

# 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.



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Annapolis, Maryland 21401  
410-268-2576  
federalhouserestaurant.com



# Annapolitan Banquet Room



# 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.