

Mountain Branch



Private Event Dinner Package

Committed to Excellence in Hospitality and providing Quality Food and Service with a Personal Touch.

PRIVATE ROOM OPTIONS

THE FOUNDERS ROOM

This room extends from the front of our clubhouse to a back wall of windows over looking the Golf Course. You really appreciate the rustic timber-pegged post and beam structure with high ceilings in this private space.

Seating: Minimum of 50 guests to a maximum of 75

Availability: 5:00pm or Later with a 3 Hour Block



THE LOFT

This open air room overlooks the Grill and Pub offering spectacular views of the Golf Course from the highest point in our clubhouse.

Seating: Minimum of 30 guests to a maximum of 40

Availability: 5:00pm or Later with a 3 Hour Block



For Groups of Less than 30 please call for available options.

**For More Information Contact
The Special Events Department
410-836-9600 ext.6**

1827 Mountain Road, Joppa, MD 21085

www.mountainbranch.com

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

(Marsala Piccata, Garlic Butter)

Tenderloin Tips of Beef in a Pinot Noir Mushroom Sauce

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 Cream Sauce and Crabmeat

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

Our Famous Bread Pudding

Includes: Coffee, Soda & Iced Tea

Call for pricing

Add a Third Entrée for an Additional: \$ Per Person

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

Call for pricing

Add a Third Entrée for an Additional: \$ Per Person

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

(Marsala 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 Crabmeat

\$

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 Pinot Noir Mushroom Sauce

\$

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: \$ Per Person

All Prices are Subject to Maryland Sales Tax and Service Charge

HORS D'OEUVRES 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' OEUVRES

(Priced Per 50 Pieces)

Mediterranean Crostini with Sundried Tomato, Goat Cheese & Kalamata Olives	\$
Caprese Skewers - Mozzarella, Grape Tomato & Basil Leaves, Balsamic Drizzle	\$
Seared Beef on Crostini with Boursin Cheese & Caramelized Onions	\$
Shrimp and Crab Tarts	\$
Tuna Tar Tar Served on an English Cucumber	\$
Shrimp Cocktail	\$

BUTTLERED WARM HORS D' OEUVRES

(Priced Per 50 Pieces)

Vegetable Spring Rolls with a Soy Ginger Dipping Sauce	\$
Chicken & Bleu Tart - Chicken and Bleu Cheese in a Pastry Shell, Balsamic Drizzle	\$
Mushroom Caps Stuffed with Chorizo Sausage and Cheese	\$
Pork Tenderloin Skewers in a Tangy Barbecue Sauce	\$
Stuffed Mushroom Caps with Crab Meat	\$
Scallops Wrapped in a Hickory Smoked Bacon	\$
Miniature Crab Cakes	\$

All Prices are Subject to Maryland Sales Tax and Service Charge

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

\$

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

\$

Served with Chef's Vegetable of the Day

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

\$

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

\$

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

\$

Mac and Cheese Station

\$

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

\$

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

All Prices are Subject to Maryland Sales Tax and Service Charge

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

First Two Hours \$ - Third hour \$ - Fourth Hour \$

DELUXE BAR

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

First Two Hours \$ - Third hour \$ - Fourth Hour \$

BEER & WINE BAR

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

First Two Hours \$ - Third hour \$ - Fourth Hour \$

BREAKFAST BAR

Bloody Mary and Mimosa Bar

\$ per person

Two Hour Minimum

SIGNATURE DRINK

Red or White Sangria

Champagne Punch Drunken Orange Tea

\$ per Container

Approximately 30 servings per container

You May Also Have a Cash or by Consumption Bar

A Bartender Fee of \$75.00 Applies for a Cash or Consumption Bar

All Prices are Subject to Maryland Sales Tax and Service Charge



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.

