32 per person**

### Chesapeake Feast

- Cucumber & Tomato Salad
- Baked Potato Salads
- Choose 2 OR 4 Crabs per person
- Maryland Crab Soup,
- Steamed Crab Claws and Hot Steamed Shrimp
- Maryland Fried Chicken, Corn Fritters, Corn on the Cob, Coleslaw and Freshly Sliced Melon

**Market Price per person**

### Italian

- Caesar, Tomato-Vinaigrette, Cucumber and Seasonal Fruit Salads
- Antipasto Display and Pasta Salad
- Cheese Ravioli with Marinara Sauce, Chicken Piccata, and Penne Pasta with Alfredo
- Italian Sausage with Peppers & Onions
- Rice Romana, Roasted Red Potatoes and Garlic Bread

**\$33 per person**

# Dinner



## Build Your Own Buffet

50 Guest Minimum.

Prices are based on a **60-MINUTE** time period; additional charges will apply for longer events.

All Dinner Buffets are served with Regular & Decaffeinated Coffee, Herbal Teas and Iced Tea.

### Hot Buffet

Market OR Caesar Salad  
Seasonal Selection of Rice, Potatoes and Vegetables

Chef's Choice of Deli Salads (2)\*  
Rolls and Butter

#### Entrée Choices:

Braised Tenderloin Stroganoff  
Cheese Manicotti with Marinara  
Loin of Pork Chasseur  
Chicken Francaise  
Pasta Primavera

London Broil  
Seafood Thermidor  
Herbed Salmon  
Chicken Marsala

Fried Chicken  
Vegetable Lasagna  
Mango & Black Bean Mahi Mahi  
Cheese Ravioli with Marinara  
Chicken Piccata

Portobello Ravioli with Balsamic Glazed Chicken

Chef's Selection of Dessert Display

**2 Entrée Selection \$32 per person**

**3 Entrée Selection \$36 per person**

*\*Chef's Deli Salad Choices: Caesar Salad, Tomato Onion Vinaigrette, Citrus Salad, Mediterranean Pasta Salad, Redskin Potato Salad and House-made Coleslaw, Couscous Salad*

### Upgrade The Entrée Course of Your Buffet!

*Additional Charges are on a Per Person Basis*

Single Crab Cake - \$4.00

Tuscan Tenderloin - \$2.00

Chicken Oscar - \$2.00

All per person Food pricing subject to 21% taxable service charge & 6% Maryland Sales Tax

# Dinner



## Valley Roast

100 Guest Minimum; Event is Hosted Outdoors Picnic Style with disposable serveware, weather permitting. Prices are based on a 2-HOUR Food & Beverage serving period; additional charges will apply for longer events. The Valley Roast is served with Regular & Decaffeinated Coffee, Herbal Teas and Iced Tea.

### **Two-Hour Beer, Wine & Soda Bar**

Includes Domestic Bottled Beer,  
Wine and Assorted Soft Drinks

*Plus Bartender Fee of \$125.00 for every 100 guests*

### **Chef Carved Roasted Rounds of Beef**

Choice USDA Top Sirloin Rounds marinated  
and roasted Eastern Shore Pit Style.

Served with Kaiser Rolls and Condiments.  
*Plus Carver Fee of \$125.00 for every 100 guests*

### **Cold Buffet Items**

Market OR Caesar Salad  
Penne Pasta with Seasonal Grilled Vegetables  
Redskin Potato Salad  
Rolls with Butter  
Sliced Melon  
Chef's Selection of Desserts

### **Hot Buffet Items**

Maryland Crab Soup  
Maryland Fried OR Barbecued Chicken  
Beef Barbeque  
Manicotti with Marinara  
Fried Shrimp  
Baked Beans

**\$44 per person**

### **Upgrade Your Valley Roast!**

*Additional Charges are on a Per Person Basis*

Raw Oyster & Clam Bar – Market Price  
Oyster Stew - \$4.00  
Steamed Shrimp - \$5.00

Shrimp Cocktail - \$8.00  
Shrimp Bisque - \$4.00  
Cream of Crab Soup - \$6.00

All Food subject to 21% Taxable Service Charge & 6% Maryland Sales Tax  
Alcoholic Beverage Items are Subject to 21% Taxable Service Charge and 9% Maryland Sales Tax.

