

hors d'oeuvres



- Meatballs and Sausage (5)
- Buffalo Bites (5)
- Pork Potstickers (2)
- Chicken Wings (3) *(Old Bay or Buffalo)*
- Sesame Chicken Tenders (2)
- Antipasto Skewers (2)
- Crab Balls (2)
- Bacon Wrapped Scallops (2)
- Seared Saku Tuna (3)
- Shrimp Cocktail (2)
- Fried Mac & Cheese Balls (3)
- Risotto Balls (2)

4.00 per selection (Minimum 10)

Hor d'oeuvres can be butlered for an additional charge

table presentations

Enhance your party with a table presentation

Each Serves 20 People

- Fruit & Cheese Platter 45.00
- Vegetable Platter with Dip 40.00
- Hummus Platter with Pita Chips 42.00
- Spinach and Artichoke Dip 45.00
- Crab Dip served with Crostini 60.00
- Raw Bar Market Price

Federal House Party Package

20 person minimum

- Caesar Salad or Field of Greens
- Choice of 3 Hor d'Oeuvres (Listed Above)
- Fruit and Cheese Platter
- Mini Sandwiches (Roast Beef and Turkey) 1.5 per person
- Chef's Choice Dessert 26.00 per person



Specialty Cakes & Desserts are available from the Main Ingredient.

banquet policies

All bookings require 72 hour notice.

The Annapolitan Room comfortably seats 50 for a sit down dinner or up to 70 guests for a cocktail reception.

A \$250 deposit is required to book your event and reserve the date.

All final counts are due five days prior to your event. After final count is submitted, you will be charged for that number. If more guests attend you will be charged accordingly.

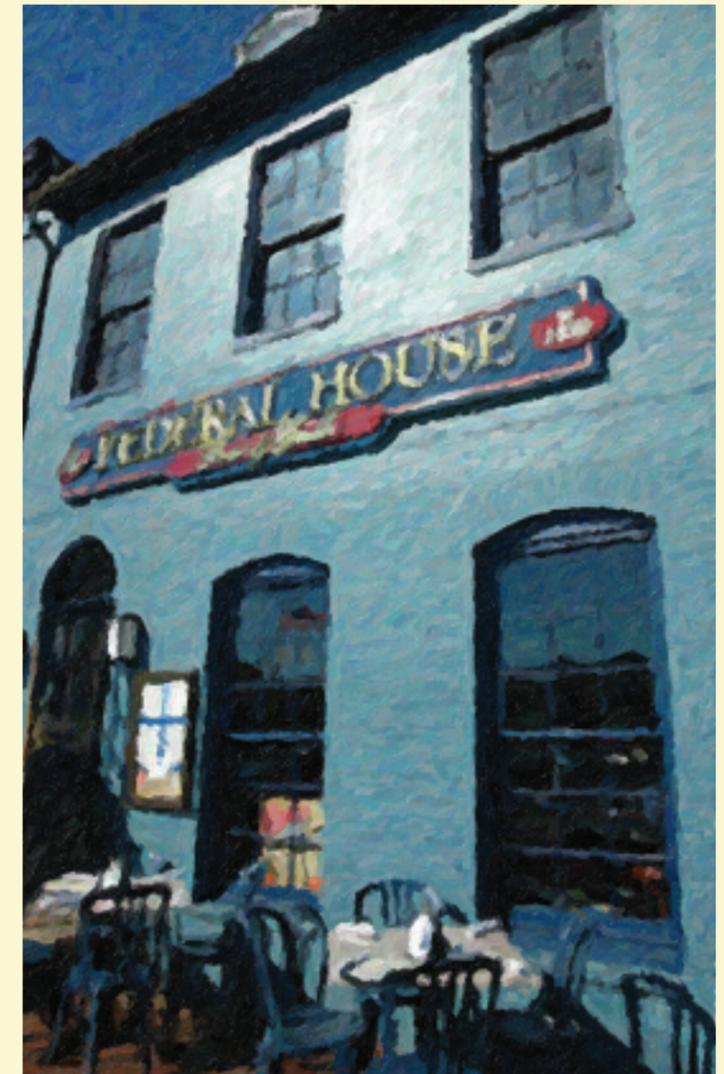
Room Rental is \$100 per hour and includes all tables, chairs, flatware, china & linen.

