



## *Events at South River*

Welcome to The Golf Club at South River where Exceptional Fare, Thoughtful Presentation and Gracious Service are all trademarks of this Extraordinary Venue. Just minutes from downtown Annapolis, 30 minutes from Baltimore and Washington, D.C., GCSR is the perfect location for your next event.

Our Adirondack Room is a unique space that features Beamed Ceilings, Stone Fireplace and Majestic Chandeliers. This great room accommodates up to 100 guests for a plated dinner, 90 guests for a Buffet, 80 guests with a dance floor. Also available is the Outdoor Pavilion which is the perfect setting for Social Gatherings, Tournaments and Weddings with seating of up to 144 guests for a plated dinner, 120 with dance floor. Both spaces can also be utilized for Cocktail Receptions.

Available for Meetings, Weddings, Golf Outings, Milestone Celebrations, Memorials and much more, we look forward to your hosting your next event at the Club

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To tour the club and to discuss the details of your event,  
Please contact Angelique Litherland at 410-798-5865 x.2312 or email [alitherland@golfclubsr.com](mailto:alitherland@golfclubsr.com)

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*A 5 day attendance guarantee prior to event date is required for all events*

*A 20% surcharge & Maryland State Tax will apply to food & beverage*

## *Fresh Start Breakfast*

Breakfast options include fresh roasted coffee & gourmet blend teas, chilled fruit juices and appropriate accompaniments

### **LIGHT SIDE**

*(Minimum guarantee of 25 guests required)*

Seasonal Cubed Melon  
Yogurt, Granola  
Assorted Muffins, Danish  
Whipped Butter and Cream Cheese

14

### **SUNRISE BUFFET**

*(Minimum guarantee of 25 guests required)*

Selection of Freshly Baked Breakfast Breads and Pastries  
Seasonal Sliced Fresh Fruit & Berries  
  
Choice of Belgian Waffles or Cinnamon French Toast Sticks  
Maple Syrup, Sugar Free Maple Syrup

Farm Fresh Scrambled Eggs  
Applewood Bacon & Pork Sausage Links  
(Turkey Sausage can be substituted)

Breakfast Fingerling Potatoes

22

### **SOUTH RIVER EYE OPENER**

*(Minimum guarantee of 25 guests required)*

Coffee Crumb Cake, Blueberry Muffins and Buttermilk Biscuits  
Assorted Jellies  
Whipped Butter and Cream Cheese

Wedges of Honeydew Melon, Cantaloupe, Pineapple  
Strawberries, Orange infused Fleur De Sel and Mint

Crab Hash Benedict  
Poached Egg, Butternut Squash Hash with Peppered Bacon  
Toasted English Muffins and Hollandaise

Scrambled Eggs  
Crispy Applewood Bacon and Jimmy Dean Sausage Links  
Breakfast Potatoes  
Steamed Asparagus

29

## *Brunch Buffet*

*(Minimum guarantee of 50 guests required)*

Seasonal Sliced Fresh Fruit & Berries

Selection of Freshly Baked Breakfast Breads and Pastries

Harvest Granola Parfaits or Skillet Oatmeal

Choice of Belgian Waffles or Cinnamon French Toast Sticks  
Whipped Butter, Maple Syrup, Sugar Free Maple Syrup

Scrambled Eggs

Breakfast Fingerling Potatoes  
Applewood Bacon & Jimmy Dean Pork Sausage Links  
(Turkey Sausage can be substituted)

Spinach Salad  
Maple Gorgonzola Vinaigrette, Cucumbers, Tomatoes, Candied Pecans, Red Onions

Vegetable Orecchiette Salad

Garden Vegetable Soup

Blackened Alaskan Salmon  
Focaccia, Divina Tomatoes, Red Onions, Arugula, Feta Cheese, Meyer Lemon Vinaigrette

Skillet Steak Frites  
Black Truffle Sauce, Béarnaise

Omelet Station  
Whole Liquid Eggs, Egg Whites, Egg beaters  
Sausage, Bacon, Country Ham, Mushrooms, Lump Crab Meat, Tomatoes, Peppers, Spinach, Onions  
Cheddar, Provolone, American cheese  
(Attendant included)

Smith Island Cake

## *Plated Luncheons*

All luncheons include Bread, Coffee and Tea Service

### *Starters*

*Chilled Watermelon Gazpacho*  
Jalapeno Crème Fraiche 8

*Chilled Crab Soup*  
Maryland Lump Crab and Green Onion Tuile 9

*Roasted Tomato Bisque Soup*  
Herb Cheddar Crouton 6

*Spinach Chickpea Soup*  
Slow Roasted Tomatoes and Parmesan 8

*Butternut Squash Soup*  
Crème Fraiche and Toasted Pistachios 7

Maryland Crab Soup 9

*Garden Salad \**  
Mixed Greens, Iceberg lettuce, Cucumbers, Tomatoes  
Brioche Croutons, Asiago Cheese  
White Balsamic Vinaigrette  
9

