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 green icon 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 though 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
Breakfast

Add These Enhancements to Your Meal

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Basket of Whole Fruit</td>
<td>2.25</td>
</tr>
<tr>
<td>Assorted Individual Yogurts</td>
<td>3.25</td>
</tr>
<tr>
<td>Oatmeal with 1% milk</td>
<td>3.00</td>
</tr>
<tr>
<td>brown sugar, dried fruit</td>
<td></td>
</tr>
<tr>
<td>Assorted Mini Bagels</td>
<td>2.75</td>
</tr>
<tr>
<td>with plain and flavored cream cheese</td>
<td></td>
</tr>
<tr>
<td>Assorted Donuts</td>
<td>2.25</td>
</tr>
<tr>
<td>House-made Granola</td>
<td>3.25</td>
</tr>
<tr>
<td>with 1% milk</td>
<td></td>
</tr>
<tr>
<td>French Toast Brioche</td>
<td>3.75</td>
</tr>
<tr>
<td>syrup and berry compote</td>
<td></td>
</tr>
<tr>
<td>Home-style Pancakes</td>
<td>4.00</td>
</tr>
<tr>
<td>with syrup</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon Display</td>
<td>9.25</td>
</tr>
<tr>
<td>red onions, capers, chives, assorted cream cheese, mini bagels</td>
<td></td>
</tr>
</tbody>
</table>

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

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.
Breaks

Nibbles & Snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House-made Chesapeake Potato Chips</td>
<td>$3.50</td>
</tr>
<tr>
<td>with onion dip</td>
<td></td>
</tr>
<tr>
<td>Tri-colored Tortilla Chips</td>
<td>$5.00</td>
</tr>
<tr>
<td>with trio of house-made salsa:</td>
<td></td>
</tr>
<tr>
<td>roasted tomato, mango, corn and black bean</td>
<td></td>
</tr>
<tr>
<td>Individual Pretzel Bag</td>
<td>$2.25</td>
</tr>
<tr>
<td>Assorted Granola Bars</td>
<td>$2.25</td>
</tr>
<tr>
<td>Popcorn</td>
<td>$2.00</td>
</tr>
<tr>
<td>Mini Brownie Truffle Cakes</td>
<td>$2.25</td>
</tr>
<tr>
<td>Assorted Gourmet Cookies</td>
<td>$2.00</td>
</tr>
<tr>
<td>House-made Granola</td>
<td>$3.25</td>
</tr>
<tr>
<td>with nuts and dried fruit</td>
<td></td>
</tr>
<tr>
<td>Make-Your-Own Trail Mix</td>
<td>$5.75</td>
</tr>
<tr>
<td>cashews, pecans, M&amp;M’s,</td>
<td></td>
</tr>
<tr>
<td>Goldfish, granola, pretzels,</td>
<td></td>
</tr>
<tr>
<td>raisins, raisins, pumpkin seeds</td>
<td></td>
</tr>
<tr>
<td>Whole Fruit Basket</td>
<td>$2.25</td>
</tr>
</tbody>
</table>

Cold beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Lemonade, Raspberry Lemonade,</td>
<td></td>
</tr>
<tr>
<td>Sweet Southern Iced Tea</td>
<td></td>
</tr>
<tr>
<td>choose one</td>
<td>$2.00</td>
</tr>
<tr>
<td>all three</td>
<td>$3.00</td>
</tr>
<tr>
<td>Assorted Pepsi Sodas</td>
<td>$2.00</td>
</tr>
<tr>
<td>All cold beverages served</td>
<td></td>
</tr>
<tr>
<td>with complimentary filtered water.</td>
<td></td>
</tr>
</tbody>
</table>

Mocktails

<table>
<thead>
<tr>
<th>Mocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hibiscus ginger punch</td>
<td>$4.00</td>
</tr>
<tr>
<td>hibiscus flower, ginger, simple syrup, ginger ale</td>
<td></td>
</tr>
<tr>
<td>Pomegranate fizz</td>
<td>$4.00</td>
</tr>
<tr>
<td>pomegranate juice, lemon juice, rosemary simple syrup</td>
<td></td>
</tr>
</tbody>
</table>

Hot Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Starbucks Fair Trade Coffee and Assorted Hot Teas</td>
<td>$3.50</td>
</tr>
<tr>
<td>Rich and Creamy Hot Chocolate</td>
<td>$2.50</td>
</tr>
<tr>
<td>Hot Spiced Apple Cider</td>
<td>$2.50</td>
</tr>
<tr>
<td>Hot Chocolate Station</td>
<td>$4.50</td>
</tr>
<tr>
<td>with shaved chocolate, marshmallows,</td>
<td></td>
</tr>
<tr>
<td>cinnamon sticks, whipped cream</td>
<td></td>
</tr>
</tbody>
</table>

Terrapin Snack Station

<table>
<thead>
<tr>
<th>Package</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Starbucks fair trade coffee, assorted hot teas, assorted gourmet cookies, mini brownie truffle cakes</td>
<td>$6.75</td>
</tr>
</tbody>
</table>

Testudo’s Thirst Quencher

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>sweet southern tea, house-made lemonade,</td>
<td></td>
</tr>
<tr>
<td>filtered water, crunchy mini pretzels,</td>
<td></td>
</tr>
<tr>
<td>granola bars</td>
<td>$6.00</td>
</tr>
</tbody>
</table>

Popcorn Station

<table>
<thead>
<tr>
<th>Package</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>buttered and caramel popcorn</td>
<td></td>
</tr>
<tr>
<td>with a variety of sweet and savory mix ins</td>
<td>$6.00</td>
</tr>
</tbody>
</table>

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.
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, aïoli 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
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
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
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
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

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**

**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

**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**

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**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**

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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.
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.

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.
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 with butternut squash, roasted Brussels sprouts, feta, pepitas, diced apples, pita croutons, balsamic sumac dressing
- Super Blend Baby Kale with 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 with 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

**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 Piccatta 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 cavatappi 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

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.
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

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.
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 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

- **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
- **Zucchini 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 rémoulade 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

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.
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, Flatbread, and Crackers
7.50 Add Charcuterie Plate 4.50

Cubed Cheese Display
Served with assorted classic crackers
6.00

Classic Vegetable Crudité
Assorted Raw Vegetables Served with
Ranch Dip, Roasted Red Pepper Dip and Hummus
5.00

Fruit Salad
Assorted Diced Seasonal Fruit
5.00

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.
Display Presentations

Warm Fondu 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
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**

**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**
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

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.
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
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
arugula 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
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

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

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
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
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

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  4.00
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

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