



*Relax, Meet Friends,
Dine and Unwind*

Thank you for your recent inquiry of our large party room.

The following menus are provided for your convenience and are intended as suggestions rather than limitations. They do not fully represent the variety of menu selections which may be available.

All costs are subject to the 6% Maryland sales tax and a 20% service charge.

Menu prices are subject to change without notice.

If you have any questions regarding this menu packet or are in need of further assistance in planning your event, please contact me at (410) 848-1441. I appreciate the opportunity to work with you and look forward to making your affair a most memorable and enjoyable occasion.

Sincerely,

Lisa M. Zipprian

Maggie's Restaurant

310 E. Green Street
Westminster, MD 21157
(410) 848-1441

Email: maggieswestminster@comcast.net

Website: www.maggieswestminster.com

POLICIES

- GUARANTEE:** A final count is required no later than 14 days prior to the event. The number confirmed at this time will serve as the guaranteed minimum for billing. If the actual number exceeds the minimum, you will be billed for the actual number of guests that attend.
- DEPOSIT:** A \$100.00 deposit must be paid in order to secure the date and time of your event. The date will not be held exclusively until the deposit is received.
- CHANGES:** Changes in the menu selection or service must be made on or before the date of GUARANTEE. Any changes that may cause additional expense are the responsibility of the client.
- PAYMENTS:** After the menu and details of the event have been finalized, a 20% deposit of the estimated bill will be due. The existing balance will be due one week prior to the event. If any balance is outstanding, this will be required on the day of your event. Arrangements otherwise must be made before the date of the GUARANTEE. Payments can be made in the forms of personal check, cash, or credit card. There will be a \$45.00 fee for any personal check returned for insufficient funds in addition to the amount of the check.
- REFUNDS:** In the event of a cancellation, the 20% deposit is non-refundable unless the date is re-booked. The \$100.00 deposit to guarantee the date is non-refundable.
- You may decorate the room with the exclusion of glitter or confetti, however existing decorations are property of Maggie's and cannot be moved or removed from the area.
 - Time allotment is 3 hours; there will be a charge of \$100.00 for each additional hour.
 - Tablecloths may be requested, a charge of \$10.00 per table will be applied.
 - If video equipment is required for your event, arrangements will need to be made with an outside source for delivery, set-up, and pick-up.

HORS D'OEUVRES

A) **Selection includes:** \$8.99
Fresh raw vegetables with Maggie's Ranch Dip
Assorted cheeses and fresh fruit; served with Dijon mustard and crackers.

B) **Selection Includes:** \$13.99
Fresh raw vegetables with Maggie's Ranch Dip
Assorted cheeses and fresh fruit; served with Dijon mustard and crackers.

Plus choice of 3 of the following:

BBQ Cocktail Franks
Teriyaki Chicken Drummettes
Swedish Meatballs or Meatballs in Marinara Sauce
Sweet or Hot Italian Sausage in Marinara Sauce
Oriental Chicken Tenders
Mushrooms Rockefeller
Mushrooms Stuffed with Spinach and Sausage
Crustini of Feta Cheese, Basil and Tomato
Chicken Wings (choice of one flavor – Old Bay, Hot, Cajun, BBQ, Ginger Glaze)

C) **Selection Includes:** \$18.99
Fresh raw vegetables with Maggie's Ranch Dip
Assorted cheeses and fresh fruit; served with Dijon mustard and crackers.

Plus choice of 3 of the following:

Miniature Crab Balls	(3/ per person)
BBQ Shrimp in Bacon	(3/ per person)
Broiled Scallops in Bacon	(3/ per person)
Clams Casino	(3/ per person)
Crab Crostini	(2/ per person)

Please note, these selections are only available in conjunction with a buffet or seated dinners. If interested in a Cocktail Reception only, please refer to next page for appetizer pricing.

HORS D'OEUVRES FOR COCKTAIL RECEPTION

Assorted Cheeses and Fresh Seasonal Fruit	\$5.99 / per person
Assorted Petite Fours	\$3.50 per person / 3 pieces
BBQ Cocktail Franks	\$4.99 / per person
BBQ Shrimp in Bacon	\$2.59 each piece / 3 per person
Broiled Scallops in Bacon	\$2.59 each piece / 3 per person
Buffalo Chicken Tenders	\$4.99 / per person
Chicken Wings	\$4.99 / per person
(Choice of one flavor – Old Bay, Hot, Cajun, BBQ, Ginger Glaze)	
Clams Casino	\$2.59 each piece / 3 per person
Crab Crostini	\$5.99 / per person
Crustini of Feta Cheese, Basil and Tomato	\$3.99 / per person
Fresh Raw Vegetables with Maggie's Ranch Dip	\$5.99 / per person
Fried Calamari with Marinara Sauce	\$4.99 / per person
Fruit Tray (Seasonal)	\$5.99 / per person
Herb Crusted Lollipop Lamb Chops	\$6.99 /each
Maggie's Crab Dip	\$5.99 / per person
Miniature Crab Balls	\$2.99 each piece / 3 per person
Mushrooms Rockefeller	\$4.99 / per person
Mushrooms Stuffed with Spinach and Sausage	\$3.99 / per person
Oriental Chicken Tenders	\$4.99 / per person
Shrimp Cocktail	\$2.59 /each
Shrimp in Garlic Sauce	\$2.29 / per person
Smoked Salmon Display	\$6.99 / per person
Sriracha BBQ Chicken Strips Wrapped in Bacon	\$4.99 / per person
St Louis Cut Pork Spare Ribs	\$15.99 per pound
Steamed Shrimp	\$18.99 per pound
Swedish Meatballs or Meatballs in Marinara Sauce	\$4.99 / per person
Sweet or Hot Italian Sausage in Marinara Sauce	\$4.99 / per person
Teriyaki Chicken Drumettes	\$4.99 / per person
Whole Baked Brie Topped with Fruit	\$59.99 / each

