

Mountain Branch Private Event Dinner



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

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

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

Tomato and Fresh Mozzarella Platter with a Balsamic Reduction

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

Entrée's

(Select Two)

Tenderloin Tips of Beef in a Pinot Noir Mushroom Sauce

Broiled Atlantic Cod with a Pinot Grigio Cream Sauce
add Crabmeat \$2

Seafood Paella Shrimp, Scallop, Clams & Spanish Rice

Baked Atlantic Salmon Or Boneless Chicken Breast

with Your Choice of Sauce

Mustard Cream Sauce Citron Beurre Blanc Marsala Garlic Butter

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: \$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)

Broiled Atlantic Cod with a Pinot Grigio Cream Sauce
add Crabmeat \$2
Tenderloin Tips of Beef in a Pinot Noir Mushroom Sauce
Baked Atlantic Salmon with Choice of Sauce
(Mustard Cream 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

Call for pricing

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 MENU

Prices are based on same meal for all guests

First Course (Select One)

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)

\$

Baked Atlantic Salmon With Choice of Sauce

(Mustard Cream Sauce or Citron Beurre Blanc)

\$

Broiled Atlantic Cod

with a Pinot Grigio Cream sauce

Add Crabmeat \$2

\$

Single Chesapeake Crab Cake

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

\$

Chicken Baltimore

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

\$

New York Strip Steak

12oz. Char-Grilled and Topped with a Pinot Noir Mushroom Sauce

\$

Chicken and Crab

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

\$

Land and Sea

12oz New York Strip Steak 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

Cheese Cake

Split Entrée Charge - Choice of (2) Entrée's: \$ Per Person

This option requires color coded place cards for each guest

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