The University of Maryland
Golf Course Catering

Thank you for considering the University of Maryland Golf Course for your upcoming event. Nestled in the rolling greens of the golf course, the Club House offers a variety of dining options to serve your golf outing, conference, wedding, retreat, reception or special event.

The Club House features a full service Pub, Grill Room, The Turn Snack Bar, and a beautiful banquet room seating up to 120 guests with a sweeping vista of the tree lined greens. An adjacent covered patio may complement special events seasonally. A variety of canopied event tents are available for outdoor picnics or festive occasions. Special services including beverage carts and boxed meals may be customized for golf outings and tournaments.

In addition to food, beverage and golf-outing service, we will be happy to assist you in the selection of flowers, cakes, prizes, theme decorations, bands, DJs, or other entertainment needs.

Our staff would be delighted to work with you in creating an exciting event for you and your guests that matches your occasion and budget. Together we can create anything from a simple coffee break to a lasting memory.
General Information

Food & Beverage Service

To ensure the safe and proper handling and service of your event, no food or beverages from outside sources may be brought into the Club House or anywhere on the Golf Course. In addition, we request that no food, or beverage be removed from the Club House.

Functions are normally scheduled for a maximum of four hours and buffets are generally open for one hour. We will be happy to accommodate any length event, however, overtime charges and additional room rental may apply.

Due to availability we reserve the right to make appropriate menu changes as necessary. Additional charges as deemed appropriate may be incurred for changes to the contract during the event.

Guarantees and Deposits

We request confirmation at least 14 days prior to each function. We cannot always guarantee the availability of certain foods or services for confirmations of less than 14 days. Confirmation of less than 5 days may require a surcharge.

A 25% non-refundable deposit and full payment of room rental is required to confirm a catered event. An additional 50% is due one week prior to the function with the remainder due at the conclusion of the event. Any event confirmed less than five days in advance will require full payment.

We accept Visa, MasterCard, American Express, Diner’s Club, Discover, UM Purchasing Cards, University Foundation Forms, University Internal Requests (or account numbers), Terrapin Express, "Dining on Campus", checks, or cash.

A guaranteed guest count is necessary to insure appropriate quantities of menu items and staff for your event. Therefore a guarantee of your guest count must be provided at least four days prior to the event. You will be billed for this number. The minimum guaranteed guest count is 25.

Gratuity and Tax

In lieu of individual gratuities, a 19% gratuity is added to all food and beverage service except Box Selections and Bar Service as well as a 5% State Sales Tax. If your organization is tax exempt, please provide a copy of your Sales Tax Exempt Card or certificate.

Events that start before 7:30 a.m. or after 8:00 p.m. or on University Holidays may be subject to additional charges.

Function Locations

For the comfort of our guests, the entire Golf Club House is non-smoking.

To comfortably accommodate your guests we may move your group to a room more suitable if the anticipated attendance increases or decreases.
# Room Rental Fees

<table>
<thead>
<tr>
<th>Room Type</th>
<th>A.M.</th>
<th>P.M. (After 5:00p.m.)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Banquet Room (One Side)</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Monday thru Thursday</td>
<td>$225</td>
<td>$280</td>
</tr>
<tr>
<td>Friday or Sunday</td>
<td>$250</td>
<td>$320</td>
</tr>
<tr>
<td>Saturday</td>
<td>$275</td>
<td>$340</td>
</tr>
<tr>
<td><strong>Banquet Room (Full)</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Monday thru Thursday</td>
<td>$350</td>
<td>$425</td>
</tr>
<tr>
<td>Friday or Sunday</td>
<td>$385</td>
<td>$475</td>
</tr>
<tr>
<td>Saturday</td>
<td>$420</td>
<td>$525</td>
</tr>
<tr>
<td><strong>Pavilion</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Monday thru Thursday</td>
<td>$300</td>
<td>$390</td>
</tr>
<tr>
<td>Friday or Sunday</td>
<td>$350</td>
<td>$420</td>
</tr>
<tr>
<td>Saturday</td>
<td>$375</td>
<td>$460</td>
</tr>
<tr>
<td><strong>Banquet Room and Pavilion</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Monday thru Thursday</td>
<td>$525</td>
<td>$675</td>
</tr>
<tr>
<td>Friday or Sunday</td>
<td>$600</td>
<td>$740</td>
</tr>
<tr>
<td>Saturday</td>
<td>$650</td>
<td>$820</td>
</tr>
<tr>
<td><strong>Conference Room</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Monday thru Sunday</td>
<td>$25/ Hour</td>
<td>$150/8 Hours a Day</td>
</tr>
</tbody>
</table>

---

**ROOM RENTAL IS FOR A PERIOD OF 4 HOURS**

*Organizations affiliated with the University of Maryland, College Park are eligible for a 20% discount. Full time Faculty/Staff/Students at the University of Maryland, College Park are eligible for a 10% discount.*
Recommended

Room Seating Capacity

<table>
<thead>
<tr>
<th>Room</th>
<th>Dinner Style</th>
<th>Conference Style</th>
<th>Theatre Style</th>
<th>Reception Style</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Banquet Room</td>
<td>120</td>
<td>70</td>
<td>150</td>
<td>175</td>
</tr>
<tr>
<td>Half Banquet Room</td>
<td>50</td>
<td>30</td>
<td>65</td>
<td>50</td>
</tr>
<tr>
<td>Pavilion</td>
<td>1200</td>
<td>---</td>
<td>---</td>
<td>150</td>
</tr>
<tr>
<td>Conference Room</td>
<td>12</td>
<td>12</td>
<td>---</td>
<td>---</td>
</tr>
</tbody>
</table>

Additional Equipment Available

- LCD Video Projector, with Cart and Screen $50
- VCR and 27 inch TV, with Cart $75
- Overhead Projector, with Cart and Screen $40
- Podium/Microphone $40
- Flip Chart, with Marker $25
- Dance Floor, when available $400
- Linen, per table, including Guest, registration, etc. $10
Beverage Carts and Stations

Carts
A beverage cart or station may be arranged for a group of golfers.

