



GOOD TIDINGS

University of Maryland Catering



DIVISION OF
STUDENT AFFAIRS
DINING SERVICES

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Welcome

Good Tidings is the University of Maryland's premier full-service catering program run by and for the College Park campus. We are with you every step of the way from menu development, event design, and all logistical planning. All of our food is freshly prepared on the College Park campus by our award-winning culinary team. On the day of your event, we are here for you for all of your needs. Since we are the only on-campus catering experts, when you select *Good Tidings* to cater your event, you will not have to worry about anything besides enjoying yourself.



Our process starts all the way back on the farm, planting and harvesting vegetables from our own Terp Farm with the help of UMD students. *Good Tidings* is committed to sustainability and helps you "DO GOOD" while eating well through waste reduction, composting, donations, and more. Look for the  throughout the guide for quick tips on items to build a sustainable event.

Please take some time to peruse our menu. We offer packages for all types of events and budgets, from simple meetings to luxurious galas. If nothing catches your eye, please contact us and we can work with you to develop a custom menu.



Policies and Information

Hours of Operation

7 days a week, 7:30 am–8:00 pm

Saturday & Sunday events are subject to a \$500 minimum food and beverage purchase.

Additional charges for events starting before or after regular hours and on UMD holidays.

Booking Your Event

Book your event with us as far in advance as you can to ensure that the date is available and that we have adequate time to properly plan for your guests.

Clients are required to pay a 25% deposit when the contract is signed and 50% of the total event cost two weeks prior to the event date. The remainder of the balance is due one week prior to the event date.

We understand that things come up last minute and we will do everything in our power to accommodate late requests. Due to scheduling and ordering issues, any orders placed for new events or changes made to booked events within five business days of the event date will be subject to a minimum surcharge of 20%.

Service Fee

All events will have a service fee of 19.5% assessed to cover costs associated with safely transporting your food and equipment. This fee is applied to all events that happen outside of the Stamp Student Union and Tyser Tower. If your event is being held in one of these locations this fee will be reduced to 9.5%.

China Service

We can provide plain white porcelain plates, stainless steel flatware, and glassware for your event for \$4 a person. Events held at the Stamp Student Union and Tyser Tower at Maryland Stadium are exempt from this fee. China service is a great way to offer a zero waste event by eliminating disposables.

Linens

Good Tidings is proud to be able to provide basic linens for your food service tables as well as your guest tables for no additional charge, making us unique among many other caterers. We offer complimentary linens in the following colors: black, white, red, and gold. We are happy to explore other color schemes with you and bring in linens from vendors with whom we have relationships. Linens from other vendors will be subject to additional charges.

Staff Charges

All of our events require staff to set up, serve, and clean up. Our well-trained staff will be at your event for anything that you or your guests need. We will determine the number of servers, bartenders, cashiers, and carvers that are necessary to execute your event successfully. These staffing amounts are determined based on guest count, type of service, menu, location and other factors; and the corresponding charges will appear on your contract. In addition, we will provide a highly skilled professional event manager to supervise all aspects of your event for no additional charge.

Sustainability

We know sustainability is important to you and we hold it to be a core value as well. We are busy behind the scenes to reduce our environmental footprint through local sourcing, composting, recycling, and donations to student-led food recovery. All disposable products can be recycled or composted. We are happy to work with you to make your event even more green with vegetarian and vegan options, eliminating disposables, and highlighting seasonal and/or local products.

Dietary Restrictions

We can cater to most dietary restrictions and we will help create a custom menu to accommodate your guests. Just let us know when booking what your requirements are and we will help create a specific menu to accommodate and delight your guests.


We accept UMD KFS accounts, UMD Foundation funds, Rstars, all major credit cards, cash, or checks.



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Breakfast

Fresh Start

Trio of Fresh Juices
orange, cranberry, and apple
Sliced Fresh Fruit Display
Bakery Basket
assorted croissants, danish, muffins,
and fruit preserves with honey and sweet butter
Fair Trade Starbucks Coffee 
Selection of Teas
lemon, honey, and cream

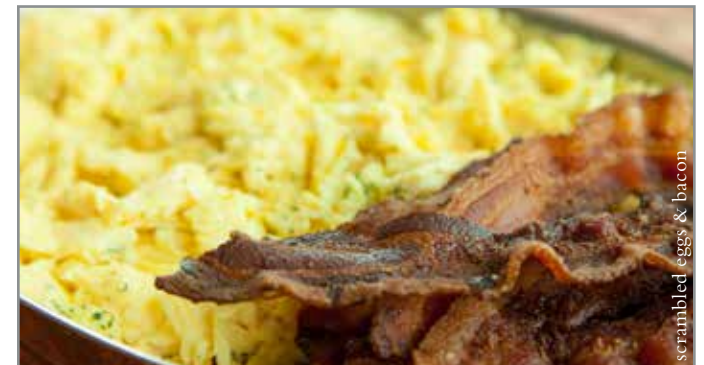
15.25



Hot and Hearty

Trio of Fresh Juices
orange, cranberry, and apple
Sliced Fresh Fruit Display
Bakery Basket
assorted croissants, danish, muffins,
and fruit preserves with honey and sweet butter
Choose one Egg Selection
• Scrambled Farm Eggs
• Asparagus, Mushroom and Goat Cheese Frittata
• Roasted Veggie Quiche
Choose one Meat Selection
• Crispy Applewood Bacon
• Pork Sausage
• Turkey Sausage Patties
• Vegan Sausage
Choose one Potato Selection
• Hash Browns
• Sautéed Fingerling Potatoes
with Caramelized Onions
• Roasted Sweet Potato and Kale Hash
Fair Trade Starbucks Coffee 
Selection of Teas
lemon, honey, and cream

