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 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 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. These staffing amounts are determined based on guest count, type of service, menu, location and other factors; and the corresponding 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

15.25

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

22.75

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 2.50
Assorted Individual Yogurts 3.50
Oatmeal with Milk 3.50
brown sugar, dried fruit
Assorted Mini Bagels 3.25
with cream cheese
Assorted Donuts 2.75
House-made Granola 3.50
with 1% milk
French Toast Brioche 4.25
syrup and berry compote
Home-style Pancakes 4.00
with syrup
Smoked Salmon Display 9.50
red onions, capers, chives,
assorted cream cheese, mini bagels
Seasonal Pancakes 6.00
• FALL: Pumpkin pancakes
  with apple compote and cinnamon whipped cream
• SPRING: Lemon pancakes
  with fresh berries, lemon curd, and whipped cream
House-made Individual Quiches
choose one flavor 6.00
choose two flavors 9.00
• Bacon and Onion
• Spinach and Cheese
• Goat Cheese and Asparagus Quiche
Build Your Own
Parfait Station 6.00
yogurt, assorted seasonal fruit,
local honey and house made granola

Action Stations

Breakfast Tostada Station 10.00
Crunchy tostadas topped with:
• Refried beans, scrambled eggs, pico de gallo,
cotija cheese and avocado drizzle
• Diced potato, cheddar onion and chorizo,
scrambled eggs, avocado crema and cilantro
*requires an attendant

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

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Breaks

Nibbles & Snacks
House-made Chesapeake Potato Chips 4.00
with onion dip
Tri-colored Tortilla Chips 5.50
with trio of house-made salsa: roasted tomato, mango, corn and black bean
Individual Pretzel Bag 2.50
Assorted Granola Bars 2.50
Popcorn 2.25
Assorted Gourmet Cookies 2.25
Mini Brownie Truffle Cakes 2.25
House-made Granola 3.50
with dried fruit
Make-Your-Own Trail Mix 6.00
cashews, pecans, M&M’s, Goldfish, granola,pretzels, raisins, raisins, pumpkin seeds
Whole Fruit Basket 2.50

Cold beverages
Classic Lemonade, Raspberry Lemonade,
Sweet Southern Iced Tea
choose one 2.50
all three 3.50
Assorted Pepsi Sodas 2.50
Bottled Water 3.50
All cold beverages served with complimentary filtered water.

Mocktails
Grapefruit Lavender Spritzer 4.00
lime seltzer, lavender simple syrup, and fresh grapefruit juice garnished with a dehydrated lime
Pomegranate Fizz 4.00
pomegranate juice, lemon juice, rosemary simple syrup

Hot Beverages
Starbucks Fair Trade Coffee 3.50
and Assorted Hot Teas
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

Popcorn Station
Buttered popcorn, caramel popcorn, Old Bay® pepitas, flaming hot Cheetos®, Oreo® pieces, M&M’s®, wasabi peas, mini marshmallows, spiced pecans, and sesame sticks 6.50

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Sammie Time

24.55

Choose 2 Salads
Mixed Green Salad
cucumbers, tomatoes, shredded carrots, croutons, ranch dressing, champagne vinaigrette
Cavatappi Pasta Salad
with roasted rainbow carrots, arugula, and a lemon sunflower seed dressing
Roasted Sweet Potato Salad
sweet potatoes roasted with colorful peppers, mixed with herbs, and a red wine vinaigrette
Dijon Herb Potato Salad
red bliss potatoes, fresh herbs, and a dijon vinaigrette

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, lettuce, tomato, and 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
Roast Beef Sandwich
horseradish spread, caramelized onion, on baguette
Turkey and Gouda
with grainy mustard, spring mix on tomato rosemary focaccia
Roast Chicken and Gouda
Honey mustard, bacon, roasted onion, smoked gouda and spinach on ciabatta
Green Goddess Turkey
Sliced turkey, watermelon radish, tomato, greens, and green goddess aioli on baguette

Ham with Boursin
Caramelized onion, spring mix on a roll
Grilled Steak
Pickled cabbage and chunky avocado mayo on a jalapeño cheddar roll
Fried Cauliflower
Romesco sauce, garlicky broccoli rabe, provolone on ciabatta
Vegan Roasted Veggie Wrap
roasted peppers, squash and zucchini with vegan whipped feta in a tortilla
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
Buffets

