Good Tidings
University of Maryland Catering

301.314.1100 • fax 301.314.6776 • goodtidings.umd.edu
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%.

Off-Premise Fee
The off-premise charge is required to cover costs associated with safely transporting your food and equipment. If your event is being held in a facility where Good Tidings has a kitchen, then you will be exempt from the off-premise charge. These locations are the Stamp Student Union, the Xfinity Center and Tyser Tower at Maryland Stadium.

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
13.50

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
• Roasted Vegetable Frittatas
• Spinach and Cheese Quiche
Choose one Meat Selection
• Crispy Applewood Bacon
• Pork Sausage
• Turkey Sausage Patties
Choose one Potato Selection
• Hash Browns
• Sautéed Fingerling Potatoes with Caramelized Onions
Fair Trade Starbucks Coffee
Selection of Teas
lemon, honey, and cream
19.95
# 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>2.00</td>
</tr>
<tr>
<td>Assorted Individual Yogurts</td>
<td>3.00</td>
</tr>
<tr>
<td>Assorted Individual Cereals</td>
<td>2.50</td>
</tr>
<tr>
<td>Cage-free Hard Boiled Eggs</td>
<td>3.00</td>
</tr>
<tr>
<td>Oatmeal with 1% milk brown sugar, dried fruit</td>
<td>2.75</td>
</tr>
<tr>
<td>Assorted Mini Bagels with plain and flavored cream cheese</td>
<td>2.50</td>
</tr>
<tr>
<td>House-made Granola with 1% milk</td>
<td>3.00</td>
</tr>
<tr>
<td>Country Cheddar Grits</td>
<td>2.75</td>
</tr>
<tr>
<td>French Toast Brioche syrup and berry compote</td>
<td>3.50</td>
</tr>
<tr>
<td>Egg Whites Scrambled mushrooms, spinach, tomatoes, peppers</td>
<td>3.50</td>
</tr>
<tr>
<td>Berry Yogurt Parfait Greek yogurt, berries, honey, granola</td>
<td>4.00</td>
</tr>
<tr>
<td>Smoked Salmon Display red onions, capers, chives, assorted cream cheese, mini bagels</td>
<td>8.50</td>
</tr>
<tr>
<td>Pancakes with Maple Syrup choose one flavor</td>
<td>3.50</td>
</tr>
<tr>
<td>Pancakes with Maple Syrup choose two flavors</td>
<td>5.00</td>
</tr>
<tr>
<td>- Classic</td>
<td></td>
</tr>
<tr>
<td>- Blueberry</td>
<td></td>
</tr>
<tr>
<td>- Chocolate Chip</td>
<td></td>
</tr>
<tr>
<td>- Lemon Honey</td>
<td></td>
</tr>
<tr>
<td>House-made Individual Quiches choose one flavor</td>
<td>5.00</td>
</tr>
<tr>
<td>House-made Individual Quiches choose two flavors</td>
<td>8.00</td>
</tr>
<tr>
<td>- Bacon and Onion</td>
<td></td>
</tr>
<tr>
<td>- Spinach and Cheese</td>
<td></td>
</tr>
<tr>
<td>- Smoked Salmon and Chive</td>
<td></td>
</tr>
<tr>
<td>- Sautéed Vegetables</td>
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## Wow Your Guests with These Action Stations!

*Prepared fresh by a uniformed chef*

- **Omelet Station 8.50**
  - ham, assorted cheeses, mushrooms, spinach, onions, tomatoes, peppers, scallions, bacon

- **Belgian Waffle Station 5.50**
  - whipped cream, berries, chocolate, maple syrup
  - Add fried chicken with sriracha syrup (Perfect for Brunch!) 3.00

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

#### Cold beverages
- Classic Lemonade
- Raspberry Lemonade
- Sweet Southern Iced Tea
  - choose one: $2.00
  - all three: $3.00
- Assorted Pepsi Sodas: $2.00

All cold beverages served with complimentary filtered water.

