



DINNER PACKAGE

We Do Not Charge any Facility Rental Fees or Setup/Breakdown Charges
Minimum of 30 Guests Required

**Committed to Excellence in Hospitality, Providing Quality Food
and Service with a Personal Touch.**

The warm and inviting clubhouse delivers the perfect blend of casual comfort and flexible gathering space. Private rooms are available for smaller events and the spacious tented ballroom accommodates events up to 200. Every room sports panoramic views of the rolling greens and fairways. It's always a treat for the eye at any time of year!

Contact: Special Events Department
410-836-9600 ext.6

1827 Mountain Road
Joppa, MD 21085
www.mountainbranch.com

HORS D'ŒUVRES MENU

STATIONARY DISPLAY

The Veggie Plate

Garden Fresh Vegetables with Assorted Dipping Sauces

The Cheese Lovers Spread

An International & Domestic Display of Cheese with Mustards and Crackers

Sliced Seasonal Fresh Fruits and Berries

Combination of Any Two from Above

Warm Crab Dip

BUTTLERED COLD HORS D'ŒUVRES

(Priced Per 50 Pieces)

Mediterranean Crostini with Sundried Tomato, Goat Cheese & Kalamata Olives

Fresh Mozzarella, Basil Pesto and Tomato on a Crostini

Seared Beef on Crostini with Boursin Cheese & Caramelized Onions

Shrimp and Crab Tarts

Shrimp Cocktail

BUTTLERED WARM HORS D' ŒUVRES

(Priced Per 50 Pieces)

Beef Satay in a Hoisin Glaze

Vegetable Spring Rolls with a Soy Ginger Dipping Sauce

Seared Chicken Tenderloins with a Peanut Dipping Sauce

Grilled Chicken and Brie Tart

Pork Tenderloin Skewers in a Tangy Barbecue Sauce

Scallops Wrapped in a Hickory Smoked Bacon

Miniature Crab Cakes

All Prices are Subject to Maryland Sales Tax and Service Charge

DINNER BUFFET

First Course

(Select One)

Cream of Crab Soup

Maryland Crab Soup

Tomato Basil Bisque

Salads

(Select Three)

Mountain Salad of Baby Greens, Julienne Carrots, Tomatoes, Cucumbers and Herbed Vinaigrette

Classic Caesar Salad of Romaine, Herb Crouton, Parmesan Cheese, Creamy Caesar Dressing

Tomato and Fresh Mozzarella Platter with a Balsamic Reduction

Greek Pasta Salad with Tomatoes, Cucumbers, Red Onion, Olives and Feta Cheese

Spinach Salad with Chopped Egg, Mushroom, Red Onion and a Bacon Vinaigrette

Entrée's

(Select Two)

Broiled Boneless Breast of Chicken with Your Choice of Sauce

(Mediterranean, Piccata, Garlic Butter)

Tenderloin Tips of Beef in Your Choice of Sauce

(Pinot Noir or Sherry Cream)

Pork Tenderloin with a Shallot Demi Glace

Baked Atlantic Salmon with Your Choice of Sauce

(Three Mustard Sauce or Citron Beurre Blanc)

Mahi Mahi Topped with a Sherry Butter Cream sauce and Crab Meat

Seafood Newburg with Crab, Shrimp & Scallops in a Lobster Cream Sauce Over a Bed of Rice

Served with Chef's Selection of Starch, Seasonal Vegetable and Fresh Baked Rolls and Butter

Dessert

(Select One)

Chef's Selection of Assorted Miniature Cakes and Pastries

or

Our Famous Bread Pudding

Includes: Coffee, Soda & Iced Tea

Inquire for Pricing

Add a Third Entrée for an Additional: Additional Fee

DINNER BUFFET

(Available Sunday - Wednesdays Only)

Salads

(Select One)

Mountain Salad of Baby Greens, Julienne Carrots, Tomatoes, Cucumbers & Herbed Vinaigrette