# Vegetarian



Vegetarian Options

Lunch or Dinner Selections

# Vegetarian



## Lunch or Dinner Selections

15 Guest Minimum.

Split Entrée Fee of \$3.50 per person will apply if more than one item is selected.

All Lunch or Dinner Entrees are served with Regular & Decaffeinated Coffee, Herbal Teas and Iced Tea.

### **Vegetable Quesadilla**

Warm Flour Tortilla Stuffed with Roasted Vegetables and Melted Pepper-Jack Cheese and Served with Guacamole and Rice

### **Chef's Salad**

Grilled Tofu over Mesclun Greens, Tomatoes, Red Onion and Cucumber

### **Seasonal Grilled Vegetable Stack**

With Fresh Mozzarella in a Roasted Bell Pepper Sauce

### **Exotic Mushroom Tart**

With Balsamic-Mushroom Glaze Fresh Greens and Crumbled Blue Cheese

### **Black Beans & Rice**

Served on a bed of Sautéed Spinach

### **Eggplant Parmesan**

Breaded and Baked Eggplant Layered with Mozzarella, Parmesan, Basil and Marinara Sauce Over Chef's Pasta

### **Grilled Polenta**

Served with Portobello Mushrooms, Grilled Asparagus and Roasted Tomatoes

### **Mediterranean Couscous**

Served with Grilled Vegetables, Zucchini Ribbons and a Wild Mushroom-Herb Sauce

### **Chickpea Curry**

Blend of Chickpeas, Onion and Tomato with rich spices served over Basmati Rice

### **Polenta Cakes**

With Rustic Vegetable Ragout

### **Stuffed Sweet Potato with Black Bean Chili**

Baked Sweet Potato stuffed with Peppers, Tomatoes, Onions & Black Beans

All per person Food pricing subject to 21% taxable service charge & 6% Maryland Sales Tax



## Dessert Options

Plated Dinner Choices  
A La Carte

# Dessert



## Plated Dinner Choices

Select one cake or torte to pair with the Plated Dinner or Plated Duo Dinner Packages.  
Substitutions permitted at an additional per person cost.

### **Chocolate Zanzibar Torte**

Three Layers of Rich Fudge Cake Laced in Cappuccino. Filled with Layers of Milk Chocolate and White Chocolate Mousses. Finished in Whipped French Ganache.

### **Jamaican Strawberry Torte**

Vanilla and Chocolate Layer Cake with a Hint of Jamaican Rum Filled with Strawberry Mousse and Ganache. Iced in Vanilla Whipped Cream.

### **Chocolate Ecstasy**

Two Layers of Fudge Cake Soaked with Raspberry Liqueur. Filled with Chocolate Ganache, Raspberry Preserves and Pastry Cream. Iced in Whipped Chocolate Ganache.

### **Cannoli Cake**

Three layers of vanilla cake separated by fresh cannoli cream, with whipped icing, mini chocolate chips and a mini cannoli.

### **Cappuccino Torte**

A Delicate Kahlua Laced Chocolate Cake Layered with Cappuccino Mousse and Covered in a Blanket of Ganache.

### **New York Cheesecake**

Traditionally Prepared Cheesecake Served with Raspberry Sauce.

### **White Chocolate Decadence**

Four Thin Layers of Vanilla Cake Filled with White Chocolate Mousse and Raspberry Preserves. Iced in Vanilla Buttercream.

### **Lemon Mousse**

A Light Lemon Mousse Covering a Layer of Vanilla Cake and Surrounded by Ladyfingers.

### **Dark Side of the Moon**

Rich Fudge Cake Soaked with Coffee Liqueur and Filled with Chocolate Mousse. Iced in Whipped Pure Dark Chocolate Ganache.

# Dessert



## A La Carte

15 Guest Minimum.

Split Entrée Fee of \$3.50 per person will apply if more than one item is selected.

All Lunch or Dinner Entrees are served with Regular & Decaffeinated Coffee, Herbal Teas and Iced Tea.

