

Introducing The Clinton Center

Wedding, Banquet, Conference, Party, and Performance Event Venue

Special 20% Venue Rental Discount*

Complete Package Prices starting at \$3,400 for 100 Guests. Special pricing ends February 28, 2013

Book your Wedding, Birthday Party, Corporate Event, or Church Banquet at The Clinton Center

Blank Canvas

- Custom Set Up of Banquet Tables and Chairs
- Thursday: \$700
- Friday \$1200
- Saturday Day \$1200 Saturday Even \$1800
- Sunday \$900, Ask For More Details
- Children's Events Saturday Day \$500
- Bridal Showers Saturday Day \$500

Silver Catering

100 Guests Buffet(\$32.50/per additional)

- Custom Set Up of Banquet Tables and Chairs
 - White/Black/Cream Table Linen
 - White/Black/Cream Napkins
 - China, Glassware & Flatware
 - The Clinton Center's Professional Wait Staff
- The Clinton Center's Award Winning Catering Package
Thursday: 7pm—12 am \$3,800
Friday: 7pm - 12am \$4,000
Saturday: 11am - 4pm \$3,800
7pm - 12am \$4,500.00
Sunday: 4pm - 9pm \$4,000



Gold Catering

100 Guests(\$42.50/per additional)

- Custom Set Up of Banquet Tables and Chairs
 - White/Black/Cream Satin Stripe Table Linens
 - White/Black/Cream/Satin Stripe Table Linen and Napkins
 - China, Glassware & Flatware
 - Gold/Silver Chargers
 - The Clinton Center's Professional Wait Staff
- The Clinton Center's Award Winning Catering Package
Thursday: 7pm—12 am \$6,000
Friday: 7pm - 12am \$6,500
Saturday: 11am - 4pm \$6,250,
7pm - 12am \$6,750
Sunday: 4pm - 9pm \$6,500



Platinum Catering

100 Guests(\$58.50/per additional)

- Custom Set Up of Banquet Tables and Chairs
 - White/Black/Cream Satin Stripe Table Linens
 - Custom Table Napkins
 - White/Black/Cream Chair Covers
 - Custom Chair Sashes
 - China, Glassware & Flatware
 - Gold/ Silver Chargers
 - The Clinton Center's Professional Wait Staff
 - The Clinton Center's Award Winning Catering Package
 - House Open Bar
 - Event Uplighting & Custom Monogram
- Thursday:** 7pm - 12am \$8,000
Friday: 7pm - 12am \$8,500
Saturday: 11am - 4pm \$8,250
7pm - 12am \$8,750
Sunday: 4pm - 9pm \$8,500



Diamond Catering

100 Guests(\$65.00/per additional)

- Custom Set Up of Banquet Tables and Chairs
 - Premium Custom Table Linens
 - Premium Custom Table Napkins
 - White/Black/Cream Chair Covers
 - Silver/Gold Chivari Chairs
 - China, Glassware & Flatware
 - Gold/ Silver Chargers
 - The Clinton Center's Professional Wait Staff
 - The Clinton Center's Award Winning Catering Package
 - Premium Open Bar
 - Event Uplighting & Custom Monogram
- Thursday:** 7pm - 12am \$9,000
Friday: 7pm - 12am \$9,750
Saturday: 11am - 4pm \$9,500
7pm - 12am \$10,000



Cocktail Style Reception

100 Guests(\$42.50/per additional)



- The Clinton Center's Premium Lounge Decor Package
 - White/Black/ Cream Satin Stripe Table Linens
 - Ceramic Cocktail Plates and Flatware
 - The Clinton Center's Professional Wait Staff
 - The Clinton Center's Award Winning Heavy Hors D' Oeuvres Catering Package
 - Premium Open Bar
 - Event Uplighting and Custom Monogram
- Thursday: \$7,700**
Friday: 7pm - 12am \$8,250
Saturday: 11am - 4pm \$8,000
7pm - 12am \$8,500



The Clinton Center's capacity is 240 Seated with Dance Floor, 260 Banquet Seating, 280 Reception Style

Questions or Comments? Email us at

TheClintonCenter@hotmail.com

or call 301-298-5389

Cocktail Hour Selections

Menu Selections

All Meals Include a Romaine or Caesar Salad and Bread Selection with Whipped Butter, Sweet and Unsweetened Iced Tea

