



## Private Dining - Room Features

Kelsey's continues its deep commitment to providing the very best service, menu selections, and bar options in its newly expanded catering venue—The Moore Room. Our beautifully decorated and private room is perfect for up to 80 seated guests or 150 standing events including family parties, business functions or any social occasion.

### The Moore Room Features:

- **No room charge – food and beverage minimums required depending on date.**
- Chef Brian Cardwell creates delicious menus with buffet or plated food options, all planned with you beforehand and prepared fresh.
- Large, spacious private bar available for Individual or host bar options with dedicated bartender and your choice of brand offerings.
- Friendly, efficient and professional staff.
- Private bathrooms.
- Modern electronics with Wi-Fi, impressive sound system and Pandora available for background music
- Ample space for DJs and bands
- Big screen TV for presentations, slideshows and/or videos (Please provide laptop and HDMI cable)
- Patio access with heaters and bar height tables and chairs for your party's exclusive use if requested
- Plenty of parking on premises
- Easy handicap access...no steps!
- Linens – bring your own tablecloths and napkins or we can coordinate for you
- Decorations – as you like (but please no confetti-style adornments)
- No room charge – food and beverage minimums required
- No date or time reserved without a non refundable deposit which will be applied to your final bill.

For more information or to plan your group event,  
Email Maureen McManus & Shelby Stephenson at [kelseysevents@gmail.com](mailto:kelseysevents@gmail.com).



## The Moore Room – Details

Kelsey's does not require a rental fee for the use of The Moore Room. However, a food and beverage minimum is required. We base this minimum on the time and day of the week (see below). All food, alcoholic, and non-alcoholic beverages are ordered a la carte and must calculate to at least the required minimum. If the minimum is not met during an event, an open charge for the remaining amount will be added to the bill. The food and beverage minimum does not include Maryland sales tax or gratuity.

**Cancellation Policy:** If an event is cancelled within two weeks of the event date, one-third of the food and beverage minimum will be charged.

**Reservations** are made on a first-come, first-served basis. A credit card must be provided to comply with the cancellation policy as described above. You may use this credit card to charge your deposit, or you may pay by cash or check. The deposit is a NON REFUNDABLE \$100. It will apply to final bill. NO RESERVATION is held without a deposit, and a signed contract.

### **Food and Beverage Minimums, Based on Time and Day of the Week**

If you require additional time for an event, then a fee may be charged.

<b><u>Breakfast Events(1-2 hours)</u></b>	<b><u>Reserved Time for Room</u></b>	<b><u>\$ Food/Beverage</u></b>
<b><u>Minimum</u></b>		
Monday – Thursday	8:00 – 11:00 a.m.	\$250
Friday-Sunday	8:00 – 11:00 a.m.	\$350
<b><u>Lunch Events (2-3 hours)</u></b>		
Monday – Thursday	11:30 a.m. – 4:00 p.m.	\$400
Friday-Sunday	11:30 a.m. – 4:00 p.m.	\$500
<b><u>Dinner Events (3-4 hours)</u></b>		
Sunday – Thursday	5:00 – 11:00 p.m.	\$600
Friday	5:00 – 11:00 p.m.	\$1,000
Saturday	5:00 – 11:00 p.m.	\$1,200
<b><u>All Day Events (8 or more hours)</u></b>		
Day/Time to be discussed		\$1,000 to \$1,500 (depending on staffing)

Minimums are subject to change without notice. However, any booked party with a deposit in place, the minimum **at deposit time** will be honored.

### **Bar Service**

**Cash Bar** – guests pay cash or run checks as they order. Tax and gratuity will be added.

**Host Bar** – host pays for all alcoholic beverages ordered by their guests on one check.

Bar service typically runs until 30 minutes before the end of the event. All Maryland state laws are in place in the Moore Room, even when the Party is considered “Private”. Any guest or host not in compliance with normal SOP of Kelsey's Restaurant liquor service will be asked to comply. Any fee or minimum will be applied, with no recourse, if compliance does not occur.



## **Appetizers and Hors d'oeuvres**

**The following are suggested amounts and priced for 25 guests.**

### **Chilled Platters and Displays**

Assorted Domestic Cheese and Cracker Display (Swiss, Cheddar, Pepper Jack) Per Guest \$3.50 (V)

Gourmet Cheese and Cracker Display (Brie, Havarti Dill, Sharp White Cheddar, Grapes, Olives, and Pepperoni, Dips) Per Guest \$4.50 (V)

Antipasto Platter: Tortellini, Pepperoni, Artichokes, Roasted Red Peppers, Tomatoes, Olives, Fresh Mozzarella, and Basil salad \$150.00

Assorted Cold Vegetable Display with Dips Per Guest \$3.00 (V)

Fruit Display (5 lbs) \$100.00 (V)

Prosciutto Wrapped Asparagus (30 pieces) \$60.00

Tomato Mozzarella and Basil Display (30 pieces) \$50.00 (V)

### **Dips and Spreads**

Crab Dip with French Bread (2 lbs) \$150.00

Taco Dip with Tortilla Chips (2 lbs) \$60.00

Spinach and Artichoke Dip with Pita Bread (1 lb.) \$55.00 (V)

Hummus and Fresh Vegetables with Tortilla Chips (V) \$50.00

### **Hot Items**

Meatballs in Marinara or Irish Whiskey Cream Sauce (60 pieces) \$60.00

Brie in Puff Pastry with Seasonal Chutney (V) \$75.00\

Spanakopita (40 pieces) \$60.00 (V)

Boneless Chicken Wings Tossed in your Choice of Sauce: Hot, Traditional, Spiced Garlic, Honey Old Bay, Sesame Soy Ginger, BBQ (50 pieces) \$60.00