22.75



Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 19.5% service fee and applicable sales tax. Prices subject to change.

Breakfast

Add These Enhancements to Your Meal

Basket of Whole Fruit	2.50
Assorted Individual Yogurts	3.50
Oatmeal with Milk brown sugar, dried fruit	3.50
Assorted Mini Bagels with cream cheese	3.25
Assorted Donuts	2.75
House-made Granola with 1% milk	3.50
French Toast Brioche syrup and berry compote	4.25
Home-style Pancakes with syrup	4.00
Smoked Salmon Display red onions, capers, chives, assorted cream cheese, mini bagels	9.50

Seasonal Pancakes	6.00
• FALL: Pumpkin pancakes with apple compote and cinnamon whipped cream	
• SPRING: Lemon pancakes with fresh berries, lemon curd, and whipped cream	

House-made Individual Quiches	
choose one flavor	6.00
choose two flavors	9.00
• Bacon and Onion	
• Spinach and Cheese	
• Goat Cheese and Asparagus Quiche	

Build Your Own Parfait Station	6.00
yogurt, assorted seasonal fruit, local honey and house made granola	



build your own parfait bar



spinach & cheese quiche

Action Stations

Breakfast Tostada Station	10.00
Crunchy tostadas topped with:	
• Refried beans, scrambled eggs, pico de gallo, cotija cheese and avocado drizzle	
• Diced potato, cheddar onion and chorizo, scrambled eggs, avocado crema and cilantro	

**requires an attendant*

Chicken and Biscuit Station	7.50
butter milk biscuits, fried chicken bites, pepper jelly and creole remoulade	

Breaks

Nibbles & Snacks

House-made Chesapeake Potato Chips with onion dip	4.00
Tri-colored Tortilla Chips with trio of house-made salsa: roasted tomato, mango, corn and black bean	5.50
Individual Pretzel Bag	2.50
Assorted Granola Bars	2.50
Popcorn	2.25
Assorted Gourmet Cookies	2.25
Mini Brownie Truffle Cakes	2.25
House-made Granola with dried fruit	3.50
Make-Your-Own Trail Mix cashews, pecans, M&M's, Goldfish, granola, pretzels, raisins, craisins, pumpkin seeds	6.00
Whole Fruit Basket	2.50

Popcorn Station

Buttered popcorn, caramel popcorn, Old Bay® pepitas, flaming hot Cheetos®, Oreo® pieces, M&M's®, wasabi peas, mini marshmallows, spiced pecans, and sesame sticks

6.50

Cold beverages

Classic Lemonade, Raspberry Lemonade, Sweet Southern Iced Tea	
choose one	2.50
all three	3.50
Assorted Pepsi Sodas	2.50
Bottled Water	3.50

All cold beverages served with complimentary filtered water.

Mocktails

Grapefruit Lavender Spritzer	4.00
lime seltzer, lavender simple syrup, and fresh grapefruit juice garnished with a dehydrated lime	
Pomegranate Fizz	4.00
pomegranate juice, lemon juice, rosemary simple syrup	

Hot Beverages

Starbucks Fair Trade Coffee ☘ and Assorted Hot Teas	3.50
Rich and Creamy Hot Chocolate	2.50
Hot Spiced Apple Cider	2.50
Hot Chocolate Station	4.50
with shaved chocolate, marshmallows, cinnamon sticks, whipped cream	



Sammy Time

24.55

Choose 2 Salads

Mixed Green Salad

cucumbers, tomatoes, shredded carrots, croutons, ranch dressing, champagne vinaigrette

Cavatappi Pasta Salad

with roasted rainbow carrots, arugula, and a lemon sunflower seed dressing

Roasted Sweet Potato Salad

sweet potatoes roasted with colorful peppers, mixed with herbs, and a red wine vinaigrette

Dijon Herb Potato Salad

red bliss potatoes, fresh herbs, and a dijon vinaigrette

Choose 3 Sandwiches

Tuna Salad Sandwich

celery, onions, on sub roll

Chicken Salad Sandwich

celery, onions, arugula, on oat wheat bun

Salmon Club Sandwich

bacon, lettuce, tomato, and herbed mayo on croissant

Italian Hoagie

assorted cured meats, provolone, cherry pepper mayo on baguette

Grilled Chicken and Havarti Sandwich

dried cherry mayo, arugula on ciabatta

Roast Beef Sandwich

horseradish spread, caramelized onion, on baguette

Turkey and Gouda

with grainy mustard, spring mix on tomato rosemary focaccia

Roast Chicken and Gouda

Honey mustard, bacon, roasted onion, smoked gouda and spinach on ciabatta

Green Goddess Turkey

Sliced turkey, watermelon radish, tomato, greens, and green goddess aioli on baguette