Classic Caesar Salad of Romaine, Herb Crouton, Parmesan Cheese, Creamy Caesar Dressing

Entrée's

(Select Two)

Broiled Boneless Breast of Chicken with Your Choice of Sauce
(Mediterranean, Piccata, or Garlic Butter)

Baked Atlantic Salmon with Your Choice of Sauce
(Three Mustard Sauce or Citron Beurre Blanc)

Tenderloin Tips of Beef in your Choice of Sauce
(Pinot Noir or Sherry Cream Sauce)

Served with Chef's Selection of Starch, Seasonal Vegetable and Fresh Baked Rolls and Butter

Dessert

Warm Country Bread Pudding with Fresh Crème Anglaise
Coffee, Soda and Iced Tea

Inquire for Pricing

Add a Third Entrée for an Additional: Additional Fee

All Prices are Subject to Maryland Sales Tax and Service Charge

SERVED DINNER

First Course

(Select One)

Tomato Basil Bisque Cream of Crab Soup Maryland Crab Soup
Mountain Salad of Baby Greens, Julienne Carrots, Tomatoes, Cucumbers and Herbed Vinaigrette
Classic Caesar Salad of Romaine, Herb Crouton, Parmesan Cheese, Creamy Caesar Dressing
Served with Fresh Baked Rolls & Butter

Entrée's

(Select One)

Vegetarian Penne Pasta

Seasonal Vegetables Tossed with Penne in a Garlic White Wine Sauce

Broiled Boneless Breast of Chicken with Your Choice of Sauce

(Mediterranean, Piccata, or Butter Garlic)

Chicken Baltimore

Broiled Boneless Breast of Chicken Topped with a Sherry Butter Sauce and Crabmeat

Chicken and Crab

Broiled Boneless Breast of Chicken with Lemon, Capers and Fresh Chive and our Chesapeake Crab Cake

Baked Atlantic Salmon With Choice of Sauce

(Three Mustard Sauce or Citron Beurre Blanc)

Mahi Mahi

with a Sherry Cream sauce topped with crab Meat

Single Chesapeake Crab Cake

Sweet, Jumbo Lump Crabmeat, Special Seasoning Served with a Lemon Butter Sauce

Twin Chesapeake Crab Cake

Sweet, Jumbo Lump Crabmeat, Special Seasoning Served with a Lemon Butter Sauce

S.S.C. Pasta

Shrimp, Scallops and Crab Sautéed with Garlic White Wine & Tomatoes,
Finished in a Rose Sauce over Angel Hair Pasta

Filet Mignon

8oz. Char-Grilled Tenderloin of Beef, Topped with a Madeira Demi-Glace

Land and Sea

6oz. Filet Mignon with a Madeira Demi-Glace and a 4oz. Chesapeake Crab Cake

Served with Chef's Selection of Starch and Seasonal Vegetable

Dessert

(Select One)

Warm Country Bread Pudding with Crème Anglaise
Chef's Selection of Assorted Miniature Cakes and Pastries
(Served buffet style or plated for each table)

Split Entrée Charge - Choice of (2) Entrée's: Additional Fee

STATION MENU

A Minimum Selection of (1) from Each Group and a (50) Guest Minimum is Required for This Menu

Carving Stations

Choose Any Two from below

Per Person

Served with Chef's Vegetable of the Day

Oven Roasted Turkey - Oven Roasted Turkey Breast with Cranberry Sauce

Pit Style Beef - Slow Roasted Top Round Served with, Aus Jus and Creamy Horseradish

Westminster Smoked Ham - Honey Glazed Ham and Assorted Condiments

Santa Fe Pork Loin - Pork Loin with a Lime Cilantro Sauce

Filet of Beef - Pan Seared Roast Tenderloin of Beef with Rolls and Creamy Horseradish

Per Person

Served with Chef's Vegetable of the Day

Prime Rib - Slow Roasted Prime Rib with Aus Jus and Creamy Horseradish

Per Person

Served with Chef's Vegetable of the Day

Carving Station prices include the following.....