*Bib Lettuce Salad \**  
Spiraled Carrots, Cucumbers, Shaved Radishes  
Maytag Blue Cheese, Candied Walnuts  
Buttermilk Dressing  
11

*Baby Iceberg Wedge Salad \**  
Tomatoes, Peppered Bacon, Blue Cheese Crumbles  
Cotton Onions, Blue Cheese Dressing  
12

\*Entrée portions also available  
Grilled Salmon +10 / Shrimp+11 / Chicken +6  
5 oz. Beef Tenderloin Au Poivre +21

### **ENTRÉE SALADS**

*(Minimum guarantee of 25 guests required)*

#### *Classic Caesar*

Chopped Romaine Hearts, Sourdough Croutons & Parmesan, House made Parmesan Dressing  
14

Add Chicken +5 / Add Herb Garlic Shrimp +8

#### *Chicken & Asparagus Salad*

Baby Romaine, Carrots, Tear Drop Tomatoes, Date nut Crostini, Shaved Parmesan Cheese  
Lemon Cream Dressing

18

#### *Raspberry Chicken Salad*

Mesclun Greens, Portobello Mushroom, Spiraled Carrots, Asparagus, Feta Cheese, Pecan Praline  
Raspberry Vinaigrette

19

#### *Sautéed Shrimp & Romaine Salad*

Avocados, Mandarin Supremes, Kalamata Olives, Cucumbers, Feta Cheese, Dill, Peppered Bacon  
Meyer Lemon Vinaigrette

21

#### *Lump Crab, Shrimp and Avocado Salad*

Bib Lettuce, Watercress, Cucumbers, Tomatoes, Charred Corn, Red Onions, Queso Fresco, Crisp Tortilla  
Sherry Chipotle Dressing or Cumin Citrus Vinaigrette

23

## *Lunch Entrée Selections*

Includes Bread, Coffee and Tea Service  
(Minimum guarantee of 25 guests required)

### *Mediterranean Salmon*

Preserved Lemon Oil, Garlic New Potatoes, Skillet Vegetables  
Divina Tomatoes, Fennel, Watercress, Feta Cheese

21

### *Citrus Lacquered Salmon Au Poivre*

Leek Soubise, Red Wine Glazed Potatoes, Asparagus

22

### *Alaskan Halibut*

Slow Roasted Tomato Olive Sauce, Yukon Mashed Potatoes  
Lemon Oil Roasted Asparagus

27

### *South River Jumbo Lump Crab Cake*

Tartar Sauce, Lemon Oil Roasted Asparagus, Cole Slaw  
Mashed Potatoes or French Fries

Four Ounce Single 27

Three Ounce Double 36

### *Shrimp Penne Pasta with Sundried Tomato Pesto*

Roasted Ratatouille, Parmesan Cheese, Garlic Bread

21

### *Chicken Marsala Supreme*

Mushrooms, Slow Roasted Tomatoes, Haricot Verts  
Yukon Mashed Potatoes

20

### *Porter Braised Beef Short Rib and Gnocchi Gratin*

Ricotta Cream, Mushrooms, Asparagus, Pecorino Romano

21

### *Pan Fried Veal Cutlet*

Lemon Garlic Caper Sauce, Fingerling Potatoes  
Tomato Arugula Salad

23

### *Regional Specialty*

### *Hanger Steak and Oyster Stew with Old Bay Hand Cut Fries*

Sorghum Ale Braised Onions, Green Peppercorn Sauce, Skillet Green Beans

25

### *Open Faced Beef Wellington 5 oz*

Black Truffle Sauce, Sundried Tomato Asparagus Salad  
Crisp Onion Petals

27

## *Buffet Luncheons*

Accompanied with fresh roasted coffee & gourmet blend teas, iced tea

### ***It's a Wrap***

#### ***Pre made Sandwich Platter***

*(No Minimum Required)*

*Choose 3*

#### *Chicken Salad Wrap*

Golden Raisins and Walnuts, Leaf Lettuce, Tomatoes

#### *Grilled Chicken Wrap*

Jalapeno Mayonnaise, Avocado, Leaf Lettuce, Tomato

#### *Turkey Wrap*

Applewood Bacon, Swiss Cheese, Leaf Lettuce, Tomato

#### *Grilled Vegetable Wraps*

Golden Raisins and Walnuts, Leaf Lettuce, Tomatoes

#### *Curried Shrimp Salad Wrap*

Curry Mayonnaise, Gingered Sriracha, Cucumbers, Soba Noodles, Red Onions, Iceberg Lettuce