Beverage cart and/or station consumption may be applied to your master account or you may elect to allow each guest to pay individually. A $125 set up charge plus consumption will apply to sales under $350 for each cart or station. If sales exceed $350, the set up charge will be waived.

Beverage Cart Selections Include:
- Domestic Beer
- Imported Beer
- Assorted Sodas
- Assorted Gatorades
- Assorted Juices
- Bottled Water
- Frito Lay Snacks
- Candy Bars

Additional selections are available.
* Ask about adding our signature drink to your selection.

We recommend:
For a group of 100 golfers
2 beverage carts
1 station
For a group of over 100 golfers
Add a second station

The Prince George’s County Board of License Commissioner's regulations prohibit bringing in alcoholic beverages from outside sources or removing alcoholic beverages from the Golf Course.

A 19% taxable gratuity and a 5% sales tax will apply to all food and beverage except Box Selections and Bar Service.
# Breakfast

*Buffet or Served*

### Steak and Eggs
- Chilled Orange Juice
- Seasonal Fruit
- Grilled Filet Mignon with Scrambled Eggs
- Home Fried Potatoes
- Coffee Service
- Assorted Breakfast Breads and Pastries

$24.95 per person

### Morning Fare
- Chilled Orange Juice
- Seasonal Fruit
- Scrambled Eggs
- Bacon or Sausage
- Home Fried Potatoes
- Coffee Service
- Assorted Breakfast Breads and Pastries

$12.95 per person

### Continental Breakfast
- Orange Juice
- Seasonal Fruit
- Assorted Breakfast Breads and Pastries
- Jams and Butter
- Coffee Service

$9.95 per person

### Country Breakfast
- Orange Juice
- Fresh Fruit Salad
- Scrambled Eggs
- Bacon or Sausage
- Country Sausage Gravy over Biscuits
- Cheese Grits • Home Fried Potatoes
- Assorted Breakfast Breads and Pastries
- Coffee Service

$15.95 per person

*Enhance your Breakfast by selecting any of the following:*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Dry Cereals</td>
<td>$2.50 per person</td>
</tr>
<tr>
<td>Omelette Bar*</td>
<td>$6.50 per person</td>
</tr>
<tr>
<td>Texas French Toast</td>
<td>$3.50 per person</td>
</tr>
<tr>
<td>Bagels and Cream Cheese</td>
<td>$1.95 per person</td>
</tr>
<tr>
<td>Quiche</td>
<td>$4.00 per person</td>
</tr>
<tr>
<td>Oatmeal</td>
<td>$2.50 per person</td>
</tr>
<tr>
<td>Assorted Yogurt</td>
<td>$2.00 per person</td>
</tr>
<tr>
<td>Grilled Ham</td>
<td>$4.00 per person</td>
</tr>
<tr>
<td>Country Gravy and Biscuits</td>
<td>$3.50 per person</td>
</tr>
<tr>
<td>Waffles with assorted toppings</td>
<td>$3.00 per person</td>
</tr>
<tr>
<td>Eggs Benedict</td>
<td>$6.00 per person</td>
</tr>
<tr>
<td>Grits</td>
<td>$2.50 per person</td>
</tr>
</tbody>
</table>

*Chef attendant required. Additional charges will apply.*

A 19% taxable gratuity and a 5% sales tax will apply to all food and beverage except Box Selections and Bar Service.
Breakfast
Boxed Menu Selections
Minimum order of 10 per selection

**Early Birdie**
Fresh Seasonal Fruit
Freshly Baked Selection of one Breakfast Bread
Butter or Jam
Juice
$6.95 per person

**Rise n' Shine**
Seasonal Fruit Salad
Ham and Cheese Croissant
Fruited Yogurt
Juice
$9.95 per person

**Golf Outing Breakfasts**

- **On Par**
  - Assorted Donuts
  - Freshly Brewed Coffee
  - Decaf Hot Tea
  - $3.50

- **Bogey**
  - Assorted Donuts
  - Bagels w/ Cream Cheese
  - Freshly Brewed Coffee
  - Decaf Hot Tea
  - $4.75

- **Birdie**
  - Assorted Donuts
  - Bagels w/ Cream Cheese
  - Assorted Juices
  - Freshly Brewed Coffee
  - Decaf Hot Tea
  - $7.00

A 19% taxable gratuity and a 5% sales tax will apply to all food and beverage except Box Selections and Bar Service.
Lunch
Boxed Menu Selections
Minimum order of 10 per selection

Tee Box
Roast Beef and Cheese with Horseradish Mayo on a Silver Dollar Roll
Ham and Cheese on a Silver Dollar Roll
Chef’s Selection of Seasonal Salad
Potato Chips
Famous UM Chocolate Chip Cookies
Pepsi, Diet Pepsi, Sierra Mist or Iced Tea
$9.95 per person

Sand Wedge
Italian Cold Cut Sub
Pickle
Potato Chips
Seasonal Fruit
Candy Bar
Assorted Pepsi Sodas, Ice Tea, or Bottled Water
$9.95 per person

Vegetarian
Garden Salad Wrap in Flour Tortilla
Seasonal Fruit
House Baked Brownie
Assorted Pepsi Sodas, Ice Tea, or Bottled Water
$9.95 per person

Executive
Backfin Crab Meat Salad on Silver Dollar Roll
Sliced Chilled Roast Tenderloin with Horseradish Mustard on Silver Dollar Roll
Chef’s Choice of Seasonal Salad
Seasonal Fruit Salad
Gourmet Brownie
Assorted Pepsi Sodas, Ice Tea, or Bottled Water
$19.95 per person

A 19% taxable gratuity and a 5% sales tax will apply to all food and beverage except Box Selections and Bar Service.
Luncheon

All luncheons include rolls and butter, choice of dessert, coffee, tea and iced tea. Our Chef will select the appropriate accompaniments to complement your selection.

