

MARYLAND NATIONAL  
★ GOLF CLUB ★  
BALTIMORE

Dear Banquet Client,

Thank you for your interest in Maryland National Golf Club and Schroyer's Tavern. At Maryland National, our top priorities are quality food and excellent service to create a memorable event for you and your guests.

This packet includes our current food and beverage pricing. Dining options include buffet or plated service.

The buffets come with a served salad, your choice of three entrees, choice of starch, chef's choice vegetable, rolls and butter, and non-alcoholic fountain beverages.

If you decide on a plated dinner, your guests would receive a dinner salad, their entree, a starch, a vegetable, rolls and butter.

You will also find our hors d'oeuvres choices, dessert selection and bar options on this menu. You can have a cash bar, consumption bar (you pay for only what your guests drink), or an open bar for one to four hours.

For additional information, you can visit us on the web at [marylandnational.com](http://marylandnational.com). To see photographs of some of our banquets, go to our business page on Facebook and click on the Wedding Receptions photo album.

Thank you again for your interest in our facility, we look forward to helping you plan your special day.



## Banquet Menu

### Hors d'oeuvres

Displays will be available for one hour

<u>Stationary</u>	Price Per Person
<b>Fruit and Cheese Display</b> A colorful display of seasonal fruit, imported and domestic cheese, assorted flatbread and crackers	\$3.25
<b>Marketplace Display</b> Vegetable crudites and assorted cheeses accompanied by flatbreads and a variety of dipping sauces	\$3.25
<b>Fruit, Cheese, &amp; Vegetable Display</b> A combination of above listed fruit & cheese display and marketplace display, with assorted flatbreads, crackers, and dipping sauces.	\$3.25
<b>Vegetable Crudites</b> With assorted dipping sauces	\$3.00
<b>Meatballs</b> Choice of Marinara <u>or</u> Swedish Style	\$2.50
<b>Baked Brie in Puff Pastry</b> With poached apples, walnuts, and honey	\$2.50
<b>Hot Crab Dip</b> Jumbo lump crab blended with melted cheeses. Served with French bread baguette slices.	\$3.50
<u>Stationary or Passed</u>	Price Per Piece
<b>Bruschetta</b> Choice of Tomato Basil <b>OR</b> Olive Tapenade and Creme Fraiche	\$1.25
<b>Barbeque Pork "Blinis"</b> Served on a Sweet Corn Blini and finished with Ancho BBQ Sauce	\$1.25
<b>Seared Tuna Wonton</b> Seared Ahi Tuna served on a Crispy Wonton with Yuzu Ponzu and Wakimi Salad	\$2.50
<b>Miniature Crab Cakes</b> Served with Whole Grain Mustard Remoulade	\$2.65
<b>Marinated Chicken Satay</b> Served with Thai Ginger Vinaigrette	\$1.50
<b>Mushrooms with Crab Imperial</b> Or with Italian Sausage \$1.50	\$2.25
<b>Black Angus New York Strip Beef Satay</b> Marinated, grilled and served with peanut dipping sauce	\$2.00
<b>Bacon Wrapped Gulf Shrimp</b> Shrimp wrapped in Hickory Bacon	\$2.75
<b>Coconut Shrimp</b> With a Thai Ginger dipping sauce	\$2.50

## Buffets

Middletown Valley Buffet

**\$17.95 PP**

**Choice of Caesar or Garden Salad  
Rolls and Butter  
Chef's Vegetable Selection  
Choice of Starch**

Entrees:

**Choose 3 selections from below**

**Penne or Fettuccine Pasta with Peppers and Mozzarella**

Choose one of the following sauces: **Marinara, Pesto, or Vodka**

Add Sweet Italian Sausage for an additional \$1 per person

**Baked Ziti**

Add sweet Italian sausage for an additional \$1 per person

**St. Louis Barbeque Pork Spareribs**

Cured in our house dry rub and braised with barbeque sauce

**Marinated Black Angus London Broil**

Grilled, sliced and served with Cabernet demi glace

**Chicken Paillard**

Thinly sliced and sautéed chicken breast in your choice of madeira or piccata sauce

### **Starch Choices**

**Choose one:**

Rice Pilaf

Scalloped Potatoes

Whipped Sweet Potatoes

Roasted Red Bliss Potatoes

Baked Potatoes-Loaded add an additional \$2 per person

Mashed Potatoes-Loaded add an additional \$2 per person

## **Buffets**

**Continued**

### **South Mountain Buffet \$23.95 PP**

Choice of Caesar or Garden Salad  
Rolls and Butter  
Chef's Vegetable Selection  
Choice of Starch

Entrees:

**Choose 3 selections from below or any from the Middletown Valley Buffet**

#### **Seared Pacific Coho Salmon**

With dill vin blanc **OR** with orange clover honey beurre blanc

#### **Stuffed Chicken Breast**

With chicken veloute sauce and rye accented traditional stuffing **OR** spinach florentine

#### **Asian Pork Tenderloin**

Teriyaki seared pork tenderloin served with a hoisen ginger glaze

#### **Seared Pork Loin**

Thinly sliced pork loin, seared with cinnamon and paired with a blackberry port demi glace

