

# Maryland National Golf Club

## W E D D I N G   P A C K E T

To the future Bride & Groom -

Thank you for your interest in Schroyer's Tavern at Maryland National Golf Club for your special day! Here at Maryland National, our top priorities are quality food and excellent service, and to provide you and your guests with a memorable event from start to finish.

In this packet, you'll see a wide variety of food and beverage options, and the price points associated with each. With options for hors d'oeuvres, buffet dinner service, plated meals, carving stations, desserts, and bar packages, we're confident that we can match your needs for this important event.

Should you have any questions or concerns regarding the information provided in this packet, please feel free to call or email us, and our team will be happy to address those accordingly. Furthermore, we encourage you to visit us at our website ([www.marylandnational.com](http://www.marylandnational.com)) and our Facebook page for additional information and photos which may aide in your deliberations.

Thank you again for your interest in our facility. We hope for the opportunity to work with you to plan your wedding day!

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# Hors D'oeuvres

DISPLAYS ARE AVAILABLE FOR ONE HOUR

## STATIONARY

## PER PERSON

FRUIT & CHEESE DISPLAY Seasonal fruit, imported & domestic cheese, assorted flatbread & crackers	\$3.25
MARKETPLACE DISPLAY Vegetable crudites, assorted cheeses, assorted flatbreads & crackers, dipping sauces	\$3.25
FRUIT, CHEESE, & VEGETABLE DISPLAY Seasonal fruit, assorted cheeses, vegetable crudite, assorted flatbreads, crackers, & dipping sauces	\$3.25
VEGETABLE CRUDITES Assorted dipping sauces	\$3.00
CHARCUTERIE Melange of cured meats, artisanal cheeses, pickled vegetables, accompaniments	\$4.00
HOT CRAB DIP Jumbo lump crab, melted cheeses, French bread baguette slices	\$3.50
SPINACH ARTICHOKE DIP Baby spinach, artichoke, cream cheese, asiago, cheddar, crostinis	\$3.25
MEATBALLS Choice of Marinara or Swedish Style	\$2.75
WILD BOAR MEATBALLS Jalapeno laced demi glace, cilantro	\$3.25
SOUTHERN FRIED CHICKEN BITES Choice of Alabama white BBQ sauce, chipotle BBQ sauce, or buffalo sauce	\$3.00
BAKED BRIE IN PUFF PASTRY With poached apples, walnuts, & honey	\$2.50

# Hors D'oeuvres

DISPLAYS ARE AVAILABLE FOR ONE HOUR

## STATIONARY OR PASSED

## PER PIECE

PULLED PORK "BLINIS" 8 hr Hickory Braised Pork Shoulder, Scallions, Buttermilk Cornbread Blinis	\$1.50
CHICKEN SATAY Sesame, Soy Ginger Marinated Chicken Breast, Black Sesame Seeds, Thai Ginger Dipping Sauce	\$1.50
NY STRIP SATAY Sesame, Soy Ginger Marinated NY Strip, Black Sesame Seeds, Thai Ginger Dipping Sauce	\$2.00
"HAM & CHEESE CROSTINI" Pimiento Cheese, Fried Pruciuotto, Salt and Pepper Crustinis	\$2.75
FILET & MANCHEGO CHEESE CROSTINI Seared Filet of Beef, Melted Sheep's Milk Manchego, Bacon, Black Pepper	\$3.00
CAPRESE Fresh Mozzarella, Marinated Roma Tomato, Fresh Basil, Balsamic	\$1.75
BRUSCHETTA Roma Tomato, Fresh Basil, Red Onion, Garlic, Lemon, Olive Oil, Parmesan, Crustini	\$1.50
STUFFED MUSHROOM CAPS Crab, Bacon, Cheddar	\$2.75
Italian Sausage, Cheddar	\$1.75
MINIATURE CRAB CAKE Whole Grain Dijon Remoulade	\$2.75

