



GOOD TIDINGS

University of Maryland Catering



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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, the Xfinity Center, 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, the Xfinity Center, 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, and those 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.

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

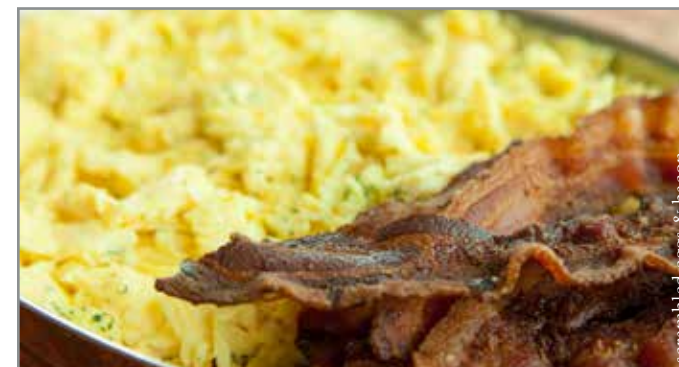
14.75



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 Hash
Fair Trade Starbucks Coffee ☘
Selection of Teas
lemon, honey, and cream

21.50



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	2.25
Assorted Individual Yogurts	3.25
Oatmeal with 1% milk brown sugar, dried fruit	3.00
Assorted Mini Bagels with plain and flavored cream cheese	2.75
Assorted Donuts	2.25
House-made Granola with 1% milk	3.25
French Toast Brioche syrup and berry compote	3.75
Home-style Pancakes with syrup	4.00
Smoked Salmon Display red onions, capers, chives, assorted cream cheese, mini bagels	9.25

Seasonal Pancakes	6.00
• FALL: Pumpkin pancakes with apple compote, cinnamon whipped cream and pumpkin spread	
• SPRING: Lemon pancakes with fresh berry compote, lemon curd mousse and whipped cream	
House-made Individual Quiches	
choose one flavor	5.50
choose two flavors	8.50
• Bacon and Onion	
• Spinach and Cheese	
• Sautéed Vegetables	
Build Your Own Parfait Station	6.00
yogurt, assorted seasonal fruit, local honey and house made granola	



Action Stations

Belgian Waffle 6.50
whipped cream, berries, chocolate, maple syrup
**requires an attendant*

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

Breaks

Nibbles & Snacks

House-made Chesapeake Potato Chips with onion dip	3.50
Tri-colored Tortilla Chips with trio of house-made salsa: roasted tomato, mango, corn and black bean	5.00
Individual Pretzel Bag	2.25
Assorted Granola Bars	2.25
Popcorn	2.00
Mini Brownie Truffle Cakes	2.25
Assorted Gourmet Cookies	2.00
House-made Granola with nuts and dried fruit	3.25
Make-Your-Own Trail Mix cashews, pecans, M&M's, Goldfish, granola, pretzels, raisins, craisins, pumpkin seeds	5.75
Whole Fruit Basket	2.25

Terrapin Snack Station

Starbucks fair trade coffee, assorted hot teas,
assorted gourmet cookies, mini brownie truffle cakes

6.75

Testudo's Thirst Quencher

sweet southern tea, house-made lemonade,
filtered water, crunchy mini pretzels, granola bars

6.00

Popcorn Station

buttered and caramel popcorn
with a variety of sweet and savory mix ins

6.00

Cold beverages

Classic Lemonade, Raspberry Lemonade,
Sweet Southern Iced Tea

choose one	2.00
all three	3.00

Assorted Pepsi Sodas **2.00**

All cold beverages served
with complimentary filtered water.

