



Corporate Meeting Menu

Light Breakfast Buffets

Coffee, Bagels & Doughnuts

\$5.50 per person

The Continental

\$10.95 per person

- A basket of breakfast pastries, bagels and muffins with jams and jellies
- Seasonal fresh fruit and breakfast cereal
- Choice of two breakfast juices: orange juice, grapefruit, tomato, apple or cranberry
- Freshly brewed coffee, decaffeinated coffee and tea.

Full Breakfast Buffet

South Mountain Breakfast Buffet

\$12.95 per person

- Fluffy country fresh scrambled eggs
- Applewood bacon and country sausage
- Yukon golden breakfast potatoes
- Pastries/bagels with accompaniments
- Coffee and juices.

All Day Beverage Station

\$5.00 per person

Beverage station set up in your meeting room and replenished throughout the day. Includes coffee and assorted teas, bottled sodas, iced tea and water.

Afternoon Snacks

\$2.50 per person

Pretzels, potato chips, freshly baked cookies and brownies.

Lunch Buffet

The Arthur Hills Buffet

\$12.95 per person

- Assortment of sliced smoked turkey and glazed ham, and your choice of tuna or chicken salad
- Assorted sliced cheeses, fresh breads, rolls and condiments
- Tossed garden salad, creamy coleslaw and country potato salad
- Freshly baked cookies and brownies

A La Carte Lunch Menu

STARTERS

Tavern Fries \$4.95

"Fore" Way Sampler \$12.95

Choose four: Eagle Fries, crispy brined chicken wings, onion rings, pickle chips, hand breaded buttermilk chicken tenders

Buttermilk Chicken Tenders \$8.95

Marinated and hand breaded in house, "naked" or Buffalo style

Crispy Chicken Wings \$8.95

One pound fried chicken wings coated with your choice of Old Bay, Buffalo, chipotle, or barbeque sauce.

Accompanied by celery and your choice of bleu cheese or ranch dressing

Pickle Chips \$5.95

Southern fried dill pickle chips, served with a side of ranch dressing

Prince Edward Island Mussels \$11.95

Traditional-garlic, chardonnay, tomato, thyme, butter, parmesan

Curry-chardonnay, garlic, red pepper curry cream

Bleu Cheese & Bacon-garlic, bleu cheese, chardonnay, bacon

Eagle Fries \$7.95

Tavern fries topped with melted cheddar, bacon, & scallions, served with a side of ranch dressing

Irish or Traditional Nachos \$8.95

Chili, cheddar cheese, lettuce, tomatoes, black olives, jalapeños, salsa, & sour cream, served atop house

made potato chips or fried yellow corn tortillas

Crab Nachos \$11.95

Lump crab in a creamy queso, tomatoes, shredded romaine, onions, & jalapeños, served on tortilla chips

Quesadilla \$6.95

Crispy jumbo flour tortilla stuffed with sautéed peppers, onions and cumin accented cheddar cheese.

Served with sour cream and salsa

Add Chicken \$3.00 Steak \$5.00 Shrimp \$6.95

Schroyer's Hot Crab Dip \$9.95

Lump blue crab, cream cheese, cheddar, Old Bay. Choice of crostinis or soft pretzel

Five Spice Ahi Tuna \$9.95

Ahi Tuna seared rare with five spice, salt, pepper. Served over "udon" style sriracha noodles, with edamame, ponzu, guajillo oil

Loaded Potato Wedges \$9.95

Southern battered and fried Russet potato wedges, Monterray jack queso, carne asada, chipotle BBQ sauce, jalapenos, red onions, bacon

SOUPS AND SALADS

Soup of the Day

Priced Daily

"A homemade soup to match the season"

Maryland Crab Soup

\$5.95

Blue crab, mélange of vegetables, Old Bay, tomato seafood broth

Schroyer's Chili

\$5.95

Ground beef,, kidney beans, chipotle chilies, A1, Dogfish Head Brown Ale infused tomato broth, shredded cheddar & served with sweet corn bread muffins

French Onion Soup

\$5.95

Caramelized onions in a Sherry infused beef broth, croutons, broiled Swiss, provolone, and parmesan

Schroyer's Cobb Salad

\$10.95

Field greens, smoked turkey, Virginia ham, cheddar cheese, Roma tomatoes, red onions, hard cooked egg, marinated avocado. Served with ranch dressing

Oriental Chicken Salad

\$10.95

Field greens, ponzu marinated and seared chicken breast, edamame, scallions, Mandarin orange wedges, toasted almonds, scallions, & fried angel hair pasta. Served with Thai ginger dressing

Steak Salad

\$12.95

Field greens, seared filet of beef, roasted red peppers, black olives, bleu cheese, & Roma tomatoes. Served with balsamic vinaigrette

Classic Caesar Salad

\$8.95

Chopped romaine, herbed croutons, parmesan cheese with classic Caesar dressing (anchovies optional)

Add Chicken \$3.00 Steak \$5.00 or Shrimp \$6.95

Grilled "Wedge" Salad

\$9.95

Grilled romaine heart, bleu cheese, hickory bacon, Roma tomatoes. Served with bleu cheese dressing..