Ham with Boursin

Caramelized onion, spring mix on a roll

Grilled Steak

Pickled cabbage and chunky avocado mayo on a jalapeño cheddar roll

Fried Cauliflower

Romesco sauce, garlicky broccoli rabe, provolone on ciabatta

Vegan Roasted Veggie Wrap

roasted peppers, squash and zucchini with vegan whipped feta in a tortilla

Southwest Vegan Wrap 🌱

black beans, corn

Assorted Gourmet Cookies & Mini Brownie Truffle Cakes

Filtered Ice Water

All luncheons include Iced Tea

All Dinners include Starbucks Fair Trade Coffee and Hot Tea



roasted sweet potato salad & cavatappi pasta salad



Buffets

The Classic

Mixed Green Salad

tomato, cucumber, carrots
herb champagne dressing, buttermilk ranch dressing

Dijon Chicken Breast

roasted potatoes, natural chicken au jus

Rigatoni Pasta, Squash, Zucchini, and Sun-dried Tomatoes

tomato-basil ragout

Seasonal Grilled Vegetables

Assortment of whole grain, ciabatta, and French dinner rolls
with butter

Chef's Selection of Miniature Desserts

Filtered Ice Water

All luncheons include Iced Tea

All Dinners include Starbucks Fair Trade Coffee and Hot Tea

24.55

Enhance Your Buffet

Grilled Beef Medallion **9.00**

Bordelaise sauce, mushroom

Atlantic Salmon **7.00**

lemon beurre blanc, asparagus

Butternut Squash Soup **3.50**

Roasted Sweet Potato Wedges **3.00**



roasted vegetables



grilled herb marinated chicken

Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 19.5% service fee and applicable sales tax. Prices subject to change.

Buffets

La Comida

Cumin Lime Vinaigrette Slaw
cabbage, black bean and corn slaw with
toasted pumpkin seeds and cumin lime vinaigrette

Cilantro Lime Rice

Build-Your-Own Taco Bar

- Warm flour tortillas
- Tri-color tortilla chips
- Chili-spiced grilled chicken with peppers and onions
- Chipotle rubbed flank steak with peppers and onions
- Spiced butternut squash with peppers and onions
- Shredded romaine, shredded Cheddar cheese,
sour cream, house-made salsa, guacamole

Mexican Lime Tartlet

Filtered Ice Water

All luncheons include iced tea

All dinners include Starbucks fair trade coffee and hot tea

24.55

Enhance Your Buffet

- Vegetarian Refried Beans **3.00**
- Blackened Atlantic Hake **7.00**
for tacos
- Individual Mexican Flan **2.50**
- Black Bean Squash and Corn Salad **3.00**

Down Home

Baby Spinach Salad
with dried cranberries, spiced pecans, honey shallot dressing

Maryland Fried Chicken

Pan Roasted Chicken

Vermont Cheddar Macaroni and Cheese

Seasoned Fresh Whole Green Beans

Miniature Cornbread Muffins
with sweet butter

Petite Red Velvet Cakes

Yellow Cake with Chocolate Icing


Filtered Ice Water

All luncheons include Iced Tea

All Dinners include Starbucks Fair Trade Coffee and Hot Tea

24.55

Enhance Your Buffet

- Chipotle Barbecue Pork Slider **4.00**
- Braised Collard Greens **3.00**
- Smoked Barbecue Brisket **7.00**
- Cajun Blackened Catfish  **5.00**
- Mashed Potatoes and Gravy **3.00**
- Apple Cobbler **2.50**



build your own taco bar



Buffets

Taste of India

Tomato Cucumber Salad
 Basmati Jeera Rice
 basmati rice with toasted cumin seeds
 Chana Masala
 slow simmered chickpeas onion and tomatoes
 Aloo Gobi
 spiced, roasted potatoes and cauliflower
 Tandoori Chicken
 with raita and pickled onion
 Mini Mango Mousse
 Nankhatai Cookie
 Indian shortbread cookie
 Naan

24.55

Enhance Your Buffet

Mango Lassi **4.00**
 creamy mango and yogurt drink
 Butter Chicken **5.00**
 braised chicken in a spiced creamy tomato sauce
 Butter Paneer **5.00**
 diced paneer in a spiced creamy tomato sauce
 Red Lentil Dahl **3.00**
 red lentil stew in creamy spiced sauce
 Vegetable Biryani **5.00**
 aromatic basmati rice with roasted veggies,
 herbs, and spices



tandoori chicken



butter chicken with basmati rice

Buffets

Power Bowls

build your own bowls to include:

Base

Kale & Spinach Super Blend

Quinoa

Brown Rice

Choose Two Mains

Herb Marinated Grilled Chicken

Diced Crispy Tofu

Grilled Shrimp (add \$4)