The Classic
Mixed Green Salad
tomato, cucumber, carrots
herb champagne dressing, buttermilk ranch dressing
Dijon Chicken Breast
roasted potatoes, 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

24.55

Enhance Your Buffet
Grilled Beef Medallion 9.00
Bordelaise sauce, mushroom
Atlantic Salmon 7.00
lemon beurre blanc, asparagus
Butternut Squash Soup 3.50
Roasted Sweet Potato Wedges 3.00
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
  • Tri-color tortilla chips
  • 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
24.55

Enhance Your Buffet
- Vegetarian Refried Beans 3.00
- Blackened Atlantic Hake 7.00
  for tacos
- Individual Mexican Flan 2.50
- Black Bean Squash and Corn Salad 3.00

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
24.55

Enhance Your Buffet
- Chipotle Barbecue Pork Slider 4.00
- Braised Collard Greens 3.00
- Smoked Barbecue Brisket 7.00
- Cajun Blackened Catfish 5.00
- Mashed Potatoes and Gravy 3.00
- Apple Cobbler 2.50

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Buffets

Taste of India
Tomato Cucumber Salad
Basmati Jeera Rice
basmati rice with toasted cumin seeds
Chana Masala
slow simmered chickpeas onion and tomatoes
Aloo Gobi
spiced, roasted potatoes and cauliflower
Tandoori Chicken
with raita and pickled onion
Mini Mango Mousse
Nankhatai Cookie
Indian shortbread cookie
Naan
24.55

Enhance Your Buffet
Mango Lassi  4.00
creamy mango and yogurt drink
Butter Chicken  5.00
braised chicken in a spiced creamy tomato sauce
Butter Paneer  5.00
diced paneer in a spiced creamy tomato sauce
Red Lentil Dahl  3.00
red lentil stew in creamy spiced sauce
Vegetable Biryani  5.00
aromatic basmati rice with roasted veggies, herbs, and spices

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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  Feta Cheese Crumbles
Roasted Corn  Shredded Cheddar
Roasted Sweet Potato  Spiced Pumpkin Seeds
Roasted Garbanzo Beans  Dried Cranberries
Carrots, Tomatoes  Hummus
    and Cucumbers  Black Beans

Dressings
Avocado Dressing
Champagne Vinaigrette
Maple Tahini Vinaigrette
Flatbreads and Lavash
Oatmeal Raisin Cookies
Mini Brownie Truffle Cakes
Filtered Ice Water

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

24.55

Enhance Your Buffet
Platter Of Seasonal Grilled Vegetables  3.00
marinated in garlic, olive oil and fresh herbs

Roasted Cauliflower Salad  3.00
with arugula and pomegranate seeds
    topped with a spiced yogurt drizzle

Seared Mediterranean Hake  7.00

Baklava  2.50

24.55
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
Charred Corn Salad with Roasted Veggies
Vegetarian Honey Baked Beans
Tomato and Mozzarella Salad
Cavatappi Veggie Pasta Salad
Roasted Sweet Potato Salad
House-made Potato Chips with Chesapeake Seasoning
Mixed Green Salad

Choose Two Desserts
Fruit Salad
Petite Apple Tarts
Diced Watermelon
Petite Key Lime Pies
Petite Southern Pecan Tarts
Lemon Curd Tarts
Assorted Gourmet Cookies
Brownies

Included
Filtered Water
Lemonade

24.55

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

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Build Your Own Buffet

| One Entrée  | $26.65 |
| Two Entrées | $31.65 |

**Salad (select one)**
- Mixed Green Salad
- Caesar Salad
- Bibb and Watermelon Radish Salad with watercress, sunflower seed, asparagus, shaved parmesan, and mint vinaigrette
- Wintergreens and Cabbage Salad
- Super Blend Baby Kale

**Sides (select two)**
- Medley of Seasonal Grilled Vegetables
- Roasted Broccoli Salad
- Seasoned Green Beans
- Rice Pilaf
- Mashed Potatoes
- Mashed Sweet Potatoes
- Penne Pasta with Grilled Vegetables
- Creamy Polenta with Herbs
- Sautéed Blend of Rainbow Chard, Collard, and Kale Greens

**Entrée (select one or two)**

**Poultry**
- Chili Marinated Chicken Breast roasted roma tomatoes, sautéed corn and squash, blistered green onions, and avocado dressing
- 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 (add $8) with red pepper coulis
- Seared Cod (add $4) with roasted pepper and saffron orzo
- Blackened Catfish with grit cake in a creamy Cajun sauce

