

Maryland National Golf Club

WEDDING PACKET

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!

Alyssa Eshleman
General Manager
(301) 371-0000 x102
AlyssaE@marylandnational.com

Hors D'oeuvres

DISPLAYS ARE AVAILABLE FOR ONE HOUR

STATIONARY

PER PERSON

FRUIT, CHEESE, & VEGETABLE DISPLAY

\$4.00

Seasonal fruit, assorted cheeses, vegetable crudite, crackers, & dipping sauces

CHARCUTERIE

\$6.00

Melange of cured meats, artisanal cheeses, pickled vegetables, accoutrements

HOT CRAB DIP

\$4.00

Jumbo lump crab, melted cheeses, Old Bay crostinis

SPINACH ARTICHOKE DIP

\$4.00

Baby spinach, artichoke, cream cheese, asiago, cheddar, crostinis

MEATBALLS

\$3.00

Choice of Marinara or Swedish Style

SOUTHERN FRIED CHICKEN BITES

\$3.00

Choice of Alabama white BBQ sauce, chipotle BBQ sauce, or buffalo sauce

BAKED BRIE IN PUFF PASTRY ROULADE

\$3.50

With apples, walnuts, & honey

DEVILED EGGS

\$4.00

Bacon Jam, Pickle Garnish

SHRIMP COCKTAIL

\$6.00

FRIED CHEESE RAVIOLI

\$3.50

With assorted dipping sauces

BRUSCHETTA STATION

\$3.00

Roma Tomato, Fresh Basil, Red Onion, Garlic, Lemon, Olive Oil, Parmesan, Salt & Pepper Crostinis

Also consider assembled bruschetta under passed offerings!

CAPRESE STATION

\$3.50

Fresh Mozzarella, Marinated Roma Tomato, Fresh Basil, Balsamic, Salt & Pepper Crostinis

Also consider assembled caprese under passed offerings!

Hors D'oeuvres

DISPLAYS ARE AVAILABLE FOR ONE HOUR

STATIONARY OR PASSED

PER PIECE

PULLED PORK "BLINIS" 8 hr Hickory Braised Pork Shoulder, Scallions, Crispy Potato Hashbrown <i>We'd recommend 1-2 per person.</i>	\$1.75
CHICKEN SATAY Sesame, Soy Ginger Marinated Chicken Breast, Black Sesame Seeds, Thai Ginger Dipping Sauce <i>We'd recommend 1.5-2 per person.</i>	\$2.50
BEEF SATAY Sesame, Soy Ginger Bistro Steak, Black Sesame Seeds, Thai Ginger Dipping Sauce <i>We'd recommend 1.5-2 per person.</i>	\$3.00
"HAM & CHEESE CROSTINI" Pimiento Cheese, Fried Pruciutto, Salt and Pepper Crostinis <i>We'd recommend 1-2 per person.</i>	\$2.75
FILET & MANCHEGO CHEESE CROSTINI Seared Filet of Beef, Melted Sheep's Milk Manchego, Bacon, Black Pepper <i>We'd recommend 1.5-2.5 per person.</i>	\$3.25
STUFFED MUSHROOM CAPS Crab Imperial Italian Sausage, Ricotta, Marinara <i>We'd recommend 1.5-2.5 per person.</i>	\$3.00 \$1.75
CHICKEN & WAFFLES Hand-breaded Buttermilk Chicken, Crispy Waffle, Red Pepper Maple Syrup Reduction <i>We'd recommend 1-2 per person.</i>	\$2.00
BACON WRAPPED SHRIMP Chipotle BBQ <i>We'd recommend 2 per person.</i>	\$2.75
COCONUT SHRIMP Thai Ginger Dipping Sauce <i>We'd recommend 2 per person.</i>	\$2.50
BLACKENED PERUVIAN SHRIMP Cilantro Cumin Marinated, Creamy Jalapeno Sauce, Crispy Onions <i>We'd recommend 2 per person.</i>	\$2.75

Hors D'oeuvres

DISPLAYS ARE AVAILABLE FOR ONE HOUR

STATIONARY OR PASSED

PER PIECE

MINIATURE CRAB CAKE

\$3.00

Dijon Remoulade

We'd recommend 1.5-2.5 per person.

SMOKED SALMON CUCUMBER BITES

\$4.50

English Cucumber, Cold Smoked Atlantic Salmon, Creme Fraiche, Dill

We'd recommend 1-2 per person.

SCALLOP "B.L.T."

\$3.00

Tomato Confit, Charred Romaine, Bacon, Aioli

We'd recommend 1.5-2 per person.

TUNA WONTON

\$2.75

Sashimi Ahi Tuna, Crispy Wonton, Wakimi, Roasted Garlic Wasabi Aioli

We'd recommend 1-2 per person.