### Substitutions

*The following upgrades are SUBSTITUTIONS for the dessert included with your dinner and are available at an additional charge per person.*

|                                  |     |
|----------------------------------|-----|
| Seasonal Fresh Fruit Tart        | \$3 |
| Chef's Choice of Dessert Display | \$4 |
| Special Occasion Cake            | \$5 |
| Tiramisu                         | \$5 |
| Chocolate Mousse                 | \$4 |

|   |     |
|---|-----|
| Sundae Bar  | \$4 |
| Vanilla Ice Cream, Wet Nuts,<br>Hershey Syrup, Oreos, Jimmies,<br>Maraschino Cherries, Strawberry<br>Topping and Whipped Cream. |     |

### Additions

*The following are ADDITIONS that can be added to any package and are available at an additional charge by the dozen.*

|  |      |
|--|------|
| Mini French Pastries                       | \$30 |
| Cannolis                                   | \$40 |
| Chocolate Covered Strawberries             | \$36 |
| Assorted Dessert Bars                      | \$24 |
| Assorted Cookies, Brownies and<br>Blondies | \$24 |

### Want More?

A La Carte items can be added to any Package. Check out more A La Carte options available in our Hors D'Oeuvres and Snack Menus!



## Beverage Options

Bar Packages

Alcohol Selection

# Beverages



## Bar Packages

Bartender charge for all bars is \$125.00 per bartender for the first four hours.

One bartender required for every 100 guests.

Portable Bars incur a \$125.00 per bar set up fee.

Please note that the Event Manager and/or Bartender reserve the right to refuse service to guests showing visible signs of intoxication.

### Host Sponsored Bar (Per Person)

A fully stocked bar with unlimited beverage service per hour for a maximum of four (4) hours.

|                    | House           | Premium         | Super Premium   |
|--------------------|-----------------|-----------------|-----------------|
| <b>One Hour</b>    | \$9 per person  | \$10 per person | \$11 per person |
| <b>Two Hours</b>   | \$15 per person | \$17 per person | \$19 per person |
| <b>Three Hours</b> | \$19 per person | \$22 per person | \$25 per person |
| <b>Four Hours</b>  | \$23 per person | \$27 per person | \$31 per person |

### Host Sponsored Bar (Per Drink)

A fully stocked bar with charges based on the actual number of consumed drinks.

**A minimum of \$400.00 is required.**

|                      | Premium           | Super Premium     |
|----------------------|-------------------|-------------------|
| Cocktails            | \$5.50 per drink  | \$6.00 per drink  |
| Domestic Draft Beers | \$3.75 per glass  | \$3.75 per glass  |
| Domestic Beers       | \$4.00 per bottle | \$4.00 per bottle |
| Imported Beers       | \$4.50 per bottle | \$4.50 per bottle |
| House Wines          | \$5.00 per glass  | N/A               |
| Premium Wines        | \$6.00 per glass  | \$6.00 per glass  |
| Soft Drinks          | \$2.00 per drink  | \$2.00 per drink  |
| Cordials             | \$6.00 per drink  | \$7.00 per drink  |

### Host Sponsored Beer, Wine & Soda Bar (Per Person)

Includes House Draft Beer, Wine and Soft Drinks. Domestic & Imported Bottled Beers can be added on a consumption basis.

|                    | House           | Premium         |
|--------------------|-----------------|-----------------|
| <b>One Hour</b>    | \$8 per person  | \$10 per person |
| <b>Two Hours</b>   | \$13 per person | \$15 per person |
| <b>Three Hours</b> | \$16 per person | \$18 per person |
| <b>Four Hours</b>  | \$19 per person | \$21 per person |

### Cash Bar (Per Drink)

A fully stocked bar where Guests will pay the Bartender directly for their desired beverages.

