

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, or a heavy hors d'oeuvres style event.

The buffets come with a served salad, your choice of three entrees, choice of starch, chef's choice vegetable, and freshly baked rolls and butter.

If you decide on a plated dinner, your guests would receive a dinner salad, their entree, a starch (with the exception of pasta dishes), 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, our social media pages are a great resource!

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, Cheese, &amp; Vegetable Display</b> An assortment of seasonal fruit, chef's choice of cheeses, vegetable crudité, crackers, & dipping sauces.	\$4.50
<b>Mediterranean Display</b> Choice of three dips (hummus, bruschetta, tzatziki, olive tapenade, baba ganoush), vegetable crudite, pita breads, & olive medley	\$5.00
<b>Meatballs</b> Choice of Marinara <u>or</u> Swedish Style <u>or</u> Chipotle BBQ	\$3.00
<b>Southern Fried Chicken Bites</b> With assorted dipping sauces	\$3.00
<b>Seasonal Brie Bites</b> Crispy phyllo cup, warm brie, seasonal compote	\$2.00
<b>Fried Spinach &amp; Cheese Ravioli</b> With assorted dipping sauces	\$3.50
<b>Hot Crab Dip</b> With Old Bay crostinis <u>or</u> soft pretzel bites	\$5.00
<b>Spinach Artichoke Dip</b> With salt & pepper crostinis	\$4.00
<b>Buffalo Chicken Dip</b> With tortilla chips & celery sticks	\$4.00
<u><b>Stationary or Passed</b></u>	Price Per Piece
<b>Bruschetta</b> Choice of Tomato Basil <u>or</u> Olive Tapenade and Creme Fraiche	\$1.50
<b>Barbeque Pork "Blinis"</b> Choice of Traditional Waffle Fry or Sweet Potato Waffle Fry	\$2.50
<b>Seared Tuna Wonton</b> Sashimi Ahi Tuna, Wakame Salad, Ponzu, Crispy Wonton	\$3.00
<b>Miniature Crab Cakes</b> Served with Dijon Remoulade	\$3.00
<b>Chicken Satay</b> Served with Thai Ginger Vinaigrette	\$3.00
<b>Beef Satay</b> Served with Thai ginger sauce	\$3.50
<b>Mushrooms with Crab Imperial</b> Or with Italian Sausage \$2.25	\$3.25
<b>Bacon Wrapped Gulf Shrimp</b>	\$2.75
<b>Coconut Shrimp</b> With a Thai Ginger dipping sauce	\$2.50

## Buffets

Middletown Valley Buffet  
\$20.95 PP

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

Entrees:

Choose 3 selections from below

**Penne Pasta with Peppers and Mozzarella**

Choose one of the following sauces: **Marinara, Pesto, Vodka or Alfredo**  
Add Italian Sausage or Chicken for an additional \$1 per person

**Baked Ziti**

Add Italian Sausage or Chicken for an additional \$1 per person

**Traditional Lasagna**

Add grilled vegetables, sausage, or ground beef for an additional \$1 per person

**Mediterranean Pasta**

Feta, roasted red pepper, olives, red onion, lemon garlic sauce

**Grandma's Meatloaf**

Mushroom demi glace

**Baby Back 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 Madeira**

Thinly sliced and sauteed chicken breast, Madiera mushroom sauce

**Chicken Piccata**

Thinly sliced and sauteed chicken breast, lemon caper beurre blanc

**Starch Choices**

Choose one:

Rice Pilaf

Scalloped Potatoes

Whipped Sweet Potatoes

Roasted Red Bliss Potatoes

Baked Potatoes (*Upgrade to loaded for an additional \$2 per person*)

Mashed Potatoes (*Upgrade to loaded for an additional \$2 per person*)

## **Buffets**

South Mountain Buffet  
\$26.95 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

### **Pan Seared Coho Salmon**

With dill vin blanc or with orange clover honey beurre blanc

### **Chicken Breast Gratin**

Traditional rye accented herbed stuffing, cheddar cheese, savory chicken velouté or spinach Florentine, roasted garlic beurre blanc or chicken cordon bleu with gruyere

### **Asian Pork Tenderloin**

Teriyaki seared pork tenderloin served with a teriyaki ginger glaze

### **Savory Brined Pork Loin**

Sauce chasseur or blackberry port demi

### **Beef Bourguignon**

Top round of beef braised in red wine demi glace, onion, carrots, celery, and mushroom

### **Jambalaya**

Choice of two proteins: chicken, sausage, & shrimp

### **Shrimp Scampi**

Lemon, garlic white wine, tomato, parsley

### **Roasted Pacific Cod**

With soubise or lemon caper beurre blanc

### **Starch Choices**

Choose one:

Rice Pilaf

Scalloped Potatoes

Whipped Sweet Potatoes

Roasted Red Bliss Potatoes

Baked Potatoes (*Upgrade to loaded for an additional \$2 per person*)

Mashed Potatoes (*Upgrade to loaded for an additional \$2 per person*)

## **Buffets**

Surf and Turf Buffet  
\$37.95 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 sauce Bordeaux

#### **Roasted New Zealand Leg of Lamb**

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

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

Four ounces, no filler, deux moutarde

#### **Chicken Chesapeake**

Searched chicken breast, jumbo lump crab meat, imperial sauce, Old Bay, mustard vin blanc

#### **Pan Seared Alaskan Halibut**

Herbed sauce soubise or lemon caper beurre blanc or Argentinean chimichurri

#### **Chilean Sea Bass**

Herbed sauce soubise or lemon caper beurre blanc or Argentinean chimichurri

### **Starch Choices**

Choose one:

Rice Pilaf

Scalloped Potatoes

Whipped Sweet Potatoes

Roasted Red Bliss 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.

