

Mountain Branch Rehearsal Dinner Package



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

MENU PRICING INCLUDES THE FOLLOWING

Dinner Buffet Menu

See Selections on Following Pages

Stationary Hors d' Oeuvre Display

Garden Fresh Vegetables and Domestic Cheeses Accompanied with Crackers, Dips and Sauces

Two Hours of Bottled Beer and House Wine

Chardonnay - Pinot Grigio - Cabernet - White Zinfandel - Coors Light - Miller Lite - Yuengling

Also Included: Coffee, Soda, Iced & Hot Tea

Complimentary Champagne Toast

Champagne Linen & Candle Accents

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 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 or Garlic Butter)

Tenderloin Tips of Beef with 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)

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

Homemade Bread Pudding with Crème Anglaise

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

Bar Additions

Add Third hour
of beer and wine
\$ per person

Signature Drink Container \$

Blueberry lemonade Champagne Punch
Orange Crush

Each container has about 30-40 servings

Menu Additions

HORS D' OEUVRES

STATIONARY DISPLAY

Chaffer of Warm Crab Dip \$
(Serves 30-40 Guests)

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 (*spinach and feta cheese in a puff Pastry*) \$
Bacon Wrapped Shrimp with a drizzle of Barbeque sauce \$
Scallops Wrapped in a Hickory Smoked Bacon \$
Miniature Crab Cakes \$

All Prices are Subject to Maryland Sales Tax and Service Charge



Mountain BRANCH GOLF • GRILLE & PUB

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.

