

# Clubhouse

## Catering



Mulligan's  
GRILL AND PUB



Thank you for considering  
**Clubhouse Catering**  
at the  
**University of Maryland Golf Course**  
for your upcoming event!

Clubhouse Catering is pleased to provide formal dinner and buffet service, or more casual self-serve and al fresco dining. Our specialties include delicious upscale local cuisine and golf course clubhouse classics, presented with Maryland hospitality. Look through the menus on the following pages and then tell us how we can best serve your guests.

The Clubhouse offers a banquet room and an adjoining covered patio both of which feature a sweeping vista of the tree lined greens, several picturesque outdoor spaces, and a private conference room.

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### **Golf Course Clubhouse**

College Park, Maryland 20742

Phone: 301-314-6631 • Fax: 301-314-6649

[mulligans.umd.edu/clubhouse-catering](http://mulligans.umd.edu/clubhouse-catering)

#### **Thomas Room Capacity**

##### **Full room**

Seated Event: max 110 guests

Reception Style: max 150 guests

##### **Half room**

Seated Event: max 30 guests

Reception Style: max 50 guests

#### **The Pavilion**

Seated Event: max 50 guests

Reception Style: max 65 guests

#### **Conference Room Capacity**

10 attendees



# Food & Beverage Service

**No food, beverages, or baked goods from outside sources may be brought into the Clubhouse or onto Golf Course property.**

## Reserving an Event Date and Time

Events are scheduled for four hours.

We are happy to accommodate longer events; overtime charges and prorated room rental may apply.

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

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

## Deposits and Fees

Deposit equal to the room rental fee is required to hold an event date and time.

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.

Deposits are non-refundable.

The balance is due before event start time.

Additional charges will be billed immediately after the event and are due within five business days.

If paying by check, please make payable to "University of Maryland" and write your invoice number on the memo line.

## Staff and Service Charges

Some events require additional staff. Each staff member works a minimum of a four hour shift.

A 21% service charge is added to food and beverage service and room rental. The service charge is used to cover overhead costs and is not used as a gratuity. Gratuities are not included and are at the client's discretion.

## Event Details

Please discuss all event details with us so we can suggest service options.

Some events must coordinate with meeting schedules or seminars with variable timing.

Hosts and their guests frequently have specific likes, dislikes, and requirements.

Facility requirements (especially outdoors) vary based on event details.

## Advanced Notice Required

Events are scheduled on a first come, first served basis.

Minimum of two weeks preparation required for events. More is better.

**\*Events booked less than five days prior to the event incur payment in full at the time of confirmation and may incur a last-minute surcharge.\***

## Prices and Fees

Prices and fees in this guide are subject to change.

Market conditions may force us to substitute menu items.

Maryland sales tax is 9% on alcoholic beverages, and 6% on other purchases.

We accept American Express, VISA, MasterCard, Discover, Diner's Club, cash, checks, UMD FRS Accounts and UMD KFS Foundation checks.

## Dietary Restrictions

Please let us know if members of your group have any dietary restrictions. Many of our recipes can be altered to meet certain dietary restrictions for those who may be vegan, vegetarian, have food allergies, or other special dietary needs. While we will always do our best to accommodate these needs, we may not be able to meet all requests.



# Room Rental

	Thomas Room Full	Thomas Room Half	Pavilion	Conference Room
<b>Rental Rates</b>				
per hour	\$200	\$120	\$125	\$40
full day	\$1,100	\$660	\$1000	\$220
<b>UMD affiliates</b>				
per hour	\$85	\$50	\$55	\$25
full day	\$465	\$275	\$300	\$140
<b>Student Organizations</b>				
per hour	\$65	\$40	\$45	\$15
full day	\$360	\$220	\$250	\$85

Minimum of four hours are required for all catered events.

UMD Affiliates are any person or department that pays with KFS or Foundation Account.