Toppings

Assorted Roasted Vegetables

Roasted Corn

Roasted Sweet Potato

Roasted Garbanzo Beans

Carrots, Tomatoes
and Cucumbers

Feta Cheese Crumbles

Shredded Cheddar

Spiced Pumpkin Seeds

Dried Cranberries

Hummus

Black Beans

Dressings

Avocado Dressing

Champagne Vinaigrette

Maple Tahini Vinaigrette

Flatbreads and Lavash

Oatmeal Raisin Cookies

Mini Brownie Truffle Cakes

Filtered Ice Water

All luncheons include iced tea

All dinners include Starbucks fair trade coffee and hot tea

24.55

Mediterranean Flair

Fatoush Salad

romaine lettuce served with toasted pita with diced cucumber, tomato red onion, pomegranate vinaigrette

Batata Harra

spiced Lebanese potatoes

Greek Stewed Green Beans

Zaatar chicken

served over pearly cous cous and seasonal veggies

Warm Flatbreads

Greek Cheesecake

Middle Eastern Date Filled Sugar Cookie

Filtered Ice Water

All luncheons include Iced Tea

All Dinners include Starbucks Fair Trade Coffee and Hot Tea

24.55

Enhance Your Buffet

Platter Of Seasonal Grilled Vegetables **3.00**
marinated in garlic, olive oil and fresh herbs

Roasted Cauliflower Salad **3.00**
with arugula and pomegranate seeds
topped with a spiced yogurt drizzle

Seared Mediterranean Hake **7.00**

Baklava **2.50**



Testudo's Picnic

Choose Two Entrées*

Grilled Hamburgers & Cheeseburgers
Grilled Turkey Burgers
All Beef Grilled Hot Dogs
Herb Marinated Grilled Chicken Breasts
Chipotle Barbecue Chicken
Barbecue Smoked Pulled Pork

Choose Two Sides

Dijon Potato Salad
Tangy Herb Cole Slaw
Charred Corn Salad with Roasted Veggies
Vegetarian Honey Baked Beans
Tomato and Mozzarella Salad
Cavatappi Veggie Pasta Salad
Roasted Sweet Potato Salad
House-made Potato Chips
with Chesapeake Seasoning
Mixed Green Salad


Choose Two Desserts

Fruit Salad
Petite Apple Tarts
Diced Watermelon
Petite Key Lime Pies
Petite Southern Pecan Tarts
Lemon Curd Tarts
Assorted Gourmet Cookies
Brownies

Included

Filtered Water
Lemonade

24.55

*All buffets come with vegan burgers 
please discuss vegan needs with our sales team.



hot dogs & hamburgers



Build Your Own Buffet

One Entrée \$26.65

Two Entrées \$31.65

Salad (select one)

Mixed Green Salad

Caesar Salad

Bibb and Watermelon Radish Salad

with watercress, sunflower seed, asparagus, shaved parmesan, and mint vinaigrette

Wintergreens and Cabbage Salad

butternut squash, roasted Brussels sprouts, feta, pepitas, diced apples, pita croutons, balsamic sumac dressing

Super Blend Baby Kale

red leaf lettuce, Napa cabbage, Italian parsley, cilantro, grated tri-color carrots, honey miso dressing

Sides (select two)

Medley of Seasonal Grilled Vegetables

Roasted Broccoli Salad

peppadew peppers, golden raisins, scallion relish

Seasoned Green Beans

Rice Pilaf

Mashed Potatoes

Mashed Sweet Potatoes

Penne Pasta with Grilled Vegetables

Creamy Polenta with Herbs

Sautéed Blend of Rainbow Chard,

Collard, and Kale Greens



bibb and watermelon radish salad

Entrée (select one or two)

Poultry

Chili Marinated Chicken Breast

roasted roma tomatoes, sautéed corn and squash, blistered green onions, and avocado dressing

Pan Seared Chicken Breast

with mushroom risotto

Butter Chicken

with savory tomato cream

Chicken Piccata

with tomato and fennel in a lemon butter sauce

Seafood

Herb Crusted Salmon (add \$2)

with polenta squares, beurre blanc

Moroccan Salmon (add \$2)

with tomato chutney and roasted green beans

Maryland Crab Cakes (add \$8)

with red pepper coulis

Seared Cod (add \$4)

with roasted pepper and saffron orzo

Blackened Catfish

with grit cake in a creamy Cajun sauce

Meat

Grilled Beef Medallion (add \$4)

Grilled Flank Steak (add \$2)

with roasted mini potatoes, peppers, chimichurri sauce

Vegetarian

Eggplant Bolognese (vegan cavatapi)

served over cavatappi pasta with vegan parmesan cheese

Yellow Curry (vegan)

with potatoes, carrots, squash and basmati rice

Creamy Polenta

with mushroom ragu



Build Your Own Buffet

Dessert (select two)