Maryland Crab Cake
A backfin crab cake fried or sautéed. 
- Market -

Roast Tenderloin of Beef
A generous Filet Mignon medallion grilled over an open flame. 
$26.95 per person

Prime Rib
A luncheon portion of our slow roasted Prime Rib of Beef. 
$24.95 per person

Boneless Chicken Breast topped with Asparagus, Ham and Béarnaise
$22.95 per person

Boneless Chicken Breast topped with a Tequila Lemon Butter
$20.95 per person

Blackened Boneless Chicken Breast
$20.95 per person

Boneless Chicken Breast Rubbed with Jerk Seasoning
$20.95 per person

Marinated and Char-grilled Boneless Chicken Breast
Served with your choice of sauces. 
$20.95 per person

Vegetable Lasagna
Layers of cheese, carrots, spinach and broccoli in a Garlic-infused Mushroom Sauce. 
$15.95 per person

Grilled Chicken Caesar
Romaine leaves, Parmesan cheese and seasoned croutons 
Topped with sliced grilled chicken breast and Caesar Dressing. 
$14.95 per person

MoJo Chicken Salad
A Jamaican style chicken breast thinly sliced, with a citrus twist 
Served with our own corn and black bean relish over a bed of greens. 
$14.95 per person

A 19% taxable gratuity and a 5% sales tax will apply to all food and beverage except Box Selections and Bar Service.
**Luncheon (continued)**

All luncheons include bread and butter, choice of dessert, coffee, tea and iced tea. Our Chef will select the appropriate accompaniments to complement your selection.

**Steak Salad**
Romaine leaves topped with caramelized onions and chilled hand cut steak, Balsamic Vinaigrette and sprinkled with crumbled Gorgonzola cheese.

$16.95 per person

**Italian Chef**
Fresh Seasonal Greens topped with ham, turkey, provolone, and our olive salad, dressed in a Balsamic Vinaigrette.

$14.95 per person

**Flame Broiled Cheeseburger**
A half pound of Black Angus Ground Beef and melted American cheese on a Toasted Roll.

$15.95 per person

**Deli Plate**
Sliced deli meats and cheese served with potato salad, coleslaw, pickle spear and two silver dollar rolls.

$13.95 per person

**Penne Pasta**
Tossed with a Vodka blush marinara sauce and sautéed julienne vegetables.

$15.95 per person
Available with grilled chicken for $4.00 extra

**Enhancements**
Enhance your lunch by adding soup, salad or appetizers for an additional charge. All are priced per person.

Soup of the Day $3.50
Tomato Mozzarella Salad $4.00
Garden Salad $3.50
Shrimp Cocktail $8.00
Caesar Salad $4.00

**Desserts**
See our dedicated Dessert page.

A 19% taxable gratuity and a 5% sales tax will apply to all food and beverage except Box Selections and Bar Service.
Dinners

All served dinners include bread and butter, your choice of appetizer, dessert, coffee service and iced tea. Our Chef will select the appropriate seasonal accompaniments to complement your dinner.

Appetizers

Soup of the Day
Greek Salad
Caesar Salad
Seasonal Tossed Green Salad
Tomato and Cucumber Salad
Seasonal Fruit Salad

Enhance your first course by substituting one of the following:

Shrimp Cocktail $6.25 per person extra
Maryland Crab Soup $4.00 per person extra
Tomato Mozzarella Salad $2.95 per person extra
Miniature Crab Cakes with Remulade Sauce $6.25 per person extra
Individual Crab Dip $6.25 per person extra

Dinner Entrees

Maryland Crab Cakes
Two backfin crab cakes sautéed or fried.
-Market-

Crab Imperial
Backfin crabmeat blended with a rich Imperial sauce.
-Market-

Bay and Turf
A roasted Filet of Beef paired with a Maryland Crab Cake.
-Market-

Maryland Rockfish
-Market-
Top your Rockfish with Crab Imperial for $6.95 extra

Roast Tenderloin of Beef
Twin Filet Mignon medallions napped with Béarnaise sauce.
$34.95 per person

Terrapin Cut Prime Rib
One pound of slow roasted Prime Rib of Beef.
$32.95 per person

Prime Rib
Slow Roasted Prime Rib of Beef served au jus with horseradish sauce.
$26.95 per person

A 19% taxable gratuity and a 5% sales tax will apply to all food and beverage except Box Selections and Bar Service.
Dinner (continued)

All served dinners include bread and butter, your choice of appetizer, dessert, coffee service and iced tea. Our Chef will select the appropriate seasonal accompaniments to complement your dinner.

**Grilled Salmon**
Fresh Salmon fillet char-grilled in a sweet bourbon glaze.  
$28.95 per person

**Chicken Marsala**
Boneless chicken sautéed with mushrooms in a rich Marsala wine sauce.  
$24.95 per person

**Grilled Chicken Breast**
Twin marinated chicken breasts grilled over an open flame. Served with your choice of sauce.  
$24.95 per person

**Stuffed Chicken Breast**
A generous roasted chicken breast filled with your choice of wild rice or corn bread stuffing.  
$22.95 per person

**Classic Lasagna**
Layers of lean ground beef, Italian pork sausage and four cheeses smothered in chunky marinara sauce.  
$19.95 per person

**Spinach Lasagna**
Layers of cheese and spinach in a Parmesan cream sauce.  
$19.95 per person

**Shrimp Scampi over Angel Hair Pasta**
Sautéed shrimp in a lemon, wine and butter sauce over angel hair pasta.  
$25.95 per person

**Fettucine Primavera**
Ribbon Pasta topped with fresh sautéed seasonal vegetables in a creamy Primavera sauce.  
$18.95 per person

Add sliced grilled chicken breast for $4.00 per person or shrimp for $8.00 per person.