#### Hot Beverages
- Starbucks Fair Trade Coffee and Assorted Hot Teas: $3.00
- Rich and Creamy Hot Chocolate: $2.00
- Hot Spiced Apple Cider: $2.00

#### Nibbles & Snacks
- House-made Chesapeake Potato Chips with onion dip: $3.00
- Tri-colored Tortilla Chips with trio of house-made salsa: $5.00
- Individual Pretzel Bag: $2.00
- Cracker Jacks: $2.50
- Assorted Granola Bars: $2.00
- Terra Chips: $3.00
- Popcorn: $1.50
- Assorted Candy Bars: $3.00
- Mini Brownie Truffle Cakes: $2.00
- Assorted Gourmet Cookies: $1.75
- House-made Granola with nuts and dried fruit: $3.00

### Candy Station
6.00
a variety of miniature sweets

### Make-Your-Own Trail Mix
5.50
cashews, pecans, M&M’s, wasabi peas, coconut, dried fruit, granola, goldfish, mini pretzels

### Whole Fruit Basket
2.00

### Terrapin Snack Station
Starbucks fair trade coffee, assorted hot teas, assorted gourmet cookies, mini brownie truffle cakes
6.50

### Testudo’s Thirst Quencher
sweet southern tea, house-made lemonade, filtered water, crunchy mini pretzels, granola bars
5.75
Sammie Time

Choose 2 Salads
Mixed Green Salad
cucumbers, tomatoes, shredded carrots, croutons,
ranch dressing, champagne vinaigrette
Greek Salad
romaine, pepperoncini, black olives, tomatoes,
 feta, white balsamic vinaigrette
Roasted Fingerling Potato Salad
Creamy Honey Cole Slaw with Poppy Seeds

Choose 3 Sandwiches
Tuna Salad Sandwich
celery, onions, on tomato herb focaccia
Chicken Salad Sandwich
celery, onions, arugula, on oat wheat bun
Smoked Turkey
tomatoes, lettuce, mayonnaise, on baguette
House-made Roast Beef Sandwich
horseradish spread, caramelized onions, on baguette
Salmon Club Sandwich
bacon, honey mustard, on croissant
Italian Hoagie
assorted cured meats, provolone, pesto spread, on baguette
Grilled Chicken Caesar Wrap
romaine, parmesan cheese, Caesar dressing
Tomato Mozzarella Sandwich
fresh basil, balsamic glaze on multigrain bread
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

21.95

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

The Classic
Mixed Green Salad
tomato, cucumber, carrots
herb champagne dressing, buttermilk ranch dressing
Grilled Herb Marinated Chicken Breast
sweet potato wedges, 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

21.95

Enhance Your Buffet
Grilled Beef Medallion 4.00
Bordelaise sauce, fennel
Atlantic Salmon 5.00
lemon beurre blanc, green beans
Butternut Squash Soup 2.00
Asparagus Pea Soup 2.00
Chocolate Pot de Crème 2.00

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Buffets

La Comida
Black Bean, Squash, and Corn Salad
Mexican Rice
Build-Your-Own Taco Bar
• Warm flour tortillas, taco shells
• Chili-spiced grilled chicken
• Citrus marinated grilled flank steak
• Sautéed bell peppers and onions
• Shredded romaine, shredded Cheddar cheese, sour cream, house-made salsa, guacamole
Mexican Sugar Cookies
Filtered Ice Water
All luncheons include iced tea
All dinners include Starbucks fair trade coffee and hot tea
21.95

Down Home
Baby Spinach Salad
with dried cranberries, spiced pecans, honey shallot dressing
Maryland Fried Chicken
Pan Roasted Chicken
Vermont Cheddar Macaroni and Cheese
Mashed Potatoes
Seasoned Fresh Whole Green Beans
Miniture Cornbread Muffins
with sweet butter
Apple Tart
Chocolate Carrot Cake
Filtered Ice Water
All luncheons include Iced Tea
All Dinners include Starbucks Fair Trade Coffee and Hot Tea
21.95

Enhance Your Buffet
Vegetarian Refried Beans 2.00
Spiced Tortilla Soup 2.00
with roasted corn
Blackened Atlantic Fish 4.00
for tacos
Lime Marinated Seafood Salad 4.00
Mexico City Caesar Salad 2.00
Individual Mexican Flan 2.00