**Meat**
- Grilled Beef Medallion (add $4)
- 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
- Creamy Polenta with mushroom ragu

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Build Your Own Buffet

Dessert (select two)
Mini Chocolate Fudge Cake
Mini Fresh Fruit Tarts
Mini Profiteroles
Mini Apple Tarts
Mini Milk Chocolate Caramel Tarts
Mini Tiramisu Squares
Mini Assorted Cheese Cakes
Mini Raspberry Crumble Bars
Mini Truffle Chocolate Brownie Bites
Mini Caramel Turtle Bars
Mini Bittersweet Blackout Tartlets
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.
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**

**Premium 2.80**

- Chicken Salad with Apricots
  with basil 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
- Peruvian Chicken Satay
  with aji verde sauce
- Vegetable Spring Rolls
  with soy dipping sauce
- Vegetable Samosa
  with “ten spice” tomato chutney
- Edamame Potsticker
  with soy dipping sauce
- Zucchini Quinoa Fritter
  with harissa crème fraiche
- Cherry Blossom Tart
  cream cheese and cherry jam
- Vegan Star
  ratatouille vegetables in crispy phyllo
- Herbed Mushroom Phyllo Triangle
- Falafel Bite
  with cucumber yogurt tzatziki
- Glazed Chicken Satay
  with honey garlic and sriracha
- Tuscan Grilled Beef Skewer
  with romesco sauce
- Shrimp Dumplings
  with soy dipping sauce
Hors d’oeuvres

Chef Select $3.80

Jumbo Shrimp
served with lemon and cocktail sauce
Avocado & Crab Salad
in tortilla cup
Short Rib Hand Pie
with Roquefort cheese
Flat Iron Steak, Gorgonzola, and Bacon
with garlic aioli on a skewer
Southwest Salmon
with Creole mayonnaise
Smoked Salmon Canapé
on rye crostini with whipped cream cheese
Asparagus Spear in Phyllo
House-made Maryland Crab Cakes
with piquant rémoulade sauce
Coconut Shrimp
with sweet and sour sauce
Asian Lobster Salad
in a tortilla cup

Duck and Asparagus Summer Roll
Honey Whipped Ricotta
with balsamic roasted grapes in a crispy cup
Jumbo Lemon Prawns
with saffron lemon aioli
Squash & Gruyere Risotto Cakes
with carrot and cumin Raita
Shawarma Spiced Lamb Tartlet
with tahini and pickled onions
Artichoke & Chickpea “No Crab Crabcake”
with vegan remoulade
Vegan Whipped Feta
in tortilla cup with orange and olive
Goat Cheese & Phyllo Triangle
with hot honey
Maryland Crab Cigar
with Old Bay remoulade
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
8.00 Add Charcuterie Plate 5.00

Cubed Cheese Display
Served with assorted classic crackers
6.00

Classic Vegetable Crudité
Assorted raw vegetables served with ranch dip
5.00

Fruit Salad
Assorted Diced Seasonal Fruit
5.00

Bruschetta Display
Lentil dip with confit leeks, smoked salmon dip, olive tapenade
6.00

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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

Street Corn Dip
roasted corn, lime, chili, and cotija cheese; served with tri-color tortilla chips
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
  chipotle aïoli

• Smoky Pulled Pork Shoulder Slider
  chipotle barbecue sauce, cole slaw

• Fried Chicken Slider
  creole remoulade, pickles, cole slaw

• House-made Chickpea Burger

• House-made Maryland Crab Cake Slider *(Market Price)*
  piquant rémoulade sauce

• Lamb and Feta Slider
  with tzatziki

12.00

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Display Presentations

Tostada Station
*(requires station attendant)*
Crunchy Tostadas Topped with:
- Refried beans, pico de gallo, cotija cheese, avocado drizzle
- Pulled chicken, diced avocado, cilantro relish
- Creamy avocado spread, tropical fruit, shrimp ceviche, lime crema drizzle

10.00

Street Tacos Station
*(requires station attendant)*
A selection of three authentic “street style tacos” served on warm flour tortillas with:
- 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

12.00

Mediterranean Pita Station
*(requires station attendant)*
A selection of three Mediterranean favorites served on a warm pita with tzatziki, harissa, feta, pickled vegetables and a tomato olive salad
- Fried falafel
- Marinated roast chicken schwarma
- Roast lamb schwarma

