



# Private Dining Information

**The Bullpen:** The downstairs private dining facility, which accommodates up to 55 guests seated or 75 cocktail style. The Bullpen hosts rectangular tables of four, which can remain separate or be conjoined based on guest preference. The Bullpen features original late 19<sup>th</sup> century stone walls and wood rafter ceilings. Additionally, this space offers a fully stocked private bar with seating for up to fifteen.

**Room Rental Fees**

Monday thru Friday Day: No Charge  
Saturday & Sunday Day: \$50  
Sunday-Thursday Evening: \$50  
Friday & Saturday Evening: \$100

**The Potomac Walk:** The main level courtyard, which accommodates up to 240 guests seated. The Potomac Walk is excellent for large group functions such as wedding receptions, large corporate functions, and cocktail receptions. Guests can enjoy seasonal decorations and ambiance of the fountain with custom menu packages available.

**Room Rental Fees**

Varies based upon set-up and linen requirements

**The Mezzanine:** The upstairs private dining facility, which accommodates up to 65 guests seated or 100 cocktail style. The Mezzanine hosts round table seating and overlooks our seasonally decorated Potomac Walk and Fountain.

**Room Rental Fees**

Monday thru Friday Day: Unavailable  
Saturday & Sunday Day: \$50  
Sunday-Thursday Evening: \$50  
Friday & Saturday Evening: \$100

**Boardwalk/Park Place:** The main level private dining facility, which accommodates up to 30 guests. The Boardwalk/Park Place hosts square tables, which can remain separate or be conjoined based on guest preference. This room can be divided to more efficiently host smaller groups. The Boardwalk/Park Place features a 70" television, which is excellent for business presentations.

**Room Rental Fees**

Monday thru Friday Day: No Charge  
Saturday & Sunday Day: \$50  
Sunday-Thursday Evening: No Charge  
Friday & Saturday Evening: \$50

## Banquet Dinner

<b>Chicken Bruschetta</b> .....	\$19
Sautéed Spinach/Balsamic Glaze	
<b>Chicken Marsala</b> .....	\$19
Fresh Mushrooms/Sweet Marsala Sauce	
<b>Caprese Stack</b> .....	\$20
Portabello & Eggplant/Bruschetta Tomatoes/Sautéed Spinach/Balsamic Glaze	
<b>Cedar Planked Pork Chop</b> .....	\$20
Bone in Pork Chop/Peach Bourbon Glaze	
<b>Parmesan Encrusted Cod</b> .....	\$20
Sautéed Spinach/Lemon Butter Sauce	
<b>Portabello Ravioli Florentine</b> .....	\$21
Sautéed Portabello, Tomatoes & Spinach/Cream Reduction	
<b>Black Angus Sirloin Steak</b> .....	\$22
9oz Hand Cut/Hotel Butter	
<b>Parmesan &amp; Crab Encrusted Tilapia</b> .....	\$23
Tomato Basil Sauce	
<b>Chicken Baltimore</b> .....	\$23
Lump Crabmeat/Old Bay Cream Sauce	
<b>Blackened Chicken &amp; Shrimp Pasta</b> .....	\$23
Cajun Cream Sauce/Penne Pasta	
<b>Hageroni N' Cheese</b> .....	\$24
Tillamook Cheddar Cheese Sauce/Crabmeat/Breadcrumbs	
<b>Mediterranean Shrimp Pasta</b> .....	\$24
Shrimp/Artichoke Hearts, Tomatoes, Eggplant/Fresh Herbs & Olive Oil/Penne Pasta	
<b>Chicken Oscar</b> .....	\$24
Flour Dusted Breast of Chicken/Crabmeat/Asparagus/Hollandaise	
<b>Pistachio Crusted Salmon</b> .....	\$25
Honey-Mango Glaze/Julienne Vegetables	
<b>Black Angus Ribeye Steak</b> .....	\$25
12 Ounce Cut/Coffee Crusted/Demi Glace	
<b>Black Angus New York Strip</b> .....	\$25
Sherry Reduction	
<b>House Smoked Prime Rib of Beef</b> .....	\$26
12oz/Available Weekends Only	
<b>Steak Oscar</b> .....	\$26
Hand cut 9oz Sirloin/Crabmeat/Asparagus/Hollandaise	
<b>Reserve Angus Filet Mignon</b> .....	\$30
8 oz/Red Wine Reduction/Bleu Cheese Crust	
<b>Maryland Crab Cakes</b> .....	Market
Jumbo Lump Crab/Tartar Sauce	