**Desserts**
See our dedicated Dessert page.

A 19% taxable gratuity and a 5% sales tax will apply to all food and beverage except Box Selections and Bar Service.
**Seasonal Celebrations**

*All Served Buffet Style on Paper Service for one hour*

**Maryland Crab Feast**  
*Minimum 60 Guests*

- Steamed Blue Crabs
- Maryland Fried Chicken
- Bar-B-Que Ribs
- Corn on the Cob
- Seasonal Salad Greens
- Maryland Crab Soup
- Cole Slaw
- Pasta Salad
- Potato Salad
- Strawberry Shortcake

Add Peel & Eat Steamed Shrimp or Carved Southern Pit Ham* for an additional fee.  
- *Market Price*

**Bull and Oyster Roast**  
*Minimum 60 Guests*

- Carved Roast Beef*
- Oyster Stew
- Steamed Oysters
- Fried Oysters
- Bar-B-Q Chicken
- Oysters Shucked to Order*
- Roasted Potatoes
- Cole Slaw
- Potato Salad
- Pasta Salad
- Seasonal Green Salad
- Chef’s Selection of Desserts

Add Peel & Eat Steamed Shrimp for an additional fee.  
- *Market Price*

**Steak Out**  
*Minimum 60 Guests*

- Grilled Rib-Eye Steaks  
  *(One per guest)*
- Maryland Fried Chicken (cold)
- Cole Slaw
- Roasted Potatoes
- Corn On The Cob
- Tomato and Cucumber Salad
- Tossed Seasonal Greens
- Potato Salad
- Baked Beans
- Country Biscuits
- Chef’s Selection of Desserts

**New England Clam Bake**  
*Minimum 75 Guests*

- Steamed Whole Lobster
- Steamed Clams
- New England Clam Chowder
- Steamed Shrimp
- Corn On The Cobb
- Biscuits
- Seasonal Green Salad
- Blueberry Cobbler

- *Market Price - Seasonal Availability*

  * Carver and/or Shucker required at an additional fee.
  China Service available for an additional $3.50 per person.

---

A 19% taxable gratuity and a 5% sales tax will apply to all food and beverage except Box Selections and Bar Service.
### Buffets

**Duffer**

- Fresh Garden Salad
- Seasonal Fruit Salad
- Pasta Salad
- Cole Slaw
- Assorted Breads and Butter

Please Select **Two** or **Three** Entrees:
- Carved Top Round of Beef*
- Carved Roasted Turkey Breast*
- Grilled Boneless Chicken Breast
- Seafood Creole
- Herb Roasted Chicken
- Vegetable Lasagna
- Grilled Italian Sausage
- Classic Lasagna
- Broiled Mahi-Mahi
- Fried Chicken Fingers
- Fettucine Alfredo with Shrimp

**Select Two Accompaniments:**
- Rice Pilaf
- Herb Roasted Potatoes
- Fresh Vegetable Medley
- Mashed Potatoes
- Pasta with Marinara Sauce
- Broccoli
- Green Beans
- Buttered Noodles

Chef’s Selection of Desserts
- Coffee, Tea, Iced Tea

| 2 Entrees | $24.95 per person |
| 3 Entrees | $29.95 per person |

### Masters

- Caesar Salad
- Sliced Seasonal Fruits
- International Antipasto
- Tomato and Mozzarella Salad
- Assorted Breads and Butter

Please Select **Two** or **Three** Entrees:
- Carved Roast Tenderloin of Beef*
- Carved Prime Rib*
- Miniature Maryland Crab Cakes
- Crab Imperial
- Grilled Salmon with Lobster Sauce
- Chicken Marsala
- Chicken Piccata
- Portobello Stir-Fry
- Seafood Scampi
- Spinach Lasagna
- Penne Pasta with Vodka and Sun Dried Tomatoes
- Shrimp Scampi over Angel Hair Pasta

**Select Two Accompaniments:**
- Wild Rice Blend
- Asparagus with Hollandaise Sauce
- Tortellini Pesto
- Potatoes Dauphinoise
- Garlic Mashed Potatoes
- Baby Carrots Glazed in Grand Marnier
- Roasted Red Bliss Potatoes

Chef’s Selection of Desserts
- Assorted Chocolates
- Coffee, Tea, Iced Tea

| 2 Entrees | $35.95 per person |
| 3 Entrees | $42.95 per person |

| Specialty Desserts available for an extra $5.95 |

*We require a carver at an additional fee.*

**Notes:**
- A 19% taxable gratuity and a 5% sales tax will apply to all food and beverage except Box Selections and Bar Service.
Picnics & Tournament Menus

Minimum of 40 Guests
Served Buffet Style on Paper Service for two hours

The Bar-B-Q*
Hickory Smoked BBQ Ribs
Grilled Boneless Chicken Breast
BBQ Honey Baked Beans
Southern Style Potato Salad, Cole Slaw, Tossed Field Green Salad
Homemade Biscuits
Seasonal Fruit
Chef’s Selection of Desserts
Assorted Chilled Soft Drinks
$23.95 per person

Add Pulled Pork BBQ, Grilled Fish or Smoked Beef Brisket for an additional $6.00 per person.

The Cook-Out*
Quarter pound Flame Broiled Burgers
Char-Grilled Hot Dogs
Cole Slaw
Potato Chips
Condiments and Garnishes
Baked Beans
Assorted Famous UM Cookies
Assorted Chilled Soft Drinks
$12.95 per person

Add Boneless Breast of Chicken, Italian Sausage or Garden Burger for an additional $4.00 per person.