Blackened Salmon Salad

\$12.95

Field greens, blackened Coho salmon filet, cumin sautéed black beans and mushrooms, tomatoes, cucumbers, red onions. Served with chili vinaigrette

DRESSINGS

Ranch, Honey Dijon, Bleu Cheese, Balsamic Vinaigrette, Thousand Island, Chili Vinaigrette, Italian, French, Oil & Vinegar and Seasonal Vinaigrette

GRILL ROOM ITEMS

<u>Southern Fried Fish Po' Boy</u>	\$10.95
<i>Crispy fried 10 oz. whitefish filet, lettuce, tomato, melted American cheese, spicy caper remoulade, toasted Philadelphia style roll</i>	
<u>Crab Cake Sandwich</u>	\$12.95
<i>Blue crab, Old Bay, no filler, lettuce, & tomato, toasted country white bun</i>	
<u>The Deli Board</u>	\$7.95
<i>Turkey, ham, tuna salad or Sriracha chicken salad, choice of bread</i>	
<u>Blackened Tuna Sandwich</u>	\$11.95
<i>Yellowfin tuna blackened, seared rare, lettuce, & tomato, whole wheat Kaiser roll</i>	
<u>The Club</u>	\$8.95
<i>Smoked turkey, American cheese, bacon, lettuce, tomato and mayonnaise, choice of toasted bread</i>	
<u>Grilled Rachel Sandwich</u>	\$8.95
<i>Virginia ham, smoked turkey, melted Swiss and provolone, red onion, honey Dijon, grilled marble rye bread</i>	
<u>Hand Breaded Chicken Sandwich</u>	\$8.95
<i>Crispy fried brined chicken, kosher dill pickle, roasted garlic aioli, toasted country white bun Also served Buffalo style with crumbled bleu cheese.</i>	
<u>Pulled Pork BBQ</u>	\$7.95
<i>House made pork BBQ with a side of coleslaw, toasted country white bun</i>	
<u>Philly Cheese Steak</u>	\$9.95
<i>Shaved sirloin, sautéed mushrooms and onions, & melted provolone cheese, toasted Philadelphia style roll Substitute a Chicken Cheese Steak with green peppers and onions</i>	
<u>Schroyer's Cuban Sandwich</u>	\$9.95
<i>House made carnitas, Virginia ham, melted Swiss, kosher dill pickle, yellow mustard, toasted Philadelphia style roll</i>	
<u>Carne Asada Wrap</u>	\$9.95
<i>Slow braised carne asada, melted cheddar cheese, fried potatoes, lettuce, tomato in a grilled flour tortilla. Choice of creamy jalapeño sauce or chipotle BBQ sauce</i>	
<u>Greek Vegetable Wrap</u>	\$7.95
<i>Lettuce, tomatoes, Kalamata olives, red onions, feta, banana peppers, roasted garlic aioli, flatbread</i>	
<u>Sriracha Chicken Sandwich</u>	\$8.95
<i>Pan seared sriracha marinated chicken breast, lettuce, tomato, sriracha aioli, crispy tobacco onions, toasted country white bun</i>	
<u>Artisan Flatbread Pizza</u>	\$9.95
<i>Hand rolled and grilled flatbread dough, marinara, provolone, parmesan, oregano Gluten Free \$3.00</i>	
<u>Tavern Burger</u>	\$9.95
<i>8 oz. grilled Angus burger grilled with your choice of American, Swiss, cheddar, provolone, or bleu cheese, toasted country white bun</i>	

<u>Turkey Burger</u>	\$7.95
<i>All white meat turkey burger, marjoram and thyme seared, lettuce, tomato, red onion, & Dijon, toasted whole grain bun</i>	
<u>Chiptole Black Bean Burger</u>	\$7.95
<i>Pan seared, choice of toppings and cheese, toasted multi grain roll</i>	
<u>1/4 Pound All Beef Hot Dog</u>	\$4.75
<i>Served on a corn dusted roll</i>	
<u>Rockfish and "Chips"</u>	\$8.95
<i>Ale battered rockfish tenderloins. Served with Tavern fries & house made tarter sauce</i>	
<u>Yuengling Bratwurst</u>	\$7.95
<i>Slow simmered and char grilled, sauerkraut, & "dijonnaise", corn dusted hot dog bun</i>	
<u>Ham & Pimiento Cheese Sliders</u>	\$8.95
<i>House made pimiento cheese, prosciutto, toasted slider rolls</i>	
<u>Open Faced BBQ Meatloaf Sandwich</u>	\$9.95
<i>Barbequed meatloaf, caramelized onion & bacon gravy, toasted country white bread</i>	

*All sandwiches served with house-made chips.
Substitute Tavern fries, cole slaw, or onion rings for \$1.50
Additional toppings (\$1.00 each): sautéed mushrooms, sautéed onions, bleu cheese,
chili, bacon*

DESSERTS

*Your server will present an assortment of the day's selections
Ranging in price from \$4.95 - \$6.95*

Groups providing their own cake will be charged a flat rate fee of \$25
Maryland National will provide skirted catering table, cake cutting service, plates and forks

**Customized menus can be specially created for your event.
We hope to have the opportunity to help you plan a successful meeting day or
retreat.**