Salad Station - Mountain Salad of Baby Greens, Julienne Carrots, Tomatoes & Cucumbers & Herbed Vinaigrette

Classic Caesar Salad of Romaine, Herb Crouton, Parmesan Cheese, Creamy Caesar Dressing

Assorted Dinner Rolls and Butter

Dessert Station - Chef's Selection of Assorted Miniature Cakes and Pastries & Bread Pudding

Food Stations

Pasta Station

Per Person

Tortellini and Penne Pastas Served with Tomato Basil and Alfredo Sauces, Grated Parmesan Cheese, Red Pepper Flakes and Served with Chef's Vegetable of the Day

Upgrade for Pasta Station: Chicken, Shrimp, Crabmeat and Vegetables

Per Person

Mac and Cheese Station

Per Person

Gourmet mac and cheese served with a offering of tempting toppings such as, Bacon, Green Onions, Mexican Seasoned Beef and Specialty Cheeses.

Baked Potato Station

Per Person

Fresh baked Idaho Potatoes, served with toppings such as Bacon, Cheese, Scallions, Sour Cream, butter, and Chives.

Crab Cake - Sautéed Crab Cakes Served with Lemon Butter, Remoulade and Tarter Sauce

MARKET PRICE

Served with Chef's Vegetable of the Day

All Prices Above are on a Per Hour Basis

Carving Station Attendant Fee: \$75.00

Food Station Attendant Fee: \$50.00

BAR PACKAGES

(Each Event will have a Private Bar with Bartender)

PREMIUM BAR

Stoli Vodka - Tanqueray Gin - Seagram's 7 - Dewar's Scotch
Jack Daniel's - Captain Morgan's Rum - Bacardi Rum
Cuervo Tequila - Kahlua - Malibu Rum - Amaretto
Chardonnay - Pinot Grigio - Cabernet - Merlot - White Zinfandel
"Seasonal" Samuel Adams - Coors Light - Miller Lite - Yuengling - Corona

DELUXE BAR

Vodka - Gin - Rum - Whiskey - Bourbon
Choice of (3) Wines
(Chardonnay - Pinot Grigio - Cabernet - Merlot - White Zinfandel)
Coors Light - Miller Lite - Yuengling

BEER & WINE BAR

Choice of (3) Wines
(Chardonnay - Pinot Grigio - Cabernet - Merlot - White Zinfandel)
Coors Light - Miller Lite - Yuengling

You May Also Have a Cash or by Consumption Bar
A Bartender Fee of \$75.00 Applies for a Cash or Consumption Bar

BREAKFAST BAR

Bloody Mary and Mimosa Bar
Per Person Fee
Two Hour Minimum

SIGNATURE DRINK

Red or White Sangria
Champagne Punch Drunken Orange Tea
Per Container Fee
Approximately 30 servings per container



Named after a natural tributary of the Chesapeake that traverses the property, Mountain Branch is located in Harford County just two miles from I-95. The golf course sits on 280 acres and is an architectural gem. Every hole is unique, each waiting to have a unique story told. There are settings reminiscent of Lahinch, as well as some true parkland beauties on the front nine. The restaurant was a newly built post and beam building constructed of three acres of Oregon's finest Douglas fir. Planning your wedding? Our heated and air conditioned tented ballroom sits on one of the highest points in Harford County, overlooking our Championship Golf Course. The breathtaking views of our golf course and beyond makes Mountain Branch a beautiful site for your special occasion!

From Baltimore and Points South: Follow I95 North past Baltimore and take exit #74.

Make a left at the traffic light, and head north on Mountain Road (Route 152).

Mountain Branch is 1.5 miles on the right hand side.

From Wilmington and Points North: Follow I95 South into Maryland and take exit #74.

Make a right and head north on Mountain Road (Rt. 152).

Mountain Branch is 1.5 miles on the right hand side.