Enhance Your Buffet
Chipotle Barbecue Pork Slider 3.00
Braised Collard Greens
with smoked turkey 3.00
Smoked Barbecue Brisket 3.00
Country Buttermilk Biscuits 1.00
Cajun Blackened Catfish 4.00
Petite Red Velvet Cakes 2.00

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**Buffets**

**Soups and Salads**

**Choose One Soup**
- Roasted Tomato Basil
- Asparagus and Spring Pea
- Roasted Butternut Squash
- Roasted Chicken Chowder
- Cream of Three Onion
- Maryland Crab Soup
- Local Mushroom Bisque

**Build-Your-Own Salad Bar Includes**
- Spinach
- Romaine
- Spring Mix
- Chopped Eggs
- Tomatoes
- Crumbled Blue Cheese
- Bacon

- 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

**That’s Amoré**

- Caesar Salad
  - ciabatta croutons, parmesan cheese, Caesar dressing
- Wheat Penne Pasta
  - portobello mushroom, baby spinach, marinara sauce
- Chicken Piccata
  - lemon caper sauce
- Assorted Seasonal Vegetables
  - eggplant, tomatoes, zucchini, squash, mushrooms
- Roasted Garlic Bread
- Tiramisu
- Filtered Ice Water

16.95

**Enhance Your Buffet**

- Herb Marinated Chicken 4.00
- Grilled Steak 5.00
- Grilled Salmon 5.00
- Lemon Pepper Shrimp 6.00
- Extra Soup 3.00

Enhance Your Buffet

- Roasted Tomato Basil Soup 2.00
- Bean and Vegetable Minestrone 2.00
- Seared Hake 4.00
  - San Marzano tomato sauce, fennel, onion, chives
- Jumbo Rigatoni with Beef Ragout 4.00
- Marinated Tomatoes and Buffalo Mozzarella 3.00
- Roasted Squash and Béchamel Lasagna 3.00
- Ground Beef and Marinara Lasagna 3.00
- Individual Panna Cotta 2.00

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Testudo’s Picnic

Choose Three Entrées
Grilled Hamburgers & Cheeseburgers
Vegan Burgers 🍔
All Beef Grilled Hot Dogs
Herb Marinated Grilled Chicken Breasts
Grilled Boneless Chicken Skewers
Chipotle Barbecue Chicken
Barbecue Smoked Pulled Pork
Sweet Italian Sausage

Choose Two Sides
Red Bliss Potato Salad
Honey Cole Slaw
“BLT” Macaroni Salad
Corn on the Cob
Vegetarian Honey Baked Beans
Tomato and Mozzarella Salad

Choose Two Desserts
Fruit Salad
Petite Apple Tarts
Wedges of Watermelon
Petite Key Lime Pies
Petite Southern Pecan Tarts
Assorted Gourmet Cookies

Included
Filtered Water
Lemonade

21.95
Build Your Own Buffet

One Entrée $23.95
Two Entrées $27.95

Salad (select one)
Mixed Green Salad
Greek Salad
Caesar Salad
Baby Spinach Salad
caramelized onions, slow roasted tomatoes,
toasted pine nuts
Super Blend Baby Kale
red leaf lettuce, Napa cabbage, Italian parsley,
cilantro, grated tri-color carrots, dressing

Sides (select two)
Medley of Seasonal Grilled Vegetables
Roasted Broccoli Salad
pine nuts, golden raisins, scallion relish
Seasoned Green Beans
Sautéed Spinach
Rice Pilaf
Mashed Potatoes
Penne Pasta with Grilled Vegetables

Entrée (select one or two)

Poultry
Moroccan Chicken
Pan Seared Chicken Breast
with apricot risotto
Chicken with Mushrooms
in cream sauce
Chicken Stew
with chickpeas and olives
Roast Turkey Breast
with seasonal chutney

Seafood
Herb Crusted Salmon (add $2)
with polenta squares
Seared Hake (add $2)
with ragout of white beans, squash, and rosemary
Shrimp and Bay Scallops (add $2)
with roasted garlic cream sauce
Maryland Crab Cakes (add $6)
with red pepper coulis

Meat
Grilled Filet (add $4)
Meat Lasagna
Beef and Pepper Stir-fry
in oyster sauce
Braised Beef
in mushroom Madeira sauce
Slow Smoked Brisket