**A minimum of 50 people AND \$400.00 is required.**

|                      | Premium           | Super Premium     |
|----------------------|-------------------|-------------------|
| Cocktails            | \$6.00 per drink  | \$6.50 per drink  |
| Domestic Draft Beers | \$4.00 per glass  | \$4.00 per glass  |
| Domestic Beers       | \$4.25 per bottle | \$4.25 per bottle |
| Imported Beers       | \$4.75 per bottle | \$4.75 per bottle |
| House Wines          | \$5.00 per glass  | N/A               |
| Premium Wines        | \$6.00 per glass  | \$6.00 per glass  |
| Soft Drinks          | \$2.00 per drink  | \$2.00 per drink  |
| Cordials             | \$6.50 per drink  | \$7.50 per drink  |

### Host Sponsored Soda & Juice Bar Package (Per Person)

4 hours of unlimited Soft Drinks and Juices including Cranberry, Orange, Grapefruit, Apple, Tomato and V8

**\$9.00 per person**

# Beverages



## Alcohol Selections

Premium Bar Packages include your choice of one domestic and one imported bottled beer.

Super Premium Bar Packages include your choice of one domestic and two imported bottled beers.

**\*\* Additional Wine, Champagne and Liquor selections can be special ordered upon request \*\***

Please note that the Event Manager and/or Bartender reserve the right to refuse service to guests showing visible signs of intoxication.

**Domestic Draft Beers** Yuengling, Miller Lite

**Domestic Bottled Beers** Budweiser, Bud Light, Miller Lite, Yuengling, Coors Light, Michelob Ultra

**Imported Bottled Beer** Heineken, Amstel Light, Corona, Samuel Adams

**Local Microbrews** Flying Dog, Heavy Seas

**House Wines** Canyon Road Chardonnay, Cabernet and Merlot, Woodbridge White Zinfandel

**Premium Wines** Pepperwood Chardonnay, Cabernet and Merlot

**House Champagne** Marquis de la Tour

**House Liquors** Smirnoff, Smirnoff Raspberry, Bacardi, Bacardi O, Beefeater, Old Grandad, Seagram's 7, Dewars, Montezuma

**Premium Liquors** *Includes All House Bar Liquors Plus:*  
Absolut, Captain Morgan, Malibu, Tanqueray, Jose Cuervo Gold, Jack Daniels, J&B, Kahlua, Bailey's Irish Cream, Stock 84, Southern Comfort

**Super Premium Liquors** *Includes All House & Premium Bar Liquors Plus:*  
Grey Goose, Stolichnaya, Firefly, Mount Gay, Bombay Sapphire, Crown Royal, Woodford Reserve, Jameson, Chivas Regal, Glenlivet, Patron, Amaretto Di Saronno, Chambord, Courvosier VS, Grand Marnier, Drambuie, Sambuca

All Food subject to 21% Taxable Service Charge & 6% Maryland Sales Tax  
Alcoholic Beverage Items are Subject to 21% Taxable Service Charge and 9% Maryland Sales Tax.

# Executive Meeting Package



Executive Meeting Package

All Day Meetings

# Executive Meeting Package



## All Day Meetings

15 Guest Minimum, Available 8:00am – 5:00pm.

\$44 per person for Continental Breakfast, Mid-Morning Break, Lunch and PM Break.

Breakfast, Break and Lunch substitutions may be made at an additional cost.

### The VIP Continental

- Sliced Seasonal Fruit · Assorted Baked Goods · Coffee Cake · Croissants · Preserves & Butter ·
- Fresh Juice Selections · Regular & Decaffeinated Coffee · Herbal Teas · Assorted Soft Drinks ·

### Mid-Morning Break

- Regular & Decaffeinated Coffee · Herbal Teas ·

### Lunch Package Options

*Lunch Selections Include Regular & Decaffeinated Coffee, Herbal & Iced Tea, Brownies & Blondies  
Choose One of the Following*

|   |           |   |           |  |
|---|-----------|---|-----------|--|
| <b>Buffet Style Lunch</b><br><i>All Items Served as a Buffet</i><br>Deli Express<br>American Sandwich Board<br>Soup & Salad | <b>OR</b> | <b>Plated Lunch</b><br><i>Includes Market Salad with Dressings<br/>Choose One of the Following</i><br>Baked Salmon Filet    Sicilian Chicken<br>Manicotti                  Lemon Herb Chicken<br>Flat Iron Steak            Pork Chasseur | <b>OR</b> | <b>Plated Lite Lunch</b><br><i>Choose One of the Following</i><br>Croissant Sandwich<br>Trio Salad<br>Italian Cold Cut Sub<br>Grilled Chicken Caesar |
|---|-----------|---|-----------|--|