Mocktails

Hibiscus ginger punch **4.00**
hibiscus flower, ginger, simple syrup, ginger ale

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



Sammie Time

23.65

Choose 2 Salads

Mixed Green Salad

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

Greek Salad

romaine, pepperoncini, kalamata olives, cucumbers, tomatoes, feta, white balsamic vinaigrette

Tangy Cole Slaw

with fresh herbs and whole grain mustard

Dijon Herb Potato Salad

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, 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

House-made Roast Beef Sandwich

horseradish spread, caramelized onion, on baguette

Turkey and Gouda

with grainy mustard, spring mix on tomato rosemary focaccia

Roasted Veggie

with whipped feta on ciabatta

Middle Eastern Vegan Wrap 🌱

roasted cauliflower, sweet potato, tahini vinaigrette

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

Hot Sandwiches

Additional cost of 2.00

Warm Chicken Sandwich

tomato, fontina, aioli on rosemary focaccia

Latin Braised Chicken Sandwich

queso asado, cortido cabbage slaw, on jalapeño cheddar roll

Fried Cauliflower Sandwich

romesco sauce, warm garlicky broccoli rabe, provolone on ciabatta



fried cauliflower, grilled chicken and havarti, turkey and gouda sandwiches

Buffets

The Classic

Mixed Green Salad

tomato, cucumber, carrots

herb champagne dressing, buttermilk ranch dressing

Grilled Herb Marinated Chicken Breast

green beans, 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

23.65

Enhance Your Buffet

Grilled Beef Medallion **6.00**

Bordelaise sauce, mushroom

Atlantic Salmon **6.00**

lemon beurre blanc, asparagus

Butternut Squash Soup **3.00**

Roasted Sweet Potato Wedges **2.00**

Chocolate Pot de Crème **2.25**



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
- 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

23.65

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

Miniture 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

23.65

Enhance Your Buffet

Vegetarian Refried Beans **2.00**

Blackened Atlantic Hake **4.00**
for tacos

Individual Mexican Flan **2.25**


Black Bean Squash and Corn Salad **3.00**

Enhance Your Buffet

Chipotle Barbecue Pork Slider **3.66**

Braised Collard Greens **3.00**

Smoked Barbecue Brisket **6.00**

Cajun Blackened Catfish  **4.00**

Mashed Potatoes and Gravy **3.00**

Apple Cobbler **2.25**

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 Raspberry Crumble Bars

Filtered Ice Water

All luncheons include iced tea

All dinners include Starbucks fair trade coffee and hot tea

23.65

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 pearled 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

23.65

Enhance Your Buffet

Platter Of Seasonal Grilled Vegetables **2.50**
marinated in garlic, olive oil and fresh herbs

Roasted Cauliflower Salad **2.00**
with arugula and pomegranate seeds
topped with a spiced yogurt drizzle

Seared Mediterranean Hake **5.00**

Baklava **2.25**

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
Corn on the Cob
Vegetarian Honey Baked Beans
Tomato and Mozzarella Salad
Cavatappi Veggie Pasta Salad
Roasted Sweet Potato Salad

Choose Two Desserts

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

Included

Filtered Water
Lemonade

23.65

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



hot dogs & hamburgers

Build Your Own Buffet

One Entrée \$25.65

Two Entrées \$29.65

Salad (select one)

Mixed Green Salad

Caesar Salad

Spring Mix with Haricot Vert Salad
with toasted walnuts, feta cheese,
dill dijon 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



spring mix with haricot verts



butter chicken with basmati rice

Entrée (select one or two)

Poultry

Grilled Dijon Marinated Chicken Breast
with roasted red bliss potatoes in a dijon jus

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 (Market Price)
with red pepper coulis

Seared Cod (add \$2)
with roasted pepper and saffron orzo

Meat

Grilled Beef Medallion (add \$2)

Slow Smoked Brisket (add \$2)

Grilled Flank Steak (add \$2)
with roasted mini potatoes, peppers, chimichurri sauce

Vegetarian

Eggplant Bolognese (vegan cavatapi)
served over cavatapi pasta with vegan parmesan cheese

Yellow Curry (vegan)
with potatoes, carrots, squash and basmati rice

Chana Masala
with chick peas and basmati rice

Creamy Polenta
with mushroom ragu

Build Your Own Buffet

Dessert (select two)