13.00

Mac and Cheese Station
Rich and creamy mac and cheese topped with your choice of:
- Braised collard greens
- Seasoned ground beef
- Chopped bacon
- Roasted broccoli florets
- Shredded cheddar
- Pickled onions
- Crispy bread crumbs
- Assorted hot sauces

10.00
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
- Gnocchi
  with brown butter sage sauce, shaved parmesan, arugula, and bacon

11.00

Enhance Your Station

Caesar Salad 3.00
Grilled Veggies 3.00
Garlic Bread 2.50

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Carving Stations

Grilled Side of Salmon  10.00  
green goddess dressing, crostini
Roasted Carved Turkey Breast  9.00  
cranberry chutney, potato bun
Honey Glazed Ham  9.00  
assorted mustards, potato bun
24-Hour Marinated Flank Steak  11.00  
garlic, thyme & olive oil marinated, red wine sauce, freshly baked rolls
Smoked Chicken  10.00  
slow smoked chicken thighs and breasts with assorted barbecue sauces
16-Hour Smoked Beef Brisket  12.00  
chipotle barbecue sauce, cole slaw, creamy horseradish, rolls

Roasted Tenderloin of Beef  15.00  
horseradish cream, flavored mustards, potato bun, port wine sauce
Herb Crusted Rack of Lamb  19.00  
rosemary au jus

Enhance Your Station
Mashed Potatoes and Gravy  3.00
Cornbread Stuffing  3.00
Petite Farmer’s Market Salad  3.00
Grilled Vegetables  3.00
Saffron Risotto  3.00

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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
Local Mushroom Bisque

Salads
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

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

Roasted Broccoli and Chickpea Salad
tossed with arugula and lemon vinaigrette

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Plated Meals

Second Course

Cold Salad Entrées

Fattoush Salad
with batata harra potatoes, olives, roast pita chips, tomatoes, cucumber, lemon, sumac and zatar
  • with chicken $26.95
  • with shrimp $30.95
  • with salmon $28.95

Classic Caesar
served with ciabatta croutons and parmesan cheese
  • with chicken $26.95
  • with shrimp $30.95
  • with salmon $28.95

Classic Niçoise
served with olives, haricot verts, hard boiled eggs, tomatoes, boiled new potatoes, vinaigrette
  • with chicken $26.95
  • with tuna $30.95
  • with salmon $28.95
Plated Meals

Second Course continued

Entrées
Roasted Chicken Breast Stuffed
With Plantain and Poblano  32.95
with tomatillo pico de gallo served
with collard greens and coconut rice and beans
Grilled Moroccan Chicken Breast  32.95
tri-color quinoa pilaf, curried cauliflower,
roasted roma tomatoes, cucumber-mint yogurt sauce
Seared Chicken Breast  32.95
herbed chicken au jus, vegetable risotto,
fresh seasonal vegetables
Lemon Roasted Chicken  32.95
with creamy polenta, broccolini, chicken jus
Boneless Braised Short Ribs  36.95
Yukon gold mashed potatoes, red wine demi glaze,
fresh seasonal vegetables
Grilled Filet Mignon  46.95
roasted potato, braised garlic spinach, port wine sauce
Herb Crusted Salmon  36.95
herb polenta square, lemon buerre blanc,
fresh seasonal vegetables
Seared Maryland Crab Cake  48.95
herb roasted red bliss potatoes, grilled green
and yellow squash, Old Bay rémoulade sauce
Sautéed Catfish Piccata  34.95
tomato buerre blanc, jasmine rice, fresh seasonal vegetables
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
Cavatappi  26.95
served with house-made eggplant Bolognese,
vegan parmesan cheese
Local Sustainable Hake  36.95
lemon beurre blanc, herb polenta square, seasonabl vegetables
Panko Crusted Salmon  36.96
topped with a lemon scented panko crust, citrus chili glaze,
Julienne carrot, leeks, celery, scallions, mashed sweet potatoes,
Seared Airline Breast of Chicken  32.95
cherry blackberry reduction, corn cake, sauteed rainbow
chard, tri-color Malibu carrot

*Each entrée can be made vegetarian with choice of cauliflower steak,
roasted butternut squash, or sautéed tofu.