CAPRESE

\$1.75

Fresh Mozzarella, Marinated Roma Tomato, Fresh Basil,

Balsamic, Salt & Pepper Crostini

We'd recommend 1.5 per person.

BRUSCHETTA

\$1.50

Roma Tomato, Fresh Basil, Red Onion, Garlic, Lemon, Olive Oil, Parmesan,

Salt & Pepper Crostini

We'd recommend 1.5 per person.

VEGGIE PINWHEELS

\$2.00

Romaine, Roma Tomato, Cucumber,

Seasonal Flavored Cream Cheese, Flatbread

We'd recommend 1-1.5 per person.

FALAFEL BITES

\$2.00

Chickpea, Olive Oil, Garlic, Cilantro, Crispy Fried, Tzatziki

We'd recommend 1-1.5 per person.

SPANIKOPITA

\$2.50

Phillo, Spinach, Feta, Garlic, Tzatziki

We'd recommend 1-1.5 per person.

Middletown Valley Buffet

\$20.95 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 or chicken for additional \$1 per person

BAKED ZITI

Add sweet Italian sausage or chicken for additional \$1 per person

BABY BACK 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

Upgrade to loaded for an additional \$2 per person

MASHED POTATOES

Upgrade to loaded for an additional \$2 per person

South Mountain 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

PENNE PRIMAVERA & SAUSAGE (OR 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

BEEF BOURGUIGNON

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

STUFFED CHICKEN BREAST

Traditional Rye Accented Herbed Stuffing, Savory Chicken Veloute or Spinach Florentine Stuffing, Roasted Garlic Beurre Blanc

SAVORY BRINED PORK LOIN

Sauce Chasseur

ASIAN PORK TENDERLOIN

Teriyaki seared pork tenderloin served with hoisen ginger glaze

PAN SEARED COHO SALMON

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

ROASTED PACIFIC COD

Herbed Sauce Soubise or Lemon Caper Beurre Blanc

STARCH CHOICES

RICE PILAF

SCALLOPED POTATOES

WHIPPED SWEET POTATOES

ROASTED RED BLISS POTATOES

ROSEMARY GARLIC WHIPPED POTATOES

BAKED POTATOES

Upgrade to loaded for an additional \$2 per person

MASHED POTATOES

Upgrade to loaded for an additional \$2 per person

Surf & Turf Buffet

\$37.95 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, sauce Bordeaux

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 Caper Beurre Blanc

CHILEAN SEA BASS

Herbed Sauce Soubise or Lemon Caper Beurre Blanc

ROASTED NEW ZEALAND LEG OF LAMB

Garlic herb marinated, choice of Argentinean chimichurri sauce or sauce grand veneur

VEGETABLE CHOICES

ROASTED ASPARAGUS

ROASTED BROCCOLI

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

Upgrade to loaded for an additional \$2 per person

MASHED POTATOES

Upgrade to loaded for an additional \$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 Hoisin ginger glaze	\$6.00
SEARED PORK LOIN Sauce Chasseur	\$5.00
SAVORY BRINED TURKEY Creamy herbed turkey veloute	\$6.00
HONEY DIJON BASTED VIRGINIA HAM	\$6.00
MARINATED BLACK ANGUS LONDON BROIL Cabernet demi glaze	\$6.00
BLACK ANGUS NEW YORK STRIP LOIN Madeira mushroom demi glaze	\$10.00
BLACK ANGUS BEEF TENDERLOIN Sauce Bordeaux	\$13.00

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.

TRADITIONAL MILK & HONEY BREAD PUDDING With caramel sauce	\$5.00
SEASONAL BREAD PUDDING	\$6.00
TRADITIONAL NEW YORK CHEESECAKE With caramel sauce or Melba sauce	\$5.00
SEASONAL HOUSE MADE CHEESECAKE	\$6.00
COOKIES & BROWNIES Freshly baked chocolate chip cookies, sugar cookies, & brownies	\$5.00
APPLE PIE / APPLE CRISP	\$5.00
GLUTEN FREE CHOCOLATE TORTE	\$6.00
CANNOLIS Ricotta filling with mini chocolate chips	\$6.00
CHOCOLATE PEANUT BUTTER PIE	\$7.00

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 served with vegetable du jour, your choice of starch, and a house salad.

BEEF

8 OZ CENTER CUT FILET MIGNON Peppercorn seared, sauce bordeaux	\$28.95
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8 OZ PETITE SIRLOIN Peppercorn seared, sauce au poivre	\$24.95
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For groups of 20 or more, all steaks will be prepared to Medium.