	Price Per Person
<b>Asian Pork Tenderloin</b> With Hoisen Ginger Glaze	<b>\$6.00</b>
<b>Seared Pork Loin</b> With Sauce Chasseur	<b>\$5.00</b>
<b>Savory Brined Turkey</b> Creamy Herbed Turkey Veloute	<b>\$6.00</b>
<b>Honey Dijon Basted Virginia Ham</b>	<b>\$6.00</b>
<b>Marinated Black Angus London Broil</b> Cabernet Demi Glace	<b>\$6.00</b>
<b>Black Angus New York Strip Loin</b> Madeira Mushroom Demi Glaze	<b>\$10.00</b>
<b>Prime Rib of Beef</b> Natural Jus	<b>\$12.00</b>
<b>Black Angus Beef Tenderloin</b> Sauce Bordeaux	<b>\$13.00</b>

## Dessert Selections

	Price Per Person
<b>Traditional Milk &amp; Honey Bread Pudding</b> With caramel Sauce	<b>\$5.00</b>
<b>Seasonal Bread Pudding</b>	<b>\$6.00</b>
<b>Traditional New York Cheesecake</b> With caramel sauce or melba sauce	<b>\$5.00</b>
<b>Seasonal House Made Cheesecake</b>	<b>\$6.00</b>
<b>Cookies &amp; Brownies</b> Prefer exclusively nut-free offerings? Just ask!	<b>\$5.00</b>
<b>Hot Seasonal Fruit Pie / Crisp</b> Add ice cream for \$1.50 per person!	<b>\$5.00</b>
<b>Gluten Free Chocolate Torte Cake</b>	<b>\$6.00</b>
<b>Cannolis</b> Ricotta filling with mini chocolate chips	<b>\$6.00</b>
<b>Chocolate Peanut Butter Pie</b>	<b>\$7.00</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.

## 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 entrées, with the exception of pasta and grain dishes are served with vegetable du jour, your choice of starch, and a salad.

### BEEF

**10 oz. "King Size" Filet Mignon** \$36.95

**5 oz. "Petite" Filet Mignon** \$27.95

Hand cut, grilled, & butter basted

**12 oz. New York Strip Steak** \$32.95

**8 oz. New York Strip Steak** \$24.95

Hand cut, grilled, & butter basted

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

### SEAFOOD

**Pacific Coho Salmon** \$26.95

Pan-seared, orange clover honey beurre blanc

**Shrimp Provencal** \$29.95

Lemon, garlic, white wine, tomato, parsley, penne

**Wasabi Grilled Ahi Tuna** \$21.95

Seared sashimi style, wakame salad, roasted garlic wasabi aioli

**Schroyer's Jumbo Lump Crab Cakes** \$34.95

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

### PASTA

**Chicken Alfredo** \$20.95

Grilled chicken, penne, creamy Alfredo, garlic toast

**Porcini Mushroom Raviolis** \$20.95

Vodka blush sauce, parmesan, garlic toast

**Pasta Provencal** \$17.95

Penne, lemon, garlic, white wine, tomato, parsley

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

## **CHICKEN AND PORK**

**Pan Seared Chicken Bruschetta** **\$21.95**

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

**Chicken Marsala** **\$23.95**

Two sautéed chicken breasts, penne, mushroom Marsala cream sauce

**Chicken Parmesan** **\$23.95**

Two breaded chicken breasts, penne, marinara, melted provolone, Parmesan cheese

**Asian Style Pork Tenderloin** **\$25.95**

Ponzu marinated, pan seared, hoisen glaze

**Pan Seared Center Cut Pork Chop** **\$25.95**

10 oz. savory herb brined, chasseur

**Chicken Chesapeake** **\$26.95**

Twin Old Bay seared chicken breasts, crab imperial, baked with melted cheddar

### **ADDITIONS**

**Add a Crab Cake to Any Entree**

**\$10.95**

**Add a Shrimp Skewer to Any Entree**

**\$8.95**

## **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

Selections below are priced per person. Shots are not included in open bar packages!

### **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, & popular mid-level liquor options.

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

Top shelf liquors available as cash bar items

### **Premium Open Bar**

Includes all imported and domestic draft and 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 Bar**

Based on per drink charges

Rail - \$5.00   Call - \$6 to \$10   Top Shelf - \$10 to \$15   Wine - \$8 to \$12   Beer - \$4.25 to \$8.00

<b>Sparkling Wine Toast</b>	\$25.00/bottle
<b>Sparkling Cider Toast</b>	\$18.00/bottle

<b>Mimosa Bar</b>	\$25.00/bottle
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Includes fresh cut fruit, assorted fruit juices, and sparkling wine

<b>Fountain Tea, Lemonade, &amp; Sodas</b>	\$2.00
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Include coffee for \$0.50 more per person!

<b>Hot Cocoa Bar</b>	\$2.50
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*Packages can be customized, with kegs, custom orders, & more,  
so let us know if you don't see what you're looking for!*