### PM Break

*Choose One of the Following*

|  |   |  |  |
|--|---|--|--|
| <b>Fruit &amp; Cheese Break</b><br>Sliced Seasonal Fruit,<br>Assorted Cheeses,<br>Assorted Crackers,<br>Bottled Waters | <b>Cookie Monster Break</b><br>White Chocolate Macadamia<br>Nut, Chocolate Chip,<br>Snickerdoodle & Oatmeal<br>Raisin Cookies, Milk OR Soda | <b>Pure &amp; Simple Health Break</b><br>Fresh Juice Selections, Whole<br>& Sliced Fresh Fruit, Yogurt,<br>Granola Bars, Raisins,<br>Bottled Water | <b>Sweet and Salty Break</b><br>M&Ms, Mini Candy Bars,<br>Savory Snack Mix,<br>Peanuts, Assorted<br>Sodas, Bottled Water |
|--|---|--|--|

All per person Food pricing subject to 21% taxable service charge & 6% Maryland Sales Tax

# Property Information



## Property Information

Turf Valley & Golf

The Spa & Weddings

Meetings

Property Map

Banquet Room Capacities

Conference Room Capacities

Banquet Guidelines

Directions

# Property Information

## Turf Valley & Golf



### Turf Valley

Nestled in the rolling hills of central Maryland, Turf Valley has grown to become a premier destination for both corporate meetings, social events and leisure retreats. It's space is elegant, yet unpretentious. While here, guests can enjoy a comfortable, casual setting whether on the greens, in one of our guest rooms or in our meeting and function areas.

### Golf

Our two championship golf courses are suited for players of any ability. The more traditional **Original Course** plays through the heart of Turf Valley. **The Hialeah Course**, considered a shot-maker's course, winds its way through the woods and over hills. Both courses were designed by architect Ault, Clark & Associates and have become one of Turf Valley's biggest draws amongst conference and leisure guests.



# Property Information



## The Spa & Weddings

### The Spa

At Turf Valley, you'll find a personal haven for rest and relaxation with our luxurious spa treatments that pamper and soothe. Turf Valley's lush greenery and natural landscapes are the inspiration for several of our signature treatments. Our peaceful setting and warm hospitality are reflected in our splendid offerings derived from botanical extracts, nourishing vitamins, and natural enzymes. Your experience at The Spa at Turf Valley is one you will wish to repeat time and time again.



### Weddings

Over the past 30 years, Turf Valley has built a reputation for making wedding dreams come true. While many brides dream of a grand affair with hundreds of guests, others prefer a more intimate celebration with cocktail reception for 35. With so many ballrooms and scenic locations to choose from, affairs both large and small, simple and elaborate can be graciously accommodated. Simply put, at Turf Valley, every dream can be fulfilled.

# Property Information

## Meeting Rooms



### Meeting Rooms

For over 30 years, savvy meeting planners have been bringing their groups to Turf Valley to benefit from the quiet provided by 1,000 surrounding acres of lush grounds. Despite a casual atmosphere, productive meetings take place daily with the assistance of a Wi-Fi network and access to the best hi-tech meeting equipment. Groups from 10 to 650 call our flexible meeting space home as they move between four ballrooms, an amphitheater and several smaller breakout rooms.