SEAFOOD

SHRIMP PROVENÇAL Lemon, garlic white wine, tomato, parsley	\$29.95
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LUMP CRAB CAKES Broiled, no filler, sauce gribiche	\$34.95
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DIVER SCALLOPS Pan seared, white truffle vin blanc	\$32.95
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ALASKAN HALIBUT Pan roasted, sauce soubise	\$32.95
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CHILEAN SEA BASS Pan roasted, sauce soubise	\$32.95
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VEGETARIAN

RATATTOILLE GRATIN Eggplant, squash, sweet onion, roma tomato sauce, provolone, mozzarella, parmigiano reggiano, garlic toast	\$18.95
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PORCINI MUSHROOM RAVIOLI Vodka blush sauce, scallion coulis, basil, parmigiano reggiano, garlic toast	\$20.95
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PASTA PROVENÇAL Lemon, garlic white wine, tomato, parsley	\$17.95
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QUICHE FLORENTINE Flaky Crust, Spinach, Parm Reggiano	\$17.95
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POULTRY

ROASTED CHICKEN PAILLARD \$21.95
Herb roasted, savory natural jus

STUFFED COLEMAN FARMS CHICKEN PAILLARD \$23.95
Lump Crab Imperial, sauce deux moutarde

MAPLE LEAF FARMS DUCK BREAST \$24.95
Crispy skin, orange balsamic gastrique, pickled cranberries

PORK & LAMB

WHITE MARBLE FARMS PORK CHOP \$22.95
Savory brined, cider sauce, Calvados braised apples

NEW ZEALAND LAMB CHOPS \$32.95
Char grilled, sauce grand veneur or chimichurri

COMBO PLATES

MARYLAND SURF & TURF \$35.95
5 oz filet mignon with a 4 oz lump crab cake

SHRIMP PROVENÇAL SURF & TURF \$31.95
5 oz filet mignon with shrimp provençal

CHICKEN & SHRIMP \$25.95
Twin brined chicken breasts, natural jus, Peruvian marinated shrimp skewer

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.

BEER & WINE OPEN BAR

Includes traditional draft beer and house red & white wines

1 Hour	2 Hours	3 Hours	4 Hours
\$10	\$14	\$18	\$22

Liquor available as cash bar item

STANDARD OPEN BAR

Includes traditional draft beer, house red & white wines, rail liquors, & the following brands: Stolichnaya, Titos, Absolut, Beefeater Gin, Captain Morgan, Bacardi, Malibu, Seagram's 7 & VO Canadian Whiskey, Canadian Club, Johnnie Walker Red, Jim Beam, Jack Daniels, Cuervo Especial Tequila

1 Hour	2 Hours	3 Hours	4 Hours
\$14	\$18	\$22	\$26

Top shelf liquors available as cash bar items

PREMIUM OPEN BAR

Includes imported & domestic draft & bottled beer, house red & white wine, rail liquors, & full back-bar offerings.

1 Hour	2 Hours	3 Hours	4 Hours
\$20	\$24	\$28	\$32

CONSUMPTION TAB

Based on per drink charges

Rail	Call	Top Shelf	Wine	Beer
\$5	\$6-\$10	\$10-\$15	\$8-\$12	\$4.25-\$8.00

SPARKLING WINE TOAST

\$25.00/bottle

SPARKLING CIDER TOAST

\$18.00/bottle

FOUNTAIN TEA, LEMONADE, & SODAS

\$2.00

COFFEE STATION

Regular, decaffeinated, and tea assortment

\$2.50

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

Available Add-Ons

Selections below are available, though not required, through MNGC.

LINENS

Our linen provider, ALSCO, offers 10 napkin colors to choose from.

Our standard offering is 72" square tablecloths in white or champagne, for \$1 per person.

FORMAL DANCE FLOOR

Our cherry wood dance floor is a great addition to your event, tying in the colors of the clubhouse & adding some additional elegance to your first dance & other special moments,

12'x12'	12'x15'	15'x15'	15'x18'	18'x18'
\$350	\$400	\$450	\$500	\$550

Groups of 50-100 will likely need the 12x12 or 12x15 area.

Groups of 100-150 will likely need the 15x15 or 15x18 area.

Groups of 150+ will likely need the 18x18 dance floor.

SHEPHERD'S HOOKS

3" Tall, Black, Up to 14 available, \$1 each

CYLINDER VASES

6" Tall, Up to 12 available, \$2 each

7.5" Tall, Up to 12 available, \$2 each

10.5" Tall, Up to 12 available, \$2 each

SILVER VOTIVES

3.75" Tall, Up to 10 available, \$1 each

CEREMONY CHAIRS

White, Folding, Wood-Like, With Padded Seat, \$3.50 each

CEREMONY ARCH

White, Wood-Like, Square Top, Lattice, \$50

GLOBE LIGHTS (HUNG FROM RAFTERS)

Original Schroyer's Only, \$250

Overlook Room, +\$75