Maryland's Deviled Eggs Topped with Crab and Old Bay (25 pieces) \$50.00

Fried Brussel Sprouts (2 lbs) \$50.00 (V)

Cauliflower in Tempura Batter (2 lbs) \$40.00 (V)

Pretzel Bites with Beer Cheese Dipping Sauce (100 pieces) \$75.00 (V)

Assorted Mini Quiches (50 pieces) \$50.00 (V)

Mushroom Tartlets (50 pieces) \$65.00 (V)

Corned Beef Poppers (30 pieces) \$85.00

Edamame (2 lbs) \$60.00

### **Seafood Starters**

Crab Balls -1 oz each- 50 minimum \$150.00

Killarney Shrimp 2 lbs (16/20) \$100.00

Coconut Shrimp with Thai Chili sauce \$125.00

Ahi Tuna with Seaweed and Wontons (30 pieces) \$85.00

**\*\* (V) Vegetarian or can be prepared Vegetarian \*\***



### Lite Fare Menu

These items are priced with a minimum of 25 pieces per type

#### Chef Made Mini Tacos

Gluten Free Shells Available upon Request

Bib Lettuce "Shells" Available upon Request

Pulled Chicken \$50.00

Vegetable \$60.00

Fish Tacos \$75.00

Pulled Pork \$85.00

Blackened Shrimp \$85.00

Steak \$90.00

#### Sliders, Wraps, Mini Sandwiches

Turkey Club \$70.00

Veggie Burger with Cranberry Relish \$70.00

Turkey BLT Wrap with Basil Mayo \$70.00

Chicken Salad in Pita Pockets \$75.00

Grilled Chicken Caesar Wrap \$75.00

Vegetable Powerhouse Wrap \$75.00

Dubliner Cheeseburger with Sharp Guinness Mustard  
\$95.00

Mini Rachels \$95.00

Mini Reubens \$95.00

Shrimp Salad Wrap \$125.00

Filet of Beef with Boursin Cheese \$125.00

Crab Cake with Tartar Sauce \$150.00

### Special Packages

Includes Non-Alcoholic Beverages

#### **Appetizer Package # 1**

**\$24.00**

Assorted Vegetable and Cheese Display

Tomato Mozzarella and Basil Display

Meatballs with Irish Whiskey Cream OR Marinara

Spanakopita

Crab Dip with French Bread and Crackers

Boneless Wings with Dipping Sauces

#### **Appetizer Package # 2**

**\$28.00**

Brie in Puff Pastry with Seasonal Chutney

Hummus Platter with Gluten Free Chips

Ahi Tuna on a Bed of Seaweed with Wontons

Pretzel Bites with Beer Cheese Sauce

Boneless Wings with Dipping Sauces

Coconut Shrimp with Campfire Sauce  
Irish Egg Roll



## The Moore Room Buffet Menu Selections

Available Anytime

**Choose 2 Entrees: Includes 2 Side Items, Dinner Rolls, Coffee Service and Non-Alcoholic Beverages**  
**\$29.00**

**Choose 3 Entrees: Includes a Side Salad, 2 Side Items, Dinner Rolls, Coffee Service and Non-Alcoholic Beverages**  
**\$35.00**

Tortellini New Orleans with a Cajun Cream Sauce (V) Add Chicken, Chorizo, or Shrimp	Filet of Beef with Choice of Sauce: Guinness Mushroom, Red Wine Demi, or Black and Bleu style
Lasagna (V)	Corned Beef and Cabbage
Baked Ziti with Side of Homemade Meatballs	Shepherd's Pie
Maryland's Best Pasta (add seafood \$3.50)	Salmon with Dill Cream Sauce
Crab or Buffalo Chicken Mac and Cheese	Sesame Salmon
Chicken Parmesan	Crab Cake, 4 oz. (add \$3.00)
Chicken Marsala	Vegetable Stir Fry with Basmati Rice (V)
Lemon Chicken with Fried Artichokes	Chef's Catch of the Day: Broiled, Baked or Cajun Seasoned in Lemon Beurre Blanc or Creole Sauce
Chicken Piccata	(stuffed with crab add \$3.00)

### Side Items (Choose 2)

Sauteed Fresh Vegetable	Mac and Cheese	Rice Pilaf
Roasted Red Bliss Potatoes	Mashed Potatoes	Fried Rice
Roasted Cauliflower	Pasta Salad	Twice Baked Potato
Roasted Brussel Sprouts with Bacon Jam	Pasta with Your Choice of Sauce: Pesto, Alfredo or Rosa	Baked Potato with Toppings (Cheese, Sour Cream, Bacon, Chives)



**Seasonal Salads add \$3.75 per Guest**

Plated Individually or Made Large for Group Self Service

House Salad

Caesar Salad

Fresh Grilled Watermelon Salad (Seasonal)

**Soup add \$5.00 per Guest**

Traditional Maryland Crab

Kicking Corn and Crab Chowder

Chili

**Desserts**

Assorted Mini Desserts; May include cookies, brownies, bar cookies, mousse cups, fruit tarts, cream puffs, eclairs - add \$5.00 per guest

We are also happy to order a custom cake for you from Sugarbakers. These prices reflect an inscription and basic decorations. They will be ordered and delivered to us and stored for your convenience.

If you have a elaborate or specific decoration, there may be an additional fee.

Sample Pricing:

¼ sheet - 3 layers - \$60.00 portions for 20-25

½ sheet- 3 layers - \$90.00 portions for 40-50

Full sheet- \$150.00 - portions for 60-120

Flavors can be chosen

**Any dessert brought by guests will be charged a single \$25.00 service fee.**