#### **Beef Burgundy**

Morsels of braised top round in a red wine and mushroom demi glaze

#### **Marinated Black Angus London Broil**

Grilled, sliced and served with a Cabernet demi glaze

#### **Chicken Paillard**

Thinly sliced and sautéed chicken breast in your choice of madeira **OR** piccata sauce

#### **Starch Choices**

**Choose one:**

Rice Pilaf

Scalloped Potatoes

Whipped Sweet Potatoes

Roasted Red Bliss Potatoes

Baked Potatoes-Loaded add an additional \$2 per person

Mashed Potatoes-Loaded add an additional \$2 per person

## **Buffets**

### **Continued**

#### **Surf and Turf Buffet \$29.95 PP**

Choice of Caesar or Garden Salad  
Rolls and Butter  
Chef's Vegetable Selection  
Choice of Starch

#### **Entrees:**

**Choose 3 selections from below or any from the Middletown Valley or the South Mountain Buffet**

#### **Roasted Black Angus Beef Tenderloin**

Slow roasted tenderloin and paired with white wine demi glace

#### **Roasted Pacific Coho Salmon**

With dill vin blanc **or** orange clover honey beurre blanc

#### **Seared Pork Tenderloin**

Thinly sliced pork loin, seared with cinnamon and paired with a blackberry port demi glace

#### **Jumbo Lump Crab Cakes**

Four ounce crab cakes broiled to golden brown and mustard vin blanc

#### **Chicken Chesapeake**

Baked chicken breast topped with jumbo lump crab meat, imperial sauce and mustard vin blanc

#### **Starch Choices**

**Choose one:**

Rice Pilaf

Scalloped Potatoes

Whipped Sweet Potatoes

Roasted Red Bliss Potatoes

Baked Potatoes-Loaded, add an additional \$2 per person

Mashed Potatoes-Loaded, add an additional \$2 per person

## Stations

### Carving Stations

Carving Stations can be added to any of the Buffet menus  
Selections listed below are priced per person and will be chef-attended which requires a \$75 labor charge per chef. All choices include appropriate condiments and assorted rolls.

	Price Per Person
<b>Asian Pork Tenderloin</b> With Hoisen Ginger Glaze	<b>\$4.00</b>
<b>Seared Pork Tenderloin</b> With Blackberry Port Demi Glace	<b>\$4.00</b>
<b>Savory Brined Turkey</b> Creamy Herbed Turkey Veloute	<b>\$4.00</b>
<b>Honey Dijon Basted Virginia Ham</b>	<b>\$4.50</b>
<b>Marinated Black Angus London Broil</b> Cabernet Demi Glace	<b>\$4.50</b>
<b>Black Angus New York Strip Loin</b> Madeira Mushroom Demi Glaze	<b>\$8.99</b>
<b>Black Angus Beef Tenderloin</b> White Wine Demi Glace	<b>\$10.50</b>

### Dessert

	Price Per Person
<b>Bread Pudding</b> Caramel Sauce	<b>\$5.00</b>
<b>Seasonal House Made Cheesecake</b>	<b>\$5.00</b>
<b>Cookies &amp; Brownies</b> Freshly baked chocolate chip cookies, sugar cookies and brownies	<b>\$5.00</b>
<b>Apple Pie/Apple Crisp</b>	<b>\$5.00</b>
<b>Chocolate Sour Cream Pound Cake</b> Red Wine Ganache and Mini Chocolate Chips	<b>\$5.00</b>
<b>Cannolis</b> Ricotta filling with mini chocolate chips	<b>\$5.00</b>
<b>Chocolate Peanut Butter Pie</b>	<b>\$6.50</b>

**Groups providing their own cake will be charged a fee of \$25.**  
We will provide a skirted table to display the cake, plates, forks and cutting service.

### Coffee Station

	Price Per Person
Regular, Decaffeinated and Tea Assortment	<b>\$1.50</b>

## SEATED DINNER SERVICE

Seated Dinner service is available for any size group. For groups of 20 or more, we ask that you provide a pre-order seven days prior to your event.

Price will be based on your selections.

### DINNER ENTRÉES

All entrées, with the exception of pasta and grain dishes are served with vegetable du jour, your choice of starch for everyone in your group and a house salad.

#### BEEF

**10 oz. "King Size" Filet Mignon** \$27.95

**5 oz. "Petite" Filet Mignon** \$17.95

Hand cut, grilled, & butter basted

**12 oz. New York Strip Steak** \$23.95

**8 oz. New York Strip Steak** \$17.95

Hand cut, grilled, & butter basted

**Grilled Rib Eye** \$23.95

12 oz., hand cut, grilled, & butter basted

**For groups of 20 or more, all steaks will be prepared to Medium**

#### SEAFOOD

**Pacific Coho Salmon** \$15.95

Pan-seared, orange clover honey beurre blanc

**Mahi-Mahi** \$17.95

Grilled, creamy jalapeño sauce

**Seared Gulf Shrimp** \$18.95

Lemon caper beurre blanc

**Schroyer's Jumbo Lump Crab Cakes** \$24.95

4 oz lump crab cakes, no filler, Old Bay Dijon remoulade

#### PASTA

**Chicken Alfredo** \$13.95

Grilled chicken, fettuccine, creamy Alfredo, garlic toast

**Pasta Primavera** \$10.95

Angel hair, seasoned sautéed vegetables, garlic white wine butter sauce, Parmesan crisp

