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.

Golf Course Clubhouse
College Park, Maryland 20742
Phone: 301-314-6631  •  Fax: 301-314-6649
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

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

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

### Healthy Morning

**$18.50**

Fruit Salad
Granola

Assorted Individual Yogurts

Fruit Muffins
Bran Muffins
Orange Juice

Coffee, Decaf, Tea

### New Yorker

**$15.00**

Fresh Bagels
Cream Cheese
Whole Fruit
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

- Sliced Roast Beef with caramelized red onion and black pepper sauce
- Sautéed Chicken Breast in a tomato fennel sauce
- Sliced Oven Roasted Turkey with cranberry sauce
- Maryland Jumbo-Lump Crab Cakes (add $7)

**Pick Three** $48.95

- Grilled Salmon with a sweet bourbon glaze
- Wild Mushroom Ravioli in a tomato fennel sauce
- Stuffed Acorn Squash stuffed with assorted vegetables, served in a tomato broth

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
- Sliced Top Round of Beef with demi-glace
- Sliced Roasted Turkey Breast served with white rice
- Seafood Creole
- Herb Roasted Bone-in Chicken
- Eggplant Parmesan

or
Pick Three $45.95
- Maryland Jumbo Lump Crab Cakes (add $7)
- Fettuccine Alfreda 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 Salad
- 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
Sliced Onions
Lettuce
Pickles
Relish
Sauerkraut (optional)
Chopped Onions
Cheddar, Swiss, Provolone

Select Three Sides
Bacon Baked Beans
Potato Chips
Coleslaw
Pasta Salad
Potato Salad
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.

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
- Coor’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
- Sauvignon 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.*

## Cart Goods

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