#### *Tuna Salad Wrap*

Leaf Lettuce, Tomato, B&B Pickle

Whole Fruit

Kettle Chips

Assorted Cookie Platter

## *Soup & Salad Lunch Buffet*

*(Minimum guarantee of 25 guests required)*

Maryland Crab Soup

Mixed Green Salad Station

Cucumbers, Tomatoes, Carrots, Kalamata Olives, Marinated Asparagus, Sliced Beets  
Garbanzo Beans, Bacon Bits, Parmesan and Blue Cheese,  
Ranch Dressing, Balsamic Vinaigrette, Low Fat Italian

Gemelli and Roasted Vegetable Salad

Radicchio, Feta Cheese, Lemon Herb Vinaigrette

Albacore Tuna Salad

Rotisserie Chicken Salad

Baby Shrimp Salad

Artisanal Sliced Breads and Brioche Rolls

Leaf Lettuce, Tomatoes, Red Onions

Fruit and Berry Salad

Kettle Chips

Assorted Cookies & Chocolate Brownies

## *Bistro Deli Lunch Buffet*

*(Minimum guarantee of 25 guests required)*

Maryland Crab Soup or Seasonal Soup Selection

### *Romaine Salad*

Choice of Light Parmesan Cream, Lemon Herb Vinaigrette  
Kalamata Olives, Divina Tomatoes, Garlic Croutons, Parmesan Cheese

Gemelli and Roasted Vegetable Salad  
with Radicchio and Feta Cheese

Fruit and Berry Salad

### *Deli Sandwich Platter*

Rotisserie Styled Turkey on Wheat Berry Bread  
Applewood Bacon Pepper Jack Cheese, Red Pepper Pesto

Honey Roasted Ham on Sourdough Bread  
Swiss Cheese, Grain Mustard Mayo

Leaf Lettuce, Tomatoes, Red Onions, Kosher Pickles

Hot Skillet Rueben's

Sweet Potato fries

Kettle Chips

Assorted Cookies & Chocolate Brownies

Freshly Roasted Coffee, Decaffeinated Coffee, Tea and Iced Tea



# *Gourmands' Market Buffet*

*(Minimum 25 guests required)*

Maryland Crab Soup or Seasonal Soup Selection

Freshly Baked Rolls and Butter

## **Mesclun Green Station**

Cucumbers, Tomatoes, Cucumbers, Kalamata Olives  
Garbanzo Beans, Red Onions, Chopped Boiled Eggs Bacon, Spiced Pecans, Herb Croutons  
Parmesan and Blue Cheese  
Ranch Dressing, Balsamic Vinaigrette, Low Fat Italian

Fruit and Berry Salad

Gemelli and Roasted Vegetable Salad  
Radicchio, Feta Cheese, Lemon Herb Vinaigrette

Bistro Chicken Salad Sliders  
Brioche Bread and Butter Pickles

Blackened Salmon on Focaccia  
Sundried Tomato, Cucumber, Olives, Watercress  
Lemon Caper Mayo

Beef Tenderloin Tips and Mushroom Risotto  
Black Truffle Sauvignon Sauce, Asparagus, Crispy Portobello

Assorted Cakes and Pies

35

Includes Coffee and Tea Service

## *Plated Dinner Events*

All dinners are served with a Signature Field Green Salad or Caesar salad,  
Bread, Coffee and Tea Service