Silver Catering Entrees—Buffet Service; Select 1 entrée, \$6.00 pp for each additional entree
Herb Roasted Chicken, Southern Fried Chicken, Sliced Garlic and Pepper Crusted Roasted Beef with Au Jus, Fried Whiting, Baked Whiting, Meat or Veggie Lasagna, Chicken Pasta Primavera, Chicken Parmesan, Shrimp Creole Over Rice, Chicken Tortellini Alfredo, Chicken Divan, Smothered Chicken, Barbecued Chicken

Gold Catering Entrees—Buffet Service; Select 1 entrée, \$6.00 pp for each additional entree
Cornish Game Hen with Apricot Wild and Brown Rice Stuffing, Chicken Cordon Bleu with a Sherry Mushroom Sauce, Caribbean Curried Chicken, Sautéed Beef and Peppers, Smothered or Fried Pork Chops, Bread Stuffed Chicken Breast with Orange Cranberry Sauce, Chicken Marsala, Beef Teriyaki, Glazed Ham, Cajun Grilled Salmon, Arroz Con Pollo, Nigerian Stew, General Tso's Chicken, Italian Meatballs with Peppers and Onions, Grilled Chicken Kabob with Peppers and Onions, Sautéed Tilapia with Lemon Butter Sauce

Platinum Catering Entrees—Plated Service; Select 1 entrée, \$6.00 pp for each additional entree
Sun-Dried Tomato Stuffed Chicken Breast with White Wine Sauce; Beef Wellington with Mushroom Duxelles, Steak Au Poivre with Mushroom Madeira Sauce, Escovitch of King Fish, Beef, Sausage and Shrimp Jambalaya, Cajun Grilled Shrimp Kabobs with Mango Salsa, Barbecued Beef Brisket, Authentic Seafood Paella,

Diamond Catering Entrees—Plated Service; Select 1 entrée, \$6.00 pp for each additional entree
Filet of Beef with Sauce Béarnaise, Prime Rib of Beef with Horseradish Cream and Au Jus; Maryland Style Crab Cakes with White Remoulade, Crab Stuffed Shrimp with Lemon Basil Cream Sauce, Escovitch of Red Snapper, Filet of Beef with Mushroom Brown Butter Sauce, Salmon en croûte, Beef Wellington,

Cocktail Catering Hors d'Oeuvres

Included with all Cocktail Style Catering: Fresh Fruit Display, Domestic and Imported Cheese Display, Fresh Vegetable Crudités

Menu Selections (Choose 6): Assorted Mini Quiche, Carved Turkey Breast with Mini Rolls and Cranberry Chutney, Jerk Chicken Kabobs, Spinach Artichoke Dip with Crackers and Sliced Baguettes, Chicken Lollipops with Assorted Dipping Sauce, Stuffed Mushrooms, Beef Sliders, Teriyaki Chicken Kabobs, Bourbon Chicken Kabobs, Crag Rangoon, Asian Spring Rolls Dipping Sauce, Fried Macaroni and Cheese Balls, Spanikopita, Italian Meatballs in Tomato Sauce, Chicken Salad with Walnuts in Mini Puffs, Honesty's Famous Barbecued Meatballs, Red Pepper & Garlic Hummus with Pita Chips, Chicken Satay, Swedish Meatballs, Crab Napoleons, Mini Pineapple Cornbread, Fried Plantains, Grilled Portabella Mushroom Kabobs with Teriyaki Glaze (Vegan), Mushrooms Stuffed with Herb and Apricot Filling (Vegan), Fried Dumplings with Ginger Sauce (Vegan), Antipasto Station, Mashed Potato Bar*, Pasta Bar*

*Requires martini glasses and one (1) attendant for each 75 guests. Martini Glasses and Attendant not included in package price.

Seafood (Choose 2)

Shrimp and Spicy Cocktail Sauce
Crab Claws with Lemon and Cocktail Sauce
Hot Crab Dip
Mini Crab Piche
Cajun Grilled Shrimp Kabobs with Rémooulade Sauce
Crab Cakes with White Remoulade

Select Beef (Choose 1)

Mini Beef Wellington with Béarnaise Sauce
Tenderloin Bruschetta
Barbecued Beef Brisket Sliders