



# REHEARSAL DINNER PACKAGE

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

# Committed to Excellence in Hospitality, Providing Quality Food and Service with a Personal Touch.

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



# REHEARSAL DINNER PACKAGE





### **INCLUDES:**

Three Course Served or Dinner Buffet Menu
See Selections on Following Pages
Complimentary Champagne Toast
Champagne Linen & Candle Accents
Parking for All Guests

#### **Bar Service**

### Two Hours of Bottled Beer and House Wine

Chardonnay - Pinot Grigio - Cabernet - White Zinfandel Coors Light - Miller Lite - Yuengling Also Included: Coffee, Soda, Iced & Hot Tea

### Stationary Hors d' Oeuvre Display

Garden Fresh Vegetables and International & Domestic Cheese Accompanied with Crackers, Dips and Sauces

### DINNER BUFFET

#### First Course

(Select One)

Cream of Crab Soup

Maryland Crab Soup

Tomato Basil Bisque

#### Salads

(Select Three)

Mountain Salad of Baby Greens, Julienne Carrots, Tomatoes, Cucumbers and Herbed Vinaigrette
Classic Caesar Salad of Romaine, Herb Crouton, Parmesan Cheese, Creamy Caesar Dressing
Tomato and Fresh Mozzarella Platter with a Balsamic Reduction
Greek Pasta Salad with Tomatoes, Cucumbers, Red Onion, Olives and Feta Cheese
Spinach Salad with Chopped Egg, Mushroom, Red Onion and a Bacon Vinaigrette

#### Entrée's

(Select Two)

Broiled Boneless Breast of Chicken with Your Choice of Sauce (Marsala Demi-Glace, Citron Beurre Blanc, Au Poivre)

Tenderloin Tips of Beef with Your Choice of Sauce (Pinot Noir or Sherry Cream)

Pork Tenderloin with a Shallot Demi Glace

Baked Atlantic Salmon with Your Choice of Sauce (Three Mustard Sauce or Citron Beurre Blanc)

Baked Atlantic Cod with Seasoned Breadcrumbs in a Lemon Butter Sauce Seafood Newburg with Crab, Shrimp & Scallops in a Lobster Cream Sauce Over a Bed of Rice

Served with Chef's Selection of Starch, Seasonal Vegetable and Fresh Baked Rolls and Butter

#### Dessert

(Select One)

Chef's Selection of Assorted Miniature Cakes and Pastries Homemade Bread Pudding with Crème Anglaise Includes: Coffee, Soda & Iced Tea

Add a Third Entrée for an Additional Fee

## SERVED DINNER

#### **First Course**

(Select One)

Cream of Crab Soup

Maryland Crab Soup

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

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

Served with Fresh Baked Rolls & Butter

#### Entrée's

(Select One)

#### Vegetarian Penne Pasta

Seasonal Vegetables Tossed with Penne Pasta in a Garlic White Wine Sauce

#### Broiled Boneless Breast of Chicken with Your Choice of Sauce

(Marsala Demi-Glace, Citron Beurre Blanc, Au Poivre)

#### **Chicken Baltimore**

Broiled Boneless Breast of Chicken Topped with a Sherry Butter Sauce and Crabmeat

#### Chicken and Crab

Broiled Boneless Breast of Chicken with Lemon, Capers and Fresh Chive and our Chesapeake Crab Cake

#### **Baked Atlantic Salmon**

with a Three Mustard Sauce

#### **Baked Atlantic Cod**

with Seasoned Breadcrumbs in a Lemon Butter Sauce

#### Twin Chesapeake Crab Cake

Sweet, Jumbo Lump Crabmeat, Special Seasoning Served with a Lemon Butter Sauce

#### S.S.C. Pasta

Shrimp, Scallops and Crab Sautéed with Garlic White Wine & Tomatoes, Finished in a Rose Sauce over Angel Hair Pasta

#### Filet Mignon

8oz. Char-Grilled Tenderloin of Beef, Topped with a Madeira Demi-Glace

#### Land and Sea

6oz. Filet Mignon with a Madeira Demi-Glace and a 4oz. Chesapeake Crab Cake

Served with Chef's Selection of Starch and Seasonal Vegetable

#### Dessert

(Select One)

Warm Country Bread Pudding with Crème Anglaise

Chef Selection of Assorted Miniature Cakes and Pastries

(Served Buffet Style or Plated for Each Table)

Includes: Coffee, Soda & Iced Tea

Split Entrée Charge - Choice of (2) Entrée's



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.



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