The Slicer's Delight
Platters of Sliced Smoked Turkey, Herbed Chicken Salad, Chilled Seafood Medley, and cheeses
Sliced Tomatoes, Onion, Lettuce and Pickles
Cucumber Dill Salad
Assorted Rolls
Freshly Baked Cookies
Assorted Chilled Soft Drinks
$12.95 per person

*Requires Grill Chef at an additional charge.

A 19% taxable gratuity and a 5% sales tax will apply to all food and beverage except Box Selections and Bar Service.
Picnics & Tournament Menus
(continued)

Minimum of 40 Guests
Served Buffet Style on Paper Service for one hour

The Hole In One
Platters of sliced Deli meats and cheeses
Tomatoes, Lettuce, Onions, Pickles, Mayonnaise and Mustard
Potato Salad, Cole Slaw
Assorted Rolls
Freshly Baked Cookies
Assorted Chilled Soft Drinks
$12.95 per person

The Turn
Hot Dogs
Potato Chips
Assorted Chilled Soft Drinks
$8.25 per person

The Hero
A giant Italian Submarine Sandwich sliced into snack size servings.
(3 feet for every 17 guests)
Potato Chips
Assorted Chilled Soft Drinks
$8.50 per person

China service available for an additional $2.50 per person.

All Picnic and Tournament Menus are served outside for a maximum of two hours.
For service inside the Club House, room rental will apply.

*Requires Grill Chef at an additional charge.

A 19% taxable gratuity and a 5% sales tax will apply to all food and beverage except Box Selections and Bar Service.
Theme Receptions

Minimum of 75 Guests
Served Buffet Style on Paper Service for one hour

County Fair

Nathan’s Famous Hot Dogs
with Chili, Cheese, Mustard, Onions and Relish
4 Foot Italian Cold Cut Subs
Vegetarian Wraps
BBQ Chicken
Fresh Vegetable with Dip

Hot Soft Pretzels with Mustard
Cotton Candy
Cracker Jacks
Popcorn
Funnel Cakes with Powdered Sugar
UM Ice Cream Sundae Bar

$24.95

New York Deli

Hand Carved Hot Brisket Corned Beef*
Pastrami and Turkey
Varieties of Bread and Rolls
Deli Mustard, Mayo and Horseradish
Swiss Cheese
Whole Dill Pickles
Cole Slaw

Potato Salad
Potato Knish
Fruit Salad
New York Style Cheesecake
New York Egg Creams
Assorted Soda

Add a smoked salmon platter for $4.50
*Requires carvers at an additional charge

$24.95

The Lone Star

Slow Smoked Beef Brisket with BBQ Sauce
Chili with Diced Onion, Cheese and Jalapeño Pepper
BBQ Chicken Wings
Bourbon BBQ Beans
Grilled Vegetable Quesadilla with Salsa

Red Potato Salad
Texas Cole Slaw
Jalapeño Cornbread
Texas Pecan Pie
Flan

$24.95

The Old Line State

Fried Chicken
Stuffed Country Ham
Oyster Fritters
Maryland Crab Soup
Old Bay Potato Salad

Cole Slaw
Deviled Eggs
Zucchini Parmesan
Lemon Halves with Pepperment Sticks
UM Dairy Ice Cream

$24.95

Taste Of The Caribbean

Jerk Beef
Ropa Vered
Fried Plantains
Spiced Rum Cake

Citrus Salad with Mixed Greens,
Walnuts and Pear Chives
Chili Robed Chicken with
Mango-Banana Chutney

$24.95

China Service available for an additional $3.50 per person.
Reception Hors D’Oeuvre

**Hot Hors D’Oeuvre**

**Buffalo Wings**
Meaty chicken wings glazed in hot sauce and served with Blue Cheese Dipping Sauce and celery sticks.

**Italian Sausage Bites**
Bite-sized portions of grilled hot Italian sausage served in our homemade marinara sauce.

**Cocktail Meatballs**
Miniature meatballs served in your choice of marinara or BBQ sauce.

**Miniature Eggrolls**
Shrimp, shredded cabbage and carrots baked in wontons and served with duck sauce.

**Sausage Stuffed Mushroom Caps**
Mushroom caps stuffed with Italian sausage and seasoned breadcrumbs.

**Miniature Quiche**
An assortment of tiny tart shells filled with egg, meats and cheeses.

**Chicken Sate**
Julienne strips of marinated chicken, skewed and grilled to perfection, served with a spicy peanut sauce.

**Fried Chicken Tenders**
Boneless chicken tenders fried and served with a tangy honey mustard sauce.

**Cold Hors D’Oeuvre**

**Spicy Cheese Straws**
Puff Pastry lightly baked and sprinkled with parmesan cheese.

**Finger Sandwiches**
Assorted meats and cheeses on a variety of bite-size breads.

**Pastry Puffs**
Delicate pastry puffs filled with chicken, tuna or egg salads.

**Assorted Canapés**
An assortment of miniature open-faced sandwiches.

**Deviled Eggs**
$1.75 per piece
minimum 50 pieces

**Asparagus with Ham**
Bite-sized pieces of poached asparagus, wrapped with Baked Maryland Ham.

**Cucumber Rounds with Salmon Pâté**
Sliced, fresh cucumbers topped with a rich Salmon pâté.

**Miniature Fruit Kabob**
Seasonal fruits, skewed and served with a sweet yogurt sauce.

$2.50 per piece
minimum 50 pieces

A 19% taxable gratuity and a 5% sales tax will apply to all food and beverage except Box Selections and Bar Service.
Reception Hors D’Oeuvre

Hot Hors D’Oeuvre

Miniature Crab Cakes
A blend of backfin crab and Old Bay® prepared Maryland style and served with cocktail sauce.

Steamed Peel n' Eat Shrimp
Plump juicy shrimp steamed in beer and Old Bay® and served with cocktail sauce.

