

# 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 and buffets are open for two 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 23% 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

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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: \$1750

Half day: \$900

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 \$14.50

### Choice of Two Pastries

- Donuts
- Muffins
- Mini Bagels
- Scones
- Turnovers
- Croissants

Whole Fruit

Chilled Orange Juice

Coffee, Decaf, Tea

## New Yorker \$14.50

Fresh Bagels

Regular and Flavored  
Cream Cheeses and Spreads

Whole Fruit

Orange Juice

Coffee, Decaf, Tea

## Healthy Morning \$16.50

Fruit Salad

Granola

Assorted Individual Yogurts

Fruit Muffins

Bran Muffins

Orange Juice

Fruit and Yogurt Parfaits

Coffee, Decaf, Herbal Tea

## Morning Fare \$19.00

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 • \$6

Quiche • \$6

Ham & Egg Croissants • \$7

Cheesy Grits • \$5

Belgian Waffles • \$8

Eggs Benedict • \$9

Lox • \$10

Omelet Bar • \$12

Croissants • \$24.95/dz

Donuts • \$13/dz

Bagels • \$13/dz

Mini Muffins • \$11/dz



## Brunch

**\$30.00 per person**

### Included

Trio of Juices  
orange, apple, and cranberry

Fruit Salad

Bakery Basket

**Choice of Three:**

Breakfast Breads

Muffins

Croissants

Bagels

Rolls

Scones

Assorted Pastries

served with fruit preserves,  
honey, and butter

Mixed Greens Salad  
mixed greens  
cherry tomatoes, cucumbers,  
carrots, peppers, onions  
balsamic, ranch and/or  
lemon-thyme dressing

Freshly Brewed Coffee,  
Decaffeinated Coffee

Selection of Teas

### Select Three

Classic Eggs Benedict  
Poached eggs, Canadian ham,  
English muffin, hollandaise sauce  
(add \$3 per person)

Savory or Vegetarian  
Quiche Tarts

Belgian Waffles

Bacon

Sausage

Potato Gratin

Grilled Baby Vegetables

Mushroom Ravioli  
in tomato fennel sauce

Roasted Sliced Turkey Breast  
with cranberry relish

Roasted Rosemary Tenderloin  
(add \$5 per person)

Spiral Sliced Ham

Salmon

baked or grilled, just tell us  
(add \$5 per person)

### Add a Mimosa Bar

**\$7 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 \$25.95

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

#### Chicken Provençal \$24.95

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

#### Maryland Crab Cake \$35.00

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

#### Caesar Salad \$19.95

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

Add Chicken \$5

Add Shrimp \$6

Add Salmon \$7

#### Spinach and

#### Blue Cheese Salad \$19.95

with dried cranberries and candied walnuts

Add Chicken \$5

Add Shrimp \$6

Add Salmon \$7

#### Pasta Bruschetta \$21.95

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 \$5

Add Shrimp \$6

Add Salmon \$7

### Add a Cup of Our Daily Soup

\$6 per person



## Served Dinner

Priced per person

### Select One Salad

Garden

Caesar

Spinach

### Select Up to Three Entrées

Chesapeake Chicken \$33.95

roasted bone-in chicken breast  
topped with crab imperial

Maryland Crab Cakes \$38.95

homemade broiled jumbo-lump  
crab cakes

Chicken Provençal \$27.95

herb marinated bone-in chicken breast  
topped with chicken cream voluté

Salmon Picatta \$28.95

pan seared salmon fillet topped  
with lemon, capers, and white wine  
butter sauce

Wild Mushroom &

Artichoke Risotto \$26.95

creamy risotto with wild mushrooms,  
artichokes, sautéed spinach, oven roasted  
tomatoes and asparagus

Stuffed Portabella \$24.95

mixture of spinach, onion, peppers,  
cheese, and bread crumbs

Filet Mignon \$43.95

topped with your choice of red wine  
reduction, chimichurri, or bernaise sauce

Eggplant Parmesan \$24.95

deep fried eggplant with marinara sauce  
and melted Parmesan cheese

### Select One Starch

Wild Rice

Butternut Squash Risotto

Herb Roasted Potatoes

Mashed Potatoes

Creamy Garlic Pasta

### Select One Vegetable

Roasted Asparagus

Sautéed Spinach

Grilled Vegetable Medley

Glazed Carrots

### Included

Bread and Butter

Bottled Iced Tea

Maryland Bakery Cakes

Bottled Pepsi Products

Coffee Service

Bottled Aquafina Water





# Front Nine Buffet

Priced per person

## Select Three Salads

Caesar Salad

Garden Salad

Antipasto Salad

Spinach Orzo Salad

## Entrées

**Pick Two \$42.00**

**Pick Three \$45.00**

Sliced Roast Beef  
with caramelized red onion  
and black pepper sauce

Sautéed Chicken Breast  
in a tomato Alfredo sauce

Chicken Oscar  
pan seared chicken breast  
topped with asparagus, crab  
and hollandaise sauce