### *Jumbo Lump Crab Cakes*

Lemon Beurre Blanc, Market Vegetables  
Shopeg Corn Spoonbread or Yukon Mashed

Potatoes

44

### *Shrimp and Crabmeat Imperial*

White Vermouth Sauce, Market Vegetables

Duchess Potatoes

38

### *Miso Maple Glazed Salmon Au Poivre*

Toasted Pecan Butter, Sesame Asparagus

Shiitake Mushrooms

Skillet Butternut Stir-fry or Garlic Potatoes

24

### *Mediterranean Salmon*

Baby Spinach, Potatoes, Roasted Peppers

Olive Oil, Crumbled Feta, Dill

23

### *Seared Rockfish and Lobster Risotto*

Creole Cream, Andouille, Lemon Thyme

Asparagus, Roasted Tomatoes, Baby Carrots

45

### *Seared Sea Bass*

Smoked Mussel Cream, Skillet Potato Brandade

Hazelnut Haricot Verts

Divina Tomatoes, Fennel Conserve

46

### *Seared Alaskan Halibut*

Black Truffle Laguna Vin Blanc

Grilled Asparagus, Yukon Butternut Mousseline

43

### *Potato Crusted Black Bass*

Applewood Bacon and Sage Beurre Monte

Skillet Escalivada, Asparagus

39

### *Delmonico Steak*

Bordelaise Sauce, Black Garlic, Thyme

Market Vegetables

Fingerling Potatoes or Yukon Mashed

53

### *Berkshire Pork Loin*

Whiskey Peppercorn Sauce, Shopeg Corn

Spoonbread, Market Vegetables

42

### *Creekstone Farms Short Ribs*

Syrah Braised, Parsnip Mash, Root Vegetables

Crispy Onions

30

### *Chicken Chesapeake Supreme*

White Wine Sauce, Lump Crab, Prosciutto

Roasted Peppers

Yukon Gold Potatoes, Market Vegetables

38

### *Lancaster Chicken Breast Supreme*

Brandied Green Peppercorn Sauce

Market Vegetables

Three Mushroom Strata or Yukon Gold Potatoes

34

### *Superior Farms Lamb Chops*

Port Pomegranate Sauce, Northern Beans

Prosciutto, Sage, Asparagus

48

### *Stout Braised Lamb Shank*

Served Boneless, Vidalia Cauliflower Puree

Harissa Roasted Potatoes, Haricot Verts

Baby carrots

39

*Syrah Braised Veal Osso Buco*  
Served Boneless, Roasted Cipollini Onions, Creamy Risotto  
Asparagus, Lemon Gremolata  
40

*Buckeye Filet Mignon and Jumbo Lump Crab Cake*  
Red Wine Sauce, Lemon Beurre Blanc  
Garlic Potatoes, Haricot Verts, Morel Corn Relish, Blistered Tomatoes  
49

*Filet Mignon and Lemon Thyme Garlic Shrimp*  
Blackberry Demi-Glace, Petite Zucchini, Squash, Asparagus Tips, Truffled Risotto  
40

**A 20% service fee & Maryland State Tax will be added**

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### **Vegetarian Entrée Selections**

*Harissa Marinated Grilled Tempeh*  
Roasted Vegetables, Green Lentil Tomato Stew

*Cauliflower and Eggplant Korma*  
Green Beans, Sundried Tomatoes, Basmati Rice  
Garlic Flatbread

*Porcini Risotto Cakes*  
Wildflower Roasted Shallot Broth, Roasted Seasonal Vegetables

*Skillet Harissa Root Vegetables*  
Butternut Squash Puree, Haricot Verts, Haloumi Cheese

*Potato Cauliflower Pave*  
Vaudouvan Curry Yogurt, Zucchini, Squash, Haricot Verts,  
Smoked Chickpea Tomato Relish

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***A maximum of 3 plated entrees may be chosen if desired.***

*Two Entrée Selections incur a 14% Charge per selection*

*Three Entrée Selections incur a 25% Charge Per selection*

***Final group selections are due 72 Hours before function date or an additional 3% charge will be applied.***

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## *Plated Desserts*

Warm Seasonal Berry Crisp Sweet Mascarpone Chantilly	9
Apple Pie Ala Mode Caramel Sauce, Whipped Cream	9
Flourless Chocolate Cake Raspberry Sauce	9
Berries Sabayon Gratinee Marsala Cream	9
Hazelnut White Chocolate Bread Pudding, Tahitian Vanilla Bean Sauce	9
Raspberry Cheesecake Raspberry Coulis	10
Tiramisu Cake Baily's Maple Anglaise	10
Salted Caramel Cake Dark Chocolate Crumb, Popcorn Anglaise	10
Chocolate Smith Island Cake Baileys Hazelnut Anglaise	10
Warm Chocolate Lava Cake Fresh Bay leaf Anglaise	10
Mango Lime Mousse and Almond Joconde Sponge Raspberry and White Chocolate Sauce	10
Chocolate Duo Mousse Cake	10
Maple Espresso Anglaise, Hazelnut Chocolate Crumb, Blackberries, Chocolate Dipped Strawberry	

## *South River Dinner Buffet*

(Minimum 50 guests required)

39.00

Includes Artisanal Dinner Rolls, Coffee and Tea Service  
Chef's Selection of Seasonal Vegetable and Starch Included as applicable

### **SALADS**

*(Select One)*

#### *Baby Field Greens*

Balsamic Vinaigrette, Cucumbers, Carrots  
Red Onions, Tomatoes, Herb Croutons

#### *Classic Caesar Salad*

White Anchovies, Garlic Croutons  
and Parmesan cheese

#### *Baby Iceberg Wedge Platter +2*

Blue Cheese Dressing, Peppered Bacon  
Divina Tomatoes Watercress, Maytag Blue  
Cheese Crumbles, Cotton Onions

#### *Baby Spinach Salad +2*

with Maple Gorgonzola Vinaigrette  
Tomatoes, Cucumbers Red Onions, Sliced Boiled  
Eggs, Crisp Pancetta, Candied Pecans

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### ***Mini Martini Glass- Event Accents +4***

Shrimp & Toasted Tri Color Orzo Salad  
with Harissa Vegetables and Feta Cheese

Vegan Brussel Sprout Salad  
Blackberries, Red Onions, Apples and Cider Vinaigrette