Spanakopita
Flaky Phyllo pastry filled with spinach, feta cheese, and Greek seasonings.

Miniature Beef Wellington
Miniature filet mignon with mushroom duxelle baked in puff pastry.

Miniature Shrimp Kabob
Plump Shrimp skewed with fresh vegetables seared on the char broiler.

Imperial Mushroom
Mushroom caps filled with Maryland Crab Imperial browned under the broiler.

$3.50 per piece
minimum 50 pieces

Cold Hors D’Oeuvre

Cocktail Shrimp
Chilled peeled shrimp served with spicy cocktail sauce.

Asparagus with Prosciutto
Fresh asparagus wrapped with paper thin Prosciutto.

Seafood Pastry Puffs
Miniature pastry puffs filled with an assortment of crab and shrimp pâte.

Seafood Canapés
An assortment of canapés topped with Shrimp pâte, Crab pâte, and Smoked Salmon.

Portobello Crostini
Chilled roasted Portobello mushroom slices with zesty olive Tapenade served atop an olive oil and garlic crostini.

California Rolls
Served with wasabi, ginger and soy sauce.

Stuffed Grape Leaves
$3.50 per piece
minimum 50 pieces

Butler service is available to pass hors d’oeuvre to your guests.

Ice Sculptures and Themed Decorations May Be Added to Personalize Your Reception.

We require at least 6 pieces per guest per hour for receptions prior to a meal and at least 10 pieces per guest for receptions without a meal.

A 19% taxable gratuity and a 5% sales tax will apply to all food and beverage except Box Selections and Bar Service.
Reception Stations and Displays

Carving Stations

Served in Appetizer Sized Portions
*A Carver is recommended at an additional fee.

Steamship Round of Beef *
A slow roasted steamship round. Served with mustards, horseradish, and rolls.

$6 per person
minimum 100 guests

Top Round of Beef *
Rubbed with special seasoning and slow roasted. Served with mustards, horseradish, and rolls.

$6 per person
minimum 40 guests

Prime Rib *
Slow roasted with garlic, cracked pepper and rosemary, served with mustards, horseradish, and rolls.

$8 per person
minimum 40 guests

Tenderloin of Beef *
A whole tenderloin marinated in a blend of Ale and spices. Served with mustards, Béarnaise sauce, and rolls.

$9 per person
minimum 25 guests

Roast Turkey Breast *
A whole turkey breast served with cranberry relish, orange marmalade sauce, mustards, and rolls.

$6 per person
minimum 25 guests

Maryland Ham *
A hot glazed ham served with mustards, a honey citrus salsa, and rolls

$6 per person
minimum 40 guests

A 19% taxable gratuity and a 5% sales tax will apply to all food and beverage except Box Selections and Bar Service.
Reception Displays

Poached Salmon
A whole decorated Salmon served with dill sauce and crackers.
$5.00 per guest

Crab Dip
Backfin crabmeat blended in a bubbly dip and served with French bread cubes.
$4.00 per guest

Smoked Salmon Board
A side of sliced smoked Salmon served with onion, capers, lemon and breads.
$6.00 per guest

Baked Brie
Imported Brie served in puff pastry with seasonal fruit and crackers.
$4.00 per guest

Crudité Board
A montage of seasonal Vegetables served with bleu cheese or ranch dip.
$3.00 per guest

International Cheese Board
Imported and domestic cheeses served with crackers and French bread.
$5.00 per guest

Sushi Display
California Rolls, Vegetable Rolls and Philadelphia Rolls served with wasabi, ginger and soy sauce.
$7.00 per guest

Spinach Dip
Our famous creamy Spinach Dip served with crisp tortilla chips
$3.50 per guest

Steamed Shrimp Bowl
Over five pounds of Jumbo Peel and Eat Shrimp steamed with Old Bay® and served with cocktail sauce and lemon.
Serves 25 – 30 (Available Hot or Chilled)
$135.00

A 19% taxable gratuity and a 5% sales tax will apply to all food and beverage except Box Selections and Bar Service.
Reception Displays (continued)

Antipasto Display
Italian meats and cheeses accompanied by peppers, olives, tomatoes and fresh mozzarella
Served with Balsamic Vinaigrette and Italian Breads.
$6.25 per guest

Seasonal Fruit Display
Seasonal Fruits and assorted berries.
$4.00 per guest

Reception Stations

Raw Bar *
Your choice of Oysters on the half shell,
Clams on the half shell, Steamed
Shrimp, or all three.
Minimum: 50 guests
Market

Pasta Station *
Appetizer portion of 2 pastas Served with
Marinara, Alfredo and Pesto Sauces accompanied
with and Parmesan Cheese.
$6.00 per guest

Nacho Bar
Baskets of Tortilla Chips served with Chili,
Salsa, Cheese, Sour Cream, Onion, and Tomato.
$4.00 per guest

Mashed Potato Bar
Fresh mashed potatoes served with a cornucopia
of toppings including Parmesan cheese, caviar,
 julienne vegetables, roasted garlic, demi glaze, chili and more.
$4.00 per guest

*We recommend a carver or attendant at an additional fee.

A 19% taxable gratuity and a 5% sales tax will apply to all food and beverage except Box Selections and Bar Service.
Cocktails

The University of Maryland Golf Course Club House offers a full-service Pub featuring a wide selection of beers, ales, wines, premium liquor and cordials. Your guests are welcome to join us in our Pub during regular hours. Any event with alcoholic beverages served with more than 27 guests will be required to have a private bar set-up.

For special events we offer a variety of beverage services to complement your meal or reception.

Cash Bar
Guests may purchase their own beverages. There is a $250.00 minimum guarantee of sales per bar for the first hour and a minimum guarantee of $100.00 per bar for each additional hour. We recommend 1 bar for every 50 to 60 guests.

