

Maryland National Golf Club

W E D D I N G P A C K E T

To the future Bride & Groom -

Thank you for your interest in Schroyer's Tavern at Maryland National Golf Club for your special day! Here at Maryland National, our top priorities are quality food and excellent service, and to provide you and your guests with a memorable event from start to finish.

In this packet, you'll see a wide variety of food and beverage options, and the price points associated with each. With options for hors d'oeuvres, buffet dinner service, plated meals, carving stations, desserts, and bar packages, we're confident that we can match your needs for this important event.

Should you have any questions or concerns regarding the information provided in this packet, please feel free to call or email us, and our team will be happy to address those accordingly. Furthermore, we encourage you to visit us at our website (www.marylandnational.com) and our Facebook page for additional information and photos which may aide in your deliberations.

Thank you again for your interest in our facility. We hope for the opportunity to work with you to plan your wedding day!

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Hors D'oeuvres

DISPLAYS ARE AVAILABLE FOR ONE HOUR

STATIONARY

PER PERSON

FRUIT & CHEESE DISPLAY Seasonal fruit, imported & domestic cheese, assorted flatbread & crackers	\$3.25
MARKETPLACE DISPLAY Vegetable crudites, assorted cheeses, assorted flatbreads & crackers, dipping sauces	\$3.25
FRUIT, CHEESE, & VEGETABLE DISPLAY Seasonal fruit, assorted cheeses, vegetable crudite, assorted flatbreads, crackers, & dipping sauces	\$3.25
VEGETABLE CRUDITES Assorted dipping sauces	\$3.00
CHARCUTERIE Melange of cured meats, artisinal cheeses, pickled vegetables, accoutrements	\$4.00
HOT CRAB DIP Jumbo lump crab, melted cheeses, French bread baguette slices	\$3.50
SPINACH ARTICHOKE DIP Baby spinach, artichoke, cream cheese, asiago, cheddar, crostinis	\$3.25
MEATBALLS Choice of Marinara or Swedish Style	\$2.75
WILD BOAR MEATBALLS Jalapeno laced demi glace, cilantro	\$3.25
SOUTHERN FRIED CHICKEN BITES Choice of Alabama white BBQ sauce, chipotle BBQ sauce, or buffalo sauce	\$3.00
BAKED BRIE IN PUFF PASTRY With poached apples, walnuts, & honey	\$3.00

Hors D'oeuvres

DISPLAYS ARE AVAILABLE FOR ONE HOUR

STATIONARY OR PASSED

PER PIECE

PULLED PORK "BLINIS" 8 hr Hickory Braised Pork Shoulder, Scallions, Buttermilk Cornbread Blinis	\$1.50
CHICKEN SATAY Sesame, Soy Ginger Marinated Chicken Breast, Black Sesame Seeds, Thai Ginger Dipping Sauce	\$1.50
NY STRIP SATAY Sesame, Soy Ginger Marinated NY Strip, Black Sesame Seeds, Thai Ginger Dipping Sauce	\$2.00
"HAM & CHEESE CROSTINI" Pimiento Cheese, Fried Pruciatto, Salt and Pepper Crustinis	\$2.75
FILET & MANCHEGO CHEESE CROSTINI Seared Filet of Beef, Melted Sheep's Milk Manchego, Bacon, Black Pepper	\$3.00
CAPRESE Fresh Mozzarella, Marinated Roma Tomato, Fresh Basil, Balsamic	\$1.75
BRUSCHETTA Roma Tomato, Fresh Basil, Red Onion, Garlic, Lemon, Olive Oil, Parmesan, Crustini	\$1.50
STUFFED MUSHROOM CAPS Crab, Bacon, Cheddar	\$2.75
Italian Sausage, Cheddar	\$1.75
MINIATURE CRAB CAKE Whole Grain Dijon Remoulade	\$2.75