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Build Your Own Buffet

Dessert (select two)
- Mini Chocolate Fudge Cake
- Mini Fresh Fruit Tarts
- Mini Lemon Meringue Tarts
- Mini Éclairs
- Mini Profiteroles
- Petit Fours
- Assorted Chocolate Truffles
- Mini Apple Tarts with toasted meringue
- Mini Milk Chocolate Caramel Tarts
- Mini Tiramisu Squares
- Mini Assorted Cheese Cakes
- Mini Lemon Squares
- Mini Raspberry Crumble Bars
- Mini Blondie Bites
- Mini Truffle Chocolate Brownie Bites
- Mini Caramel Turtle Bars
- Mini Brandied Peach Tartlets

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, 9.5% service charge, 10% off-premise fee, and applicable sales tax. Prices subject to change.
Hors d’oeuvres

Premium

Chicken Waldorf Salad
with apples and grapes in a crispy cup

Goat Cheese Truffle Lollipop
with spiced pecans and craisins

Blue Cheese Mousse
with candied walnuts on raisin bread

Baby Mozzarella, Cherry Tomatoes, and Prosciutto Brochette

Chilled Watermelon Gazpacho Shooter

Peking Duck Potsticker
with soy lemongrass dipping sauce

Warm Butternut Squash Shooter
with cinnamon and star anise

Assorted Vegetable Mini Quiches
sautéed spinach and roasted mushrooms

Spanakopita
with cucumber yogurt tzatziki

Fire Roasted Vegetable Empanada
with tomato sauce

Moroccan Spiced Chicken Satay
with “ten spice” tomato chutney

Chicken Pot Pie
decomstructed and topped with puff pastry

Beef Wellington
beef and mushroom baked in a flaky pastry

Fragrant Spiced Chicken Star
chicken adobo baked in crispy phyllo

Miniature Loaded Baked Potatoes
sour cream, house-cured bacon, chives

Vegetable Spring Rolls
with lemon grass soy sauce

Vegetable Samosa
with “ten spice” tomato chutney

Edamame Potsticker
with soy dipping sauce

Wild Mushroom Beggar’s Purse
cream cheese and cherry jam

Cherry Blossom Tart
crème fraîche and cherry jam

Goat Cheese Stuffed Date
with roasted red pepper sauce

2.40
Hors d’oeuvres

Chef Select

Jumbo Shrimp
served with lemon and cocktail sauce
Salmon Tartare
in savory cones
Roasted Eggplant Caviar Tart
in quinoa cup with tomato confit
Butternut Squash Puree
in quinoa cup with roasted walnuts
Avocado and Crab Salad
in tortilla cup
Smoked Chicken Salad
on spiced corn cake
Fava Bean Arugula Mousse
in a crispy quinoa cup
Short Rib Hand Pie
with Roquefort cheese
Grilled Cheese Minis
local cheese, tomato jam, on sunflower honey bread
Duck, Apricot, and Brandy Beggar’s Purse
Flat Iron Steak, Gorgonzola, and Bacon
with garlic aioli on a skewer
Kobe Burger
with smoked bacon, Vermont Cheddar
Southwest Salmon
with Creole mayonnaise

Smoked Salmon Canapé
on a potato pancake with whipped cream cheese
House-made Maryland Crab Cakes
with piquant rémoulade sauce
Maui Shrimp Chopstick
with coconut milk, cilantro
Asian Lobster Salad
in a tortilla cup
Avocado Deviled Egg
with anchovy and caviar
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

3.25
Display Presentations

Big and Bold Fruit Display
Seasonal and Exotic Fruits
8.50

Local Artisan Cheese Selection
Served with Dried Fruit, Honey, Jam, Sliced French Bread, Flatbread, and Crackers
9.00

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
6.50
Add Charcuterie Plate  4.00

Gourmet Vegetable Display
Assorted Colorful Raw Vegetables
Ranch Dip, Hummus
5.00

Baked Brie
Fig Jam Baked in Puff Pastry, French Baguette Crostini
6.00

Priced per person. Twenty five person 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

Warm Fondu Station

Spinach and Artichoke Dip
sliced baguette, assorted crackers, and tri-color tortilla chips
5.50