Sliced Oven Roasted Turkey  
with cranberry sauce

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

Grilled Salmon  
with a sweet bourbon glaze

Wild Mushroom Ravioli  
in a tomato fennel sauce

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

## Select Two Accompaniments

Penne Pasta Alfredo

Garlic Red Skin  
Mashed Potatoes

Green Beans  
Amandine

Herb Roasted  
New Potatoes

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



# Duffer Buffet

Priced per person

## Select Three Salads

Garden Salad  
Pasta Salad  
Coleslaw Salad

Caesar Salad  
Red Bliss Potato Salad  
with chive-rosemary vinaigrette  
Cucumber Onion Salad

## Entrées

**Pick Two \$37.00 or Pick Three \$41.00**

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  
Sausage with  
Peppers and Onions  
Grilled Vegetable Stir Fry  
vegetable medley grilled with  
teriyaki glaze, served with white rice  
Add Chicken \$5  
Add Shrimp \$6

## Select Two Accompaniments

Rice Pilaf  
Herb Roasted  
Potatoes  
Fresh Vegetable  
Medley

Mashed Potatoes  
with country gravy  
Pasta with Marinara  
Macaroni and Cheese

Mashed Sweet  
Potatoes  
Green Beans  
Amandine

## Included

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



# Back Nine Buffet

**\$28.00 per person**

## Select Two Salads

Pasta Salad  
Potato Salad  
Coleslaw Salad  
Garden Salad

Cucumber  
Onion Salad  
Spinach 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

**Fiesta Chicken Salad Wrap**  
sliced chicken, roasted corn,  
diced peppers, cumin spicy avocado  
mayonnaise, lettuce, and fried tortilla  
strips wrapped in flour tortilla

**Chili Lime Chicken Wrap**  
sliced chicken breast marinated  
with chipotle peppers and lime,  
lettuce, tomato, shredded cheddar  
cheese, and cilantro 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



# The Greens Buffet

**\$27.00 per person**

## Select Two Soups

Broccoli Cheddar  
Tomato Basil  
Minestrone

Southwest Tortilla  
Chicken Noodle  
Beef and Vegetable

Butternut Squash  
Vegetarian Lentil Chili  
Curried Apple Soup  
(vegan)

Substitute Maryland Crab or Cream Of Crab \$7

## Chef's Selection of Rolls

### Salads

#### Select Two Greens:

- Chopped Iceberg
  - Romaine
- Mixed Field Greens
  - Spinach

#### Included:

Assorted Dressings  
Sliced Grilled Chicken

#### Add:

Grilled Salmon or Shrimp \$8

## Select Ten Toppings

Parmesan, Cheddar, Bleu,  
or Cottage Cheese

Strawberries

Dried Cranberries

Carrots

Onions

Cucumbers

Peppers

Broccoli

Kidney Beans

Chickpeas

Walnuts

Ham

Chopped Egg

Homemade Croutons

Tuna Salad

Chicken Salad

## Dessert

Maryland Bakery Cakes

## Beverages

Bottled Pepsi Products

Bottled Aquafina Water

Bottled Iced Tea



# The Cook Out Buffet

**\$25.00 per person**

## Select Three Entrées

Flame Broiled Burgers  
Flame Broiled Garden Burgers  
Char Grilled Hot Dogs  
Chicken Breast  
Italian Sausage  
Half Smoke  
Pulled Pork  
Philly Steak

## Toppings

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

## Select Three Sides

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

## Dessert

Maryland Bakery Cookies

## Beverages

Bottled Pepsi Products  
Bottled Aquafina Water



# The Barbecue

**\$27.00 per person**

## Select Three Entrées

Smoked Italian Sausage  
Smoked Quartered Chicken  
Hickory Ribs  
Pulled Pork

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 \$3 per person)

Smoked Beef Brisket

## Select Three Sides

Pasta Salad  
Spinach Salad  
Garden Salad  
Cucumber 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 \$4.00  
lump crab meat portioned into  
bite size balls and broiled

Stuffed Mushroom \$3.75  
with blue cheese and crab  
or Italian sausage and cheese

Black Angus Slider \$3.75  
with American cheese  
and sautéed onions

Mini Egg Roll \$3.00  
vegetable egg rolls served  
with duck sauce

Vegetable  
Stuffed Mushroom \$2.75  
grilled vegetables and cheese

Chicken Wing \$2.75  
Buffalo, Chesapeake, or barbecue  
served with blue cheese and celery

Cocktail Meatball \$2.75  
barbecue, marinara, or tangy Asian

Shrimp Skewer \$4.00  
grilled marinated shrimp with choice  
of peppers, onions, mango, or pineapple

Pulled Pork Slider \$3.75  
smoked pork shoulder served with tangy  
barbecue sauce, coleslaw, and slider roll

## Cold

Crab Salad Canape \$4.00  
crab salad on fresh French bread

Caprese Skewer \$3.50  
grape tomato, fresh mozzarella and  
a basil leaf drizzled with balsamic