- Mini Chocolate Fudge Cake
- Mini Fresh Fruit Tarts
- Mini Profiteroles
- Mini Apple Tarts
- Mini Milk Chocolate Caramel Tarts
- Mini Tiramisu Squares
- Mini Assorted Cheese Cakes
- Mini Raspberry Crumble Bars
- Mini Truffle Chocolate Brownie Bites
- Mini Caramel Turtle Bars
- Mini Bittersweet Blackout Tartlets
- Mini Key Lime Tartlet
- Mini Coconut Bars

Included

- All buffets served with filtered ice water and whole grain, ciabatta, and French dinner rolls and butter
- All luncheons include iced tea
- All dinners include Starbucks fair trade coffee and hot tea



orange chocolate mirror cake



mini pastries

Hors d'oeuvres

Premium 2.80

Chicken Salad with Apricots
with basil in a crispy cup

Chicken Empanada
with roasted tomato sauce

Mini Chicken Cordon Bleu
chicken, ham and cheese wrapped in puff pastry

Goat Cheese Truffle Lollipop
with spiced pecans and craisins

Baby Mozzarella, Cherry Tomatoes,
and Prosciutto Brochette

Sesame Panko Breaded Chicken Bites
dill cream sauce

Assorted Vegetable Mini Quiches
sautéed spinach and roasted mushrooms

Spanakopita
with cucumber yogurt tzatziki

Fire Roasted Vegetable Empanada
with tomato sauce

Zaatar Chicken Satay
with yogurt sauce

Beef Wellington
beef and mushroom baked in a flaky pastry

Teriyaki Beef Satay
seared beef with a teriyaki glaze

Peruvian Chicken Satay
with aji verde sauce

Vegetable Spring Rolls
with soy dipping sauce

Vegetable Samosa
with "ten spice" tomato chutney

Edamame Potsticker
with soy dipping sauce

Zucchini Quinoa Fritter 🌱
with harissa crème fraîche

Cherry Blossom Tart
cream cheese and cherry jam

Vegan Star 🌱
ratatouille vegetables in crispy phyllo

Herbed Mushroom Phyllo Triangle

Falafel Bite
with cucumber yogurt tzatziki

Glazed Chicken Satay
with honey garlic and sriracha

Tuscan Grilled Beef Skewer
with romesco sauce

Shrimp Dumplings
with soy dipping sauce



zucchini quinoa fritters



chicken empanadas



falafel bite

Hors d'oeuvres

Chef Select 3.80

- Jumbo Shrimp
served with lemon and cocktail sauce
- Avocado & Crab Salad
in tortilla cup
- Short Rib Hand Pie
with Roquefort cheese
- Flat Iron Steak, Gorgonzola, and Bacon
with garlic aioli on a skewer
- Southwest Salmon
with Creole mayonnaise
- Smoked Salmon Canapé
on rye crostini with whipped cream cheese
- Asparagus Spear in Phyllo 🌱
- House-made Maryland Crab Cakes
with piquant remoulade sauce
- Coconut Shrimp
with sweet and sour sauce
- Asian Lobster Salad
in a tortilla cup

- Duck and Asparagus Summer Roll
- Honey Whipped Ricotta 🌱
with balsamic roasted grapes in a crispy cup
- Jumbo Lemon Prawns
with saffron lemon aioli
- Squash & Gruyere Risotto Cakes
with carrot and cumin Raita
- Shawarma Spiced Lamb Tartlet
with tahini and pickled onions
- Artichoke & Chickpea “No Crab Crabcake” 🌱
- with vegan remoulade
- Vegan Whipped Feta 🌱
in tortilla cup with orange and olive
- Goat Cheese & Phyllo Triangle 🌱
with hot honey
- Maryland Crab Cigar
with Old Bay remoulade



asparagus spear in phyllo



house made Maryland crab cakes



vegan whipped feta



Display Presentations

Big and Bold Fruit Display

Seasonal and exotic fruits

9.00

Local Artisan Cheese Selection 🐜

Served with dried fruit, honey, jam, sliced French bread, flatbread, and crackers

9.50

Mediterranean Display

Grilled and marinated vegetables
spicy red pepper and herb marinated mozzarella
marinated green and black olives
edamame hummus and roasted eggplant baba ghanoush
chickpea, arugula, and carrot salad
French bread, flat bread, and crackers

8.00 Add Charcuterie Plate **5.00**

Cubed Cheese Display

Served with assorted classic crackers

6.00

Classic Vegetable Crudit 

Assorted raw vegetables served with ranch dip

5.00

Fruit Salad

Assorted Diced Seasonal Fruit

5.00

Bruschetta Display

Lentil dip with confit leeks, smoked salmon dip, olive tapenade

6.00



charcuterie plate



bruschetta display

Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 19.5% service fee and applicable sales tax. Prices subject to change.

Display Presentations

Warm Fondue Station

Spinach and Artichoke Dip

sliced baguette, assorted crackers,
and tri-color tortilla chips

6.25

Warm Chesapeake Crab Dip

crabmeat with Old Bay seasoning, sliced baguette,
assorted crackers, and tri-color tortilla chips

7.75

Street Corn Dip

roasted corn, lime, chili, and cotija cheese;
served with tri-color tortilla chips

6.75

All Three of the Above

14.00

Slider Bar

Build Your Bar...