Warm Chesapeake Crab Dip
crabmeat with Old Bay seasoning, sliced baguette, assorted crackers, and tri-color tortilla chips
6.50

Spicy Buffalo Chicken Dip
pulled chicken in a creamy dip covered with melted Cheddar and served with assorted crackers, celery, and carrots
6.00

Choose All Three
13.00

Slider Bar

Build Your Bar…
Choose Three 9.00
Choose Four 11.00
Choose Five 14.00

• Freshly Ground Beef Slider
  ketchup, mustard, pickle

• Southwest Spiced Turkey Slider
  pepperjack cheese, chipotle aioli

• Smoky Pulled Pork Shoulder Slider
  chipotle barbecue sauce

• Slow Roasted Pulled Chicken Slider
  chipotle barbecue sauce

• Thinly Sliced Roasted Pit Beef Slider
  horseradish cream

• Vegetarian Patty Slider
  Dijon mustard

• House-made Maryland Crab Cake Slider
  piquant rémoulade sauce
  (add 3.00)
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
- Shredded Beef and Tri-color Peppers

$8.00

Grilled Cheese Station
Made with local ingredients, grilled and sliced to order, served with a roasted tomato and basil soup shooter. (requires station attendant)
- Fresh Mozzarella, Tomatoes, and Basil
- Cheddar, Bacon, and Onions
- Havarti, Roasted Mushrooms, and Fresh Herbs

$8.00

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Display Presentations

Mashed Potato Station
Yukon mashed potatoes and mashed sweet potatoes with crispy bacon, assorted cheeses, sour cream, marshmallows, scallions, pecans, brown sugar

7.00

Pasta Station
Choose three:
- Four Cheese Ravioli
  roasted peppers, onions, and San Marzano tomatoes
- Bow Tie Pasta
  with roasted chicken, Castelvetrano olives, fresh tomatoes in an oregano veloute sauce
- Radiatori Pasta
  with lemon, basil, and roasted eggplant
- Orzo
  with asparagus, peas, roasted garlic, grated parmesan, and extra virgin olive oil
- Cheese Tortellini
  parmesan cheese sauce and baby spinach
- Wheat Bow Tie Pasta
  roasted vegetables, dried tomatoes, and pesto sauce
- Rigatoni
  shrimp, mushrooms, roasted corn, and caper sauce

10.00

Enhance Your Station
Caesar Salad  3.00
Antipasto Skewer  2.00
Grilled Veggies  3.00
Garlic Bread  2.00
Carving Stations

Salmon En Croûte 7.50
dill crème fraîche, lemon caper aioli

Grilled Side of Salmon 7.50
green goddess dressing, crostini

Roasted Pork Loin 7.50
apple and thyme marinated, assorted mustards, brioche bun

Roasted Carved Turkey Breast 7.00
cranberry chutney, potato bun

Honey Glazed Ham 7.00
assorted mustards, potato bun

24-Hour Marinated Flank Steak 8.00
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, Alabama white sauce

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
- Asparagus and Spring Pea
- Roasted Butternut Squash with cinnamon and star anise
- Roasted Chicken Chowder
- Cream of Three Onion
- Maryland Crab
- Local Mushroom Bisque

**Salads**
- Baby Romaine Salad
  grapefruit sections, slow roasted tomatoes, garlic croutons, Caesar 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 cranberries, spiced pecans, port wine glazed onions, honey shallot dressing
- Iceberg Wedge
  tomatoes, local blue cheese, applewood smoked bacon, buttermilk dressing
- Farmers Market
  served with stuffed cucumbers, tomatoes, and honey shallot dressing
- Vine Ripened Tomatoes
  served with Buffalo mozzarella, balsamic reduction, and pesto vinaigrette

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

Second Course

Vegetarian Entrées
Roasted Vegetable Wellington  23.95
served with tomato coulis
Roasted Vegetable Risotto  23.95
served with sautéed mushrooms and roasted tomatoes
Soy Marinated Tofu  23.95
served with coconut rice cake and ponzu sauce
Traditional Yellow Curry  23.95
served with zucchini, squash and basmati rice
Porcini Stuffed Gnocchi  23.95
served with roasted mushrooms and a rich mushroom broth

