

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

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

Add a Third Entrée for an Additional: 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
Pork Tenderloin with a shallot Demi Glace

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

Add a Third Entrée for an Additional: 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: Per Person

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HORS D' OEUVRES MENU

STATIONARY DISPLAY

The Veggie Plate	\$
Garden Fresh Vegetables with Assorted Dipping Sauces	
The Cheese Lovers Spread	\$
A 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)

Bruschetta served on a Crostini with Balsamic Drizzle	\$
Caprese Skewers - Mozzarella, Grape Tomato & Basil Leaves, Balsamic Drizzle	\$
Seared Beef on Crostini with Boursin Cheese & Caramelized Onions	\$
Shrimp and Crab Salad Tarts	\$
Smoked Salmon Crisps	\$
Shrimp Cocktail	\$

BUTTLERED WARM HORS D' OEUVRES

(Priced Per 50 Pieces)

Vegetable Spring Rolls with a Soy Ginger Dipping Sauce	\$
Spanakopita	\$
Honey and Garlic Chicken Skewers	\$
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	\$

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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

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

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