Haricot Vert and Smoked Mozzarella Salad  
with Tomatoes, Red Onions, Red Wine Vinaigrette, Walnuts

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### ***Soup Additions***

Butternut Squash Soup  
+6

Chilled Gazpacho  
+6

Tomato Bisque with Cheddar Crouton  
+6

Miniature Bay Chowder Soup  
Old Bay Cheddar Biscuit  
+8

Vegetable Lentil Soup  
+6

Maryland Crab Soup  
+8

## Signature Poultry & Meats

*(Select 1 Meat or Poultry)*

### *Chicken Chesapeake*

White Wine Sauce and Herb Fingerling Potatoes

### *Lancaster Chicken Breast*

Creamy Roasted Red Pepper Sauce, White Truffle  
Scented Risotto

### *Poly Farms All Natural Chicken Breast*

Red Wine Sauce with Steamed New Potatoes

### *Seared Chicken Breast*

Thai Green Curry Sauce, Green Peas, Peppers  
Soy Glazed Eggplant, Red Chilies  
Coconut Basmati Rice

### *Buttermilk Fried Chicken*

Southern Braised Greens, Dirty Rice

### *Sautéed Turkey Cutlets*

Bourbon Gravy, Roasted Mushrooms  
Green Beans, Herb Red Bliss Potatoes

### *Guinness Glazed Leg of Lamb*

Butternut Squash, Skillet Asparagus, Wild Rice

### *Sirloin Pot Roast*

Black Garlic Truffle Sauce  
Country Sweet Potato Mash

### *Marinated Flank Steak*

Mushroom Sauce, Duchess Potatoes

### *Teres Major Beef Shoulder*

Smoked Paprika Rub, Merchand de vin Sauce  
Herb Fingerling Potatoes

### *Sirloin Beef Tips*

Red Wine Sauce, Toasted Barley-Mushroom Pilaf

### *Porter Braised Beef Short Ribs*

Roasted Cipollini Onions, Creamy Polenta, Divina  
Tomatoes

### *Country Meatloaf*

True Pan Gravy, Country Rutabaga Mashed  
Potatoes, Skillet Zucchini and Squash

### *Berkshire Pork Loin*

Whisky Peppercorn Sauce, Southern Spoon  
Bread, Braised Greens

### *Certified Angus Prime Rib – all Natural*

Au Jus, Horseradish Cream  
+6 per person (includes carver)

## Signature Seafood Selections

*(Select 1 Seafood)*

*Classic Shrimp Scampi*  
Garlic Butter, Steamed Rice

*Alaskan Salmon Fillet*  
with Lemon Thyme Beurre Blanc

*Potato Crusted Orange Roughy*  
Lemon Caper Butter

*Maple Glazed Peppered Salmon Fillet*  
Skillet Butternut Squash, Eggplant, Red Peppers  
Haricot Verts, Shiitake Mushrooms

*Red Snapper Fillet*  
Roasted Ginger Cream, Aloo Sag Potatoes  
Spinach, Roasted Tomatoes and Eggplant

*Lake Trout Fillet*  
White Wine Sauce, Andouille Hash  
Toasted Almonds, Parsley

*Market Styled Shrimp and Grits*  
Creole Lobster Cream, Braised Greens

*Fried Flounder*  
Skillet Green Beans, Coleslaw  
Green Onion Hushpuppies

*Flounder and Lump Crab Imperial*  
White Wine Cream Sauce  
Additional \$3++ per person

*Chesapeake Bay Crab Cakes*  
Lemon Butter Sauce, Sautéed Spinach  
Fingerling Potatoes  
Additional \$9++ per person

## **Dinner Buffet - Dessert Additions**

*Seasonal Bistro Dessert Inspiration*  
8.00 per person

*Trinity Dessert Selections*  
3 Choices of the Following:

Smith Island Cake, Flourless Chocolate Cake, German Chocolate Cake, Strawberry Romanoff Cake  
Baileys Irish Cream Cake, Oreo Cookie Cheesecake, White Chocolate Raspberry Cheesecake, Tiramisu  
Dutch Apple Pie, Key Lime Pie, Seasonal Pie Selection

11 Per Person

*Assorted Miniature French Dessert Display*  
Key Lime Tarts, Cream Puffs, Chocolate Éclairs, Mocha Squares, Lemon Diamonds, Fruit Tarts

12.00 Per Person

*Signature Market Styled Mini Display; Served in miniature glass*  
(3 Selection Maximum)

Miniature Martini Hazelnut Mousse with Dark Chocolate and Feuilletine

Miniature Passion Fruit Mousse with Coconut

Miniature Crème Brulee; Chocolate, Vanilla Bean and Popcorn

Miniature Salted Caramel Macaroon with White Chocolate Bavarian

Miniature Seasonal Trifle with Sherry Cream Anglaise

Gram Cracker Vanilla Pudding with Seasonal Berries

Glassed Miniature Key Lime Pie, Oreo Crumb

13.00 Per Person



## Passed or Stationary Cold Hors D' Oeuvres

(Maximum total of 5 selections may be chosen from cold and hot menu)