Restaurant and Bar rental

All Day: \$1,850

Half day: \$1,000

Hourly: \$200

Mulligan's Grill and pub is proud to partner with the University of Maryland Memorial Chapel. Book your service at the Chapel and your after-service event at Mulligan's, and receive a 10% discount on Chapel rental and Clubhouse cuisine.



# Breakfast

Priced per person

## Continental \$16.95

### Choice of Two Pastries

- Donuts
- Muffins
- Scones
- Croissants

Whole Fruit

Chilled Orange Juice

Coffee, Decaf, Tea

## New Yorker \$15.00

Fresh Bagels

Cream Cheese

Whole Fruit

Orange Juice

Coffee, Decaf, Tea

## Healthy Morning \$18.50

Fruit Salad

Granola

Assorted Individual Yogurts

Fruit Muffins

Bran Muffins

Orange Juice

Coffee, Decaf, Tea

## Morning Fare \$24.00

Fruit Salad

Scrambled Eggs

Bacon or Sausage

Breakfast Potatoes

Orange Juice

Coffee, Decaf, Tea

## Add ons

Priced per Person

Pancakes or French Toast  
with maple syrup • \$7

Quiche • \$7.75

Ham & Egg Croissants • \$8

Cheesy Grits • \$7

Belgian Waffles • \$10

Eggs Benedict • \$11

Lox • \$11.95

Omelet Bar • \$20

Croissants • \$20/dz

Donuts • \$15.50/dz

Bagels • \$18/dz

Mini Muffins • \$13/dz

Mini Pastries • \$15.50/dz



## Brunch

\$30.00 per person

### Included

Juices  
orange and apple

Fruit Salad

Bakery Basket

**Choice of Three:**

Muffins  
Croissants  
Bagels

Assorted Pastries

Mixed Greens Salad

mixed greens, cherry tomatoes,  
cucumbers, carrots, onions,  
with balsamic or ranch dressing

Freshly Brewed Coffee,  
Decaffeinated Coffee

Selection of Teas

### Select Three

Classic Eggs Benedict

Poached eggs, Canadian ham,  
English muffin, hollandaise sauce  
(add \$6 per person)

Savory or Vegetarian

Quiche Tarts

Belgian Waffles

Bacon

Sausage

Scrambled Eggs

Grilled Baby Vegetables

Mushroom Ravioli

in tomato fennel sauce

Roasted Sliced Turkey Breast

with cranberry relish

Roasted Rosemary Tenderloin

(add \$15 per person)

Spiral Sliced Ham

Salmon

baked or grilled, just tell us  
(add \$9 per person)

### Add a Mimosa Bar

\$8 per drink



# Served Lunch

Priced per person

## Included

Rolls and butter

Maryland Bakery Cake

Coffee, Decaf, Hot Tea, Iced Tea, Assorted Soft Drinks

## Select Three Entrées

### Salmon Piccata \$35.95

pan seared salmon fillet topped with lemon, capers, and white wine butter sauce served with small Caesar salad

### Chicken Provençal \$26.95

herb marinated bone-in chicken breast topped with chicken cream volute served with small Caesar salad

### Maryland Crab Cake \$38.00

broiled jumbo-lump crab cake served with rémoulade served with small Caesar salad

### Caesar Salad \$22.95

romaine, parmesan cheese, and homemade croutons tossed with creamy Caesar dressing.

Add Chicken \$7

Add Shrimp \$10

Add Salmon \$10

### Spinach and

### Blue Cheese Salad \$22.95

with dried cranberries and candied walnuts

Add Chicken \$7

Add Shrimp \$10

Add Salmon \$10

### Pasta Bruschetta \$24.95

vine ripe Roma tomatoes, garlic and fresh basil sautéed in olive oil, served over penne pasta, topped with balsamic glaze, Parmesan cheese and a sliced grilled baguette.

Served with a Caesar salad.