All banquet prices are subject to a 6% Maryland sales tax, a 9% alcohol tax and 20% service charge. If your group is tax exempt, a copy of your MD tax exemption must be included with your booking contract. Prices subject to change, though all contract prices will be honored.

Cancellations

For a full deposit refund, cancellation must occur at least 30 days before scheduled event.

Call April to book your next event 410-626-0388
or April@themainingredient.com.



Annapolitan Banquet Room



Federal House

22-24 Market Space
Annapolis, Maryland 21401
410-268-2576
federalhouserestaurant.com

Breakfast

10 Person Minimum



Breakfast Jumpstart

Assorted Danishes
Muffins
Croissants
Jams and Jellies
Fresh Fruit Skewers

7.50 per person

City Dock Buffet

Scrambled Eggs
Served with grated cheese, salsa, diced bell peppers and onions
Applewood Bacon
Sausage Links
Campfire Potatoes
Fresh Fruit Skewers
Baked Muffin Assortment

10.50 per person



Plated Lunch

Lunch Entrées

Select Two:

Single Crab Cake
Champagne Chicken
Filet Mignon (6 oz.)
Pasta Primavera
Atlantic Salmon
Crab Stuffed Shrimp

Lunch Includes

Fresh Vegetables & Rice Pilaf

18.00 per person

Also available as a buffet



Pasta Bar

Please select one:

Grilled Rosemary Chicken
Shrimp Scampi
Spicy Sausage and Meatballs

Penne and Fettuccini Pasta • Marinara and Alfredo Sauce

Includes fresh Caesar Salad and Freshly Baked Bread

18.50 per person



Soup, Salad or ½ Sandwich Combo

Choose any two of the listed selections 12.00 per person

Choose any three of the listed selections 15.00 per person

Soup

Cream of Crab

Salad

Field Greens

Caesar

½ Sandwich

Craisin Chicken Salad Wrap

Portabella Panini

Veggie Ranch Wrap

Turkey Boursin Wrap

Plated Dinner

Dinner can be served either Plated or Buffet Style

Choose Two - All dinners are served with fresh rolls and butter

Filet Mignon

An eight-ounce filet grilled and topped with bordelaise. Served with baked potato and today's fresh vegetable.
28.00 per person

Maryland Style Crab Cake Dinner

Two (2) signature lump crab cakes served with rice and today's fresh vegetable
29.00 per person

Parmesan Crusted Chicken Breast

With tomato basil sauce served with rice and today's fresh vegetable
23.50 per person

Add a Soup or Salad

Caesar Salad • Field Greens
Wedge Salad • Cream of Crab Soup
4.00 per person

Add a Dessert

Cheesecake
Decadent Chocolate Brownie
Assorted Mini Desserts
3.00 per person

Federal Surf & Turf

Signature lump crab cake broiled or fried, paired with our 5 oz. filet mignon, grilled and topped with bordelaise. Served with rice and today's fresh vegetable
34.00 per person

Herb Crusted Salmon

Broiled salmon filet topped with fresh bread crumbs and herbs over our mustard cream sauce served with rice and today's fresh vegetable
24.00 per person

Seabass Annapolitan

Chilean sea bass baked until golden brown, topped with crab imperial, asparagus spears and finished with a light lemon butter accompanied by a side of rice and today's fresh vegetable
30.00 per person

Fresh Catch

Seasonal choice of local fish served grilled or blackened and finished with herb butter
23.00 per person

bar & beverage service

Non Alcoholic Bar

Soda
Juice
Bottled Water
Coffee
Tea
3.00 per person



Beer

Domestic 4.00
Import & Craft 6.00

CASH BAR

Wine 6.00

Merlot
Cabernet Sauvignon
Chardonnay
White Zinfandel

Beer, Wine and Liquor

is billed on a consumption basis. You pay for what is actually consumed.