

BREAKFAST

BOXED BREAKFASTS



Available 6:30am – 10:30am.

10 Guest Minimum. Maximum of 3 selections for 25 guests and under.

All Boxed breakfasts include Whole Fresh Fruit, Chef's choice of Danish or Coffee Cake, Juice, Coffee and Tea.

HOT ITEMS

SOUTHWEST BREAKFAST BURRITO ¹⁵

Scrambled Eggs, Diced Ham, Tomatoes, Cheddar Jack Cheese on Flour Tortilla

BAGEL'WICH ¹⁵

Scrambled Eggs, Applewood Smoked Bacon, Cheddar Cheese on a Toasted Bagel

CROISSAN'WICH ¹⁴

Scrambled Eggs, Canadian Bacon, Gruyere Cheese on a Butter Croissant

POWER BREAKFAST EGG BOWL ¹⁶

Scrambled Eggs, Grains, Chickpeas, Roasted Tomato, Mozzarella, Spinach, Side of Pesto and Whole Wheat Bread on the Side

BBB SANDWICH ¹⁴

Scrambled Egg, Cheddar Cheese, Turkey Sausage on a Buttermilk Biscuit

COLD ITEMS

AMERICAN CONTINENTAL ¹⁴

Blueberry Muffin, Croissant with Butter and preserves, Fresh Berries and Grapes

EUROPEAN CONTINENTAL ¹⁸

Genoa and Soppressata Salami, Prosciutto, Mozzarella, Sharp Cheddar, Dried Fruit, Nuts, Breads and Preserves

BLUEBERRY POWER BOWL ¹⁴

Vanilla Greek Yogurt, Fresh Blueberries, Granola, Almonds and Honey

THE PARFAIT WRAP ¹⁵

Plain Greek Yogurt, Banana Slices, Dark Chocolate Chips, Cooked Oats with Cocoa Powder, Walnuts on Hearty Grain Tortilla

THAT SALAD'A BREAKFAST ^{GS} ¹⁴

Ruby Red Grapefruit, Baby Arugula, Egg, Avocado and Prosciutto

BREAKFAST

PLATED BREAKFASTS



Available 7:00am - 10:00am.

10 Guest Minimum, 50 Guest Maximum.

All Breakfast Plates are served with Fruit
Display and Coffee & Juice Station.

BREAKFAST SANDWICH ¹⁶

Scrambled Egg Patty with Cheddar Cheese
and Choice of Turkey Sausage OR Bacon on a
Buttermilk Biscuit, served with Valley Breakfast
Potatoes

ORIGINAL ¹⁶

Scrambled Eggs, Bacon, Choice of Turkey Sausage
Patty OR Pork Sausage, served with Valley
Breakfast Potatoes and a Butter Croissant

HIALEAH ¹⁹

French Toast, Bacon, Cheddar Scrambled Eggs and
Choice of Turkey Sausage Patty OR Pork Sausage

ENHANCEMENTS

Available with any Breakfast Menu

Breakfast Meat Substitutions

Peppered Bacon. 1.00 per person

Chicken Sausage. 3.00 per person

Vegan Sausage. 2.00 per person

Chef-Attended Omelet Station. 6.00 per person

+ Plus Omelet Chef Fee of \$125.00

recommended per every 30 guests

Chef-Attended Waffle Bar. 6.00 per person

+ Plus Chef Fee of \$125.00 recommended per

every 30 guests, 30 guest minimum required

1-Hour Bloody Mary & Mimosa Bar. 9.00 per person

+ Plus Bartender Fee of \$125.00 recommended

per every 75 guests

*PLEASE NOTIFY YOUR ACCOUNT EXECUTIVE OF ANY
GUESTS WITH DIETARY RESTRICTIONS.

BREAKFAST BUFFETS



Available 7:00am - 10:30am. Based on a 60-minute
service time. An additional 30 minutes is available for
4.00 per person.

25 Guest Minimum. Available for 11-24 Guests at an
additional fee of 150.00.

All buffets are attended and served by Turf Valley
Resort Staff. This service is available at an additional
fee of 125.00

AMERICAN BREAKFAST BUFFET ²²

Scrambled Eggs

Denver Scramble with Ham, Peppers, Cheddar &
Onions

Valley Breakfast Potatoes

Bacon, Pork Sausage and Turkey Sausage Patties

Sliced Fresh Fruit, Berries and Grapes

Choice of French Toast OR Pancakes with

Maple Syrup and Butter

Assorted Cold Cereals with 2% Milk

Orange, Apple & Cranberry Juice / Coffee & Tea

TEE-TIME BREAKFAST BUFFET ²⁶

Assortment of Muffins, Coffee Cake and Bakeries

Scrambled Eggs

Choice of One Breakfast Frittata

Chicken Sausage, Pepper Jack Cheese and Onions

Asparagus, Sun-Dried Tomatoes, Red Peppers &
Spinach

Italian Sausage, Mozzarella, Tomatoes &
Mushrooms

Smoked Ham, Mushrooms, Onions & Sharp
Cheddar

Tomato, Cheddar Cheese & Crab

Valley Breakfast Potatoes

Bacon, Pork Sausage and Turkey Sausage Patties

Baked Biscuits with Sausage Gravy

Sliced Fresh Fruit, Berries and Grapes

Choice of French Toast OR Pancakes with

Maple Syrup and Butter

Assorted Cold Cereals with 2% Milk

Orange, Apple & Cranberry Juice / Coffee & Tea

All Food subject to 22% Taxable Service Charge and 6% Maryland Sales Tax. Alcoholic Beverage Items are Subject to 22% Taxable Service Charge and 9% Maryland Sales Tax.

^{GS} Gluten Sensitive

BRUNCH

BRUNCH BUFFETS



Available 9:00am - 3:00pm. Based on 60-minute service time. Each additional 30 minutes is available for 5.00 per person.