# Hors D'oeuvres

DISPLAYS ARE AVAILABLE FOR ONE HOUR

## STATIONARY OR PASSED

## PER PIECE

BACON WRAPPED SHRIMP Chipotle BBQ	\$2.75
COCONUT SHRIMP Thai ginger dipping sauce	\$2.50
BLACKENED PERUVIAN SHRIMP Cilantro Cumin Marinated, Creamy Jalapeno Sauce, Crispy Onions	\$2.50
SCALLOP "B.L.T." Tomato Confit, Charred Romaine, Bacon, Aioli	\$3.00
TUNA WONTON Sashimi Ahi Tuna, Crispy Wonton, Wakimi, Roasted Garlic Wasabi Aioli	\$2.75
TUNA TARTARE Guajillo Chili Oil, Citrus, Jalapeño, Capers, Shallot, Crispy Waffled Potato	\$2.75
BEEF TARTARE Fresh Chopped Beef Tenderloin, Dijon, Caper, Shallot, White Truffle, Crispy Waffled Potato	\$3.00
DUCK CONFIT Chinese 5 spice, Orange Balsamic Reduction, Pickled Cranberry, Crispy Tobacco Onion	\$2.75
OYSTERS REMSBURG Baked on the Half Shell, Smoked Gouda Spinach Sauce, Bacon, Panko, Guajillo Oil	\$3.00

# Middletown Valley Buffet

\$18.95 PER PERSON

Buffet pricing includes a served salad, dinner rolls & butter, your choice of three entrees, choice of starch, Chef's choice vegetable, & non-alcoholic fountain beverages.

## ENTREES

### PENNE PASTA WITH PEPPERS & MOZZARELLA

Choice of one of the following sauces: marinara, pesto, vodka, or alfredo.  
Add sweet Italian sausage for additional \$1 per person

### BAKED ZITI

Add sweet Italian sausage for additional \$1 per person

### ST. LOUIS BARBEQUE PORK SPARERIBS

House dry rub, 6 hour braised, barbeque sauce

### MARINATED BLACK ANGUS LONDON BROIL

Cabernet demi glace

### CHICKEN MADEIRA

Thinly sliced and sauteed chicken breast, Madiera mushroom sauce

### CHICKEN PICCATA

Thinly sliced and sauteed chicken breast, lemon caper beurre blanc

## STARCH CHOICES

### RICE PILAF

### SCALLOPED POTATOES

### WHIPPED SWEET POTATOES

### ROASTED RED BLISS POTATOES

### ROSEMARY GARLIC WHIPPED POTATOES

### BAKED POTATOES

Loaded, add \$2 per person

### MASHED POTATOES

Loaded, add \$2 per person

# South Mountain Buffet

\$22.95 PER PERSON

Buffet pricing includes a served salad, dinner rolls & butter, your choice of three entrees, choice of starch, Chef's choice vegetable, & non-alcoholic fountain beverages.

## ENTREES

### CHICKEN & PENNE

Grilled chicken, sautéed peppers & onions, asiago & parmesan cheeses.  
Choice of one of the following sauces: marinara, pesto, vodka, or alfredo.

### PENNE PRIMAVERA & HERBED CHICKEN

Mélange of Seasonal Vegetables, White Wine Garlic and Butter Sauce, Lemon, Asiago and Parmesan Cheeses, Parsley

### STIR FRY WITH CHICKEN OR STEAK

Seasonal Oriental Style Vegetables, Spicy Pineapple and Ginger Teriyaki Sauce, Garlic Sesame Rice

### SOUTHERN FRIED TILAPIA

Tobasco Laced Buttermilk Sawmill Gravy

### BEEF BOURGUIGNON

Top Round of Beef Braised in Red Wine Demi Glace, Pearl Onion, Baby Carrots, Mushrooms and Celery

### TRADITIONAL STUFFED CHICKEN BREAST

Rye Accented Herbed Stuffing, Savory Chicken Veloute

## STARCH CHOICES

RICE PILAF

SCALLOPED POTATOES

WHIPPED SWEET POTATOES

ROASTED RED BLISS POTATOES

ROSEMARY GARLIC WHIPPED POTATOES

BAKED POTATOES

Loaded, add \$2 per person

MASHED POTATOES

Loaded, add \$2 per person

# *Premium Schroyer's Buffet*

\$26.95 PER PERSON

Buffet pricing includes a served salad, dinner rolls & butter, your choice of three entrees, choice of starch, Chef's choice vegetable, & non-alcoholic fountain beverages.