Host Sponsored Bar
A fully stocked bar featuring Premium and/or House Brands with charges reflecting the actual number of drinks consumed to be charged to the Host at cash bar prices. There is a $225.00 minimum guarantee of sales per bar for the first hour and a minimum guarantee of $100.00 per bar for each additional hour. We recommend 1 bar for every 50 to 60 guests.

Special Event Bar Prices

<table>
<thead>
<tr>
<th>Cordials</th>
<th>$6.50</th>
<th>House Wine</th>
<th>$4.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Brands</td>
<td>$6.00</td>
<td>Bottled Water/Sparkling Water</td>
<td>$3.00</td>
</tr>
<tr>
<td>Name Brands</td>
<td>$4.50</td>
<td>Fruit Juice</td>
<td>$3.00</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$4.00</td>
<td>Virgin Drinks</td>
<td>$3.00</td>
</tr>
<tr>
<td>Premium Beer</td>
<td>$5.00</td>
<td>Soft Drinks</td>
<td>$2.25</td>
</tr>
<tr>
<td>Premium Wine</td>
<td>Market</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Prices Include Tax and Gratuity

Kegs
A wide variety of draught beer is available. Prices include beer, ice, disposable cups, tapping equipment and an attendant.

Toasts
Champagne Toast $3.50 per glass. (House Champagne)

A full Wine list is also available to complement each course of your meal.

The Prince George’s County Board of License Commissioners regulations prohibits bringing alcoholic beverages from outside sources into the Club House, or on the Golf Course, as well as the removal of alcoholic beverages from the Club House or Golf Course.

In addition, University of Maryland Policy prohibits the service of alcoholic beverages at any event unless at least 95% of the guests are of legal drinking age and food is also served. We may ask any guest for proof of age and we reserve the right to refuse service to anyone we believe to be under the influence of alcohol. We appreciate your cooperation in helping to insure your guest’s safety and health.

A 19% taxable gratuity and a 5% sales tax will apply to all food and beverage except Box Selections and Bar Service.
Cocktails (continued)

University Bar
A service charge includes most non-alcoholic beverages and set ups. Alcoholic beverages may be charged to a host account or on a cash basis. Minimum 25 Guests

Service Charge per person

<table>
<thead>
<tr>
<th></th>
<th>Price</th>
<th>First Hour</th>
<th>Additional Hour</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beer and Wine Set Up</td>
<td>$8.00</td>
<td>$3.75</td>
<td></td>
</tr>
<tr>
<td>Full Bar Set Up</td>
<td>$9.00</td>
<td>$4.00</td>
<td></td>
</tr>
<tr>
<td>Premium Bar Set Up</td>
<td>$10.00</td>
<td>$5.00</td>
<td></td>
</tr>
</tbody>
</table>

University Bar Prices

<table>
<thead>
<tr>
<th></th>
<th>Price</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Cordials</td>
<td>$2.50</td>
<td>House Wine</td>
<td>$1.50</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>$1.75</td>
<td>Bottled Water/Sparkling Water</td>
<td>.75¢</td>
</tr>
<tr>
<td>Name Brands</td>
<td>$1.00</td>
<td>Fruit Juice</td>
<td>No Charge</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$1.00</td>
<td>Virgin Drinks</td>
<td>No Charge</td>
</tr>
<tr>
<td>Premium Beer</td>
<td>$1.50</td>
<td>Soft Drinks</td>
<td>No Charge</td>
</tr>
</tbody>
</table>

Prices Include Tax and Gratuity

A 19% taxable gratuity and a 5% sales tax will apply to all food and beverage except Box Selections and Bar Service.
### Conference Breaks

**"Build a Break"**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Fresh Brewed Coffee or Tea</td>
<td>$13.00 per gallon</td>
<td>13. Assorted UM Famous Cookies</td>
<td>$9.00 per dozen</td>
</tr>
<tr>
<td>2. Assorted Can Sodas</td>
<td>$2.00 each</td>
<td>14. Potato Chips with Dip</td>
<td>$7.50 per pound</td>
</tr>
<tr>
<td>3. Bottled Waters</td>
<td>$2.25 each</td>
<td>15. Pretzels</td>
<td>$5.00 per pound</td>
</tr>
<tr>
<td>4. Juices</td>
<td>$2.25 each</td>
<td>16. Peanuts</td>
<td>$6.00 per bucket</td>
</tr>
<tr>
<td>5. Fruit Punch</td>
<td>$13.25 per gallon</td>
<td>17. Hot Soft Pretzels</td>
<td>$19.95 per dozen</td>
</tr>
<tr>
<td>6. Krispy Kreme Doughnuts</td>
<td>$8.95 per dozen</td>
<td>18. Popcorn</td>
<td>$2.00 per bucket</td>
</tr>
<tr>
<td>7. Bagels and Cream Cheese</td>
<td>$17.25 per dozen</td>
<td>19. Nacho Chips</td>
<td>$5.00 per pound</td>
</tr>
<tr>
<td>8. Danish Pastry</td>
<td>$13.25 per dozen</td>
<td>20. Salsa</td>
<td>$7.50 per pint</td>
</tr>
<tr>
<td>10. Assorted Breakfast Breads</td>
<td>$10.25 per loaf</td>
<td>22. Assorted Mini Pastries</td>
<td>$16.95 per dozen</td>
</tr>
<tr>
<td>11. Whole Fresh Fruit</td>
<td>$15.00 per dozen</td>
<td>23. Brownies</td>
<td>$19.19 per dozen</td>
</tr>
<tr>
<td>12. Fruit Yogurt</td>
<td>$19.95 per dozen</td>
<td>24. Hummus with Pita Chips</td>
<td>$10.00 per pound</td>
</tr>
</tbody>
</table>

*China Service Available at an Additional Charge.*

### Special Breaks

(Served for 30 minutes)