Choose three:

- Freshly Ground Beef Slider
ketchup, mustard, pickle
- Southwest Spiced Turkey Slider
chipotle aioli
- Smoky Pulled Pork Shoulder Slider
chipotle barbecue sauce, cole slaw
- Fried Chicken Slider
creole remoulade, pickles, cole slaw
- House-made Chickpea Burger 🌱
- House-made Maryland Crab Cake Slider (*Market Price*)
piquant rémoulade sauce
- Lamb and Feta Slider
with tzatziki

12.00



Display Presentations

Tostada Station

(requires station attendant)

Crunchy Tostadas Topped with:

- Refried beans, pico de gallo, cotija cheese, avocado drizzle
- Pulled chicken, diced avocado, cilantro relish
- Creamy avocado spread, tropical fruit, shrimp ceviche, lime crema drizzle

10.00

Street Tacos Station

(requires station attendant)

A selection of three authentic “street style tacos” served on warm flour tortillas with:

- red chile braised pork with cilantro red cabbage slaw and a slice of lime
- roasted poblano and butternut squash with tomatillo pico de gallo and a slice of lime 🌿
- green chile braised chicken with queso fresca corn salsa and a slice of lime

12.00



Mediterranean Pita Station

(requires station attendant)

A selection of three Mediterranean favorites served on a warm pita with tzatziki, harissa, feta, pickled vegetables and a tomato olive salad

- Fried falafel
- Marinated roast chicken schwarma
- Roast lamb schwarma

13.00

Mac and Cheese Station

Rich and creamy mac and cheese topped with your choice of:

- Braised collard greens
- Seasoned ground beef
- Chopped bacon
- Roasted broccoli florets
- Shredded cheddar
- Pickled onions
- Crispy bread crumbs
- Assorted hot sauces

10.00



Display Presentations

Pasta Station

Choose three:

- Four Cheese Ravioli
roasted peppers, onions, and San Marzano tomatoes
- Gemelli Pasta
with roasted chicken, sun dried tomatoes, artichoke hearts, and Kalamata olives in a lemon veloute sauce
- Cajun Shrimp & Bow Tie Pasta
creamy Cajun sauce, peppers and onions
- Cheese Tortellini
parmesan cheese sauce and baby spinach
- Eggplant Bolognese
with cavatappi pasta and vegan parmesan cheese
- Gnocchi
with brown butter sage sauce, shaved parmesan, arugula, and bacon

11.00

Enhance Your Station

- Caesar Salad 3.00
- Grilled Veggies 3.00
- Garlic Bread 2.50



eggplant bolognese



Carving Stations

Grilled Side of Salmon 10.00
green goddess dressing, crostini

Roasted Carved Turkey Breast 9.00
cranberry chutney, potato bun

Honey Glazed Ham 9.00
assorted mustards, potato bun

24-Hour Marinated Flank Steak 11.00
garlic, thyme & olive oil marinated,
red wine sauce, freshly baked rolls

Smoked Chicken 10.00
slow smoked chicken thighs and breasts
with assorted barbecue sauces

16-Hour Smoked Beef Brisket 12.00
chipotle barbecue sauce, cole slaw, creamy horseradish, rolls

Roasted Tenderloin of Beef 15.00
horseradish cream, flavored mustards, potato bun,
port wine sauce

Herb Crusted Rack of Lamb 19.00
rosemary au jus

Enhance Your Station

Mashed Potatoes and Gravy 3.00

Cornbread Stuffing 3.00

Petite Farmer's Market Salad 3.00

Grilled Vegetables 3.00

Saffron Risotto 3.00



herb crusted rack of lamb

Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 19.5% service fee and applicable sales tax. Prices subject to change.

Plated Meals

Served with iced tea, filtered ice water, and Starbucks fair trade coffee and hot teas
Also served with whole grain, ciabatta, and French dinner rolls and butter

Choose one each from each course:

First Course

Soups

Roasted Tomato Basil

Roasted Butternut Squash
with cinnamon and star anise

Local Mushroom Bisque

Salads

Little Gem Lettuce

grilled seasonal squash, toasted sunflower and pumpkin seeds, lemon dressing

Local Mixed Greens 🌱

served with cranberries, goat cheese, candied walnuts, and balsamic dressing

Local Baby Kale 🌱

dried strawberries, toasted pine nuts, shaved parmesan, baguette crisps, champagne herb vinaigrette

Farmers Market

served with stuffed cucumbers, tomatoes, and honey shallot dressing

Red and Green Baby Oak Leaf Lettuce Salad

with roasted cauliflower, grilled zucchini, chickpeas, goat cheese and madras curry vinaigrette

Roasted Broccoli and Chickpea Salad

tossed with arugula and lemon vinaigrette



roasted tomato basil



little gem salad



Plated Meals

Second Course

Cold Salad Entrées

Fattoush Salad

with batata harra potatoes, olives, roast pita chips, tomatoes, cucumber, lemon, sumac and zatar