Mini Chocolate Fudge Cake
 Mini Fresh Fruit Tarts
 Mini Lemon Meringue Tarts
 Mini Profiteroles
 Mini Apple Tarts
 Mini Milk Chocolate Caramel Tarts
 Mini Tiramisu Squares
 Mini Assorted Cheese Cakes
 Mini Lemon Squares
 Mini Raspberry Crumble Bars
 Mini Truffle Chocolate Brownie Bites
 Mini Caramel Turtle Bars
 Mini Bittersweet Blackout Tartlets
 Mini Espresso Truffle Pastry
 Mini White Chocolate Macadamia Bites
 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 2.75

Chicken Waldorf Salad
with apples and grapes 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 raisins

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

Terriyaki Beef Satay
seared beef with a teriyaki glaze

Thai Chicken Satay
with peanut sauce

Vegetable Spring Rolls
with lemon grass soy sauce

Vegetable Samosa
with "ten spice" tomato chutney

Edamame Potsticker
with soy dipping sauce

Zuchinni Quinoa Fritter 🌱
with harissa crème fraîche

Cherry Blossom Tart
cream cheese and cherry jam

Bacon Wrapped Goat Cheese Stuffed Date
with roasted red pepper sauce

Vegan Star 🌱

Herbed Mushroom Phyllo Triangle

Falafel Bite
with cucumber yogurt tzatziki

Glazed Chicken Satay
with honey garlic and sriracha

Dijon Beef Satay
with atomic horseradish sauce

Shrimp Dumplings
lemongrass soy



Priced per piece. Twenty five piece minimum. Food and beverage subject to staff charges, 9.5% service charge, 10% off-premise fee, and applicable sales tax. Prices subject to change.

Hors d'oeuvres

Chef Select 3.70

Jumbo Shrimp
served with lemon and cocktail sauce

Roasted Eggplant Caviar Tart
in quinoa cup with tomato confit

Butternut Squash Puree 🌱
in quinoa cup with roasted walnuts

Avocado and Crab Salad (*Market Price*)
in tortilla cup

Smoked Chicken Salad
on spiced corn cake

Short Rib Hand Pie
with Roquefort cheese

Duck, Apricot, and Brandy Beggar's Purse

Flat Iron Steak, Gorgonzola, and Bacon
with garlic aioli on a skewer

Southwest Salmon
with Creole mayonnaise

Smoked Salmon Canapé
on a potato pancake with whipped cream cheese

Asparagus Spear in Phyllo

House-made Maryland Crab Cakes (*Market Price*)
with piquant remoulade sauce

Coconut Shrimp
with sweet and sour sauce

Asian Lobster Salad
in a tortilla cup

Duck and Asparagus Summer Roll

Barquette of Whipped St. Andre Cheese
with lingonberry jam on sliced toasted baguette

Jumbo Lemon Prawns
with saffron lemon aioli

Squash & Gruyere Risotto Cakes
with carrot and cumin Raita

Thai Braised Short Rib
in wonton cup

Artichoke and Chickpea "No Crab Crabcake"
with vegan remoulade

Vegan Whipped Feta
in crispy cup with orange and olive



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

7.50 Add Charcuterie Plate **4.50**

Cubed Cheese Display

Served with assorted classic crackers

6.00

Classic Vegetable Crudit 

Assorted Raw Vegetables Served with
Ranch Dip, Roasted Red Pepper Dip and Hummus

5.00

Fruit Salad

Assorted Diced Seasonal Fruit

5.00



big and bold fruit display

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

Spicy Buffalo Chicken Dip

pulled chicken in a creamy dip covered with
melted Cheddar and served with assorted crackers,
celery, and carrots

