



Events at



545 Bay Hills Drive
Arnold, MD 21012



HOR D'OEUVRES

Displayed
all platters serves 50 people

Charcuterie ~ \$325

*cured meats, domestic and imported cheeses with pickled vegetables,
strawberries and grapes*

Fruit, Vegetable and Cheese Platter ~ \$275

*seasonal fresh fruit, vegetables, domestic and imported cheese with a
roasted red pepper hummus and creamy herb dressing for dipping*

Homemade Meatballs ~ \$200

*classic Italian recipe tossed in our house marinara sauce and topped with
mozzarella cheese*

Shrimp Cocktail ~ \$250

old bay seasoned and served with cocktail sauce for dipping

Crab Dip ~ \$325

house recipe served with crostini for dipping

South of the Border Dips ~ \$275

*fresh salsa, homemade guacamole, queso and street corn dip served with
tortillas*

Wings ~ \$210

*with choice of sauce: buffalo, old bay butter, chesapeake hot, honey bbq
and served with ranch and blue for dipping*

Prices do not include taxes or service charge of 22%



HOR D'OEUVRES

Passed or Displayed
priced per person

Vegetable Spring Rolls ~ \$5

served with sweet thai chili for dipping

Burrata Bruschetta ~ \$3

*creamy burrata with marinated tomatoes
topped with a balsamic glaze and fresh*

Cream of Crab Shooter ~ \$4

*house recipe with lump crab meat and served with
a mini garlic butter crostini*

Stuffed Mushrooms ~ \$3

*button mushrooms stuffed with cream cheese,
parmesan cheese and seasonings*

Mac and Cheese Bites ~ \$3

homemade mac and cheese

Mini Grilled Cheese with Tomato

Soup Shooter ~ \$4

Lemongrass Chicken Potstickers ~ \$5

served with a teriyaki glaze for dipping

Buffalo Chicken Empanadas ~ \$5

served with blue cheese for dipping

Beef Empanadas ~ \$5

served with guacamole for dipping

Beef Tenderloin Crostini ~ \$6

*sliced and seared tenderloin topped with a
parmesan cream*

Prosciutto Wrapped Asparagus ~ \$4

garnished with shredded parmesan cheese

BBQ Bacon Wrapped Scallops ~ \$6

garnished with shredded parmesan cheese

Coconut Shrimp ~ \$6

served with a sweet thai chili for dipping

Mini Crabcakes ~ market

served with tarter for dipping

Honey Garlic Chicken Skewers ~ \$3

served with blue cheese for dipping

BLTA Crostini ~ \$3

*applewood smoked bacon, lettuce, tomato and
avocado*

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Deli Lunch ~ \$16

Choice of 3: Ham, Turkey, Roast Beef, Chicken Salad, Tuna Salad or Shrimp Salad all served on assorted bread and wraps with choice of 2 salads

BBQ Lunch ~ \$22

Braised Beef Brisket, Pulled BBQ Chicken, Green Beans, Mac and Cheese with choice of 2 salads

A la Cart

Slider Station

*pick 2: \$9 per person, pick 3: \$13 per person,
pick 4: \$16 per person*

*Hot Ham and Swiss
Chicken and Waffles
French Dip
Brisket Sliders
Shrimp Salad
Beef or Chicken Tacos
Turkey and Provolone with Pesto Mayo
Philly Cheesesteak
Roast Beef with Horseradish Sauce
Crab Cakes(upcharge)*

Salads

*pick 2: \$4 per person, pick 3: \$5.50 per
person, pick 4: \$7 per person*

*Traditional Garden Salad
Caesar Salad
Greek Salad
Spinach Salad
Creamy Coleslaw
Potato Salad
Tangy Italian Style Pasta Salad
Creamy Macaroni Salad
Creamy Shrimp Pasta Salad*

Sides

*pick 2: \$4 per person, pick 3: \$5.50 per
person, pick 4: \$7 per person*

*Garlic Mashed Potatoes | Roasted Red
Peppers | Garlic Parm Fries | Rice Pilaf |
Green Beans | Squash Zucchini Blend |
Asparagus | Roasted Carrots*



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Two Entree Buffet ~ \$32

Herb Baked Chicken

with your choice of sauce: Lemon Butter, Rosemary Cream, Marsala, Picatta

Pork Tenderloin

in a Creamy Dijon Sauce

Red Wine Braised Beef Tips

in a Wild Mushroom Demi Glace

Sliced Steak au Poivre

with a creamy peppercorn sauce

Served with choice of:

Garden Salad or Caesar Salad

One Vegetable: Green Beans, Squash/Zucchini Medley or Asparagus

One Starch: Mashed Potatoes, Roasted Red Potatoes or Rice Pilaf

Italian Buffet ~ \$28

Garlic Bread, Caesar Salad, Green Beans Choice of 2 Entrees: Chicken Alfredo, Chicken Parmesan, Chicken Picatta, Spaghetti and Meatballs, Baked Ziti or Meat Lasagna

The Chesapeake Buffet ~ \$36

Maryland Fried Chicken, Steamed Spiced Shrimp, Lemon Butter Baked Rockfish, Garden Salad, Roasted Red Potatoes, Choice of Vegetable

South of the Border Buffet ~ \$26

Carne Asada, Marinated Chicken, Salsa, Guacamole, Sour Cream, Lettuce, Tomato, Shredded Cheese, Peppers and Onions, Refried Beans, Mexican Rice, Southwest Salad



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Bar Packages

Beer and Wine

Domestic Beer, House Wine and Fountain Soda

First 3 Hours \$18 | Each Additional Hour \$5

Upgrade to Import and Seltzer:

First 3 Hours \$22 | Each Additional Hour \$5

Call Liquor Bar

Domestic Beer, House Wine, Tito's, Captain Morgan, Bacardi, Tanqueray, Benchmark Bourbon, Jack Daniels, Johnnie Walker Red, Deep Eddy Flavored Vodka, All mixers including juices and sodas

First 3 Hours \$24 | Each Additional Hour \$6

Please ask for special pricing on top shelf/premium additions

Consumption

Total number of drinks consumed:

Domestic Beer \$4 | Import Beer \$5 | Seltzer \$6 | Wine \$8 | Call Liquor Drink \$8



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