- with chicken 26.95
- with shrimp 30.95
- with salmon 28.95

Classic Caesar

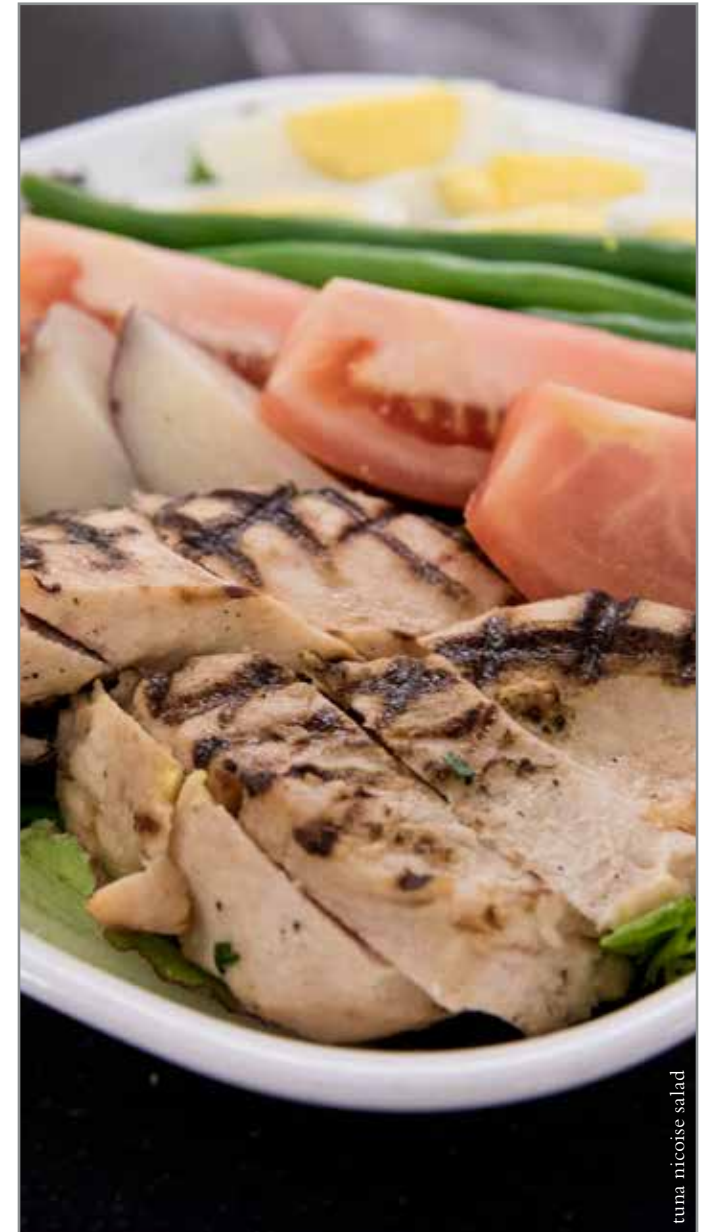
served with ciabatta croutons and parmesan cheese

- with chicken 26.95
- with shrimp 30.95
- with salmon 28.95

Classic Niçoise

served with olives, haricot verts, hard boiled eggs, tomatoes, boiled new potatoes, vinaigrette

- with chicken 26.95
- with tuna 30.95
- with salmon 28.95



tuna niçoise salad



Plated Meals

Second Course *continued*

Entrées

Roasted Chicken Breast Stuffed With Plantain and Poblano 32.95
with tomatillo pico de gallo served with collard greens and coconut rice and beans

Grilled Moroccan Chicken Breast 32.95
tri-color quinoa pilaf, curried cauliflower, roasted roma tomatoes, cucumber-mint yogurt sauce

Seared Chicken Breast 32.95
herbed chicken au jus, vegetable risotto, fresh seasonal vegetables

Lemon Roasted Chicken 32.95
with creamy polenta, broccolini, chicken jus

Boneless Braised Short Ribs 36.95
Yukon gold mashed potatoes, red wine demi glaze, fresh seasonal vegetables

Grilled Filet Mignon 46.95
roasted potato, braised garlic spinach, port wine sauce

Herb Crusted Salmon 36.95
herb polenta square, lemon beurre blanc, fresh seasonal vegetables

Seared Maryland Crab Cake 48.95
herb roasted red bliss potatoes, grilled green and yellow squash, Old Bay rémoulade sauce

Sautéed Catfish Piccata 34.95
tomato beurre blanc, jasmine rice, fresh seasonal vegetables

Ratatouille Tart 🌱 26.95

Roasted Vegetable Risotto 🌱 26.95
served with sautéed mushrooms and roasted tomatoes

Traditional Yellow Curry 🌱 26.95
served with zucchini, squash and basmati rice

Cavatappi 🌱 26.95
served with house-made eggplant Bolognese, vegan parmesan cheese

Local Sustainable Hake 36.96
lemon beurre blanc, herb polenta square, seasonal vegetables

Panko Crusted Salmon 36.96
topped with a lemon scented panko crust, citrus chili glaze, julienne carrot, leeks, celery, scallions, mashed sweet potatoes,

Seared Airline Breast of Chicken 32.95
cherry blackberry reduction, corn cake, sauteed rainbow chard, tri-color Malibu carrot



catfish piccata



ratatouille tart

*Each entrée can be made vegetarian with choice of cauliflower steak, roasted butternut squash, or sautéed tofu.

