

Menu
PACKAGES

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Package SELECTIONS

The Merryman 125.00 per person

4 HOUR EVENT INCLUDES:



First Hour
Hors D'Oeuvres

See pages 6-7 for selections



4 Hour Bar
Option to add 5th Hour



Champagne Toast



Complimentary Dinner in
the Grill Room on your
1 Year Anniversary

BEFORE ENTRÉE SERVICE:

Choice of House Salad or Caesar Salad and Dinner Rolls

ENTRÉE SELECTIONS *select one*

Additional selections have a split choice fee of 4.00 per person, per selection

Pan Roasted Airline Chicken Breast

Airline Chicken Breast, Whipped Red Bliss Potatoes,
Asparagus, Chicken Jus

Grilled Atlantic Salmon

Rice Pilaf, Asparagus, Lemon Dill Beurre Blanc

Chicken Piccata

Lemon Caper Sauce with Roasted Asparagus &
Whipped Potatoes

Shrimp Scampi

Wild Rice, Asparagus, Lemon Garlic Butter

Pork Tenderloin

Stone Ground Mustard Beurre Blanc, Herb Roasted
Red Bliss Potatoes, Green Beans

Lemon Herb Grilled Chicken & Salmon

Seared Chicken & Salmon Duo with Rice Pilaf &
Asparagus

Boneless Short Rib

Whipped Red Bliss Potatoes & Green Beans with a
Red Wine Demi-Glace

DESSERT + COFFEE STATION — *select one:*

Dessert Mini's

Chef's Seasonal Selection
of Petit Fours

Chocolate Fondue Station

Strawberries, Pineapple,
Honeydew, Cantaloupe, Pound
Cake, Ginger Cookies

Ice Cream Sundae Bar

Vanilla & Chocolate Ice Cream, Rainbow &
Chocolate Sprinkles, Chocolate Sauce,
Whipped Cream, Oreo® Crumbles, Cherries

Merryman Bar — 4 HOURS —

LIQUOR

Vodka

Deep Eddy

Rum

Bacardi Silver

Bourbon

Jim Beam

Makers Mark

Whiskey

Jack Daniels

Scotch

Johnnie Walker Red

Dewars

Tequila

Corazon

Gin

Beefeater

Cordials & Mixers included

WINE

Chardonnay, Sauvignon Blanc, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

BEER

Choice of Two Domestic and One Import or Craft

Please see your Catering Manager for Beer Selections.

ADDITIONS

Fifth Hour of Bar *9.00 per person*

Valdo Prosecco Toast Upgrade *2.00 per person*

Veuve Clicquot Yellow Label Brut For the Head Table and Parents of the Bride & Groom *95.00 per bottle*

All menus are subject to change.

We would love to create a one-of-a-kind menu that reflects your style!

Package SELECTIONS

The Bosley 150.00 per person

4 HOUR EVENT INCLUDES:



First Hour
Hors D'Oeuvres

See pages 6-7 for selections



4 Hour Bar
Option to add 5th Hour



Champagne Toast



Complimentary Dinner in
the Grill Room on your
1 Year Anniversary

BEFORE ENTRÉE SERVICE:

Choice of House Salad or Caesar Salad and Dinner Rolls

ENTRÉE SELECTIONS *select one*

Additional selections have a split choice fee of 4.00 per person.

Grilled Filet Mignon

8 oz. Tenderloin of Beef, Red Wine
Demi-Glace, Whipped Red Bliss
Potatoes, Green Beans

Chicken Chesapeake

Seared Chicken, Crab Imperial and
Old Bay® Beurre Blanc with Rice
and Vegetable Medley

Filet Mignon & Crab Cake

Whipped Red Bliss Potatoes,
Vegetable Medley, Red Wine
Demi-Glace & Old Bay® Aioli

Jumbo Lump Crab Cakes

Roasted Red Potatoes, Warm Corn
Salad, Old Bay Aioli

Filet Mignon & Salmon

Filet with Red Wine Demi-
Glace, Seared Salmon with
Lemon Beurre Blanc, Wild Rice &
Asparagus

DESSERT + COFFEE STATION — *select two:*

Dessert Mini's

Chef's Seasonal Selection
of Petit Fours

Chocolate Fondue Station

Strawberries, Pineapple,
Honeydew, Cantaloupe, Pound
Cake, Ginger Cookies

Ice Cream Sundae Bar

Vanilla & Chocolate Ice Cream, Rainbow &
Chocolate Sprinkles, Chocolate Sauce,
Whipped Cream, Oreo® Crumbles, Cherries

Bosley Bar — 4 HOURS —

LIQUOR

Vodka

Deep Eddy
Tito's

Rum

Bacardi Silver
Captain Morgan
Cruzan Coconut

Bourbon

Jim Beam
Makers Mark
Woodford Reserve

Scotch

Johnnie Walker Red
Dewar's
Chivas

Whiskey

Jack Daniels
Crown Royal
Bulleit Rye
Jameson

Tequila

Corazon
Patron

Gin

Beefeater
Bombay Sapphire

Cordials & Mixers included

WINE

Chardonnay, Sauvignon Blanc, Pinot Grigio, Rosé, Cabernet Sauvignon, Pinot Noir

BEER

Choice of Three Domestic and Two Import or Craft

Please see your Catering Manager for Beer Selections.

ADDITIONS

Fifth Hour of Bar *13.00 per person*

Valdo Prosecco Toast Upgrade *2.00 per person*

Veuve Clicquot Yellow Label Brut For the Head Table and Parents of the Bride & Groom *95.00 per bottle*

All menus are subject to change.

We would love to create a one-of-a-kind menu that reflects your style!

