

# 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 overlooking 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

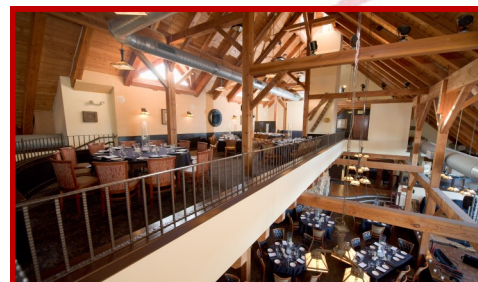


#### THE LOFT

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](http://www.mountainbranch.com)

# DINNER BUFFET A

## 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*

## \$ Per Person

**Add a Third Entrée for an Additional: \$5.00 Per Person**

# DINNER BUFFET B

## Salads

Mountain Salad of Baby Greens, Julienne Carrots, Tomatoes, Cucumbers and Herbed Vinaigrette  
Classic Caesar Salad of Romaine, Herb Crouton, Parmesan Cheese, Creamy Caesar Dressing

## Entrée's

**(Select one)**

Chicken Parmesan & Penne Pasta  
Chicken and Broccoli Alfredo & Penne pasta  
Five cheese Baked Ziti

**(Select One)**

Mahi Mahi Topped with a Sherry Cream Sauce and Crab meat  
Tenderloin Tips of Beef in a Pinot Noir Mushroom Sauce  
Baked Atlantic Salmon with Choice of Sauce  
*(three Mustard Sauce or Citron Beurre Blanc)*

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

## Dessert

Our Famous Bread Pudding  
*Includes: Coffee, Soda & Iced Tea*

## \$ Per Person

**Add a Third Entrée for an Additional: \$5.00 Per Person**

*You may bring your own celebration cake and Mountain Branch will cut and serve it to your guests at no additional charge. All cakes per health department regulations must be store bought not homemade.*

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: \$5.00 Per Person**

All Prices are Subject to Maryland Sales Tax and Service Charge

# HORS D' OEUVRES MENU

## STATIONARY DISPLAY

The Veggie Plate	pp
Garden Fresh Vegetables with Assorted Dipping Sauces	
The Cheese Lovers Spread	pp
A Domestic Display of Cheese with Mustards and Crackers	
Sliced Seasonal Fresh Fruits and Berries	pp
Combination of Any Two from Above	pp
Warm Crab Dip	

## BUTTLERED COLD HORS D' OEUVRES

(Priced Per 50 Pieces)

Bruschetta served on a crostini with mozzarella cheese and a balsamic drizzle	\$
Caprese Skewers - Mozzarella, Grape Tomato & Basil Leaves, Balsamic Drizzle	\$
Seared Beef on Crostini with Boursin Cheese & Caramelized Onions	\$
Shrimp and Crab Tarts	\$
Shrimp Cocktail	\$

## BUTTLERED WARM HORS D' OEUVRES

(Priced Per 50 Pieces)

Honey Garlic Chicken Skewers	\$
Pork Tenderloin Skewers in a Tangy Barbecue Sauce	\$
Vegetable Spring Rolls with a Soy Ginger Dipping Sauce	\$
Mushroom Caps Stuffed with Chorizo Sausage and Cheese	\$
Spanakopita ( <i>spinach and feta cheese in a puff Pastry</i> )	\$
Bacon Wrapped Shrimp with a drizzle of Barbeque sauce	\$
Scallops Wrapped in a Hickory Smoked Bacon	\$
Miniature Crab Cakes	\$

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# 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

\$ 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**

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