## **ENTREES**

### PAN SEARED COHO SALMON

Herbed Sauce Soubise, Orange Honey Clover Beurre Blanc, or Lemon Caper Beurre Blanc

### ROASTED PACIFIC COD

Herbed Sauce Soubise or Lemon Caper Beurre Blanc

### SAVORY BRINED PORK LOIN

Sauce Chasseur

### ASIAN PORK TENDERLOIN

Teriyaki seared pork tenderloin served with hoisen ginger glaze

### SPINACH & ARTICHOKE STUFFED CHICKEN

Roasted Garlic Beurre Blanc

## **STARCH CHOICES**

THREE CHEESE MAC & CHEESE

RICE PILAF

SCALLOPED POTATOES

WHIPPED SWEET POTATOES

ROASTED RED BLISS POTATOES

ROSEMARY GARLIC WHIPPED POTATOES

BAKED POTATOES

Loaded, add \$2 per person

MASHED POTATOES

Loaded, add \$2 per person

# Surf & Turf Buffet

\$35.95 PER PERSON

Buffet pricing includes a served salad, dinner rolls & butter, your choice of three entrees, choice of starch, your choice of vegetable, & non-alcoholic fountain beverages.

## ENTREES

### ROASTED BLACK ANGUS BEEF TENDERLOIN

Slow roasted tenderloin, white wine demi glace

### JUMBO LUMP CRAB CAKES

Four ounces, no filler, deux moutarde imperial sauce

### CHICKEN CHESAPEAKE

Baked chicken breast, jumbo lump crab meat, imperial sauce, mustard vin blanc

### PAN SEARED ALASKAN HALIBUT

Herbed Sauce Soubise or Lemon Caper Beurre Blanc

### ROASTED NEW ZEALAND LEG OF LAMB

Garlic herb marinated, choice of Argentinean chimichurri sauce or sauce grand veneur

### COLD WATER LOBSTER TAIL

Meyer lemon and garlic maitre d' hotel butter

## VEGETABLE CHOICES

ROASTED ASPARAGUS

BROCCOLI MEUNIERE

BROCCOLI RABE

BRUSSEL SPROUTS WITH BACON & GARLIC

CAULIFLOWER GRATIN

## STARCH CHOICES

THREE CHEESE MAC & CHEESE

RICE PILAF

SCALLOPED POTATOES

WHIPPED SWEET POTATOES

ROASTED RED BLISS POTATOES

ROSEMARY GARLIC WHIPPED POTATOES

BAKED POTATOES

Loaded, add \$2 per person

MASHED POTATOES

Loaded, add \$2 per person



## Carving Stations

Carving stations can be added to any of the buffet menus. Selections listed below are priced per person and will be chef-attended, which requires a \$75 labor charge per chef. All choices include appropriate condiments and assorted rolls.

ASIAN PORK TENDERLOIN Hoisen ginger glaze	\$4.00
SEARED PORK TENDERLOIN Blackberry port demi glaze	\$4.00
SAVORY BRINED TURKEY Creamy herbed turkey veloute	\$4.00
HONEY DIJON BASTED VIRGINIA HAM	\$4.50
MARINATED BLACK ANGUS LONDON BROIL Cabernet demi glaze	\$4.50
BLACK ANGUS NEW YORK STRIP LOIN Madeira mushroom demi glaze	\$8.99
BLACK ANGUS BEEF TENDERLOIN White wine demi glaze	\$10.50

## Desserts

Selections listed below are priced per person. Groups providing their own cake will be charged a fee of \$25, which covers the cost of a skirted display table, plates, forks, and cutting service.

BREAD PUDDING With caramel sauce	\$5.00
SEASONAL HOUSE MADE CHEESECAKE	\$6.00
COOKIES & BROWNIES Freshly baked chocolate chip cookies, sugar cookies, & brownies	\$3.50
APPLE PIE / APPLE CRISP	\$5.00
CHOCOLATE AMARETTO SOUR CREAM POUND CAKE	\$5.00
CANNOLIS Ricotta filling with mini chocolate chips	\$5.00
CHOCOLATE PEANUT BUTTER PIE	\$6.50

# Seated Dinner Service

Seated dinner service is available for any size group. For groups of 20 or more, we ask that you provide a pre-order seven days prior to your event. Price will be based on your selections.

All entrees, with the exception of pasta and grain dishes, are serviced with vegetable du jour, your choice of starch, and a house salad.

## **BEEF** Hand cut, grilled, & butter basted

10 OZ "KING SIZE" FILET MIGNON	\$27.95
5 OZ "PETITE" FILET MIGNON	\$17.95
12 OZ NEW YORK STRIP STEAK	\$23.95
8 OZ NEW YORK STRIP STEAK	\$17.95

For groups of 20 or more, all steaks will be prepared to Medium.