# Property Information

## Property Map



# Property Information

## Main Level Room Capacities



|                           | Dimensions      | Sq. Ft. | Theatre | Classroom | Reception | Banquet | Hollow Square | U-Shape | 8 x 10 Exhibits |
|---------------------------|-----------------|---------|---------|-----------|-----------|---------|---------------|---------|-----------------|
| <b>Grand Ballroom</b>     | 128 x 74 x 14'2 | 9,472   | 800     | 500       | 700       | 650     | 50            | n/a     | 63              |
| <b>Crystal Suite</b>      | 48 x 74 x 14'2  | 3,552   | 300     | 180       | 250       | 220     | 50            | 60      | 26              |
| <b>Regency Suite</b>      | 32 x 74 x 14'2  | 2,368   | 160     | 96        | 120       | 120     | 44            | 40      | 12              |
| <b>Tiffany Suite</b>      | 48 x 74 x 14'2  | 3,552   | 300     | 200       | 270       | 250     | 64            | 60      | 25              |
| <b>Cameo Ballroom</b>     | 85 x 53 x 12    | 4,505   | 470     | 230       | 400       | 340     | 30            | 80      | 25              |
| <b>Cameo Lobby</b>        | 40 x 35 x 11'6  | 1,400   | 150     | 80        | 75        | 60      | 35            | n/a     | n/a             |
| <b>Wedgewood Ballroom</b> | 48 x 53 x 12    | 2,544   | 200     | 100       | 175       | 160     | 40            | 36      | n/a             |
| <b>Wedgewood Lobby</b>    | 40 x 25 x 11'5  | 1,000   | 145     | 72        | 50        | 50      | 40            | 40      | n/a             |
| <b>Ellicott Room</b>      | 45 x 30 x 9     | 1,350   | 140     | 80        | 100       | 80      | 36            | 36      | n/a             |
| <b>Waterford Ballroom</b> | 44 x 76 x 11    | 3,344   | 270     | 180       | 240       | 200     | 50            | 40      | 20              |
| <b>Waterford Suite A</b>  | 44 x 38 x 11    | 1,672   | 120     | 80        | 100       | 100     | 30            | 24      | n/a             |
| <b>Waterford Suite B</b>  | 44 x 38 x 11    | 1,672   | 120     | 80        | 100       | 100     | 30            | 24      | n/a             |
| <b>Waterford Lobby</b>    | 20 x 84 x 13    | 1,680   | n/a     | n/a       | 100       | 90      | n/a           | n/a     | n/a             |
| <b>Amphitheater</b>       | 36 x 49 x 12    | 1,852   | n/a     | 75        | n/a       | n/a     | n/a           | n/a     | n/a             |

# Property Information

## Lower Level Room Capacities



|                             | Dimensions    | Sq. Ft. | Theatre | Classroom | Reception | Banquet | Hollow Square | U-Shape | 8 x 10 Exhibits |
|-----------------------------|---------------|---------|---------|-----------|-----------|---------|---------------|---------|-----------------|
| <b>Merriweather Room</b>    | 52 x 22 x 9'4 | 1,144   | 80      | 54        | 60        | 60      | 42            | 36      | n/a             |
| <b>Merriweather Suite A</b> | 26 x 22 x 9'4 | 572     | 35      | 24        | n/a       | 30      | 18            | 15      | n/a             |
| <b>Merriweather Suite B</b> | 26 x 22 x 9'4 | 572     | 35      | 24        | n/a       | 30      | 18            | 15      | n/a             |
| <b>Temmara Room</b>         | 22 x 25 x 9'4 | 550     | 35      | 24        | n/a       | 30      | 18            | 15      | n/a             |
| <b>Belmont Room</b>         | 22 x 25 x 9'4 | 550     | 35      | 24        | n/a       | 30      | 18            | 15      | n/a             |
| <b>Executive Board Room</b> | 25 x 20 x 9'4 | 500     | n/a     | n/a       | n/a       | n/a     | 10            | n/a     | n/a             |
| <b>Oakdale Room</b>         | 28 x 48 x 9'4 | 1,344   | 120     | 75        | 100       | 100     | 48            | 42      | n/a             |
| <b>Waverly Room</b>         | 47 x 17 x 9'4 | 799     | 60      | 42        | 50        | 40      | 30            | 26      | n/a             |
| <b>Waverly Suite A</b>      | 22 x 17 x 9'4 | 374     | 25      | 18        | n/a       | 20      | 18            | 15      | n/a             |
| <b>Waverly Suite B</b>      | 25 x 17 x 9'4 | 425     | 30      | 24        | n/a       | 20      | 18            | 15      | n/a             |
| <b>Poplar A</b>             | 26 x 22 x 8'3 | 572     | 40      | 24        | n/a       | 30      | 20            | 18      | n/a             |
| <b>Poplar B - D (each)</b>  | 13 x 22 x 8'3 | 286     | n/a     | n/a       | n/a       | n/a     | 10            | n/a     | n/a             |
| <b>Willows Room</b>         | 109x 26x8'9   | 2,834   | 175     | 125       | n/a       | 140     | n/a           | n/a     | n/a             |
| <b>Willows A - E (each)</b> | 21 x 26 x 8'9 | 546     | 35      | 24        | n/a       | 30      | 18            | 15      | n/a             |

