



# GOOD TIDINGS

University of Maryland Catering



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# GOOD TIDINGS

## University of Maryland Catering

### Welcome

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*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

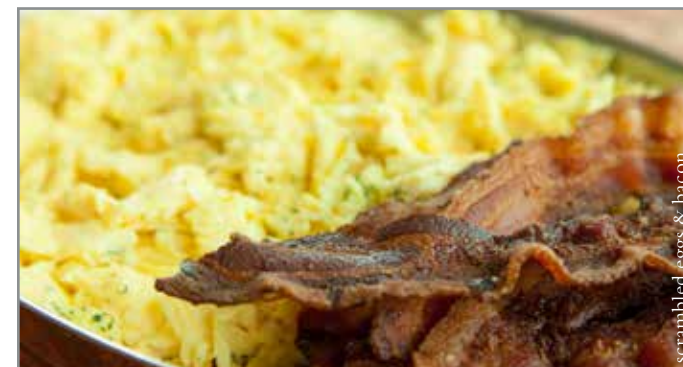
**14.75**



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

### 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	<b>2.00</b>
all three	<b>3.00</b>

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

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## 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
- 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
- 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



zucchini quinoa fritters



chicken empanadas

falafel bite



# 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**

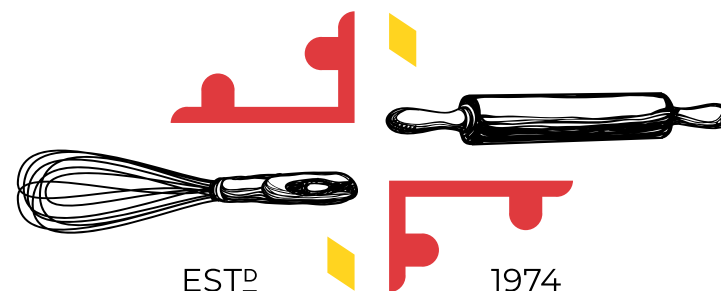
Strawberry Shortcake; whole **125.00**

### 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.**