HOT BUTLERED SELECTIONS — *select three*

SEAFOOD

Bacon Wrapped Shrimp Casino

Scallops Wrapped in Applewood Smoked Bacon ^{GS}

Malibu Coconut Shrimp

Petite Crab Cakes *add 2.50 per person*

BEEF, PORK + LAMB

Beef Wellington Puff

Lamb Samosa Triangle

Beef Satay with Chimichurri Sauce ^{GS}

Mini Cuban Sandwich

Meatballs - Italian, BBQ, or Sweet Thai Chili

Shrimp & Pork Sui Mei Dumplings

Coney Island Franks

POULTRY

Buffalo Bleu Chicken Satay ^{GS}

Thai Chicken Spring Roll

Northern Indian Chicken Samosa with
Delhian Spices

Peking Roasted Duck Ravioli

Chicken Quesadilla Triangle with Sharp Cheddar &
Pepper Jack

Sesame Chicken

VEGETARIAN

Spinach & Swiss Profiterole

Gorgonzola, Mediterranean Fig & Caramelized
Onion Profiterole

Vegetable Spring Roll with Spicy Sweet & Sour

Four Cheese Arancini

Raspberry & Almond Brie

Falafel ^{GS}

HOT DISPLAYS — *select one*

Maryland Crab Dip *add 2.00 per person*

Cheesy Béchamel with Old Bay® Seasoned Lump
Crab served with Toasted Baguette & Pita

Baked Brie En Crouste

Warm Brie Wrapped in Puff Pastry served with Fresh
Berries, Raspberry Sauce, & Crackers

Spinach & Artichoke Dip

Creamy Artichoke Fondue with Baby Spinach &
Toasted Baguette & Pita

Cheddar, Bacon & Beer Fondue

Creamy Aged Cheddar and Stout, Smoked
Applewood Bacon, & Pretzel Bites

COLD DISPLAYS — *select two*

Vegetable Crudités

Celery, Cucumbers, Carrots, Broccoli, Cauliflower,
Cherry Tomatoes, & Ranch

Fresh Fruit

Pineapple, Honeydew, Cantaloupe, Red Grapes &
Fresh Berries

Bruschetta

Tomato Basil and Red Pepper Hummus
Served with Toasted Baguettes

Domestic Cheese

Pepper Jack, Swiss, Cheddar with Amish Mustard &
Assorted Crackers

Gourmet Cheeses *add 2.00 per person*

Pepper Jack, Swiss, Cheddar, Brie, Goat, Danish
Blue, with Amish Mustard & Assorted Crackers

Antipasto

Genoa Salami, Soppressata, Prosciutto, Pepperoni,
Kalamata Olives, Roasted Red Peppers, Mozzarella,
& Pickled Red Onions with Dijon Mustard, Toasted
Baguettes & Crackers

Caprese Board

Sliced Tomato, Mozzarella, & Fresh Basil with
Seasoned Olive Oil

CHEF-ATTENDED STATIONS

One Chef for every 50 guests at 200.00 per Chef

Risotto Tavolo *9.00 per person*

Arborio Rice, Mushrooms, Peas, Bacon, Parmesan, & Sundried Tomatoes

Pasta Station *12.00 per person*

Penne and Cheese Tortellini Pasta, Marinara, Alfredo & Pesto Sauces, Chicken, Sausage, Shrimp with Chef's Selection of Vegetables & Cheese

Raw Bar *market price*

Shucked Local Oysters, Shrimp Cocktail with Lemon-Ginger Mignonette, Spicy Cocktail Sauce, & Old Bay®

Asian Noodles *8.00 per person*

Bok Choy, Mushrooms, Carrots, Onions, & Szechuan Sauce

Carving Station *10.00 per person*

Carved Top Round of Beef with Mini Brioche, Horseradish, Horseradish Cream, & Housemade Steak Sauce

Elevate with Additional Meats

Tenderloin *market price*

Prime Rib *market price*

Pork Loin *additional 2.00 per person*

STATIONS

Slider Station *priced per 50 pieces.*

Served on toasted brioche slider rolls

Barbecue Pork *150.00*

With Coleslaw

Cheeseburger *200.00*

American Cheese, Pickle Slices & Ketchup

Fried Chicken *200.00*

Lettuce, Tomato & Ranch

Crab Cake *market price*

Old Bay® Spiced Aioli

A LA CARTE ITEMS

Priced per 50 pieces.

Jumbo Shrimp Cocktail *170.00*

Carved Lamb Chops *180.00*

Caprese Bites *85.00*

Loaded Potato 'Slider' *100.00*

Vegetarian SELECTIONS

Eggplant Caponata ^{GS}

With White Bean Puree

Pasta Primavera

Zucchini, Squash, Baby Spinach, Cherry Tomatoes,
& Broccoli in a Lemon Alfredo Sauce

Cauliflower Steak

With a Chickpea Puree, Baby Spinach, and Raisin
Pine Nut Vinaigrette

Wild Mushroom Risotto

Roasted Porcini, Portobello, Shiitake, Oyster, Wood
Ear, and Black Trumpet Mushrooms with Mozzarella,
Mascarpone, Pesto, & Fresh Thyme

Available for the final hour of your event. 500.00 minimum

Slider Station per 50 pieces

Served on Toasted Brioche Slider Rolls.

Barbecue Pork *150.00*

With Coleslaw

Cheeseburger *200.00*

American Cheese, Pickle Slices & Ketchup

Crab Cake *market price*

Old Bay® Spiced Aioli

Coney Island Franks *100.00 per 50 pieces*

Sriracha Ketchup and Spicy Mustard

Tots *175.00 per 50 guests*

Bacon, Cheddar, Scallions & Ketchup



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