50 Guest Minimum. Available for 30-49 Guests at an additional fee of 250.00.

All buffets are attended and served by Turf Valley Resort Staff. This service is available at an additional fee of 125.00

MASTERS' BRUNCH 36

Scrambled Eggs
Denver Scramble with Ham, Peppers, Cheddar and Onions
Valley Breakfast Potatoes
French Toast with Maple Syrup
Assorted Bakeries
Bacon
Choice of Pork Sausage OR Turkey Sausage Patties
Sliced Fresh Fruit, Berries and Grapes
Caesar Salad
Choice of Grilled Mediterranean Vegetables OR Antipasto Display

Choice of Two Lunch Entrées

Roasted Beef Tips with Wild Mushroom Demi Glace	Chicken
Grilled Flank Steak with Blueberry & Red Wine Reduction	Baked Salmon with Saffron Butter
Cream Chipped Beef	Shrimp Scampi over Rice
Sweet & Sour Pork Loin	Pesto Penne
Grilled Chicken Marsala	Wild Mushroom Ravioli with Spinach & Cream Sauce
Lemon-Herb Grilled Chicken	Crab Ravioli with Tomato Alfredo, Basil and Fresh Parmesan
Fried Chicken	+ 2.50
Apple & Almond Stuffed	

Seasonal Mousse and Mini Dessert Bars
Orange & Cranberry Juice / Coffee & Tea
Iced Tea & Lemonade

LINKS BRUNCH 28

Scrambled Eggs
Chef-Attended Omelet Station*
Valley Breakfast Potatoes
Bagels with Assorted Cream Cheeses & Nutella
French Toast with Maple Syrup
Bacon, Pork Sausage and Turkey Sausage Patties
Sliced Fresh Fruit, Berries and Grapes
Seasonal Salad
Choice of Two
Lox & Bagels with Diced Egg, Capers, Onion, and Cream Cheese
Italian Cold Cut Sub
Chicken Salad Wraps
Orange, Apple & Cranberry Juice / Coffee & Tea

*Plus Omelet Chef Fee of \$125.00 recommended per every 30 guests

ADD AN OMELET STATION

Classic Station. \$6.00 per person*
Includes: Sausage, Ham, Cheddar, Pepperjack, Tomatoes, Spinach, Mushrooms, Onion, Peppers
Delmarva Station with Crab & Shrimp.
\$8.00 per person, Plus Omelet Chef Fee of \$125.00 recommended per every 30 guests

ADD BEVERAGE SERVICE

Bloody Mary & Mimosa Bar. \$9.00 per person*
Includes 1-Hour Unlimited Bloody Marys and Mimosas
*Plus Bartender Fee of \$125.00 recommended per every 75 guests

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^{GS} Gluten Sensitive ^V Vegan

LUNCH

BOXED LUNCHES



Available 11:00am - 3:00pm.

10 Guest Minimum. Maximum of 3 selections for 25 guests and under.

All Boxed lunches include Whole Fresh Fruit, Bag of Chips, Large Cookie and Bottled Water.

DELI STYLE SANDWICHES



All Deli Style Sandwiches Served with side of Seasonal Pasta Salad.

BLT WITH G ¹⁸

Thick Sliced Bacon, Lettuce, Tomato, Guacamole on Ciabatta Roll

DELI STYLE BLEU PRIME ¹⁸

Shaved Prime Rib, Bleu Cheese Béchamel, Crispy Onions, Side of Horseradish Sauce on Baguette

CAROLINA PIT TURKEY ¹⁸

Carolina BBQ, Turkey, Lettuce, Tomato, Onion, Cole Slaw on Brioche Bun

HAM AND CHEESE ¹⁸

Sliced Ham off the Bone, Swiss Cheese, Lettuce, Tomato, German Stone Ground Mustard on Whole Wheat bread

WRAPS



CALIFORNIA ^{GS} ¹⁸

Smoked Turkey, White Cheddar Cheese, Bacon, Guacamole, Pesto Mayo, Lettuce, Tomato on Spinach Tortilla

CHICKEN CAESAR ¹⁸

Grilled Chicken breast, Shaved Parmesan, Chopped Romaine, Caesar Dressing on Flour Tortilla

THE CLUB ¹⁸

Ham, Turkey, Bacon, Lettuce, Tomato, Cheddar Cheese, Ranch Dressing on Flour Tortilla

SALADS



CHEF SALAD ¹⁶

Mixed Greens, Ham, Turkey, Cheddar Cheese, Swiss Cheese, Tomatoes, Cucumbers, Egg, Croutons with Vinaigrette Dressing

SOUTHWEST CHICKEN SALAD ¹⁶

Ancho Chicken, Chopped Romaine, Roasted Corn and Black Bean Salsa, Guacamole, Tortilla Strips with Chipotle Ranch Dressing

MEDITERRANEAN CHOPPED SALAD ¹⁶

Chopped Romaine, Grape Tomatoes, Cucumbers, Chickpeas, Olives, Red Onions, Feta Cheese

TRIO SALAD ¹⁸

Tuna Salad, Chicken Salad, and Egg Salad over Mixed Greens with Shredded Carrots and Cucumber

RED QUINOA & BROWN RICE SALAD ^{GS/V} ¹⁸

Tossed with Herb-Fused Extra Virgin Olive Oil, Asparagus Spears, Spinach, Cherry Tomatoes, Garlic, and Dried Cranberries

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LUNCH

EXECUTIVE LUNCHES page 1 of 2

Available 11:00am - 3:00pm.

10 Guest Minimum. Available for 2-9 Guests at an additional fee of 150.00.

Split Selection Fee of 2.50 for Two Selections, 3.50 for Three Selections. Served with Iced Tea, Coffee, and Tea.

CHOICE OF ONE STARTER

House Salad with Seasonal Vinaigrette
Caesar Salad
Greek Salad
Spinach Salad + 1.00
Caprese Salad + 2.00
Maryland Crab Soup^{GS} + 3.00 (max. 200 people)
Seasonal Soup + 2.00 (max. 200 people)

CHOICE OF ONE DESSERT

PLATED SLICED OPTIONS:

Seasonal cakes are available by request.

Caramel Cheesecake
Seasonal Sorbet^{GS}
Lemon Raspberry Cake
Chocolate Trilogy Cake
NY Style Cheesecake with Raspberry Drizzle
Tiramisu Cake
Chocolate Peanut Butter Cake
*Mango & Passion Fruit Bars + 2.00
*Flourless Chocolate Torte^{GS} + 2.00
*Requires 7-Day Order Time

FAMILY-STYLE DESSERT OPTIONS:

One Display per Table. Select One.
2.50 per person for Additional Selection.

