

Mountain Branch



Private Event Lunch 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 over looking 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

LUNCHEON BUFFET MENU

BUFFET A

(Available Monday thru Thursday Only)

Mountain Salad of Baby Greens, Julienne Carrots, Tomatoes, Cucumbers & Ranch Dressing
Broiled Boneless Breast of Chicken, Dusted in a Blackened Seasoning and Baked in 50/50 Cheese

Pulled Pork with Appropriate Rolls

Served with Chef's Selection of Starch and Seasonal Vegetable

Includes: Coffee, Soda and Iced Tea

Call For Pricing

BUFFET B

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)

Broiled Boneless Breast of Chicken with Your choice of Sauce
(Marsala, Piccata or Garlic Butter)

Baked Atlantic Salmon With your Choice of Sauce
(Three Mustard Sauce or Citron Beurre Blanc)

Tenderloin Tips of Beef in a Pinot Noir Mushroom Sauce

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

All Prices are Subject to Maryland Sales Tax and Service Charge

LUNCHEON BUFFET CONTINUED

BUFFET C

Soup

Tomato Basil Bisque

Maryland Crab or Cream of Crab Soup: Add \$3.00 Per Person

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)

Broiled Boneless Breast of Chicken with Your Choice of Sauce
(*Marsala, Piccata or Garlic Butter*)

Penne Tossed in Your Choice of
(*Chicken Primavera or Bolognese*)

Tenderloin Tips of Beef in a Pinot Noir mushroom Sauce

Pork Tenderloin in 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

Warm Country Bread Pudding with Fresh Crème Anglaise

Includes: Coffee, Soda & Iced Tea

Call for Pricing

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

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SERVED LUNCHEON

(Please Select One (1) First Course, Entrée and Dessert for all your guests)

First Course

(Select One)

Classic Caesar Salad

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

Tomato Basil Bisque

Maryland Crab Soup: Add \$3.00 Per Person

Served with Fresh Baked Rolls & Butter

Entrée's

(Select One)

Broiled Boneless Breast of Chicken with Your Choice of Sauce
(*Marsala, Piccata or Garlic Butter*)

Chicken Baltimore with Jumbo Lump Crab Meat: Add \$5.00 Per Person

Baked Atlantic Salmon with Your Choice of Sauce
(*Three Mustard Sauce or Citron Beurre Blanc*)

Salmon Beurre Blanc with Jumbo Lump Crab Meat: Add \$5.00 Per Person

6oz. Petite Sirloin in a Red Wine Sauce
(*Cooked to a Medium Temperature*)

Complimented with a Petite Crab Cake: Add \$9.00 Per Person

All Entrée's Served with Chef's Selection of Starch and Seasonal Vegetable

Dessert

(Select One)

Warm Country Bread Pudding with Fresh Crème Anglaise
Vanilla Ice Cream

Includes: Coffee, Soda & Iced Tea

Call for Pricing

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HORS D'OEUVRES MENU

STATIONARY DISPLAY

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

Mediterranean Crostini with Sundried Tomato, Goat Cheese & Kalamata Olives	\$
Caprese Skewers - Mozzarella, Grape Tomato & Basil Leaves, Balsamic Drizzle	\$
Seared Beef on Crostini with Boursin Cheese & Caramelized Onions	\$
Shrimp and Crab Tarts	\$
Tuna Tar Tar Served on an English Cucumber	\$
Shrimp Cocktail	\$

BUTTLERED WARM HORS D' OEUVRES

(Priced Per 50 Pieces)

Vegetable Spring Rolls with a Soy Ginger Dipping Sauce	\$
Chicken & Bleu Tart - Chicken and Bleu Cheese in a Pastry Shell, Balsamic Drizzle	\$
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

Drunken Orange Tea

\$ 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

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.