Hors D'oeuvres

DISPLAYS ARE AVAILABLE FOR ONE HOUR

STATIONARY OR PASSED

PER PIECE

BACON WRAPPED SHRIMP Chipotle BBQ	\$2.75
COCONUT SHRIMP Thai ginger dipping sauce	\$2.50
BLACKENED PERUVIAN SHRIMP Cilantro Cumin Marinated, Creamy Jalapeno Sauce, Crispy Onions	\$2.50
SCALLOP "B.L.T." Tomato Confit, Charred Romaine, Bacon, Aioli	\$3.00
TUNA WONTON Sashimi Ahi Tuna, Crispy Wonton, Wakimi, Roasted Garlic Wasabi Aioli	\$2.75
TUNA TARTARE Guajillo Chili Oil, Citrus, Jalapeño, Capers, Shallot, Crispy Waffled Potato	\$2.75
BEEF TARTARE Fresh Chopped Beef Tenderloin, Dijon, Caper, Shallot, White Truffle, Crispy Waffled Potato	\$3.00
DUCK CONFIT Chinese 5 spice, Orange Balsamic Reduction, Pickled Cranberry, Crispy Tobacco Onion	\$2.75
OYSTERS REMSBURG Baked on the Half Shell, Smoked Gouda Spinach Sauce, Bacon, Panko, Guajillo Oil	\$3.00

Middletown Valley Buffet

\$18.95 PER PERSON

Buffet pricing includes a served salad, dinner rolls & butter, your choice of three entrees, choice of starch, Chef's choice vegetable, & non-alcoholic fountain beverages.

ENTREES

PENNE PASTA WITH PEPPERS & MOZZARELLA

Choice of one of the following sauces: marinara, pesto, vodka, or alfredo.

Add sweet Italian sausage for additional \$1 per person

BAKED ZITI

Add sweet Italian sausage for additional \$1 per person

ST. LOUIS BARBEQUE PORK SPARERIBS

House dry rub, 6 hour braised, barbeque sauce

MARINATED BLACK ANGUS LONDON BROIL

Cabernet demi glace

CHICKEN MADEIRA

Thinly sliced and sauteed chicken breast, Madiera mushroom sauce

CHICKEN PICCATA

Thinly sliced and sauteed chicken breast, lemon caper beurre blanc

STARCH CHOICES

RICE PILAF

SCALLOPED POTATOES

WHIPPED SWEET POTATOES

ROASTED RED BLISS POTATOES

ROSEMARY GARLIC WHIPPED POTATOES

BAKED POTATOES

Loaded, add \$2 per person

MASHED POTATOES

Loaded, add \$2 per person

South Mountain Buffet

\$22.95 PER PERSON

Buffet pricing includes a served salad, dinner rolls & butter, your choice of three entrees, choice of starch, Chef's choice vegetable, & non-alcoholic fountain beverages.

ENTREES

CHICKEN & PENNE

Grilled chicken, sautéed peppers & onions, asiago & parmesan cheeses.
Choice of one of the following sauces: marinara, pesto, vodka, or alfredo.

PENNE PRIMAVERA & HERBED CHICKEN

Mélange of Seasonal Vegetables, White Wine Garlic and Butter Sauce, Lemon, Asiago and Parmesan Cheeses, Parsley

STIR FRY WITH CHICKEN OR STEAK

Seasonal Oriental Style Vegetables, Spicy Pineapple and Ginger Teriyaki Sauce, Garlic Sesame Rice

SOUTHERN FRIED TILAPIA

Tobasco Laced Buttermilk Sawmill Gravy

BEEF BOURGUIGNON

Top Round of Beef Braised in Red Wine Demi Glace, Pearl Onion, Baby Carrots, Mushrooms and Celery

TRADITIONAL STUFFED CHICKEN BREAST

Rye Accented Herbed Stuffing, Savory Chicken Veloute

STARCH CHOICES

RICE PILAF

SCALLOPED POTATOES

WHIPPED SWEET POTATOES

ROASTED RED BLISS POTATOES

ROSEMARY GARLIC WHIPPED POTATOES

BAKED POTATOES

Loaded, add \$2 per person

MASHED POTATOES

Loaded, add \$2 per person

Premium Schroyer's Buffet

\$26.95 PER PERSON

Buffet pricing includes a served salad, dinner rolls & butter, your choice of three entrees, choice of starch, Chef's choice vegetable, & non-alcoholic fountain beverages.