	<b>Per Dozen</b>
Gazpacho Shooters with Lemon Balm Crème Fraiche	18
Chilled Crab Soup Shooters	58
Sherry Roasted Vegetables in Phyllo Cup, Goat Cheese Mousse, Aged Balsamic	33
Tomato Bruschetta with Buffalo Mozzarella Cracked Pepper, Aged Balsamic	20
House-made Ricotta with Sundried Cherry Conserve on Crostini	36
Antipasto Skewer Mozzarella, Kalamata, Sundried Tomatoes, American Speck	34
Sweet Peppadew Stuffed with Boursin Cheese	24
Chicken Liver Pate in Bouchee, Currant Mostarda	35
Tenderloin on Brioche Strata, Horseradish Cream, Divina Tomatoes, American Caviar	42
Cured Beef Tenderloin Wrapped Asparagus Sundried Choron, White Truffle Oil, Dried Kalamata	43
Traditional Shrimp Cocktail	26
Spicy Shrimp Salad on Plantain Chip Latin Styled Sofrito	31
Sesame Seared Tuna, Wasabi Avocado Mousse, Daikon Radish Salad Crispy Wonton	35
Ahi Tuna Poke with Sesame Cucumber Crisp	32
Smoked Trout Yukon-Apple Fritter, Fennel Confit, Horseradish Cream	30
Smoked Salmon and Crepe Pinwheel, Brandied Cream Cheese, American Sturgeon Caviar	30
House-Cured Citrus Salmon Gravlax on Buckwheat Blini, Green Onion Sour Cream, Dill	29
Charmoula Salmon with Truffled Lentil Salad, Overnight Tomatoes, Herb EVOO, Wheatberry Crostini	26

### Passed or Stationary Hot Hors D' Oeuvres

(Maximum total of 5 selections may be chosen from cold and hot menus)

	<b>Per Dozen</b>
Mushroom Leek Crescents with Roquefort Fondue, Peppered Sherry Wildflower Honey	30
Broccoli Cheddar Fritter, Roasted Red Pepper Romesco	28
Crispy Artichoke and Onion Petals, Creamed Spinach Dip	30
Chicken Fried Spanish Olive stuffed with Pimento Cheese, Wildflower Honey Emulsion	32
Asian Chicken Satay, Spicy Peanut Dipping Sauce	48
Chicken Lemongrass Pot Sticker, Soy Lemongrass Sauce	27
Miniature Chicken Cordon Bleu, Green Peppercorn Sauce	36
Jerk Styled Chicken Skewer, Jerk Sauce, Mango Cucumber Relish	49
Old Bay Chicken Bites, Spring Onion Ranch and Barbeque Sauce	26
Sante Fe Chicken Crisp, Pepper Jack Spring Onion Fondue	28
Beef Brisket Slider Horseradish Cream, B&B Pickle, Silver Dollar Roll	41
Miniature Pretzel Wrapped Beef Frank	27
Asian Beef Skewer with Ponzu Dipping Sauce	50
Beef Skewer Brandied Green Peppercorn Sauce	52
Miniature Cubin Sandwich with Cornichon	30
Philly Cheesesteak Spring Roll, Red Chili Mostarda	26
Miniature Beef Wellington Red Wine Sauce	30
Feta Crusted Lamb Lollipop, Dijon Pesto Rub, Pomegranate Molasses Glaze	60
Eggplant Wrapped Lamb Meatball Harissa Fig Glaze	38

Salt & Pepper Calamari Skewer, Pappadew Aioli	30
Skewered Buffalo Shrimp with Ranch Dressing	28
<b><u>Chesapeake Collection</u></b>	<b>Per Dozen</b>
Miniature Crab Imperials in Bouchee	54
Chesapeake Crab Stuffed Mushrooms Caps	51
Mini Crab Cakes with Remoulade	68
Bacon Wrapped Scallops	36
Old Bay Spiced Shrimp Cocktail	28
Crispy Shrimp Wraps, Honey Sriracha	30
Cream of Crab Soup Shot	58
<b><u>VEGETARIAN FRIENDLY</u></b>	<b>Per Dozen</b>
Citrus Glazed Fennel Petals with Sorghum White Balsamic Yogurt	29
Edamame Pot stickers	26
Butternut and Roasted Vegetable Arancini with Green Onion Sour Cream and Aged Balsamic	42
Szechuan Styled Braised Eggplant, Rice Cracker, Red Chili Sauce, Snow Pea	35
Twice Fried Plantain Crisp with Curried Edamame Chickpea Stew	42
Roasted Fennel and Feta Skewers, Basil, Grappa Soaked Honeydew	35