## *Hors D'oeuvres Menu*

<b>Maryland Crab Dip</b> .....	<b>\$2.75 per person</b>
<b>Miniature Crab Pretzels</b> .....	<b>\$2.45 each</b>
<b>Scallops Wrapped in Applewood Bacon</b> .....	<b>\$2.35 each</b>
<b>Mini Baked Brie w/ Candied Pineapple</b> .....	<b>\$2.25 each</b>
<b>Pulled Pork Sliders</b> .....	<b>\$2.25 each</b>
<b>Crab Balls</b> .....	<b>\$2.25 each</b>
<b>Thai Chicken Lettuce Wraps</b> .....	<b>\$2.15 each</b>
<b>Shrimp Cocktail</b> .....	<b>\$1.95 each</b>
<b>Chicken Quesadilla</b> .....	<b>\$1.95 each</b>
<b>Fresh Shucked Oysters</b> .....	<b>\$1.95 each</b>
<b>Barbeque Pork Nachos</b> .....	<b>\$1.85 per person</b>
<b>Crab Stuffed Mushrooms</b> .....	<b>\$1.75 each</b>
<b>Bruschetta w/ Crostini</b> .....	<b>\$1.75 per person</b>
<b>Beef Satay's</b> .....	<b>\$1.65 each</b>
<b>Chicken Satay's w/ Pistachio Glaze</b> .....	<b>\$1.35 each</b>
<b>Pigs in a Blanket</b> .....	<b>\$1.35 each</b>
<b>Fresh Chips &amp; Salsa</b> .....	<b>\$1.35 per person</b>
<b>Vegetable Spring Rolls</b> .....	<b>\$1.30 each</b>
<b>Pittsburgh Pierogi's</b> .....	<b>\$1.20 each</b>
<b>Jumbo Wall Street Wings</b> .....	<b>\$1.15 each</b>
Buffalo, Apple Chipotle BBQ, Old Bay or Sweet & Sour	
<b>Meatballs</b> .....	<b>\$1.15 each</b>
<b>Fried Pickles</b> .....	<b>\$.95 each</b>
<b>Cheese Tray (per 25 people)</b> .....	<b>\$43.00</b>
<b>Fresh Fruit Tray (per 25 people)</b> .....	<b>\$38.00</b>
<b>Vegetable Crudite (per 25 people)</b> .....	<b>\$36.00</b>