Add Chicken \$7

Add Shrimp \$10

Add Salmon \$10



## Served Dinner

Priced per person

### Select One Salad

Garden

Caesar

### Select Up to Three Entrées

Chicken Provençal \$29.95  
herb marinated bone-in chicken breast  
topped with chicken tomato sauce

Wild Mushroom &  
Artichoke Risotto \$29.95  
creamy risotto with wild mushrooms,  
artichokes, sautéed spinach, oven roasted  
tomatoes and asparagus

Filet Mignon \$45.95  
6 oz filet topped with red wine reduction

Maryland Crab Cakes \$42.95  
homemade broiled jumbo-lump

crab cakes

Salmon Picatta \$35.95  
pan seared salmon fillet topped  
with lemon, capers, and white wine  
butter sauce

Stuffed Portabella \$26.95  
mixture of spinach, onion, peppers,  
cheese, and bread crumbs

Eggplant Parmesan \$27.95  
deep fried eggplant with marinara sauce  
and melted Parmesan cheese

### Select One Starch

Wild Rice

Rice Pilaf

Herb Roasted Potatoes

Mashed Potatoes

### Select One Vegetable

Roasted Asparagus  
Grilled Vegetable Medley

Roasted Broccoli  
Glazed Carrots

### Included

Bread and Butter  
Maryland Bakery Cakes  
Coffee Service

Bottled Iced Tea  
Bottled Pepsi Products  
Bottled Aquafina Water





# Front Nine Buffet

Priced per person

## Select Two Salads

Caesar Salad  
Garden Salad

Antipasto Salad  
Spinach Orzo Salad

## Entrées

**Pick Two \$44.95**

**Pick Three \$48.95**

Sliced Roast Beef  
with caramelized red onion  
and black pepper sauce

Grilled Salmon  
with a sweet bourbon glaze

Sautéed Chicken Breast  
in a tomato fennel sauce

Wild Mushroom Ravioli  
in a tomato fennel sauce

Sliced Oven Roasted Turkey  
with cranberry sauce

Stuffed Acorn Squash  
stuffed with assorted vegetables,  
served in a tomato broth

Maryland Jumbo-Lump  
Crab Cakes  
(add \$7)

## Select Two Accompaniments

Garlic Red Skin  
Mashed Potatoes  
Herb Roasted  
New Potatoes

Green Beans  
Sautéed Spinach with  
Garlic and Roasted  
Red Peppers

Wild Rice Pilaf  
Glazed Sweet  
Potatoes

## Included

Bread and butter  
Maryland Bakery Cakes  
Coffee, Hot Tea, and Bottled Iced tea  
Bottled Pepsi Products  
Bottled Aquafina Water

\*Buffet will be open for a maximum of ninety minutes.



# Duffer Buffet

Priced per person

## Select Three Salads

Garden Salad  
Pasta Salad  
Coleslaw Salad

Caesar Salad  
Cucumber Onion Salad

## Entrées

**Pick Two \$42.95**

**or**

**Pick Three \$45.95**

Sliced Top Round of Beef  
with demi-glaze

Sliced Roasted Turkey Breast

Seafood Creole  
served with white rice

Herb Roasted Bone-in Chicken  
Eggplant Parmesan

Maryland Jumbo Lump  
Crab Cakes (add \$7)

Fettuccine Alfredo  
with Shrimp

Grilled Vegetable Stir Fry  
vegetable medley grilled with  
teriyaki glaze, served with white rice  
Add Chicken \$7  
Add Shrimp \$10

## Select Two Accompaniments

Rice Pilaf  
Herb Roasted  
Potatoes

Fresh Vegetable  
Medley  
Mashed Potatoes  
with country gravy

Macaroni and Cheese  
Mashed Sweet  
Potatoes  
Green Beans

## Included

Bread and Butter  
Maryland Bakery Cakes  
Coffee, Hot Tea, and Bottled Iced Tea  
Bottled Pepsi Products

\*Buffet will be open for a maximum of ninety minutes.