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
pepperjack cheese, chipotle aioli
- Smoky Pulled Pork Shoulder Slider
chipotle barbecue sauce, cole slaw
- Fried Chicken Slider
creole remoulade, pickles, cole slaw
- Housemade Barbecue Chickpea Burger 🌱
- House-made Maryland Crab Cake Slider (*Market Price*)
piquant rémoulade sauce

11.00



local artisan cheese selection



freshly ground beef slider



fried chicken slider

Display Presentations

Quesadilla Station

A selection of three flavors, grilled and sliced to order, served with house-made salsa, sour cream, and guacamole. *(requires station attendant)*

- Black Bean and Corn 🌱
- Chicken and Tri-color Peppers
- Diced Steak and Tri-color Peppers

9.00

Street Tacos Station

A selection of three authentic “street style tacos” served on warm flour tortillas with. *(requires station attendant)*

- 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

11.00



street tacos

Mediterranean Pita Station

A selection of three Mediterranean favorites served on a warm pita with tzatziki, harissa, feta, pickled vegetables and a tomato olive salad *(requires station attendant)*

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

12.00

Stir Fry Station

Three prepared to order stir fry options served with white rice.

(requires station attendant)

- wok tossed carrots, peppers, onions, broccoli, and snow peas in a stir fry sauce 🌱
- wok tossed chicken with vegetables and stir fry sauce
- wok tossed sliced beef with vegetables and stir fry sauce

12.00



beef stir fry

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

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
- Rigatoni
with Italian sausage, broccoli rabe and marinara

10.00

Enhance Your Station

Caesar Salad 2.00

Grilled Veggies 3.00

Garlic Bread 2.00



eggplant bolognese

Carving Stations

Grilled Side of Salmon 9.00

green goddess dressing, crostini

Roasted Carved Turkey Breast 9.00

cranberry chutney, potato bun

Honey Glazed Ham 8.00

assorted mustards, potato bun

24-Hour Marinated Flank Steak 9.00

garlic, thyme & olive oil marinated,
red wine sauce, freshly baked rolls

Cowboy's Texas Rib Eye 12.00

roasted bone-in rib eye, parsley and shallot crusted,
red wine sauce, potato bun

Roasted Tenderloin of Beef 15.00

horseradish cream, flavored mustards, potato bun,
port wine sauce

16-Hour Smoked Beef Brisket 10.00

chipotle barbecue sauce, cole slaw, creamy horseradish, rolls

Herb Crusted Rack of Lamb 18.00

rosemary au jus

Enhance Your Station

Mashed Potatoes and Gravy 3.00

Cornbread Stuffing 2.00

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

Maryland Crab

Local Mushroom Bisque

Vegetable and Orzo Minestrone
add lobster \$4


Salads

Baby Romaine Salad

leaves of baby romaine, green oak leaf, and butter lettuce
topped with sliced brie, julienne dried apricot and classic
tarragon vinaigrette dressing

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

Baby Spinach

dried blueberries, roasted sweet potato,
champagne vinaigrette, ciabatta crouton

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



vegetable and orzo minestrone



baby spinach salad



Plated Meals

Second Course

Vegetarian Entrées 🌱

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

Spinach Fettucine **26.95**

served with house-made eggplant Bolognese,
vegan parmesan cheese

Samosa Chaat **26.95**

classic potato and pea samosa served on a bed of stewed
chickpeas, cilantro chutney and tamarind chutney

Cold Salad Entrées

Fattoush Salad

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

- with chicken **25.95**
- with shrimp **29.95**
- with salmon **27.95**

Classic Caesar

served with ciabatta croutons and parmesan cheese

- with chicken **25.95**
- with shrimp **29.95**
- with salmon **27.95**

Classic Niçoise

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

- with chicken **25.95**
- with tuna **29.95**
- with salmon **27.95**



ratatouille tart



tuna nicoise salad

Plated Meals

Second Course *continued*

Entrées

**Roasted Chicken Breast Stuffed
With Plantain and Poblano 31.95**
with tomatillo pico de gallo served
with collard greens and coconut rice and beans