Cocktail Shrimp \$5.00  
served chilled with lemon  
and cocktail sauce

Fruit Kabob \$4.00  
with homemade fruit dip

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

Stuffed Cherry Tomato \$4.00  
with choice of: chicken, tuna,  
shrimp, or crab salad

Canape \$4.00  
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 \$16

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

## Antipasto Board \$14

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

## Cheese Display \$14

imported and domestic cheese with crackers

## Fruit Display \$15

fresh fruits and assorted berries

## Maryland Crab Dip \$16

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

## Spinach Dip \$15

creamy spinach dip served with crispy tortilla chips

## Crudit  Display \$13

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

## Nacho Bar \$13

tortilla chips, chili, shredded cheese, sour cream, jalape os, guacamole, and homemade salsa





## Breaks

Priced per person

### Afternoon Tea

\$18

**Select Three Tea Sandwiches:**

- Cucumber on Wheat
- Tuna on White/Wheat
- Chicken Salad on White/Wheat
- Ham & Cheese on Baguette
- Tomato Mozzarella on Herb Focaccia

Fruit Skewers

Assorted Mini Pastries

Freshly Brewed Coffee

Assorted Teas

### Salty & Sweet

\$15

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

\$15

Maryland Bakery Cookies

Brownie Bites

Whole Fruit

Bottled Aquafina Water

Assorted Bottled Pepsi Products

Freshly Brewed Coffee, Decaf, Tea

### Hot Drinks Only

\$5

Freshly Brewed Coffee, Decaf, Tea

Assorted Teas

Hot Chocolate

### Cold Drinks Only

\$5

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 sales.

### **Tally Bar**

The host pays for drinks consumed.  
There is a minimum guarantee of sales.

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

\$350 minimum for 4 hours.  
Bartender required for 4 hours at \$40/hour.

All bars if applicable will be stocked  
with standards cocktail garnishes and mixers.

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



## Alcohol Selection

### Premium Liquors

\$10 per pour

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

### Call Liquors

\$8 per pour

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

### Premium Beers

\$6 per Bottle

Corona Extra  
Corona Light  
Heineken  
Stella Artois  
Craft Beers

### Domestic Beers

\$5 per Bottle

Budweiser  
Bud Light  
Miller Lite  
Coo's Light  
Michelob Ultra

### Premium Wine

\$9 per glass

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

### House Wine

\$8 per glass

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



## Desserts

Proudly produced from the Maryland Bakery & Maryland Dairy

### Freshly Baked Pastries

priced by the dozen

Lemon Bars \$33

Ganache Tartlets \$25

Cannolis \$25

Miniature Éclairs \$25

Maryland Bakery Cookies \$15

Brownie Bites \$15

### Cheese Cake

New York Style \$29.75

With Topping \$37.75

Specialty \$37.75

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

### Gourmet Cakes

Ask for our current selection  
\$34.95

### Sheet Cakes

Full (serves 100) \$69.95

Half (serves 50) \$46.95

Cake

chocolate, yellow, half-and-half

Icing

white, chocolate, buttercream

### Ice Cream

three-gallon bucket serves 54

Classic Flavors \$54.95

Vanilla

Chocolate

Strawberry



# Great Deals for Golf Outings

**Priced per person**

## **Breakfast Options:**

Nice 'N' Easy \$12.00

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

Holey Moley \$13.00

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

Rise 'N' Shine \$18.95

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

**\$20.00**

Turkey Bacon Wrap

Fiesta Chicken Salad Wrap

Chili Lime Chicken 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 sales.

### Tally Cart

The host pays for cart purchases.  
There is a minimum guarantee of sales.

A second cart can be added. There is a separate  
minimum guarantee for the second cart.

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

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## Cart Goods

Crackers \$2.25	Bottled Pepsi Products \$2.50
Peanuts (honey roast or salted) \$1.00	Bottled Aquafina Water \$2.50
Oat And Honey Granola Bar \$2.00	Ocean Spray Juices \$3.50
Chips \$3.00	Gatorade \$3.50
Candy (Peanut M&M's, Snickers, Twix) \$1.75	Guinness \$6.00
Trail Mix \$2.75	Premium Cans Of Beer \$5.50
Power/Breakfast Bar \$2.50	Domestic Cans Of Beer \$4.50
Deli Sandwich \$9.00	Liquor Minis \$6.00-7.00
	Bloody Mary \$7.00
	Wine Minis \$6.00
	Liquor+Juice/Soda \$8.00



## **Special Services**

**We have a few extra ideas up our sleeves!  
Please ask us about our current Special Services:**

### **Roast Pig Station**

A suckling pig, roasted on a barbecue spit over charcoal and Hickory wood chips. Served with sides and ALL the fixings.

### **Down-home Fish Fry Station**

Fish fillets breaded and crispy golden brown.  
Served with your choice of sides and appropriate condiments.

### **Action Stations**

Chef Attendants provide personalized service to guests as they choose desired ingredients just the way they like it.  
(i.e. fajitas, stir-fry, pasta, omelet, carving, baked potato)

**All Special Services will be at Market Price;  
see Catering Manager for further details  
and information.**



# Mulligan's

**GRILL AND PUB**

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