## **SEAFOOD**

PACIFIC COHO SALMON Pan-seared, orange clover honey beurre blanc	\$17.95
MAHI-MAHI Peppercorn grilled, creamy jalapeno sauce	\$18.95
WASABI GRILLED AHI TUNA Seared sashimi style, wakimi salad, roasted garlic wasabi aioli	\$19.95
SCHROYER'S JUMBO LUMP CRAB CAKES Blue crab, no filler, broiled, spicy caper remoulade	\$24.95

## **PASTA**

CHICKEN ALFREDO Grilled chicken, fettucine, creamy alfredo, garlic toast	\$13.95
PASTA PRIMAVERA Melange of sauteed spring vegetables, garlic, white wine, butter, parsley, Parmesan tuile	\$11.95

Gluten-free pasta available for additional \$4.00

## CHICKEN & PORK

### PAN SEARED CHICKEN BRUSCHETTA

Twin brined & seared chicken breasts, white wine, garlic, butter, basil, roma tomato, capers

\$15.95

### CHICKEN MARSALA

Two sauteed chicken breasts, fettuccine, mushroom Marsala cream sauce

\$15.95

### CHICKEN PICCATA

Two sauteed chicken breasts, lemon caper sauce

\$15.95

### CHICKEN PARMESAN

Twin brined chicken breast, Panko breaded, melted provolone & parmesan, marinara, angel hair pasta

\$15.95

### CHICKEN CHESAPEAKE

Twin brined and Old Bay seared chicken breasts, crab imperial, melted cheddar

\$19.95

### ASIAN STYLE PORK TENDERLOIN

Ponzu marinated pork tenderloin, pan seared, with hoisen glaze

\$16.95

### BRAISED PORK SHANK

24 oz, cider braised, natural jus

\$19.95

## ADDITIONS

### ADD ONE JUMBO LUMP CRAB CAKES

Blue crab, no filler, broiled

\$9.95

### ADD A SHRIMP SKEWER

Four shrimp, grilled

\$6.95

## SALAD DRESSING OPTIONS

Ranch, Italian, French, Honey Dijon, Bleu Cheese, Balsamic Vinaigrette, Thousand Island, or Chili Vinaigrette

## STARCH OPTIONS

Herb Roasted Red Bliss Potatoes, Baked Potato, Whipped Red Bliss Potatoes, Whipped Sweet Potatoes, or Rice Pilaf

# Beverage Service

Selections below are priced per person.

## REGULAR OPEN BAR

Includes domestic draft beer, house red & white wine, & fountain sodas

1 Hour	2 Hours	3 Hours	4 Hours
\$8	\$12	\$16	\$20

Liquor available as cash bar item

## STANDARD OPEN BAR

Includes domestic draft beer, house red & white wine, rail liquors, fountain sodas & the following brands:

Stolichnaya, Titos, Absolut, Beefeater Gin, Captain Morgan, Bacardi silver rum, Malibu, Seagram's 7 & VO Canadian Whiskey, Canadian Club, Johnnie Walker Red, J&B Scotch, Jim Beam, Jack Daniels, Cuervo Especial Tequila

1 Hour	2 Hours	3 Hours	4 Hours
\$10	\$15	\$20	\$25

Top shelf liquors available as cash bar items

## PREMIUM OPEN BAR

Includes imported & domestic draft & bottled beer, house red & white wine, rail liquors, fountain sodas & the following brands:

Stolichnaya Titos, Absolut, Ketel One, Grey Goose Vodka, Bombay Sapphire, Tanqueray, Beefeater Gin, Meyer's Rum, Captain Morgan, Bacardi silver rum, Malibu, Seagram's 7 & VO Canadian Whiskey, Canadian Club, Johnnie Walker Red, Johnnie Walker Black, J&B Scotch, Dewar's, Glenlivet, Jim Beam, Jack Daniels, Makers Mark, Knob Creek, Cuervo Especial Tequila, Kahlua, Bailey's, Amaretto di Saronna

1 Hour	2 Hours	3 Hours	4 Hours
\$15	\$20	\$25	\$30

Top shelf liquors available as cash bar items

## CONSUMPTION TAB

Based on per drink charges

Rail	Call	Top Shelf	Wine	Beer
\$4.75	\$5-\$7	\$7-\$10	\$7-\$9	\$3.60-\$6

## COFFEE STATION

Regular, decaffeinated, and tea assortment \$1.50

Packages can be customized, with kegs, custom orders, & more, so let us know if you don't see what you're looking for!