Brownies & Blondies
Assorted Macaroons^{GS}
Mini Chocolate Hazelnut Beignets
Assortment of Chocolate Truffles & Caramels
Chef's Selection of Assorted Dessert Bars

VEGETARIAN & PASTA

VEGETABLE STACK^{GS}

Zucchini, Squash, Eggplant,
Onion, Peppers, Wilted Spinach,
Portobello, and Housemade
Marinara Sauce 21

SWEET POTATO HASH

Sweet-spiced Sweet Potatoes,
Crispy Brussels Sprouts, Onions,
Dried Cranberries, and Bell
Peppers 20

BBQ TOFU^{GS}

Barbeque-Marinated Tofu over
Black Bean and Corn Salad, with
Grilled Asparagus 20

SEAFOOD

PINEAPPLE MANGO

MAHI-MAHI^{GS}

Topped with Mango, Pineapple
& Pepper Jam, served with
Broccoli, Carrots & Red Pepper
Medley and Bamboo Rice 26

SHRIMP & CHICKEN

STIR FRY

Served over Vegetable Fried
Rice and Sesame Julienned
Vegetables 25

CAJUN BAKED SALMON^{GS}

Lightly spiced with Cajun Cream,
served with Wilted Spinach,
Black Rice, and Seasonal
Vegetable 26

THREE-CHEESE POLENTA SHORT STACK

with Parmesan, Asparagus,
Roasted Tomatoes, and Basil
Marinara 20

SESAME GARLIC PENNE

Green Beans, Cilantro, Thai
Basil, Cherry Tomatoes, and
Mushrooms with a Sesame
Garlic Sauce 20

SHRIMP CAVATAPPI

Gulf Shrimp, Mushrooms,
Spinach and Green Peas with
Creamy Rose Sauce 24

MARYLAND CRAB CAKE

Lump Crab Cake, served with
Garlic & Herb Roasted Potatoes
and Julienne Vegetables

*Market Price (single and double
available) (Gluten Sensitive option
available + 2.00)*

CRAB-CRUSTED TILAPIA

Lump Crab, Parmesan, Lemon
Butter and White Wine, served
with Herbed Potatoes and
Seasonal Vegetable 26

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LUNCH

EXECUTIVE LUNCHES page 2 of 2

Available 11:00am - 3:00pm.

10 Guest Minimum. Available for 2-9 Guests at an additional fee of 150.00.

Split Selection Fee of 2.50 for Two Selections, 3.50 for Three Selections. Served with Iced Tea, Coffee, and Tea.

CHOICE OF ONE STARTER

House Salad with Seasonal Vinaigrette
Caesar Salad
Greek Salad
Spinach Salad + 1.00
Caprese Salad + 2.00
Maryland Crab Soup^{GS} + 3.00 (max. 200 people)
Seasonal Soup + 2.00 (max. 200 people)

CHOICE OF ONE DESSERT

PLATED SLICED OPTIONS:

Seasonal cakes are available by request.

Caramel Cheesecake
Seasonal Sorbet^{GS}
Lemon Raspberry Cake
Chocolate Trilogy Cake
NY Style Cheesecake with Raspberry Drizzle
Tiramisu Cake
Chocolate Peanut Butter Cake
*Mango & Passion Fruit Bars + 2.00
*Flourless Chocolate Torte^{GS} + 2.00
*Requires 7-Day Order Time

FAMILY-STYLE DESSERT OPTIONS:

One Display per Table. Select One.
2.50 per person for Additional Selection.

Brownies & Blondies
Assorted Macaroons^{GS}
Mini Chocolate Hazelnut Beignets
Assortment of Chocolate Truffles & Caramels
Chef's Selection of Assorted Dessert Bars

ENTRÉE SELECTIONS

BEEF

GRILLED SIRLOIN^{GS} 29
6 oz. Sirloin with Roasted
Garlic Demi Glace, served
with Garlic & Herb Potatoes
and Seasonal Vegetable

MEATLOAF & MASHED POTATOES 28

Housemade Bacon-Wrapped
Meatloaf, Corn & Crab
Mashed Potatoes, Southern
Green Beans, and Mushroom
Gravy

FILET MIGNON^{GS} 30

5 oz. Grilled Filet with Shallot
Demi Glace, served with
Green Beans and Tricolored
Fingerling Potatoes

NEW YORK STRIP^{GS} 32

10 oz. Strip, Wild Mushroom
Demi Glace, served with
Asparagus and Mountain Red
Blend Rice

DUO PLATES

SALMON & GRILLED CHICKEN^{GS}
Lemon-Peppered, finished
with Beurre Blanc, served over
Mountain Red Blend Rice and
Seasonal Vegetable 28

SURF & TURF

6 oz. Sirloin & Petite Crab Cake,
served with Asparagus and Garlic
Herb Roasted Potatoes 36

POULTRY & PORK

CHICKEN CHESAPEAKE 30

Seared Chicken Breast topped
with Lump Crab and Imperial
Glace, served with Citrus Rice Pilaf
and Asparagus

STUFFED PORK LOIN 24

Roasted Loin stuffed with Sausage
and Sage, topped with Supreme
Sauce, served with Green Beans
and Garlic Mashed Potatoes

CAPRESE CHICKEN 26

Baked with Prosciutto, Tomato,
Spinach, Mozzarella, and Basil,
served with Pesto Penne

CHICKEN SALTIMBOCCA 27

Sage & Prosciutto-Wrapped
Chicken Breast with Lemon-Herb
Reduction, served with Asparagus
& Rice

CHICKEN MARSALA 26

Grilled Chicken Breast, Mushroom
Marsala Jus, served with Green
Beans and Mashed Potatoes

FILET DELMARVA^{GS}

5 oz. Filet with Corn, Lump Crab,
Tomato, Basil, Lemon & White
Wine, served with Asparagus and
Garlic Mashed Potatoes 36

LUNCH

LUNCH BUFFETS



Available 11:00am - 3:00pm. Based on a 60-minute service time. Each additional 30 minutes is available for 3.00 per person. 15 Guest Minimum.