# Property Information



## Banquet Guidelines

### Pricing

1. All pricing is per person per guarantee unless otherwise noted.
2. All Food prices are subject to 21% taxable service charge and 6% sales tax.
3. Alcoholic Beverage Items are Subject to 21% Taxable Service Charge and 9% Maryland Sales Tax.
3. Room rental fees are an additional non-gratuitable charge.
4. All pricing subject to change, particularly premium meats and seafood.
5. Additional fee of \$125.00 per Chef applies for all carving, pasta, and omelet stations subject to 6% Maryland State Tax
6. Additional fee of \$125.00 per Bar applies for all 'portable' bar set ups subject to 9% Maryland State Tax. Please see your sales representative for details.
7. Bartender Fees and Beverage Cart Fees that involve serving alcohol are subject to 9% Maryland State Tax
8. A pre-determined selection of two entrees will incur a split-entree fee of \$3.50 per person.
9. A pre-determined selection of three entrees (maximum number of selections allowed) will incur a split-entree fee of \$6 per person.

### Service Times

1. All buffets and food displays are served for one hour unless otherwise indicated. Breaks are served for a 30-minute time frame.
2. Bar offerings are not to exceed a four-hour time frame.
3. Alcohol services may be scheduled after 11:00am.
4. Breakfast service may be scheduled between the hours of 7:00 a.m. and 10:00 a.m.
5. Brunch service may be scheduled between the hours of 7:00 a.m. and 12:00 p.m.
6. Luncheon service may be scheduled between the hours of 11:00 a.m. and 2:00 p.m.
7. Evening events must conclude prior to 1:00 a.m.
8. Daytime events must conclude prior to 5:00 p.m. and vacate prior to 5:30 p.m.
9. All menu items are available only during regular service hours. No food (excluding off-site catering arrangements) may be transported off-site for consumption.

### Guest Counts

1. Minimum guest guarantees are required for all events and are specified under menu type.
2. Final guest guarantees are required a minimum of five days prior to the event.
3. Should guest count greatly fluctuate from original estimate, Turf Valley reserves the right to make appropriate changes to function set up, function space and/or scheduled services.

# Property Information

## Directions



### **From Northeast: (Wilmington, Philadelphia, New Jersey and New York)**

Take I-95 South towards Baltimore and go through the Ft. McHenry Tunnel.  
Continue on I-95 and take Exit 49B for Route 695 West toward Route 70 West/Towson.  
From 695, take Exit 16A for Route 70 West toward Frederick.  
From 70, take Exit 83 for Marriottsville Road.  
Proceed to the top of the ramp and turn Left onto Marriottsville Road.  
Go to the first traffic signal and turn Left onto Route 40 East / Baltimore National Pike.  
Make the first left onto Turf Valley Road, then Left onto Turf Valley Golf Rd.

### **From the West: (Frederick, Hagerstown)**

Take I-70 East towards Baltimore.  
Take Exit 82 to merge onto Route 40 East / Baltimore National Pike toward Ellicott City.  
Make the second left onto Turf Valley Road, then Left onto Turf Valley Golf Road.

### **From the South: (Washington D.C., Richmond)**

Take I-95 North towards Baltimore.  
From I-95, take Exit 43B for Route 100 West towards Ellicott City.  
From 100, stay in right lane to merge onto Route 29 North / Columbia Pike toward Route 70.  
From 29, take Exit 24B for Route 40 West and travel on Route 40 West for approximately 4 miles.  
Turn Right at Turf Valley Road, then Left onto Turf Valley Golf Road.

### **From Southeast: (Annapolis, Eastern Shore)**

Take Route 50 West to Route 97 North  
Follow Route 97 North to Route 100 West  
Follow Route 100 West to Route 29 North  
From 100, stay in right lane to merge onto Route 29 North / Columbia Pike toward Route 70.  
From 29, take Exit 24B for Route 40 West and travel on Route 40 West for approximately 4 miles.  
Turn Right at Turf Valley Road, then Left onto Turf Valley Golf Road.