**Gluten-free pasta available for additional \$4.00**

**Please allow for an additional 15 minutes for gluten-free pastas**

## **CHICKEN AND PORK**

<b><u>Chicken Francaise</u></b>	<b>\$15.95</b>
Two Romano encrusted chicken breasts, angel hair pasta, basil pesto cream	
<b><u>Chicken Marsala</u></b>	<b>\$15.95</b>
Two sautéed chicken breasts, fettuccine, mushroom Marsala cream sauce	
<b><u>Chicken Parmesan</u></b>	<b>\$15.95</b>
Two breaded chicken breasts, angel hair, marinara, melted provolone, Parmesan cheese	
<b><u>Asian Style Pork Tenderloin</u></b>	<b>\$16.95</b>
Teriyaki seared pork tenderloin, hoisen ginger glaze	
<b><u>Center Cut Pork Chops</u></b>	<b>\$15.95</b>
Brined and seared, calvados, braised golden delicious apples	
<b><u>Chicken Chesapeake</u></b>	<b>\$19.95</b>
Twin Old Bay seared chicken breasts, crab imperial, baked with melted cheddar	

### **ADDITIONS**

**Add a Crab Cake to Any Entree**  
**\$9.95**

**Add a Shrimp Skewer to Any Entree**  
**\$6.95**

## **FOR GROUPS OVER 20 GUESTS**

HOUSE SALADS CAN BE TOSSED IN OUR SEASONAL VINAIGRETTE OR YOU CAN CHOOSE TWO OF THE FOLLOWING TO BE PLACED ON EACH TABLE:

HOUSE RANCH, HONEY DIJON MUSTARD, BALSAMIC VINAIGRETTE, THOUSAND ISLAND, BLEU CHEESE, OR CHILI VINAIGRETTE

PLEASE SELECT ONE OF THE FOLLOWING STARCH TO ACCOMPANY ALL ENTREES EXCEPT FOR THOSE IN THE PASTA AND GRAIN CATEGORY:

HERB ROASTED RED BLISS POTATOES, BAKED POTATO, WHIPPED RED BLISS POTATOES, WHIPPED SWEET POTATOES, OR RICE PILAF

**ALL STEAK ENTREES WILL BE COOKED TO MEDIUM**



## **Beverage Service** **Priced Per Person**

### **Regular Open Bar**

#### **Draft Beer, Wine and Fountain Sodas**

1 Hour	2 Hours	3 Hours	4 Hours
\$8	\$12	\$16	\$20

Includes: Domestic draft beer, house red and white wine and fountain sodas.

#### **Liquor charged per drink**

### **Standard Open Bar**

#### **Draft Beer, Wine, Mixed Drinks and Fountain Sodas**

1 Hour	2 Hours	3 Hours	4 Hours
\$10	\$15	\$20	\$25

Includes: Domestic draft beer, house red and white wine, fountain sodas and the following brands:

Stolichnaya Vodka, Stolichnaya Vanilla, Stoli Orange, Titos, Ketel One, Bombay and Beefeater Gin, Captain Morgan, Bacardi Silver Rum, Malibu, Seagram's 7 & VO Canadian Whiskey, Canadian Club, Johnnie Walker Red, J & B Scotch, Jim Beam, Jack Daniels, Cuervo Especial Tequila

#### **Top shelf liquors charged per drink**

### **Premium Open Bar**

#### **Bottled and Draft Beer, Wine, Mixed Drinks and Fountain Sodas**

1 Hour	2 Hours	3 Hours	4 Hours
\$15	\$20	\$25	\$30

Includes: Imported and domestic bottled beer, draft beer, house red and white wine, fountain sodas and the following brands:

Absolut Vodka, Absolut Citron, Ketel One, Titos, Stolichnaya Vodka, Stolichnaya Vanilla, Stoli Orange, Grey Goose Vodka, Grey Goose L'Orange, Bombay and Bombay Sapphire, Tanqueray, Beefeater, Myers's Rum, Bacardi, Captain Morgan, Malibu Rum, Canadian Club, Seagram's 7 & VO Canadian Whiskey, J & B Scotch, Dewar's, Glenlivet, Johnnie Walker Red, Johnnie Walker Black, Jack Daniels, Jim Beam, Makers Mark, Knob Creek, Cuervo Especial Tequila, Kahlua, Bailey's, Amaretto di Saronna, Southern Comfort and Sambuca

### **Consumption Bar**

#### **Based on per drink charges**

Rail - \$4.75    Call - \$5 to \$7    Top Shelf - \$7 to \$10    House Wine - \$6 to \$8    Beer - \$3.60 to \$6

*Let us know if you don't see what you're looking for. Our professional staff can create the perfect menu for any of your dining needs.*