Lunch Buffets served with Iced Tea, Coffee, and Tea.

All buffets are attended and served by Turf Valley Resort Staff. This service is available at an additional fee of 125.00.

SOUP & SALAD 21

Maryland Crab Soup and Soup of the Day
House Salad and Caesar Salad
Chicken Salad, Tuna Salad, and Egg Salad
Chilled Pasta Primavera
Rolls & Butter
Assorted Cookies
ADD Shrimp Salad +3.00 per person

ITALIAN COLD CUT 19

Caesar Salad
Pesto Penne Salad
'XL' Italian Cold Cut Sub
Potato Chips
Tiramisu & Mini Cannolis

DELI EXPRESS 24

Seasonal Soup
Choice of Caesar Salad OR Seasonal Salad
Choice of Pasta Salad OR Potato Salad
Chef's Display of:
Chicken Salad Croissant or Tuna Salad Croissant
Italian Cold Cut
Ham & Cheddar on Ciabatta
Turkey & Swiss on Foccacia
Roast Beef on Kaiser Roll
Mixed Vegetable Wrap
Potato Chips and Pickles
Brownies & Blondies
*Groups of 200 or more must limit sandwich display to three selections

All Food subject to 22% Taxable Service Charge and 6% Maryland Sales Tax. Alcoholic Beverage Items are Subject to 22% Taxable Service Charge and 9% Maryland Sales Tax.

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LUNCH

Available 11:00am - 3:00pm. All buffets are attended and served by Turf Valley Resort Staff.
This service is available at an additional fee of 125.00.

REGIONAL BUFFETS

50 Guest Minimum, 250.00 fee for 26-49 people. Based on 1-Hour service time, each additional ½ hour is 5.00 per person.

Regional Buffets served with Iced Tea, Coffee, and Tea.

TUSCAN BUFFET ²⁸

- Caesar Salad
- Italian Chopped Salad with Italian & Ranch Dressing
- Antipasto Display
- Penne Alla Vodka
- Choice of Chicken OR Salmon Piccata
- Tricolored Orzo with Shrimp Scampi
- Grilled Italian Sausage with Peppers & Onions
- Garlic Bread
- Grated Cheese, Crushed Red Pepper & Olive Oil
- Mini Cannolis and Tiramisu Cake

TEXAS HOLD 'EM ²⁸

- Coleslaw
- Caesar Salad and House Salad
- BBQ Pork Ribs
- Choice of Fried Chicken OR Bourbon-BBQ Baked Chicken
- BBQ Beef Brisket
- Choice of Baked Potato OR Baked Sweet Potato
- Southern-Style Green Beans
- Baked Beans
- Potato Rolls and Cheddar Corn Muffins
- Seasonal Cobbler with Vanilla Ice Cream

THE ORIGINAL BUFFET

25 Guest Minimum, 250.00 fee for 15-24 people, Based on 1-Hour service time, each additional ½ hour is 5.00 per person.

INCLUDES:

- | | |
|---|--|
| Caesar Salad OR Seasonal Salad with Housemade Dressings | Garlic & Herb Roasted Potatoes OR Chef's Selection of Rice |
| Seasonal Vegetable | Coffee, Tea, Iced Tea & Lemonade |
| Seasonal Pasta Salad | Dessert Display to include Seasonal Mousse & Cakes |
| Rolls & Butter | |

ENTREE SELECTIONS Two ²⁹ or Three ³²



BEEF & PORK

- | | |
|--|---|
| Grilled Flank Steak with Roasted Garlic Demi Glace | Grilled Beef Burgers |
| Bacon-Wrapped Meatloaf with Brown Gravy | Old Bay BBQ Rub Beef Brisket with Classic BBQ Sauce |
| Sage-Sausage Sliders with Brioche Slider Rolls | Roasted Beef Tips with Wild Mushroom Demi Glace |
| | Grainy Mustard and Horseradish Crusted Pork Loin |



POULTRY

- | | |
|-------------------------|--|
| Grilled Chicken Marsala | Roasted Turkey Breast with Garlic-Rosemary Gravy |
| Fried Chicken | Caprese Chicken with Prosciutto |



SEAFOOD

- | | |
|-------------------------|---|
| Shrimp Cavatappi | Crab Ravioli with Tomato Alfredo, Basil & Parmesan + 2.50 |
| Seafood Gumbo with Rice | Cajun Baked Salmon with Cajun Cream & Wilted Spinach |



VEGETABLE & PASTA

- | | |
|---|--|
| Vegetable Creole with Lightly Spiced Tomato Sauce | Wild Mushroom Ravioli with Light Cream and Spinach |
| Grilled Eggplant Parmesan | Santa Fe Stuffed Sweet Potatoes |

BREAKS

BOXED BREAKS



Available 8:00am - 11:00pm. Pricing based on 30-minute service time and 60-minute display limit unless otherwise noted, additional fees apply for replenishing after 30 minutes.

10 Guest Minimum, 150.00 fee for under minimum and before/after hours.

CINEMA BREAK ⁹

Reese's Peanut Butter Cups AND
Hershey's Chocolate Bar
Chocolate-Covered Raisins
White Cheddar Popcorn
Bottled Soda OR Water

ON THE TRAIL ^{GS 8}

Trail Mix
Whole Apple
Bottled Water

FRUIT & CHEESE BREAK ¹²

Mixed Berries
International Cheese Board with
Parmesan, Cheddar, Fontina, Gouda
Crackers
Bottled Water

SWEET & SALTY ^{GS 10}

Rice Krispy Treat
One Large Candy Bar
Pretzels
Chex Mix
Bottled Soda or Water

THE COOKIE JAR ⁹

Three Wrapped Cookies — Chocolate
Chip Cookie, Oatmeal Raisin,
Snickerdoodle
Bottled Soda or 1% Milk

PURE & SIMPLE ^{GS 10}

Fruit & Fresh Berries
Nutri Grain Bar
Yogurt
Orange Juice or Water

ENERGY BOOST ¹¹

Banana
Cliff Bar
Bagged Peanuts
Bottled Water

CRISP & FRESH ⁹

Cup of Fresh Veggies — Celery &
Carrots
Ranch Dressing
Orange Juice or Water

MID MORNING MUNCHIES ¹⁰

Muffin (Chef's Choice)
Banana
Nutella with Bagged Pretzels
Can of Nitro Cold Brew Coffee or
Soda

BEVERAGE BREAKS

COFFEE & TEA 40.00 per gallon

FRESH LEMONADE, ICED TEA, FRUIT PUNCH
40.00 per gallon

ASSORTED SODAS 2.50 each

DASANI BOTTLED WATER 2.00 each

All Food subject to 22% Taxable Service Charge and 6% Maryland Sales Tax.

