



THE SHOWER PACKAGE

We Do Not Charge any Facility Rental Fees or Setup/Breakdown Charges
Minimum of 30 Guests Required

INCLUDES:

- Three Hour Event in a Private Room
- Experienced Staff to Guide You Through the Planning
- Complimentary Champagne Linens & Candle Accents
- Complimentary Parking for Your Guests

The warm and inviting clubhouse delivers the perfect blend of casual comfort and flexible gathering space. Private rooms are available for smaller events and the spacious tented ballroom accommodates events up to 200. Every room sports panoramic views of the rolling greens and fairways. It's always a treat for the eye at any time of year!

Contact: Special Events Department

410-836-9600 ext.6

1827 Mountain Road
Joppa, MD 21085
www.mountainbranch.com

SHOWER BUFFET MENU

AFTERNOON HIGH TEA

Tea Sandwiches

(Select Four)

Cucumber & Mint

Egg Salad & Bacon

Chicken Salad with Grapes & Walnuts

Shrimp Salad

Tuna Salad

Crab Salad

Roasted Tomato & Basil Cheese

Ham Salad & Swiss Cheese

Beef and Horseradish

Creamy Vegetable

Spinach Salad with Strawberry, Red Onion, Bleu Cheese and an Aged Balsamic Vinaigrette

Scones with an Assortment of Jellies and Butter

Miniature Cakes and Pastries

Coffee, Soda and an Assortment of Hot & Iced Tea

BUFFET A

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

Fresh Baked Rolls and Butter

Broiled Boneless Breast or Chicken Complimented with a Lemon Butter Caper Sauce

Tenderloin Tips of Beef in Your Choice of Sauce

(Pinot Noir or Sherry Cream)

Herb Roasted Red Bliss Potatoes

Chef's Selection of Seasonal Vegetable

Warm Country Bread Pudding with Fresh Crème Anglaise

Coffee, Soda and Iced Tea

BUFFET B

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

Fresh Baked Rolls and Butter

Broiled Boneless Breast of Chicken with Shallots, Mushrooms and Marsala Demi-Glace

Baked Atlantic Salmon with a Lemon Butter Sauce

Herb Roasted Red Bliss Potatoes

Chef's Selection of Seasonal Vegetable

Warm Country Bread Pudding with Fresh Crème Anglaise

Coffee, Soda and Iced Tea

SERVED SHOWER MENU

(Please Select One First Course & Entrée)

First Course

(Select One)

Cup of Cream of Crab Soup

Cup of Maryland Crab Soup

Cup of Mushroom Soup

Served with Fresh Baked Rolls & Butter

Entrée's

(Select One)

Broiled Boneless Breast of Chicken with Your Choice of Sauce

(Marsala, Citron Beurre Blanc, Au Poivre)

Served with Chef's Selection of Starch and Seasonal Vegetable

Baked Atlantic Salmon

with a Lemon Butter Sauce

Served with Chef's Selection of Starch and Seasonal Vegetable

Caesar Salad with Grilled Chicken

Crispy Romaine, Shaved Parmesan Cheese and Garlic Croutons Tossed in a Classic Caesar Dressing

Dessert

You May Provide Your Own Shower Cake*
and We'll Cut & Serve Your Cake to Your Guests

Includes: Coffee, Soda & Iced Tea

***A celebration cake must be either store bought or bakery made, no homemade cakes
will be allowed per Harford County food laws.**

All Prices are Subject to Maryland Sales Tax and Service Charge

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

Fresh Mozzarella, Basil Pesto and Tomato on a Crostini

Seared Beef on Crostini with Boursin Cheese & Caramelized Onions

Shrimp and Crab Tarts

Shrimp Cocktail on Ice

BUTTLERED WARM HORS D'OEUVRES

(Priced Per 50 Pieces)

Beef Satay in a Hoisin Glaze

Vegetable Spring Rolls with a Soy Ginger Dipping Sauce

Seared Chicken Tenderloins with a Peanut Dipping Sauce

Grilled Chicken and Brie Tart

Pork Tenderloin Skewers in a Tangy Barbecue Sauce

Scallops Wrapped in a Hickory Smoked Bacon

Miniature Crab Cakes

All Prices are Subject to Maryland Sales Tax and Service Charge

STATIONS & BUFFET ADDITIONS

Carving Stations

Oven Roasted Turkey - Oven Roasted Turkey Breast with Rolls and Cranberry Sauce

Pit Style Beef - Slow Roasted Top Round Served with Rolls, Aus Jus and Creamy Horseradish

Westminster Smoked Ham - Honey Glazed Ham with Mini Buns and Assorted Condiments

Santa Fe Pork Loin - Pork Loin with Rolls and a Lime Cilantro Sauce

Choose Any Two Above

Filet of Beef - Pan Seared Roast Tenderloin of Beef with Rolls and Creamy Horseradish
Served with Chef's Vegetable of the Day

Prime Rib - Slow Roasted Prime Rib with Aus Jus and Creamy Horseradish
Served with Chef's Vegetable of the Day

Crab Cake - Sautéed Crab Cakes served with Lemon Butter, Remoulade and Tarter Sauce
Served with Chef's Vegetable of the Day

Food Stations

Pasta Station

Tortellini and Penne Pastas Served with Tomato Basil and Alfredo Sauces, Grated Parmesan Cheese, Red Pepper Flakes and Served with Chef's Vegetable of the Day

Upgrade for Pasta Station: Chicken, Shrimp, Crabmeat and Vegetables

Mashed Potato Martinis

A Selection of Fresh Mascarpone Scallion Mashed Potatoes, Pepper Parmesan Mashed Potatoes and Pinot Noir & Gorgonzola Cheese Mashed Potatoes. Served with Assorted Toppings Including a Roasted Red Pepper Sauce and a Wild Mushroom Glace De Viande

All Prices Above are on a Per Hour Basis

Carving Station Attendant Fee

Food Station Attendant Fee

Dessert Station

Chef's Selection of Assorted Miniature Cakes and Pastries or Bread Pudding

Salad Station

Mountain Salad of Baby Greens, Julienne Carrots, Tomatoes & Cucumbers & Balsamic Vinaigrette
Classic Caesar Salad of Romaine, Herb Crouton, Parmesan Cheese, Creamy Caesar Dressing

Combination of Dessert & Salad Station

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 - Yeungling - Corona

DELUXE BAR

Vodka - Gin - Rum - Whiskey - Bourbon

Cabernet - Chardonnay - White Zinfandel

Coors Light - Miller Lite - Yeungling

BEER & WINE BAR

Cabernet - Chardonnay - White Zinfandel

Coors Light - Miller Lite - Yeungling

BREAKFAST BAR

Bloody Mary and Mimosa Bar

You May Also Have a Cash or by Consumption Bar

A Bartender Fee 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.