# Back Nine Buffet

\$31.00 per person

## Select Two Salads

Pasta Salad  
Potato Salad  
Coleslaw Salad

Garden Salad  
Cucumber  
Onion Salad

## Select Three Sandwiches

All sandwiches served cold with mustard and mayonnaise on the side

**Grilled Vegetable Sandwich**  
grilled zucchini, bell peppers, and onions  
with baby spinach and hummus spread  
on herb focaccia bread

**Chicken Salad**  
with dried cranberries and walnuts  
on a croissant

**Roast Beef and Swiss**  
on a Kaiser roll with a  
horseradish cream sauce on the side

**Italian Cold Cut**  
spicy capicola, salami, and provolone  
topped with lettuce, tomato, and onion  
served on a soft Italian roll

**Chicken Caesar Wrap**  
sliced chicken, chopped romaine,  
and Parmesan topped with Caesar  
dressing and rolled in a flour tortilla

**Turkey Bacon Wrap**  
sliced turkey, Swiss cheese, bacon,  
lettuce, tomato, and mayonnaise  
wrapped in flour tortilla

**Ham and Swiss Wrap**  
sliced ham and Swiss in a creamy  
dressing, served with lettuce  
wrapped in flour tortilla

## Dessert

Maryland Bakery Cookies

## Included

Bottled Pepsi Products  
Bottled Aquafina Water

\*Buffet will be open for a maximum of ninety minutes.



# The Greens Buffet

\$31.00 per person

## Select Two Soups

Tomato Basil  
Minestrone  
Chicken Noodle  
Butternut Squash  
Vegetarian Lentil Chili  
Curried Apple Soup (vegan)

Substitute Maryland Crab or Cream Of Crab \$8

## Chef's Selection of Rolls

### Salads

#### Select Two Greens:

- Chopped Iceberg
  - Romaine
- Mixed Field Greens

#### Included:

Balsamic, Ranch,  
Oil & Vinegar Dressings  
Sliced Grilled Chicken

## Select Ten Toppings

Parmesan or Cheddar Cheese  
Strawberries  
Dried Cranberries  
Carrots  
Onions  
Cucumbers  
Peppers  
Broccoli  
Garbanzo Beans  
Chickpeas  
Walnuts  
Ham  
Chopped Egg  
Homemade Croutons

## Dessert

Maryland Bakery Cakes

## Beverages

Bottled Pepsi Products  
Bottled Aquafina Water  
Bottled Iced Tea

\*Buffet will be open for a maximum of ninety minutes.



# The Cook Out Buffet

**\$28.00 per person**

## Select Three Entrées

Flame Broiled Burgers  
Flame Broiled Garden Burgers  
Char Grilled Hot Dogs  
Chicken Breast  
Italian Sausage  
Pulled Pork

## Toppings

Sliced Tomatoes	Relish
Sliced Onions	Sauerkraut (optional)
Lettuce	Chopped Onions
Pickles	Cheddar, Swiss, Provolone

## Select Three Sides

Bacon Baked Beans	Pasta Salad
Potato Chips	Potato Salad
Coleslaw	Cucumber Onion Salad

## Dessert

Maryland Bakery Cookies

## Beverages

Bottled Pepsi Products  
Bottled Aquafina Water

\*Buffet will be open for a maximum of ninety minutes.



# The Barbecue

\$30.00 per person

## Select Three Entrées

Smoked Italian Sausage  
Smoked Quartered Chicken  
Hickory Ribs  
Pulled Pork  
Smoked Beef Brisket

Low Country Boil  
shrimp, smoked sausage, red potatoes,  
corn on the cob, and blue crab steamed in  
seasoned broth with Old Bay and butter  
(add \$8 per person)

## Select Three Sides

Pasta Salad  
Spinach Salad  
Garden Salad  
Cucumber Onion Salad  
Potato Salad

Bacon Baked Beans  
Coleslaw  
Mac & Cheese  
Rice Pilaf

## Dessert

Maryland Bakery Cookies

## Beverages

Bottled Pepsi Products  
Bottled Aquafina Water  
Bottled Iced Tea



# Hor D'Oeuvres

Priced per piece, minimum 60 pieces

## Hot

Maryland Crab Ball \$6.00  
lump crab meat portioned into  
bite size balls and broiled