DINNER BUFFET
\$26.99 PER PERSON

Choice of 2 Entrees:

Chicken and Shrimp Creole

Boneless breasts served with shrimp in a spicy Creole sauce

Chicken Chasseur

Boneless breasts served in a Madeira wine sauce with shallots, tomatoes, and mushrooms seasoned with garlic

Chicken Champagne

Boneless breasts served in a champagne cream sauce with shallots, carrots, and mushrooms

Chicken Supreme

Boneless breasts served in a mushroom and chive cream sauce

Chicken Parmesan

Boneless breasts sautéed and served in a freshly made tomato sauce; topped with a blend of provolone and parmesan cheeses

Chicken Boursin

Boneless breasts layered with ham and topped with boursin cheese sauce

Beef Bourguionne

Tenderloin tips served in a red wine sauce with carrots, mushrooms, and shallots

Tenderloin Tips

Seasoned Tenderloin tips served in a red wine sauce

Fresh Fish Francaise

(Mahi-Mahi, Salmon, Haddock, Flounder, Sea Bass – selection based on availability)

Select your choice of fresh fish, served in a lemon butter sauce

Roasted Pork Tenderloin

Served with a caper cream sauce

To add an additional entrée (total of 3), please add \$5.00 per person to Buffet Price

ADDITIONAL CHARGE ENTREES

The items listed below may be substituted for one of the above entrees for an additional charge per person

Maggie's Signature Crab Cake **\$8.00 per person**

Seafood Casserole **\$8.00 per person**

Shrimp, scallops, and crab meat in a brandied cream sauce

Prime Rib of Beef **\$6.00 per person**

Slow roasted Angus Prime Rib of beef, served with natural juices and horseradish

Roasted Tenderloin

Seasoned and roasted whole tenderloin, chef carved to order

*There is a \$100.00 charge for carving station

The above is served with rolls and butter and a garden salad; please select one of our homemade dressings: ranch, thousand island, pepper parmesan, bleu cheese, or Dijon vinaigrette

You may substitute a Spinach Salad or Caesar Salad, please add \$3.00 per person

CHOICE OF ACCOMPANIMENTS

Salad will be served to guests

Please select **two** of the following:

Saffron Rice

Roasted Red Skin Potatoes

Garlic Mashed Potatoes

Baked Potato

Sweet Potatoes

Buttered Parsley Potatoes

Buttered Carrots

Green Beans

Sautéed Mushrooms

Steamed Vegetables

Peas & Pearl Onions

Roasted Vegetables

Sautéed Brussel Sprouts w/bacon

A non-alcoholic beverage is included

All private parties providing their own dessert will be charged a \$1.50 per guest service charge / cutting fee. All parties are subject to a 20% Service Fee and 6% Maryland Sales Tax. 9% on alcohol. Please note that prices can change without notice.

LIGHT FARE LUNCHEON BUFFET

\$16.99 per person

Available for mid-day functions, such as showers and luncheons, not available Friday or Saturday evenings after 4pm.

Select: Sandwiches or Wraps

Select 3 Options:

Ham, Turkey, Roast Beef, Corned Beef, Chicken Salad, or Tuna Salad
Shrimp Salad Add \$3.00 per person

Choice of cheese: American, Swiss or pepper jack; served with lettuce & tomatoes.
Mayonnaise and mustard offered on the side.

Wrap Buffet

Assorted wraps, cut in halves

Above Buffets are served with Cole Slaw or Potato Salad, Pasta Salad and Vegetable & Cheese tray.

HOLIDAY BUFFET

\$17.99 per person

Served with a small garden salad per guest

Turkey, Stuffing, Mashed Potatoes, Gravy, Cranberry Sauce, Rolls & Butter

Add Roast Beef to above \$3.00 per person

Add Ham to above \$3.00 per person

Add additional side \$1.99 per person

Sweet Potatoes, Corn, Peas, Brussels sprouts, Green Beans

CHILDREN'S BUFFET (ages 10 & under)

\$5.99 per person

Choice of 1: Chicken Fingers, Hamburger, Cheeseburger or Hot dogs

Choice of 2: Macaroni & Cheese, Apple Sauce or French Fries

LUNCHEON BUFFET: Offered Monday – Friday until 4pm

\$20.99 per person + tax & tip

Served with a small garden salad per guest

Choose 2 options:

Tenderloin Tips

Seasoned Tenderloin tips served in a red wine sauce

Beef Bourguionne

Tenderloin tips served in a red wine sauce with carrots, mushrooms, and shallots

Chicken Champagne

Boneless breasts served in a champagne cream sauce with shallots, carrots, and mushrooms

Chicken Francaise

Boneless breast tenderloin served in a lemon butter sauce

Chicken Supreme

Boneless breast served in a mushroom and chive cream sauce

Choose 1 item:

Roasted red skin potatoes, mashed potatoes, baked potatoes

Choose 1 item:

Buttered carrots, green beans, sautéed medley of zucchini, onion & peppers

BEVERAGE MENU

Cash Bar This allows guests to purchase their own beverages at the price established at the bar.

Consumption This allows the host to pay on a per drink basis as consumed by guests at the established bar prices.

BAR PACKAGES – Based on Three Hours

Add \$6.00 per person for each additional hour

A \$100 fee will be charged for a separate bartender.

House Brands \$18.00 per person

Call Brands \$20.00 per person

Domestic Beer & House Wines \$16.00 per person

Imported Beer & Choice Wines Market Price

Please note that prices are based on persons over the age of 21. If a bar package is selected, you will be charged for the total number of guests that are 21 years of age and older.