## *Build Your Own Stations Occasion*

Includes Artisanal Dinner Rolls, Coffee and Tea Service

(Minimum **25** guests required)

### **SALADS**

#### *Baby Field Greens +5*

Balsamic Vinaigrette, Cucumbers, Carrots  
Red Onions, Tomatoes, Herb Croutons

#### *Classic Caesar Salad +5*

White Anchovies, Garlic Croutons  
and Parmesan cheese

#### *Baby Iceberg Wedge Platter +7*

Blue Cheese Dressing, Peppered Bacon  
Divina Tomatoes Watercress, Maytag Blue  
Cheese Crumbles, Cotton Onions

#### *Baby Spinach Salad +7*

with Maple Gorgonzola Vinaigrette  
Tomatoes, Cucumbers Red Onions, Sliced Boiled  
Eggs, Crisp Pancetta, Candied Pecans

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### ***Mini Martini Glass- Event Accents +4***

Shrimp & Toasted Tri Color Orzo Salad  
with Harissa Vegetables and Feta Cheese

Vegan Brussel Sprout Salad  
Blackberries, Red Onions, Apples and Cider Vinaigrette

Haricot Vert and Smoked Mozzarella Salad  
with Tomatoes, Red Onions, Red Wine Vinaigrette, Walnuts

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### ***Soup Additions***

Butternut Squash Soup  
+6

Chilled Gazpacho  
+6

Tomato Bisque with Cheddar Crouton  
+6

Miniature Bay Chowder Soup  
Old Bay Cheddar Biscuit  
+8

Vegetable Lentil Soup  
+6

Maryland Crab Soup  
+8

## *Stationary Hors D' Oeuvres*

Displayed for maximum of 1.5 hours

### *Cheese Board*

Imported & Domestic Cheeses, Gourmet  
Crackers  
+110.00 (serves 25)

### *Vegetable Crudités*

A bountiful array of Fresh Vegetables  
with Spring Onion Ranch  
+70.00 (serves 25)

### *Fruit Display*

Sliced Cantaloupe, Honeydew, Pineapple,  
Seasonal Berries  
+75.00 (serves 25)

### *Traditional Crab Dip*

Old Bay Crab Claws, Herb Crostini  
+255.00 (serves 25)

### *Skillet Tempura Artichoke Petals- Display*

Foie Gras Mousse and Mandarin Aioli  
+197.00 (serves 25)

### *Caprese Platter*

Vine Ripe Tomatoes, Fresh Mozzarella Cheese  
Basil, Virgin Olive Oil, Balsamic Reduction  
Garlic Crostini  
+119.00 (serves 25)

### *Mezze Platter*

House made Hummus drizzled with olive oil  
Babbaganoush, cubes of Feta, Roasted  
Peppers and Marinated Artichoke Hearts  
Served with Pita Crisps  
+133.00 (serves 25)

### *Antipasto Array*

Chilled Marinated and Grilled Vegetables  
Aged Balsamic, Olives, Prosciutto Stuffed Buffalo  
Mozzarella, Herb Toasted Pita  
+128.00 (serves 25)

### *Spinach & Artichoke Dip*

Crisp Baguette, Crispy Onion Petals  
+175.00 (serves 25)

### *Chesapeake Bounty*

Blue Point Oysters on the half shell, jumbo  
Shrimp Cocktail & Cocktail Crab Claws  
+437(serves 25-30)

## *Lures and temptation*

(Priced per guest minimum of **25** at 2.5 hour duration)  
2 station selection maximum, Attended for 2.5 hours.

### **Pasta Station**

*Gemelli, Tri Color Fusilli and Ricotta filled Ravioli*  
*With Shredded Parmesan Cheese and Garlic Breadsticks*  
(Choice of three Sauces)

Marinara Sauce, Roasted Tomato Eggplant Sauce, Vodka Sauce, Pesto Cream, Alfredo Sauce  
Gorgonzola Sauce, Carbonara Sauce

+430.00

Additions: Rotisserie Chicken +146.00    Garlic Shrimp +240.00

### **Fish Taco Station**

Blackened Tilapia, Smoked Corn Pico De Gallo, Cilantro Cucumber Slaw, Chili Lime Crema,  
Avocado Ranch, Corn Taco Shells, Soft Flour Tortillas, Twice Fried Plantains

(Attendant Fee \$125)

+471.00

### **Potato Bar**

Petite glasses of Creamy Yukon Mashed Potatoes & Twice Baked Red Bliss Potatoes  
(Choice of Three Toppings)

Sirloin Tips and Mushrooms with Sauvignon Sauce/ Andouille Sausage and Peppers/  
Carbonara Styled Bay Shrimp/ Peppered Salmon with Miso Soy Glaze/  
Cheddar Broccoli Florets/Skillet Butternut Squash and Eggplant Escalivada

