

## *Cours d' Oeuvres*

Hot and Cold Finger foods to start your event

### *Cold*

(per 100 pieces)

Shrimp Cocktail on Ice	Market Price
Shrimp and Tuna Salad on Mini	\$ 185
Croissants	
Assorted Sandwiches on Rolls	\$ 175

### *Hot*

(per 100 pieces)

Cream of Broccoli Soup	\$ 3.00 each
Cream of Crab Soup	\$ 5.00 each
Buffalo Wings	\$ 125
Mini Egg Rolls (vegetable)	\$ 115
Spanikopita (Spinach and Cheese)	\$ 145
Italian/Swedish/Sweet & Sour Meatballs	\$ 95
Crab Balls	Market Price
Mini Assorted Quiche	\$ 135
Franks en Croustade	\$ 90
Scallops Wrapped in Bacon	\$ 165
Mozzarella Sticks	\$ 125

*A 6% MD sales tax and a 17% service charge  
applies to all food*

**Prices subject to change without notice.**

## *Our Commitment*

Middleton Hall is committed to providing the best service for your event or civic and business-related gathering.

Our facility has three beautiful rooms that provide a flexible environment that enables us to satisfy any requirement unique to your function.

Your affair is as important to us as it is to you. The selections provided have proven to be the most popular of our past patrons.

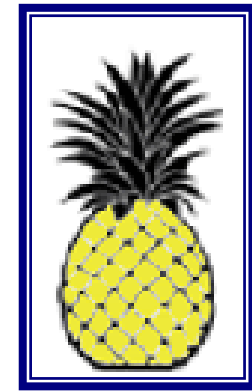
Our wish is to release you from the details and allow you to focus on the purpose of your event. When the day ends, you should feel confident knowing your time was well spent.

Thank you for the opportunity to serve you and your guests.

*The Management Staff  
Of Middleton Hall*

## *Middleton Hall*

Where People and Events Come Together



*A Contemporary  
Banquet and  
Catering Facility*

**4045 Renner Road  
Waldorf, Maryland 20602**

### **Office Hours**

Monday – Friday  
9am – 5pm  
Saturday  
9am – 12pm

301-870-1000  
301-932-8100  
301-932-5381 (Fax)

[www.middletonhall.com](http://www.middletonhall.com)

## Banquet Menu Selections

\$ 23.99 per person

A 6% Maryland Sales Tax and 17% labor service charge applies to all foods.

Menu Selections for Breakfast and Luncheon events are available upon request.

The following selections come with your choice of one main entrée, one starch, one vegetable, a tossed garden salad with choice of dressing, rolls, butter, coffee, and tea.

### Main Entrees

Baked Chicken Breast or Chicken Marsala

Chicken Cordon Bleu

Fried Chicken

Baked Cod

Roasted Turkey Breast with Home Style Gravy

Baked Lasagna or Vegetable Lasagna

Virginia Style Baked Ham with Pineapple Honey Glaze \*

Slow Roasted Top Round of Beef \*

\* Optional - \$100 charge per Carver

### Starches

Whipped Potatoes

Au Gratin Potatoes

Parslied Red Potatoes

Scalloped Potatoes

Whipped Sweet Potatoes

Rice Pilaf

Macaroni and Cheese

Fettucini Alfredo

### Vegetables

Buttered Broccoli

Buttered Sweet Corn

Vegetable Medley

Green Beans

Honey Glazed Carrots

Buttered Peas

You may add an additional main entrée to your meal for \$ 5.00 per person and/or add an additional starch or vegetable for \$ 1.00 per person.

These meals are based on your event having a buffet style meal. If you choose to have your meal served (plated), please add \$ 5.00 per person.

### Special Entrees

Prime Rib

Surf and Turf

Crab Cakes

Crab Imperial

Filet Mignon

Lobster Tail

Seafood Newburg

## Enhancements for your Special Event

Each Platter serves approximately 75

Seasonal Fruit Slices Display	\$ 175
Seasonal Fresh Vegetable Display	\$ 150
Domestic and Imported Cheeses	\$ 175

Assorted Desserts (sliced pie, cake & Cheesecake) EACH	\$ 4.00
Chocolate Mousse EACH	\$ 3.00
Large baked cookies) EACH	\$ 2.00

### Liquor Cabinet

Special Requests may involve additional cost per drink

Domestic Beer	\$ 4.00
Imported Beer	\$ 5.00
Mixed Drinks (1 liquor)	\$ 4.00
Mixed Drinks (2 or more liquors)	\$ 6.00
Liqueurs	\$ 5.00
Wine	\$ 3.00
Special Wine	\$ 4.00+
Champagne	\$ 3.00
Juice, Soda	\$ 1.00
Sparkling Cider	\$ 2.00

### Host Bar

(Limited Tab)

Hosts set predetermined limit. Once limit is reached, service can be changed to a cash bar.

\$ 100 for 1 Bartender for 4 hour period up to 125 guests.

\$ 100 per Bartender for each additional hour.

Management reserves the right to refuse services to individuals exceeding the lawful limits of alcohol consumption. Must be 21 and have proper ID when requested for service.

**NO ID – NO ALCOHOL!**

**Prices Subject to Change without Notice**