



# 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](http://www.mountainbranch.com)

# Dinner Buffet

## 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

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)

Tenderloin Tips of Beef with 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

Homemade Bread Pudding with Crème Anglaise

*Includes: Coffee, Soda & Iced Tea*

## Call for pricing

**Add a Third Entrée for an Additional: \$ 5.00 Per Person**

All Prices are Subject to Maryland Sales Tax and Service Charge

1/20

# 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)

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

Our Famous Bread Pudding  
*Includes: Coffee, Soda & Iced Tea*

## Call For pricing

### Bar Additions

Add Third hour  
of beer and wine  
\$ 4 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 and a Balsamic Drizzle \$  
Caprese Skewers (*mozzarella, grape tomato & basil leaves, balsamic drizzle*) \$  
Chicken and Blue Tart (*Buffalo chicken salad in filo cup*) \$  
Seared Beef on Crostini with Boursin Cheese & Caramelized Onions \$  
Shrimp and Crab Tarts \$  
Ahi Tuna on Crispy Wonton with Seaweed Salad \$  
Shrimp Cocktail \$

### BUTTLERED WARM HORS D' OEUVRES

(Priced Per 50 Pieces)

Honey Garlic Chicken Skewers \$  
Carnitas Pulled Pork served on a Polenta Cake \$  
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

1/20