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HORS D'OEUVRES

HORS D'OEUVRES RECEPTION



One Hour Family Style at each table \$22.00 per person

One Hour Served at Stations \$22.00 per person plus \$125.00 per Server

Two Hours Served as Stations \$26.00 per person plus \$125.00 per Server

One-Hour Reception Prior to Lunch or Dinner \$16 per person

25 Guest Minimum.

Hot Selections can be Family Style or Stationary.

COLD DISPLAYS❄️

Select Two:

Vegetable Crudités with
Peppercorn Parmesan Dip ^{GS}

International & Domestic Cheese
Display ^{GS}

Brie with Seasonal Berries

Seasonal Fruit Display ^{GS}

Antipasto Display ^{GS}

Hummus & Olive Tapenade with
Fresh Vegetables ^{GS}

Bruschetta with Balsamic Glaze

Artisanal Cheese & Dried Fruits ^{GS} +2.00

HOT DISPLAYS🔥

Select One:

Spinach & Artichoke Fondue with
French Bread & Pita

Chesapeake Crab & Artichoke
Fondue with French Bread & Pita

Baked Brie en Croute with
Raspberry Sauce & Berries

Wild Mushroom & Sun-Dried
Tomato Fondue with French
Bread & Pita

Buffalo Chicken Fondue with
Seasoned Pita

A LA CARTE ITEMS:

(Quantities of 50 pieces)

Marinara, Thai, or Bourbon BBQ
Meatballs \$65

Buffalo Wings with Celery &
Blue Cheese ^{GS} \$100

Clams Casino ^{GS} \$130

Jumbo Shrimp Scampi ^{GS} \$170

Jumbo Shrimp Cocktail ^{GS} \$170

Crab Toast \$150

Roasted Lollipop Lamb Chops ^{GS} \$180

Mini Crab Cakes *Market*

Mushroom Imperial *Market*

Crab Claw Cocktail ^{GS} \$85

Caprese Bites ^{GS} \$75

Bruschetta with Balsamic Glaze \$85

Loaded Potato 'Slider' ^{GS} \$100

HOT SELECTIONS🔥

Select Three:

VEGETARIAN



Spanakopita

Vegetable Egg Rolls

Salsa & Cheese Quesadillas

Broccoli & Cheddar Quiche

Raspberry & Almond Brie

Ratatouille Tart

Edamame Dumpling

Cherry Blossom Tart

Sweet Potato Puff

Vegetable Risotto Croquettes
with Asparagus & Mushroom

Four Cheese Arancini ^{GS}

Quinoa & Zucchini Fritter ^{GS}

SEAFOOD



Crab Toast

Lobster Cobbler

Fried Shrimp

Shrimp Casino

Bacon-Wrapped
Scallops ^{GS}

Salmon Mousse Blini

Maui Shrimp Spring Roll

BEEF & PORK



Beef Teriyaki Satay

Mini Cuban Sandwich

Bourbon BBQ Meatballs

Bacon-Wrapped Short
Rib ^{GS}

Beef Teriyaki Pot Stickers

Pork Pot Stickers

Beef Wellington Puffs

Coney Island Franks

Reuben in Rye Puffs

Meatballs Marinara

POULTRY



Sriracha Chicken
Dumpling

Thai Chicken Spring Roll

Peking Duck Ravioli

Teriyaki & Sesame
Chicken Satay

Buffalo-Blue Chicken
Satay ^{GS}

Chili-Lime Chicken
Kabob ^{GS}

Bacon-Wrapped Turkey ^{GS}

Chicken Dijon Puffs

HORS D'OEUVRES

Based on 1-Hour Service Time. Available only as additions to 2-Hour or Longer Hors D'Oeuvres Receptions.

CARVING STATIONS

Accompanied by choice of House, Caesar or Seasonal Salad

TENDERLOIN OF BEEF* ¹⁴

Served with Béarnaise and Demi Glace

ROASTED TURKEY* ¹⁰

Served with Sweet Honey Mustard and Traditional Rosemary-Garlic Gravy

PRIME RIB* ¹²

Served with Horseradish Aioli and Aus Jus

LAMB CHOPS* ¹⁴

Garlic Rosemary-Roasted Lamb Chops served with Cabernet Demi-Glace

BALTIMORE BRISKET* ¹⁰

Old Bay® BBQ Rub served with Slider Rolls and Classic BBQ Sauce

CORNED BEEF* ¹⁰

Served with Grainy Mustard and Sauerkraut

**Carver Fee of \$125.00*

recommended per every 75 guests.

DESSERT STATIONS

(Not Attended)

Chocolate Fondue with Pound Cake, Strawberries, Blondie Bites, Marshmallows, Pretzel Rods, Sliced Fruit, Mini Beignets, Assorted Dessert Bar Bites ^{9.00}

Chef's Assortment of Seasonal Cakes & Cobbler ^{6.00}

Add Ice Cream + ^{2.00}

INTERACTIVE STATIONS

CHESAPEAKE ¹⁴

Lump Crab Cake Stuffed Mushrooms, Crab Claw Cocktail, Shrimp Cocktail, Old Bay® dusted Corn Fritters

ST. LAWRENCE SALMON ¹¹

Filet of Herbed Salmon with Chardonnay Sauce, Julienne Vegetables, and Rice Pilaf

MASHED POTATO MARTINIS ⁹

Yukon Gold OR Sweet Potato Mashed, Truffle Sour Cream, Smoked Bacon Bits, Sharp Cheddar, Raspberry Demi Glace, Roasted Mushrooms, Caramelized Onion, Scallions