Cold Salad Entrées
Classic Cobb
served with bacon, eggs, tomatoes, balsamic dressing
• with chicken  23.95
• with shrimp  25.95
• with salmon  25.95
Classic Caesar
served with ciabatta croutons and parmesan cheese
• with chicken  23.95
• with shrimp  25.95
• with salmon  25.95
Classic Niçoise
served with olives, haricot verts, hard boiled eggs, tomatoes,
boiled new potatoes, vinaigrette
• with chicken  23.95
• with tuna  25.95
• with salmon  25.95

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

Second Course continued

Entrées
Roasted Chicken Breast Stuffed with Spinach, Prosciutto, and Gruyère  29.95
Marsala mushroom sauce, saffron basmati rice, fresh seasonal vegetables
Grilled Moroccan Chicken Breast  29.95
tri-color quinoa pilaf, curried cauliflower, roasted roma tomatoes, cucumber-mint yogurt sauce
Seared Chicken Breast  29.95
herbed chicken au jus, vegetable risotto, fresh seasonal vegetables
Glazed Chicken Breast  29.95
ginger chili glaze, julienne fresh vegetables, seasoned sticky rice
Grilled Medallion of Beef  38.95
potato risotto, braised garlic spinach, port wine sauce
Boneless Braised Short Ribs  33.95
Yukon gold mashed potatoes, red wine demi glaze, fresh seasonal vegetables
Grilled New York Strip Steak  44.95
classic baked Idaho potato, fresh seasonal vegetables, bordelaise sauce
Herb Crusted Salmon  33.95
herb polenta square, lemon buerre blanc, fresh seasonal vegetables
Seared Maryland Crab Cake  42.95
herb roasted red bliss potatoes, grilled green and yellow squash, Old Bay rémoulade sauce
Local Sustainable Hake  34.95
herb polenta square, lemon beurre blanc, fresh seasonal vegetables

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

Brandied Cherry Cheese Cake
classic New York style cheese cake with
brandied sweet dark cherries and white chocolate sauce

Citrus Meringue Tart
orange and lemon curd, shortbread tart shell,
toasted Swiss meringue, and orange infused crème anglaise

Individual Tiramisu Cake
creamy mascarpone, whipped cream, and marsala between
layers of coffee soaked sponge cake with cocoa syrup

Chocolate Italian Zabaglione Torte
whipped chocolate Zabaglione cream layered with chocolate
genoise sponge served with strawberry sherry coulis

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
## Beverages

### Open House Full Bar

**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**
- **Domestic** Miller and Coors Beers
- **Import** Peroni and Guinness
- **Rotating Craft and Local Beers**

**Wine**
- Two White House Wines
- Two Red House Wines

Assorted Pepsi brand soft drinks, sparkling and still waters, juices, mixers, and appropriate garnishes included

**First Hour $13 per person**
**Additional hours $7 per person**

### Open Premium Full Bar

**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**
- **Domestic** Miller and Coors beers
- **Import** Peroni and Guinness
- **Rotating Craft and Local Beers**

**Wine**
- Two White Premium Wines
- Two Red Premium Wines

Assorted Pepsi brand soft drinks, sparkling and still waters, juices, mixers, and appropriate garnishes included

**First Hour $15 per person**
**Additional hours $8 per person**

### Open Beer and Wine Bar

Assorted Pepsi brand soft drinks, sparkling and still waters, juices, mixers, and appropriate garnishes included

**First Hour $11 per person**
**Additional hours $6 per person**
Food and beverage subject to staff charges, 9.5% service charge, 10% off-premise fee, and applicable sales tax. Prices subject to change.

**Beverages**

**Host Sponsored Bar**

Client is charged for drinks consumed

- House Liquor $6
- Premium Liquor $8
- House Wine $6
- Premium Wine $8
- Beer $6
- Soft Drink $2
- Juice $3
- Sparkling or Still Water $3

**Cash Bar**

Guests pay for their own drinks during event

- House Liquor $7
- Premium Liquor $9
- House Wine $7
- Premium Wine $9
- Beer $7
- Soft Drink $2
- Juice $3
- Sparkling or Still Water $3

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.