Each additional entrée **add 3.00

Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 19.5% service fee and applicable sales tax. Prices subject to change.

Plated Meals

Third Course

Desserts

Glazed Seasonal Fruit Tart*

perfectly ripened fresh fruit, vanilla chiboust cream butter crust accompanied with Bacardi rum custard sauce and whipped cream

Decadent Chocolate Bombe

dark chocolate and cognac mousse, chiffon sponge cake, bittersweet chocolate ganache glaze, and coffee grain sauce

Key Lime Tart

shortbread crust with a lime infused custard, whipped cream, and creme anglaise

Individual Tiramisu Cake

creamy mascarpone, whipped cream, and marsala between layers of coffee soaked sponge cake with cocoa syrup

Warm Chocolate Chip Bread Pudding

croutons made from butter croissants over a vanilla custard base baked into a rich pudding with cognac sauce

Raspberry Currant Mirror Cake

light raspberry and black currant mousse, chiffon sponge cake brushed with triple sec and a vanilla custard sauce

Orange Chocolate Mirror Cake

delicate Bavarian orange cream over dark chocolate mousse, chocolate butter sponge cake with vanilla crème anglaise

Strawberry Charlotte

vanilla Bavarian cream, macerated strawberry and creamsicle anglaise

Coffee Regent Torte

chocolate chiffon sponge cake soaked with fresh brewed coffee, coffee cream, rich chocolate whipped mousse, chocolate custard sauce

Torta Esperanza

wild strawberry mousse, vanilla genoise, chocolate mirror glaze, citrus creme anglaise

Old Fashioned Apple Tart*

butter roasted Cortland apples, brandy soaked raisins, Dutch streusel, sable tart shell, custard sauce



decadent chocolate bombe

*This item only available Mon–Fri, not available for weekend events.

Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 19.5% service fee and applicable sales tax. Prices subject to change.

Beverages



Host Sponsored Bar

Client is charged for drinks consumed

- House Liquor **9.00**
- Premium Liquor **11.00**
- House Wine **9.00**
- Premium Wine **11.00**
- Beer **7.00**
- Soft Drink **2.50**
- Juice **3.25**
- Sparkling or Still Water **3.25**

Cash Bar

Guests pay for their own drinks during event

- House Liquor **10.00**
- Premium Liquor **12.00**
- House Wine **10.00**
- Premium Wine **12.00**
- Beer **8.00**
- Soft Drink **2.50**
- Juice **3.25**
- Sparkling or Still Water **3.25**

Host Sponsored and Cash Bars each require one bartender per 100 guests.
A minimum guarantee of \$400 must be met by the client for both Host Sponsored and Cash Bars.

House

Liquor

- Clutch Vodka
- Gordon's Gin
- Bacardi Rum
- Sauza Silver Tequila
- Jim Beam Bourbon
- Jack Daniel's Whiskey
- Johnnie Walker Red Label Scotch

Beer

Select Domestic, Import, Craft and Local Beers 🍷

Wine

- Two White House Wines
- Two Red House Wines

Premium

Liquor

- Tito's Vodka
- Bombay Sapphire Gin
- Flor De Cana Rum
- Knob Creek Bourbon
- Sagamore Spirit Whiskey
- Johnnie Walker Black Label Scotch
- Patron Tequila

Beer

Select Domestic, Import, Craft and Local Beers 🍷

Wine

- Two White Premium Wines
- Two Red Premium Wines

Maryland Dining is now cashless; we accept all major credit cards, Apple pay, and Google pay

Food and beverage subject to staff charges, 9.5% service charge, 10% off-premise fee, and applicable sales tax. Prices subject to change.

Desserts

A la Carte

- Selection of Mini Pastries **4.50**
- Bite Size Desserts **2.50 each**
choices on page 13, minimum 25 pieces per type
- Cookies **2.25**
- Brownies **2.50**

Sheet Cakes

- Half Sheet Cake **55.00**
- Whole Sheet Cake **99.00**
- Strawberry Shortcake; half **75.00**
- Strawberry Shortcake; whole **130.00**

Ice Cream Sundae Bar

- Ice Cream Sundae Bar with Toppings **8.00**
includes caramel, chocolate, and strawberry sauce, dry nuts, crushed Oreo cookies, whipped cream, rainbow & chocolate sprinkles and cherries

Poundcake Station

- Poundcake Station **6.00**
sliced lemon or chocolate pound cake with whipped cream, chocolate mousse, lemon curd, and fresh berries



**All our desserts are created in-house
by our amazing Maryland Bakery chefs.**



mini truffle brownie bites

assorted mini pastries