#### Wine & Cheese

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Minimum 12 Guests)</td>
<td></td>
</tr>
<tr>
<td>House selection of wines (2 glasses per guest)</td>
<td></td>
</tr>
<tr>
<td>International Cheese Board</td>
<td></td>
</tr>
<tr>
<td>With seasonal fruits and crackers</td>
<td></td>
</tr>
<tr>
<td>Sparkling Water</td>
<td></td>
</tr>
</tbody>
</table>

#### Ball Park

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Minimum 12 Guests)</td>
<td></td>
</tr>
<tr>
<td>Peanuts</td>
<td></td>
</tr>
<tr>
<td>Popcorn</td>
<td></td>
</tr>
<tr>
<td>Hot Soft Pretzels</td>
<td></td>
</tr>
<tr>
<td>Chilled Sodas</td>
<td></td>
</tr>
</tbody>
</table>

#### Ice Cream Parlor

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Minimum 12 Guests)</td>
<td></td>
</tr>
<tr>
<td>UM Dairy Ice Cream</td>
<td></td>
</tr>
<tr>
<td>Chocolate Syrup</td>
<td></td>
</tr>
<tr>
<td>Strawberry Topping</td>
<td></td>
</tr>
<tr>
<td>Nuts</td>
<td></td>
</tr>
<tr>
<td>Sprinkles</td>
<td></td>
</tr>
<tr>
<td>Whipped Cream</td>
<td></td>
</tr>
</tbody>
</table>

#### Siesta

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Minimum 12 Guests)</td>
<td></td>
</tr>
<tr>
<td>Nacho Chips</td>
<td></td>
</tr>
<tr>
<td>Salsa</td>
<td></td>
</tr>
<tr>
<td>Guacamole</td>
<td></td>
</tr>
<tr>
<td>Chili</td>
<td></td>
</tr>
<tr>
<td>Mock Margaritas</td>
<td></td>
</tr>
<tr>
<td>Assorted Sodas</td>
<td></td>
</tr>
</tbody>
</table>

#### Putting Green

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Minimum 12 Guests)</td>
<td></td>
</tr>
<tr>
<td>Hot Dogs with all the trimmings</td>
<td></td>
</tr>
<tr>
<td>Potato Chips</td>
<td></td>
</tr>
<tr>
<td>Ice Cold Domestic Canned Beer (1 per guest)</td>
<td></td>
</tr>
<tr>
<td>Assorted Sodas</td>
<td></td>
</tr>
</tbody>
</table>

#### Sweet Tooth

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Minimum 12 Guests)</td>
<td></td>
</tr>
<tr>
<td>Assorted Candy Bars</td>
<td></td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td></td>
</tr>
<tr>
<td>Ice Cream Sandwiches</td>
<td></td>
</tr>
<tr>
<td>Assorted Sodas</td>
<td></td>
</tr>
</tbody>
</table>

Special Breaks served on Paper Service. China Service available for an additional $2.00 per person.

A 19% taxable gratuity and a 5% sales tax will apply to all food and beverage except Box Selections and Bar Service.
Cakes & Sweets

Morning Fare:
- Bagels
- Croissants
- Breakfast Breads
- Danish
- Muffins
- Apple Strudel
- Mini Danish
- Mini Muffins
- Scones

Cakes: (Included with Lunch and/or Dinner Meals)
- Black Forest Cake
- Coconut Cake
- Carrot Cake
- Coconut Cream Cake
- Chocolate Layer Cake
- Chocolate Mousse Cake
- White Chocolate Mousse Cake
- Chocolate Raspberry Cake
- Italian Rum Cake
- Lemon Cake
- Lemon/Raspberry Cake
- German Chocolate Cake
- Pound Cake
- Chocolate Pound Cake
- Marble Pound Cake
- Lemon Pound Cake
- Orange Pound Cake
- Chocolate Torte Cake
- Tiramisu Torte Cake
- Tiramisu Cake
- Mocha Torte Cake
- Italian Cassate Cake
- Opera Cake
- Banana Gateau Cake
- Cheesecake
- Milkyway Cheesecake
- Marble Cheesecake
- Oreo Cheesecake

Pies: (Included with Lunch and/or Dinner Meals) Served a la mode for an extra $1.50 per guest
- Apple Pie
- Pecan Pie
- Blueberry Pie
- Oreo Pie
- Cherry Pie
- Coconut Pie

Gourmet Individual Pastries & Cookies: Available for an extra $1.99 per guest
- Napoleons
- Custard Swans
- Tiramisu
- Rock Road Cookies
- Cannolis
- Eclairs
- Ganache Tartlets
- Harlequin Ice Cookies
- Pecan Sandies Cookies
- Ganache Icebox Cookies

Deluxe: *Items Require Flambe Chef. Available for an extra $2.99 per guest
- Individual Creme Brulee
- *Flamed Banana Foster
- Individual Chocolate Mousse Cups
- *Flamed Cherry Jubilee

Seasonal: Available for an extra $1.00 per guest
- Strawberry Shortcake
- Fruit-Topped Cheesecake
- Strawberry Cheesecake
- Pumpkin Pie
- Sweet Potato Pie
- Fresh Fruit Tarts
- Irish Short Bread
- Red Velvet Cake

Treats:
- Assorted Brownies
- Assorted Petite UM Cookies
- Assorted Brownie Bites
- Butter Cookies
- Assorted UM Cookies
- Lemon Bars

Ask about our specialty cakes for birthdays, weddings, and all other occasions.
Other Services

Special Staff

Butlers, Coat Check, Door Attendants or Dedicated Server:
$25.00 Per Hour  2 Hour Minimum

Carver, Grill Chef or Table Sided Sautee:
$28.00 Per Hour  2 Hour Minimum

Bridal Assistant:
$35.00 Per Hour  4 Hour Minimum

Shucker
$40.00 Per Hour  3 hour Minimum