**Each additional entrée add 3.00
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

Decadent Chocolate Bombe
dark chocolate and cognac mousse, chiffon sponge cake,
bittersweet chocolate ganache glaze, and coffee grain 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

Strawberry Charlotte
vanilla Bavarian cream, macerated strawberry
and creamsicle anglaise

Coffee Regent Torte
chocolate chiffon sponge cake soaked with fresh brewed
coffee, coffee cream, rich chocolate whipped mousse,
chocolate custard sauce

Torta Esperanza
wild strawberry mousse, vanilla genoise, chocolate mirror
glaze, citrus creme anglaise

Old Fashioned Apple Tart*
butter roasted Cortland apples, brandy soaked raisins,
Dutch streusel, sable tart shell, custard sauce

*This item only available Mon–Fri, not available for weekend events.

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.
**Beverages**

<table>
<thead>
<tr>
<th>Host Sponsored Bar</th>
<th>Cash Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Client is charged for drinks consumed</td>
<td>Guests pay for their own drinks during event</td>
</tr>
<tr>
<td><strong>House Liquor</strong> 9.00</td>
<td><strong>House Liquor</strong> 10.00</td>
</tr>
<tr>
<td><strong>Premium Liquor</strong> 11.00</td>
<td><strong>Premium Liquor</strong> 12.00</td>
</tr>
<tr>
<td><strong>House Wine</strong> 9.00</td>
<td><strong>House Wine</strong> 10.00</td>
</tr>
<tr>
<td><strong>Premium Wine</strong> 11.00</td>
<td><strong>Premium Wine</strong> 12.00</td>
</tr>
<tr>
<td><strong>Beer</strong> 7.00</td>
<td><strong>Beer</strong> 8.00</td>
</tr>
<tr>
<td><strong>Soft Drink</strong> 2.50</td>
<td><strong>Soft Drink</strong> 2.50</td>
</tr>
<tr>
<td><strong>Juice</strong> 3.25</td>
<td><strong>Juice</strong> 3.25</td>
</tr>
<tr>
<td><strong>Sparkling or Still Water</strong> 3.25</td>
<td><strong>Sparkling or Still Water</strong> 3.25</td>
</tr>
</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>House Liquor</th>
<th>Premium Liquor</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Clutch Vodka</strong></td>
<td><strong>Tito’s Vodka</strong></td>
</tr>
<tr>
<td><strong>Gordon’s Gin</strong></td>
<td><strong>Bombay Sapphire Gin</strong></td>
</tr>
<tr>
<td><strong>Bacardi Rum</strong></td>
<td><strong>Flor De Cana Rum</strong></td>
</tr>
<tr>
<td><strong>Sauza Silver Tequila</strong></td>
<td><strong>Knob Creek Bourbon</strong></td>
</tr>
<tr>
<td><strong>Jim Beam Bourbon</strong></td>
<td><strong>Sagamore Spirit Whiskey</strong></td>
</tr>
<tr>
<td><strong>Jack Daniel’s Whiskey</strong></td>
<td><strong>Johnny Walker Black Label Scotch</strong></td>
</tr>
<tr>
<td><strong>Johnny Walker Red Label Scotch</strong></td>
<td><strong>Patron Tequila</strong></td>
</tr>
<tr>
<td><strong>Beer</strong></td>
<td><strong>Beer</strong></td>
</tr>
<tr>
<td>Select Domestic, Import, Craft and Local Beers ✔️</td>
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</tr>
<tr>
<td><strong>Wine</strong></td>
<td><strong>Wine</strong></td>
</tr>
<tr>
<td>Two White House Wines</td>
<td>Two White Premium Wines</td>
</tr>
<tr>
<td>Two Red House Wines</td>
<td>Two Red Premium Wines</td>
</tr>
</tbody>
</table>

*Maryland Dining is now cashless; we accept all major credit cards, Apple pay, and Google pay*

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   4.50
Bite Size Desserts   2.50 each
choices on page 13, minimum 25 pieces per type
Cookies   2.25
Brownies   2.50

Sheet Cakes
Half Sheet Cake   55.00
Whole Sheet Cake   99.00
Strawberry Shortcake; half   75.00
Strawberry Shortcake; whole   130.00

Ice Cream Sundae Bar
Ice Cream Sundae Bar with Toppings   8.00
includes caramel, chocolate, and strawberry sauce, dry nuts, crushed Oreo cookies, whipped cream, rainbow & chocolate sprinkles and cherries

Poundcake Station
Poundcake Station   6.00
sliced lemon or chocolate pound cake with whipped cream, chocolate mousse, lemon curd, and fresh berries

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

Food and beverage subject to staff charges, 9.5% service charge, 10% off-premise fee, and applicable sales tax. Prices subject to change.