ENTREES

PAN SEARED COHO SALMON

Herbed Sauce Soubise, Orange Honey Clover Beurre Blanc, or Lemon Capers Beurre Blanc

ROASTED PACIFIC COD

Herbed Sauce Soubise or Lemon Capers Beurre Blanc

SAVORY BRINED PORK LOIN

Sauce Chasseur

ASIAN PORK TENDERLOIN

Teriyaki seared pork tenderloin served with hoisin ginger glaze

SPINACH & ARTICHOKE STUFFED CHICKEN

Roasted Garlic Beurre Blanc

STARCH CHOICES

THREE CHEESE MAC & CHEESE

RICE PILAF

SCALLOPED POTATOES

WHIPPED SWEET POTATOES

ROASTED RED BLISS POTATOES

ROSEMARY GARLIC WHIPPED POTATOES

BAKED POTATOES

Loaded, add \$2 per person

MASHED POTATOES

Loaded, add \$2 per person

Surf & Turf Buffet

\$35.95 PER PERSON

Buffet pricing includes a served salad, dinner rolls & butter, your choice of three entrees, choice of starch, your choice of vegetable, & non-alcoholic fountain beverages.

ENTREES

ROASTED BLACK ANGUS BEEF TENDERLOIN
Slow roasted tenderloin, white wine demi glace

JUMBO LUMP CRAB CAKES
Four ounces, no filler, deux moutarde imperial sauce

CHICKEN CHESAPEAKE
Baked chicken breast, jumbo lump crab meat, imperial sauce, mustard vin blanc

PAN SEARED ALASKAN HALIBUT
Herbed Sauce Soubise or Lemon Capers Beurre Blanc

ROASTED NEW ZEALAND LEG OF LAMB
Garlic herb marinated, choice of Argentinean chimichurri sauce or sauce grand veneur

COLD WATER LOBSTER TAIL
Meyer lemon and garlic maitre d' hotel butter

VEGETABLE CHOICES

ROASTED ASPARAGUS
BROCCOLI MEUNIERE
BROCCOLI RABE
BRUSSEL SPROUTS WITH BACON & GARLIC
CAULIFLOWER GRATIN

STARCH CHOICES

THREE CHEESE MAC & CHEESE
RICE PILAF
SCALLOPED POTATOES
WHIPPED SWEET POTATOES
ROASTED RED BLISS POTATOES
ROSEMARY GARLIC WHIPPED POTATOES
BAKED POTATOES
Loaded, add \$2 per person
MASHED POTATOES
Loaded, add \$2 per person

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.

ASIAN PORK TENDERLOIN Hoisen ginger glaze	\$4.00
SEARED PORK TENDERLOIN Blackberry port demi glaze	\$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 glaze	\$4.50
BLACK ANGUS NEW YORK STRIP LOIN Madeira mushroom demi glaze	\$8.99
BLACK ANGUS BEEF TENDERLOIN White wine demi glaze	\$10.50

Desserts

Selections listed below are priced per person. Groups providing their own cake will be charged a fee of \$25, which covers the cost of a skirted display table, plates, forks, and cutting service.

BREAD PUDDING With caramel sauce	\$5.00
SEASONAL HOUSE MADE CHEESECAKE	\$6.00
COOKIES & BROWNIES Freshly baked chocolate chip cookies, sugar cookies, & brownies	\$3.50
APPLE PIE / APPLE CRISP	\$5.00
CHOCOLATE AMARETTO SOUR CREAM POUND CAKE	\$5.00
CANNOLIS Ricotta filling with mini chocolate chips	\$5.00
CHOCOLATE PEANUT BUTTER PIE	\$6.50

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.

All entrees, with the exception of pasta and grain dishes, are serviced with vegetable du jour, your choice of starch, and a house salad.