# Lunch Buffet/\$15 Per Person

20 Person Minimum

## Salad

Choice of One

Caesar Salad

House Salad

## Sandwiches & Wraps

Choice of Two

Chicken Salad

Egg Salad

Portabello-Feta

Ham & Cheddar

Turkey-Cranberry

Cobb Salad Wrap

Hub City Wrap

Chicken Caesar Wrap

## Platter's

Choice of One

Vegetable Crudite

Fruit Tray

Cheese Tray

Bruschetta w/ Crostini

## Soups

Choice of One

Tomato Basil

Broccoli Cheddar

Cream of Mushroom

Chicken Noodle

Cream of Crab

Maryland Crab

Add \$1.5 per guest

Add \$1.5 per guest

**Unlimited Non-Alcoholic Beverages Included**

Please add an additional 20% service charge and 6% sales tax

# Dinner Buffet/\$25 Per Person

25 Person Minimum

## Salad

Choice of One

Caesar Salad

House Salad

## Entrées

Choice of Two

Chicken Marsala

Chicken Breast/Marsala-Mushroom Sauce

Chicken Baltimore

Crabmeat/Old Bay Cream Sauce

Roasted Pork Tenderloin

Peach Bourbon Sauce

Pistachio Crusted Salmon

Julienne Vegetable/Honey Mango Glaze

Portabello Ravioli Florentine

Cream Reduction

Nashville Macaroni

Pulled Pork/Cheddar Cheese Sauce

Roasted Sirloin

Add \$1.5 per person

Crab & Parmesan Crusted Tilapia

Add \$1.5 per person

Lemon Peppered Tilapia

Sautéed Spinach

Bruschetta Chicken

Bruschetta Tomatoes/Balsamic Glaze

Smoked Beef Brisket

Au Jus or Barbeque Sauce

Blackened Chicken Pasta

Cajun Cream Sauce

Chicken and Vegetable Alfredo

Penne Pasta

Crab Mac n' Cheese

Add \$1 per person

House Smoked Prime Rib

Add \$3 per person

Maryland Crab Cakes

Add \$6 per person

## Sides

Choice of Two

Vegetable Medley

Hot Buttered Corn

Green Beans

Wild Rice

Mashed Red Potatoes

Roasted Red Potatoes

Please add an additional 20% service charge and 6% sales tax

## *White*

Beringer White Zinfandel, California .....	\$7.5/28
Stone Cellars Chardonnay, California .....	\$7.5/28
Zonin Moscato Puglia, California .....	\$8.5/33
Chateau St. Michelle Riesling, California .....	\$8.5/33
Washington Hills Sauvignon Blanc, Washington .....	\$8.5/33
Campanile Pinot Grigio Friuli, Italy .....	\$8.5/34
Apothetic White, California .....	\$35
Hess Shirttail Creek Vineyard Chardonnay, California .....	\$35
Francis Ford Coppola Votre Sante Chardonnay, California .....	\$10/36
Kendall Jackson Vintner's Reserve Chardonnay, California .....	\$39
Notorious Pink Rose, France .....	\$40
Santa Margherita Pinot Grigio, Italy .....	\$56
Cakebread Cellars Chardonnay, Napa Valley .....	\$68

## *Red*

Stone Cellars Cabernet Sauvignon, California .....	\$7.5/28
Alamos Malbec, Argentina .....	\$8.5/32
Greystone Cellars Merlot, California .....	\$8.5/32
Hob Nob Pinot Noir, France .....	\$8.5/32
Dancing Bull Zinfandel, California .....	\$33
Baron Herzog Cabernet Sauvignon, France .....	\$10/36
Ravens Wood Zinfandel, California .....	\$36
Rosenblum Cellars Syrah, California .....	\$38
Teal Lake Shiraz, Australia .....	\$39
J Loh Merlot Estate, California .....	\$40
Joel Gott 815 Cabernet Sauvignon, California .....	\$42
MacMurray Central Coast Pinot Noir, California .....	\$44
William Hill Merlot, Napa Valley .....	\$55
Cakebread Cellars Cabernet Sauvignon, Napa Valley .....	\$135

## *Sparkling*

Zonin Prosecco (Split), Italy .....	\$9
Martini & Rossi Asti, Germany .....	\$38
Vueve Cliequot Brut Yellow Label, France .....	\$125
Dom Pérignon Brut, France .....	\$360

# Desserts

## **Crème Brulee**

Vanilla Custard/Fresh Berries

## **Cast Iron Skillet Cookie**

Vanilla Ice Cream/Chocolate and Caramel  
Sauce/Whipped Cream

## **Peanut Butter Mousse**

Chocolate Sauce/Chopped Nuts

## **Chocolate Layer Cake**

Chocolate Sauce

## **New York Style Cheesecake**

Raspberry Drizzle

## **Root Beer Float**

Old Dominion Draft Root Beer/Vanilla Ice  
Cream

# Bar Options

## **Open Bar**

Any alcoholic beverages ordered will simply be charged by consumption. Beverages to be paid by the host.

## **Open Bar (Monetary Amount)**

Host will provide open bar until a set monetary amount is reached. Afterwards, the event becomes cash bar.

For example, "Open Bar until \$500 is reached".

## **Open Bar (Pricing per hour)**

Charge will be \$20 per guest in attendance and they will be allowed to consume any alcoholic beverage for the duration (hours) you have selected. Some restrictions may apply.

## **Drink Tickets (\$7.34 each)**

A set amount is purchased and tickets to be redeemed for drinks. Some restrictions may apply.

## **Cash Bar**

All alcoholic beverages ordered will be charged separately to each guest. Credit Card will be required to start a tab.