(Attendant Fee \$125)

+490.00

### **Risotto Station**

Creamy Arborio Rice with Reggiano Cheese  
(Choice of Three Toppings)

Rotisserie Chicken with Black Garlic Jus/ Bay Shrimp Pancetta with English Peas/  
Truffled Woodland Mushroom Ragout/ Roasted Butternut Squash and Baby Spinach/  
White Truffle Cauliflower Polonaise

(Attendant Fee \$125)

+ 500.00

### **Veal Scaloppini Sauté Station**

Woodland Mushroom Ragout, Green Onion Jasmine Rice Cakes, Roasted Baby Carrots and Asparagus  
Apple Butter

(Attendant Fee \$125)

507.00

## *Artistic Hot Display Stations*

(Priced per guest minimum of **25** at 2.5 hour duration)  
2 station selection maximum

### *Slider Station*

(Choice of 3)

Pulled Carolina Pork & Coleslaw

Beef Brisket with Horseradish Cream

Mini BLT's

Mini Burgers with Comeback Sauce and B&B Pickles

Fried Chicken Breast on Buttermilk Biscuits

Fried Oyster Poor Boy

376.00

### *Italiano*

Bowtie Pasta & Penne Pasta

Alfredo & Marinara

Garlic Bread Basket

Parmesan

352.00

### **Market Styled Skillet Displays**

#### *Chicken Coq au Vin*

Red Wine Braised Chicken Supremes with Pearl Onions, Roasted Tomatoes, Bacon Lardoons

Stroganoff Styled Egg Noodles, Crisp Brioche, Parsley

510.00 (Serves 25)

#### *Seared Halibut and Vermicelli Gratins*

White Sauvignon Vin Blanc, Peppered Bacon, Spring Onions, Asparagus Tips

678.00 (Serves 25)

#### *Cioppino Bowls*

Red Snapper Fillet, Jumbo Shrimp, Mussels, Fennel, Roasted Tomato-Clam Broth

Garlic Bread

825.00 (Serves 25)

## *Carving Stations*

2 station selection maximum

### *Baked Honey Glazed Ham*

Honey Dijon & Whole Grain Mustards

(Serves 25)

300.00

### *Roasted Turkey Breast*

Cranberry Chutney, Spicy Mustard Sauce

(Serves 25)

400.00

### *Creole-Fried Turkey Breast*

Orange Horseradish Sauce, Three-Onion Marmalade

Cajun Aioli, Apple Corn Bread Stuffing

Biscuits, Sliced Baguettes

(Serves 25)

450.00

### *Roasted Black Angus Top Round of Beef*

Wild mushroom sauce

(Serves 25)

500.00

### *Rotisserie Leg of Lamb*

Merlot Mint Jus, Cucumber Yogurt Sauce

Potato Parsnip Puree, Stout Glazed Brussel Sprouts, Pancetta

Greek Salad, Feta Cheese, Country Olives

(Serves 35)

560.00

### *Roast Prime Rib of Beef*

Rosemary Au Jus, Horseradish Cream

(Serves 25)

700.00

### *Carved NY Striploin Au Poivre*

Red Onion Marmalade, Green Peppercorn Merlot Sauce

(Serves 25)

816.00

### *Beef Wellington*

Brandy Peppercorn Sauce

(Serves 25)

964.00



# *Beverages*

## CONSUMPTION BAR

**(Charged per drink, based on consumption)**

Call Brands 8 ◊ Premium Brands 10 ◊ Top Shelf 12-16  
Imported Beer 5 Domestic Beer 4

By the Bottle, Folonari (Italy) House Wine, 26 per bottle  
(Pinot Grigio, Chardonnay, Cabernet, Pinot Noir)

Selection of Soft Drinks and Bottled Water 2

## HOSTED BAR

**(Charged per person, per hour)**

	<b>Call Brands</b>	<b>Premium Brands</b>	<b>Limited Bar</b>
First Hour	12.00	14.00	10.00
Second Hour	7.00	8.00	6.00
Additional Hour	6.00	7.00	5.00

## CASH BAR

**(Guests pay for their own drinks, 2 Hour Minimum Required)**

Cordials 12-16 ◊ Top Shelf 12-16 ◊ Premium Brands 10 ◊ Call Brands 8  
Imported Beer 5 Domestic Beer 4  
House Wine 7  
Soft Drinks and Bottled Water 2

**A 150.00 Bartender Fee will be added**

**◊ SIGNATURE MARTINIS OR COCKTAILS ◊  
(Pricing on request)**

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**Bloody Marys, Bellini's, Mimosas, Jungle Rum Punch, Champagne Punch**

**85/per gallon**

**Non-alcoholic Citrus Ginger or Fruit Punch**

**45/per gallon**

**A 20% surcharge and Maryland State Tax will be added**