Stuffed Mushroom \$6.00  
with Italian sausage and cheese

Black Angus Slider \$4.50  
with Cheddar cheese  
and sautéed onions

Mini Egg Roll \$4.00  
vegetable egg rolls served with sauce

Vegetable  
Stuffed Mushroom \$3.50  
grilled vegetables and cheese

Chicken Wing \$3.50  
Buffalo or Chesapeake  
served with blue cheese or ranch dressing

Cocktail Meatball \$3.25  
barbecue or marinara

Shrimp Skewer \$6.00  
grilled marinated shrimp  
with peppers and onions

Pulled Pork Slider \$4.50  
smoked pork shoulder served with tangy  
barbecue sauce, coleslaw, and slider roll

## Cold

Caprese Skewer \$5.00  
grape tomato, fresh mozzarella and  
a basil leaf drizzled with balsamic

Cocktail Shrimp \$7.50  
served chilled with lemon  
and cocktail sauce

Fruit Kabob \$8.00

Olive Tapenade and  
Goat Cheese Crostini \$4.25  
finely chopped Mediterranean olives  
over creamy goat cheese on a crostini

Stuffed Cherry Tomato \$6.00  
with choice of: chicken, tuna,  
shrimp, or crab salad

Canape \$5.00  
toasted slices of fresh French bread  
topped with choice of meats and cheeses



## Reception Displays

**Priced per person, minimum of 20 people**

### Smoked Salmon Board \$22.95

sliced smoked salmon served with onions, capers, lemon, diced boiled eggs and assorted breads.

### Antipasto Board \$19.95

Italian meats and cheeses accompanied by peppers, olives, tomatoes with balsamic vinaigrette and Italian bread

### Cheese Display \$17.95

imported and domestic cheese with crackers

### Fruit Display \$17.95

fresh fruits and assorted berries

### Maryland Crab Dip \$19.95

fresh crabmeat in a bubbly cheesy dip served with crackers and French bread

### Spinach Dip \$16.95

creamy spinach dip served with crispy tortilla chips

### Crudité Display \$15.95

a montage of seasonal vegetables served with blue cheese and ranch dip

### Nacho Bar \$15.95

tortilla chips, chili, shredded cheese, sour cream, jalapeños, guacamole, and homemade salsa





# Breaks

Priced per person

## Afternoon Tea

\$25

### Select Three Tea Sandwiches:

- Cucumber on Wheat
  - Tuna on White/Wheat
  - Chicken Salad on White/Wheat
    - Tomato Mozzarella on Herb Focaccia
  - Fruit Skewers
- Assorted Mini Pastries  
Freshly Brewed Coffee  
Assorted Teas

## Salty & Sweet

\$22.95

- Maryland Bakery Cookies  
Brownie Bites  
Individual Bags of Chips and Pretzels  
Bottled Aquafina Water  
Assorted Bottled Pepsi Products  
Freshly Brewed Coffee, Decaf, Tea

## Sweet Treat

\$20.95

- Maryland Bakery Cookies  
Brownie Bites  
Whole Fruit  
Bottled Aquafina Water  
Assorted Bottled Pepsi Products  
Freshly Brewed Coffee, Decaf, Tea

## Hot Drinks Only

\$7

- Freshly Brewed Coffee, Decaf, Tea  
Assorted Teas  
Hot Chocolate

## Cold Drinks Only

\$5.50

- Bottled Aquafina Water  
Assorted Bottled Pepsi Products  
Assorted Gatorade



## **Bar Service**

### **Cash Bar**

Each guest pays for their own drinks.  
There is a minimum guarantee of \$600 in sales

### **Tally Bar**

The host pays for drinks consumed.  
There is a minimum guarantee of \$600 in sales.

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### **Main bar cannot be used for events unless client rents it out.**

\$600 minimum for 4 hours.  
Bartender minimum required for 4 hours at \$40/hour.

Special request for beer and or alcohol are possible  
and are based on ordering availability.

For more information, please see page 3.



