

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. 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
Fruit and Cheese Display A colorful display of seasonal fruit, imported and domestic cheese, assorted flatbread and crackers	\$3.25
Marketplace Display Vegetable crudités and assorted cheeses accompanied by flatbreads and a variety of dipping sauces	\$3.25
Fruit, Cheese, & Vegetable Display A combination of above listed fruit & cheese display and marketplace display, with assorted flatbreads, crackers, and dipping sauces.	\$3.25
Vegetable Crudités With assorted dipping sauces	\$3.00
Meatballs Choice of Marinara <u>or</u> Swedish Style	\$2.75
Baked Brie in Puff Pastry With poached apples, walnuts, and honey	\$3.00
Hot Crab Dip Jumbo lump crab blended with melted cheeses. Served with French bread baguette slices.	\$3.50
<u>Stationary or Passed</u>	Price Per Piece
Bruschetta Choice of Tomato Basil OR Olive Tapenade and Creme Fraiche	\$2.50
Barbeque Pork "Blinis" Served on a Sweet Corn Blini and finished with Ancho BBQ Sauce	\$1.50
Seared Tuna Wonton Seared Ahi Tuna served on a Crispy Wonton with Yuzu Ponzu and Wakame Salad	\$2.75
Miniature Crab Cakes Served with Whole Grain Mustard Remoulade	\$2.75
Marinated Chicken Satay Served with Thai Ginger Vinaigrette	\$1.50
Mushrooms with Crab Imperial Or with Italian Sausage \$1.75	\$2.75
Black Angus New York Strip Beef Satay Marinated, grilled and served with peanut dipping sauce	\$2.00
Bacon Wrapped Gulf Shrimp Shrimp wrapped in Hickory Bacon	\$2.75
Coconut Shrimp 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
Asian Pork Tenderloin With Hoisen Ginger Glaze	\$4.00
Seared Pork Tenderloin With Blackberry Port Demi Glace	\$4.00
Savory Brined Turkey Creamy Herbed Turkey Veloute	\$4.00
Honey Dijon Basted Virginia Ham	\$4.50
Marinated Black Angus London Broil Cabernet Demi Glace	\$4.50
Black Angus New York Strip Loin Madeira Mushroom Demi Glaze	\$8.99
Black Angus Beef Tenderloin White Wine Demi Glace	\$10.50

Dessert

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

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	\$1.50

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

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

SEAFOOD

Pacific Coho Salmon \$17.95

Pan-seared, orange clover honey beurre blanc

Mahi-Mahi \$18.95

Peppercorn grilled, creamy jalapeño sauce

Wasabi Grilled Ahi Tuna \$18.95

Seared sashimi style, wakame salad, roasted garlic wasabi aioli

Schroyer's Jumbo Lump Crab Cakes \$24.95

4 oz lump crab cakes, no filler, spicy caper remoulade

PASTA

Chicken Alfredo \$13.95

Grilled chicken, fettuccine, creamy Alfredo, garlic toast

Pasta Primavera \$11.95

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

Gluten-free pasta available for additional \$4.00

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

CHICKEN AND PORK

Pan Seared Chicken Bruschetta \$15.95

Twin brined and seared chicken breasts, white wine, garlic, butter, basil, Roma tomato

Chicken Marsala \$15.95

Two sautéed chicken breasts, fettuccine, mushroom Marsala cream sauce

Chicken Parmesan \$15.95

Two breaded chicken breasts, angel hair, marinara, melted provolone, Parmesan cheese

Asian Style Pork Tenderloin \$16.95

Ponzu marinated, pan seared, hoisen glaze

Braised Pork Shank \$15.95

24 oz., 9 hour cider braised, natural jus

Chicken Chesapeake \$19.95

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, Titos, Absolut, 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, Grey Goose Vodka, 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

Consumption Bar

Based on per drink charges

Rail - \$4.75 Call - \$5 to \$7 Top Shelf - \$7 to \$10 Wine - \$7 to \$9 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.