RISOTTO STATION ¹¹

Arborio Rice, Parmesan, Mushrooms, Peas & Onions, Diced Prosciutto

KENT ISLAND SHRIMP & GRITS ¹⁴

Sautéed Shrimp, Smoked Cheddar, Old Bay® Grits, Bacon, Andouille & Vegetable Creole

FAJITA BAR ¹⁶

Seared Chicken, Shrimp, Sautéed Onions & Peppers, Mexican Blend Rice, Black Bean & Corn Salad, Shredded Lettuce, Diced Tomato, Cheddar Cheese, Mini Tortillas, Tortilla Chips, Sour Cream

ASIAN FOOD CART ¹⁰

Shrimp and Pork Wontons, Vegetable Egg Rolls, Vegetable Fried Rice, Asian Noodle Salad

PASTA STATION (select two) ¹²

Tortellini with Prosciutto, Spring Peas & Tomato Alfredo
Penne Pasta with Roasted Tomatoes, Italian Sausage, Asparagus & Fresh Herbs
Crab Ravioli with Tomato Alfredo, Basil & Fresh Parmesan +\$2.50 per person

RAW BAR ¹⁴

Local Oysters Selection, Clams, Jumbo Shrimp Cocktail, Tabasco, Spicy Cocktail Sauce, Lemon, Old Bay®, Horseradish

All Food subject to 22% Taxable Service Charge and 6% Maryland Sales Tax.

^{GS} Gluten Sensitive ^V Vegan

DINNER

PLATED DINNERS page 1 of 2



Available until 10:00pm, after 10:00pm additional fees may apply. 15 Guest Minimum.
Split selection fee of 2.50 for Two Selections, 3.50 for Three Selections.

Served with Iced Tea, Coffee, and Tea.

CHOICE OF ONE STARTER

Salad Maison with Seasonal Vinaigrette
Caesar Salad
Spinach & Arugula Salad

Caprese Salad
Maryland Crab Soup^{GS} + 3.00 (max. 200 people)
Seasonal Soup + 2.00 (max. 200 people)

CHOICE OF ONE DESSERT

PLATED SLICED OPTIONS:

Seasonal cakes are available by request.
Creamy Cheesecake (Choice of Topping: Cherry, Oreo, Chocolate, Caramel, Strawberry Glaze, Melba)
Seasonal Sorbet
Bailey's® Irish Cream Mousse Cake
Chocolate Ecstasy
Italian Rum Torte
Chocolate Trilogy Cake
Tiramisu Cake
Chocolate Mousse Cake^{GS} + 2.00

INDIVIDUAL OPTIONS:

Chocolate Espresso Mousse + 3.00
Peanut Butter Explosion^{GS} + 2.00
*Flourless Chocolate Torte^{GS} + 2.00

FAMILY-STYLE DESSERT OPTIONS:

One Display per Table. Select One.
2.50 per person for Additional Selection.
Brownies & Blondies
Assorted Macaroons^{GS}
Mini Chocolate Hazelnut Beignets
Assortment of Chocolate Truffles & Caramels
Chef's Selections of Assorted Dessert Bars

ENTRÉE SELECTIONS (see page 13 for additional options)

DUO PLATES

CLASSIC SURF & TURF 46
5 oz. Filet with Cabernet Demi, Maryland Crab Cake, served with Asparagus & Peppers and Roasted Potatoes

FILET & SALMON^{GS} 42
5 oz. Filet with Maître D Butter, Roasted Salmon with Light Saffron Cream, served with Wild Rice & Asparagus

SALMON & GRILLED CHICKEN^{GS} 38
Lemon-Peppered and finished with Beurre Blanc, served over Mountain Red Blend Rice with Julienne Vegetables

FILET & STUFFED SHRIMP
5 oz. Filet with Shallot Demi Glaze, Crab Imperial Stuffed Shrimp, served with Julienne Vegetables & Tuxedo Orzo 42

FILET DELMARVA^{GS} 45
5 oz. Filet with Corn, Lump Crab, Tomato, Basil, Lemon & White Wine, served with Asparagus & Garlic Mashed Potatoes

BEEF

GRILLED SIRLOIN^{GS} 34
8 oz. Sirloin with Roasted Garlic Demi Glaze, served with Garlic & Herb Roasted Potatoes and Seasonal Vegetable

MEATLOAF & MASHED POTATOES 32
Housemade Bacon-Wrapped Meatloaf, Corn & Crab Mashed Potatoes, Southern Green Beans, and Mushroom Gravy

FILET MIGNON^{GS} 42
8 oz. Grilled Filet of Beef with Maître D' Butter, served with Tricolored Fingerling Potatoes and Julienned Vegetables

NY STRIP^{GS} 38
10 oz. Strip with Wild Mushroom Demi Glaze, served with Asparagus and Mountain Red Blend Rice

*Requires 7-Day Order Time

DINNER

PLATED DINNERS ENTRÉE SELECTIONS page 2 of 2



POULTRY & PORK

ROASTED TURKEY ²⁹

Roasted Turkey Breast, Succotash, Mashed Potatoes & Gravy, and Green Beans

CHICKEN MARSALA ³²

Seared Chicken Breast with Mushroom Marsala Jus, served with Green Beans and Mashed Potatoes

CHICKEN SALTIMBOCCA ³⁴

Sage & Prosciutto-Wrapped Chicken Breast with Lemon-Herb Reduction, served with Asparagus and Rice

STUFFED PORK LOIN ³¹

Roasted Loin stuffed with Sausage and Sage, topped with Supreme Sauce, served with Green Beans and Garlic Mashed Potatoes

CHICKEN CHESAPEAKE ³⁶

Traditional Lump Crab Baked Chicken Breast with Imperial Sauce, served with Grilled Asparagus and Roasted Potatoes

VEGETARIAN & PASTA

VEGETABLE STACK^{GS} ²⁸

Zucchini, Squash, Eggplant, Onion, Peppers, Wilted Spinach, Portobello, and Housemade Marinara Sauce

SWEET POTATO HASH ²⁸

Sweet-spiced Sweet Potatoes, Crispy Brussels Sprouts, Onions, Dried Cranberries, and Bell Peppers