BEEF

8 OZ CENTER CUT FILET MIGNON \$27.95
Peppercorn seared, sauce bordeaux

8 OZ PETITE SIRLOIN \$24.95
Peppercorn seared, sauce au poivre

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

SEAFOOD

TWIN COLD WATER LOBSTER TAILS \$35.95
Oven roasted, lemon, drawn butter

LUMP CRAB CAKES \$27.95
Broiled, no filler, sauce gribiche

DIVER SCALLOPS \$24.95
Pan seared, white truffle vin blanc

ALASKAN HALIBUT \$25.95
Pan roasted, sauce soubise

VEGETARIAN

RATATTOILLE GRATIN \$17.95
Eggplant, squash, sweet onion, roma tomato sauce, provolone, mozzarella, parmigiano reggiano, garlic toast

PORCINI MUSHROOM RAVIOLI \$20.95
Vodka blush sauce, scallion coulis, basil, parmigiano reggiano, garlic toast

POULTRY

ROASTED AIRLINE CHICKEN Herb roasted, savory natural jus	\$18.95
STUFFED COLEMAN FARMS AIRLINE CHICKEN Lump Crab Imperial, sauce deux moutarde	\$21.95
MAPLE LEAF FARMS DUCK BREAST Crispy skin, orange balsamic gastrique, pickled cranberries	\$21.95
ROASTED 1/2 CORNISH GAME HEN Savory herbed veloute	\$17.95

PORK & LAMB

WHITE MARBLE FARMS PORK RIBEYE Char grilled, cider sauce, Calvados braised apples	\$20.95
NEW ZEALAND LAMB CHOPS Char grilled, sauce grand veneur	\$27.95

COMBO PLATES

TRADITIONAL SURF & TURF 5 oz filet mignon with a 4 oz lump crab cake	\$28.95
LUXURY SURF & TURF 5 oz filet mignon with a cold water lobster tail	\$32.95
CHICKEN & SHRIMP Twin brined chicken breasts, natural jus, Peruvian marinated shrimp skewer	\$22.95

SALAD DRESSING OPTIONS

Ranch, Italian, French, Honey Dijon, Bleu Cheese, Balsamic Vinaigrette,
Thousand Island, Chili Vinaigrette, Herbed Tomato Vinaigrette

STARCH OPTIONS

Herb Roasted Red Bliss Potatoes, Baked Potato, Whipped Red Bliss Potatoes,
Whipped Sweet Potatoes, or Rice Pilaf

Beverage Service

Selections below are priced per person.

REGULAR OPEN BAR

Includes domestic draft beer, house red & white wine, & fountain sodas

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

Liquor available as cash bar item

STANDARD OPEN BAR

Includes domestic draft beer, house red & white wine, rail liquors, fountain sodas & the following brands:

Stolichnaya, 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

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

Top shelf liquors available as cash bar items

PREMIUM OPEN BAR

Includes imported & domestic draft & bottled beer, house red & white wine, rail liquors, fountain sodas & the following brands:

Stolichnaya Titos, Absolut, Ketel One, Grey Goose Vodka, Bombay Sapphire, Tanqueray, Beefeater Gin, Meyer's Rum, Captain Morgan, Bacardi silver rum, Malibu, Seagram's 7 & VO Canadian Whiskey, Canadian Club, Johnnie Walker Red, Johnnie Walker Black, J&B Scotch, Dewar's, Glenlivet, Jim Beam, Jack Daniels, Makers Mark, Knob Creek, Cuervo Especial Tequila, Kahlua, Bailey's, Amaretto di Saronna

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

Top shelf liquors available as cash bar items

CONSUMPTION TAB

Based on per drink charges

Rail	Call	Top Shelf	Wine	Beer
\$5	\$6-\$8	\$7-\$10	\$8-\$12	\$4.25-\$6.75

COFFEE STATION

Regular, decaffeinated, and tea assortment \$2.00

Packages can be customized, with kegs, custom orders, & more, so let us know if you don't see what you're looking for!