

Mountain Branch Private Event Lunch



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: Mon. - Sat. 12:00pm - 3:00pm or 1:00pm - 4:00pm
Sunday's 3:00pm - 6:00pm



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: Mon. - Sat. 12:00pm - 3:00pm or 1:00pm - 4:00pm
Sunday's 3:00pm - 6:00pm



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

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

LUNCH BUFFET OPTIONS

\$5 TO ADD AN ADDITIONAL ENTRÉE TO A BUFFET

BUFFET A

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

Fresh Baked Rolls and Butter

Entrée's

(Select Two)

Tenderloin Tips of Beef in a Pinot Noir Mushroom Sauce

Baked Atlantic Salmon

Or Boneless Chicken Breast

with Your Choice of Sauce

Mustard Cream Sauce - Citron Beurre Blanc

Marsala -Garlic Butter

Served with Herb Roasted Red Bliss Potatoes and Chef's Selection of Seasonal Vegetable

Dessert

Warm Country Bread Pudding with Fresh Crème Anglaise

Includes: Coffee, Soda and Iced Tea

Call for pricing

BUFFET B

Soup

Tomato Basil Bisque

Maryland Crab or Cream of Crab Soup: Add \$3.00 PP

Salads

(Select Two)

Mountain Salad of Baby Greens, Julienne Carrots, Tomatoes, Cucumbers and Herbed Vinaigrette

Classic Caesar Salad of Romaine, Herb Crouton, Parmesan Cheese, Creamy Caesar Dressing

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)

Chicken and Broccoli Alfredo & Penne Pasta

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

Warm Country Bread Pudding with Fresh Crème Anglaise

Includes: Coffee, Soda & Iced Tea

Call for pricing

All Prices are Subject to Maryland Sales Tax and Service Charge

SERVED LUNCH 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)

Broiled Atlantic Cod \$

with a Pinot Grigio Cream sauce

Add Crabmeat \$2

Baked Atlantic Salmon With Choice of Sauce \$

(Mustard Cream Sauce or Citron Beurre Blanc)

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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