# Alcohol Selection

## Liquors

Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi Superior Rum  
Patron Silver Tequila  
Marker's Mark Bourbon  
Johnny Walker  
Black Label Scotch

Titos Vodka  
Beefeater Gin  
Bayou Rum  
Jose Cuervo Tequila  
Jack Daniel's  
Tennessee Whiskey  
J & B Scotch

## Premium Beers

Corona Extra  
Heineken  
Stella Artois  
Guinness  
Craft Beers

## Domestic Beers

Budweiser  
Bud Light  
Miller Lite  
Coo's Light  
Michelob Ultra  
Yuengling

## Wine

Our wine list is constantly changing,  
please talk with us about current offerings.

### White

Chardonnay  
*Yellow Tail*  
Riesling  
*Fess Parker*  
Saubignon Blanc  
*Dancing Crow*  
Prosecco  
*Blu*

### Red

Pinot Noir  
*Esser*  
Cabernet Sauvignon  
*Heavy Weight*  
Malbec  
*El Origen*



## Desserts

Proudly produced from the Maryland Bakery & Maryland Dairy

### Freshly Baked Pastries

priced by the dozen

Lemon Curried Tarts \$17

Ganache Tartlets \$25

Cannolis \$20

Éclair Puffs \$20

Maryland Bakery Cookies \$15.75

Brownie Bites \$17

### Cheese Cake

New York Style \$35

With Topping \$40

Specialty \$42

Chocolate, Marble, Raspberry Swirl,  
Oreo, or Milky Way

### Gourmet Cakes

Ask for our current selection \$35

### Sheet Cakes

Full (serves 100) \$80

decorated \$104.99

Half (serves 50) \$50

decorated \$65

Cake

chocolate, yellow, half-and-half

Icing

white, chocolate, buttercream

### Ice Cream

three-gallon bucket serves 54

Classic Flavors \$67.95

Vanilla

Chocolate

Strawberry



# Great Deals for Golf Outings

Priced per person

## Breakfast Options:

Nice 'N' Easy \$15

includes donuts, coffee, decaf, hot tea,  
hot chocolate, and orange juice

Holey Moley \$16

includes donuts, bagels with cream cheese, coffee, decaf,  
hot tea, hot chocolate, and orange juice

Rise 'N' Shine \$23.95

includes donuts, scrambled eggs, choice of bacon or sausage,  
coffee, decaf, hot tea, hot chocolate, and orange juice

## Select Three Boxed Lunches

wraps served with bag of potato chips, bottled water  
and two Maryland Bakery chocolate chip cookies

\$25.95

Turkey Bacon Wrap

Ham and Swiss Wrap

Chicken Salad

Roast Beef and Swiss

Grilled Vegetable

Italian Cold Cut

Chicken Caesar



# Cart Service

## Cash Cart

Each golfer pays for their cart purchases.  
There is a minimum guarantee of \$500 in sales.

## Tally Cart

The host pays for cart purchases.  
There is a minimum guarantee of \$500 in sales.  
A second cart can be added. There is a separate  
minimum guarantee \$500 for the second cart.

**\*We recommend that events with 50+ guests have two carts.**

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## Cart Goods

Crackers	\$2.75	Bottled Pepsi Products	\$3.50
Peanuts	\$1.50	Bottled Aquafina Water	\$3.50
Granola Bar	\$2.25	Ocean Spray Juices	\$4.25
Chips	\$3.25	Gatorade	\$4.25
Candy	\$2.50	Premium Cans Of Beer	\$6.50
Trail Mix	\$3.00	Domestic Cans Of Beer	\$5.75
Protein Bar	\$3.25	Liquor Minis	\$8.50
Deli Sandwich	\$10.50	Bloody Mary	\$8.50
		Liquor+Juice/Soda	\$8.50





# Mulligan's

**GRILL AND PUB**

3800 Golf Course Road, College Park, MD 20742

Phone: 301-314-6631 • Fax: 301-314-6649

[mulligans.umd.edu/clubhouse-catering](http://mulligans.umd.edu/clubhouse-catering)

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