Grilled Moroccan Chicken Breast 31.95
tri-color quinoa pilaf, curried cauliflower,
roasted roma tomatoes, cucumber-mint yogurt sauce

Seared Chicken Breast 31.95
herbed chicken au jus, vegetable risotto,
fresh seasonal vegetables

Boneless Braised Short Ribs 35.95
Yukon gold mashed potatoes, red wine demi glaze,
fresh seasonal vegetables

Grilled Filet Mignon 44.95
roasted potato, braised garlic spinach, port wine sauce

Herb Crusted Salmon 35.95
herb polenta square, lemon buerre blanc,
fresh seasonal vegetables

Seared Maryland Crab Cake (Market Price)
herb roasted red bliss potatoes, grilled green
and yellow squash, Old Bay rémoulade sauce

Sautéed Catfish Piccata 33.95
tomato buerre blanc, jasmine rice, fresh seasonal vegetables

Lemon Roasted Chicken 31.95
with creamy polenta, broccolini, chicken jus



catfish piccata



boneless braised short ribs



seared chicken breast

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

Poached Apple Tart

tart apples poached in wine syrup, almond cream,
crunchy tart shell, and mango coulis

Decadent Chocolate Bombe

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

S'Mores Tart

rich chocolate mousse in a spiced graham cracker crust
with a toasted marshmallow vanilla 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

White Chocolate Macadamia Cheese Cake

classic New York-style cheese cake, with a white chocolate
and toasted macadamia nut swirl, passion fruit sauce

Roasted Hazelnut and Chocolate Rococo

hazelnut praline chocolate cream on a croquant base
with chocolate glaze and chocolate brandy sauce

Strawberry Charlotte

vanilla Bavarian cream, macerated strawberry
and creamsicle anglaise



glazed seasonal fruit tart



decadent chocolate bombe

food name

Beverages

Host Sponsored Bar

Client is charged for drinks consumed

House Liquor **8.00**
Premium Liquor **10.00**
House Wine **8.00**
Premium Wine **10.00**
Beer **6.00**
Soft Drink **2.00**
Juice **3.00**
Sparkling or Still Water **3.00**

Cash Bar

Guests pay for their own drinks during event

House Liquor **9.00**
Premium Liquor **11.00**
House Wine **9.00**
Premium Wine **11.00**
Beer **7.00**
Soft Drink **3.00**
Juice **3.00**
Sparkling or Still Water **4.00**

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

Tito's 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

Grey Goose 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



Desserts

A la Carte

Selection of Mini Pastries **4.00**

Bite Size Desserts **2.25 each**

choices on page 13, minimum 25 pieces per type

Cookies **2.00**

Brownies **2.25**

Sheet Cakes

Half Sheet Cake **53.00**

Whole Sheet Cake **98.00**

Strawberry Shortcake; half **70.00**

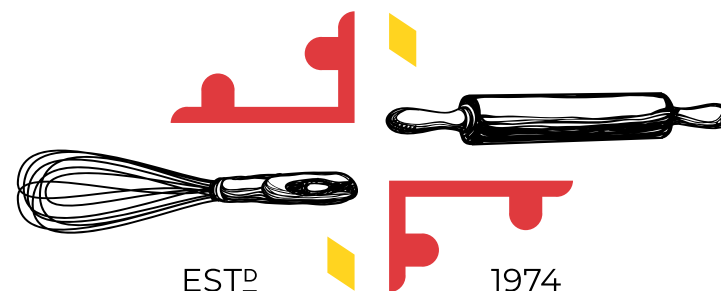
Strawberry Shortcake; whole **125.00**

Ice Cream Sundae Bar

Ice Cream Sundae Bar with Toppings **7.25**
includes caramel, chocolate, and strawberry sauce,
dry nuts, crushed Oreo cookies, whipped cream,
rainbow & chocolate sprinkles and cherries



assorted mini pastries



MARYLAND BAKERY

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