SESAME GARLIC PENNE ²⁷

Green Beans, Cilantro, Thai Basil, Cherry Tomatoes, and Mushrooms with a Sesame Garlic Sauce

THREE-CHEESE POLENTA SHORT STACK ²⁸

Parmesan, Asparagus, Roasted Tomatoes & Basil Marinara

BBQ TOFU^{GS} ²⁷

Barbeque-Marinated Tofu over Black Bean and Corn Salad, with Grilled Asparagus

SHRIMP CAVATAPPI ³⁰

Gulf Shrimp, Mushrooms, Spinach and Green Peas with Creamy Rose Sauce

SEAFOOD

MARYLAND CRAB CAKE

Single or Double Lump Crab Cake, served with Grilled Asparagus and Garlic & Herb Roasted Potatoes

Market Price, Gluten Sensitive option available + 2.00

CAJUN BAKED SALMON^{GS} ³⁴

Lightly spiced with Cajun Cream, served with Wilted Spinach, Black Rice, and Seasonal Vegetable

SEARED ROCKFISH^{GS} ³⁶

Old Bay®, Butter and Lemon over Rice and Grilled Vegetables

SALMON IMPERIAL ³⁸

Traditional Lump Crab topped Salmon with Imperial Sauce, served with Grilled Asparagus and Roasted Potatoes

SEAFOOD TRIO ⁴⁰

Two Crab Cake Miniatures, Baked Salmon, and Seared Shrimp, served with Roasted Potatoes and Seasonal Vegetable

PINEAPPLE MANGO MAHI-MAHI^{GS} ³⁰

Topped with Mango, Pineapple & Pepper Jam, served with Broccoli, Carrots & Red Pepper Medley and Bamboo Rice

HERB-CRUSTED SEA BASS^{GS} ⁴²

with White Wine Reduction, served with Corn & Crab Mashers and Seasonal Vegetable

BLACKENED RED SNAPPER^{GS} ³⁸

with Light Cream, Red Beans and Rice and Southern-Style Green Beans

DINNER

REGIONAL DINNER BUFFETS

Available until 10:00pm, after 10:00pm additional fees may apply.

50 Guest Minimum. Available for 26-49 Guests at an additional fee of 250.00. Based on a 60-minute service time. Each additional 30 minutes is available for 5.00 per person. All buffets are attended and served by Turf Valley Resort Staff. This service is available at an additional fee of 125.00

Regional Buffets served with Iced Tea, Coffee, and Tea.

CHESAPEAKE FEAST ⁴⁶

Tomato & Cucumber Salad
Coleslaw
Spinach & Arugula Salad
Roasted Potatoes
Petite Crab Cakes ^{**} *Pricing based on one per person*
Fried Shrimp with Cocktail Sauce
Maryland Fried Chicken
Hush Puppies & Old Bay Tater Tots
Succotash
Oreo® Cookie Cheesecake and Apple Pie

TEXAS HOLD 'EM ³⁸

Potato Salad
House Salad
Tomato & Onion Salad
Sweet Potato Hash
BBQ Pork Ribs
Choice of Fried Chicken OR Bourbon BBQ Baked Chicken
BBQ Beef Brisket
Southern Style Green Beans
Baked Beans
Potato Rolls and Cheddar Corn Muffins
Seasonal Cobblers with Vanilla Ice Cream

TUSCAN BUFFET ³⁸

Caesar Salad
Italian Chopped Salad with Italian & Ranch Dressing
Pesto Penne Salad
Antipasto Display
Wild Mushroom Ravioli with Meatballs & Pomodoro
Chicken Saltimbocca
Tricolored Orzo with Garlic Cream Shrimp Scampi
Garlic Bread
Grated Cheese, Crushed Red Pepper & Olive Oil
Mini Cannolis and Tiramisu Cake
Italian Rum Torte

DINNER

DINNER BUFFET

Available 5:00pm - 10:00pm.



50 Guest Minimum. Available for 26-49 Guests at an additional fee of 250.00. All buffets are attended and served by Turf Valley Resort Staff. This service is available at an additional fee of 125.00

Based on a 60-minute service time. Each additional 30 minutes is available for 5.00 per person.

THE ORIGINAL DINNER BUFFET

Caesar Salad and Seasonal Salad with Housemade Dressings

Market Vegetable Medley

Chef's Selection of Rice or Macaroni and Cheese

Roasted Red Potatoes OR Roasted Sweet Potatoes OR Mashed Potatoes with Gravy

Rolls & Butter

Coffee & Tea

Iced Tea & Lemonade

Dessert Display to include Housemade Mousse, Seasonal Cobbler and Cakes

ENTRÉE

Choice of Two (36) or Three (40):

BEEF & PORK

Grilled Flank Steak with Roasted Garlic Demi Glace

Bacon-Wrapped Meatloaf

Sage-Sausage Sliders with Brioche Slider Rolls

Grilled Beef Burgers

Old Bay BBQ Rub Beef Brisket with Classic BBQ Sauce

Roasted Beef Tips with Wild Mushroom Demi Glace

Grainy Mustard and Horseradish Crusted Pork Loin

POULTRY

Grilled Chicken Marsala

Fried Chicken

Roasted Turkey Breast with Garlic-Rosemary Gravy

Caprese Chicken with Prosciutto

VEGETARIAN & VEGAN

Grilled Eggplant Parmesan

Santa Fe Stuffed Sweet Potatoes

Vegetable Creole with Lightly Spiced Tomato Sauce

Wild Mushroom Ravioli with Light Cream and Spinach

SEAFOOD

Shrimp Cavatappi

Seafood Gumbo with Rice

Cajun Baked Salmon with Cajun Cream & Wilted Spinach

Crab Ravioli with Tomato Alfredo, Basil and Fresh Parmesan + 2.50

UPGRADED ENTRÉE OPTIONS

Tuscan Roasted Tenderloin + 5.00

Crab Cake + 6.00 (based on one per person)

Carved Rack of Lamb + 5.00*

*Plus Carving Chef Fee of \$125.00 recommended per every 75 guests.

All Food and Beverage subject to 22% Taxable Service Charge and 6% Maryland Sales Tax. Alcoholic Beverage Items are Subject to 22% Taxable Service Charge and 9% Maryland Alcohol Tax.
 *125.00 Bartender fee for up to 4 hours. One Bartender per 75 guests recommended.
 *125.00 Portable Bar Setup Fee applies for Outdoor/Remote Locations.

BEVERAGES

BEER, WINE & SODA BAR

1 HOUR \$12 2 HOURS \$16 3 HOURS \$20 4 HOURS \$22



BEERS ON TAP: Flying Dog Doggie Style Pale Ale & Miller Lite



HOUSE WINES: Robert Mondavi Woodbridge Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

BEER, WINE & SODA BAR⁺⁺

1 HOUR \$16 2 HOURS \$20 3 HOURS \$24 4 HOURS \$26



BEERS ON TAP: Flying Dog Doggie Style Pale Ale & Miller Lite

BOTTLED BEER: Choice of One Domestic, One Premium, and One Local



HOUSE WINES: Robert Mondavi Woodbridge Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

SELECT WINES: 14 Hands Winery Hot to Trot White Blend and Red Blend, Seasonal Sangria

CONSUMPTION BAR

(Per Drink)

A fully stocked bar where the Group or Individuals will be charged per drink ordered. A minimum of 50 people AND \$400.00 is required.

Domestic Beers	\$5 per drink
Premium Beers	\$6 per drink
Local Beers	\$6 per drink
House Wines	\$7 per glass
Select Wines	\$8 per glass
Premium Cocktails	\$8 per drink
Super Premium Cocktails	\$9 per drink
Soft Drinks	\$2 per drink

SODA & JUICE BAR

4 HOURS 10.00 PER PERSON

Unlimited Soft Drinks and Juices including Cranberry, Orange, Grapefruit, Apple, Tomato and V8

THEMED FEATURES

To be used in addition to a Per-Person Bar Package

CRUSH

Orange & Grapefruit Crushes with Clementine, Jalapeño-Grapefruit & Strawberry-Banana Vodkas
 7.00 per person, per hour

LEMONADE & TEA

Classic John Daly, Ice Pick, Raspberry Lemonade, Blackberry Lemonade, Lynchburg Lemonade
 6.00 per person, per hour

MARTINI BAR

Seasonal Cosmos, Lemon Drop, Traditional Vodka and Gin Martinis, Dirty, Apple and Chocolate
 9.00 per person, per hour

BLOODY MARY BAR

Traditional, Vegetable, Chesapeake and Spicy
 9.00 per person, per hour

All Food and Beverage subject to 22% Taxable Service Charge and 6% Maryland Sales Tax. Alcoholic Beverage Items are Subject to 22% Taxable Service Charge and 9% Maryland Alcohol Tax.
*125.00 Bartender fee for up to 4 hours. One Bartender per 75 guests recommended.
*125.00 Portable Bar Setup Fee applies for Outdoor/Remote Locations.

BEVERAGES

HOUSE BAR

1 HOUR \$16 2 HOURS \$22 3 HOURS \$26 4 HOURS \$28



BEERS ON TAP:
Flying Dog Doggie Style
Pale Ale & Miller Lite



HOUSE WINES: Robert Mondavi
Woodbridge Chardonnay, Pinot Grigio,
Cabernet Sauvignon, Pinot Noir



LIQUOR: Svedka Vodka, Bacardi Rum,
Beefeater Gin, Jim Beam Bourbon, Cutty
Sark Scotch, Mi Campo Blanco Tequila

HOUSE BAR⁺

1 HOUR \$18 2 HOURS \$24 3 HOURS \$28 4 HOURS \$32



BEERS ON TAP: Flying Dog
Doggie Style Pale Ale & Miller Lite
BOTTLED BEER: Choice of One
Domestic & One Premium



HOUSE WINES: Robert Mondavi
Woodbridge Chardonnay, Pinot Grigio,
Cabernet Sauvignon, Pinot Noir



LIQUOR:

VODKA

Svedka

Absolut

Svedka
Clementine

RUM

Bacardi

Captain Morgan

GIN

Beefeater

Tanqueray

BOURBON

Jim Beam

Makers Mark

TEQUILA

Mi Campo
Blanco

WHISKEY

Jack Daniels

Cutty Sark

Jameson Irish

SCOTCH

Dewar's



CORDIALS: Amaretto, Sour Apple, Triple Sec, Baileys Irish Cream, Kahlua & Peach Schnapps

HOUSE BAR⁺⁺

1 HOUR \$20 2 HOURS \$26 3 HOURS \$30 4 HOURS \$34



BEERS ON TAP: Flying Dog Doggie
Style Pale Ale & Miller Lite
BOTTLED BEER: Choice of One
Domestic, One Premium and One Local



HOUSE WINES: Robert Mondavi Woodbridge
Chardonnay, Pinot Grigio, Cabernet Sauvignon,
Pinot Noir, Bella Sera Moscato
SELECT WINES: 14 Hands Winery Hot to Trot
White Blend and Red Blend, Seasonal Sangria



LIQUOR:

VODKA

Tito's

Grey Goose

Stoli O

RUM

Bacardi

Captain
Morgan

GIN

Bombay

Sapphire

Tanqueray

BOURBON

Woodford

Reserve

Makers Mark

TEQUILA

Mi Campo

Blanco

Patron

WHISKEY

Bulleit Rye

Crown Royal

SCOTCH

Johnnie

Walker Red

Chivas

COGNAC

Hennessy



CORDIALS: Amaretto Di Saronno, Sour Apple, Triple Sec, Bailey's
Irish Cream, Kahlua, Peach Schnapps, Chambord, Grand Marnier

DOMESTIC

Miller Lite

Coors Light

Budweiser

Michelob Ultra

Yuengling

Bud Light

PREMIUM

Amstel

Heineken

Blue Moon

Samuel Adams

New Belgium

LOCAL

Flying Dog

Heavy Seas

Jailbreak

Victory

Dogfish Head

Tröegs

*PLEASE ASK YOUR ACCOUNT EXECUTIVE FOR ANY SPECIAL REQUESTS FOR ALCOHOL SELECTIONS.