



*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 5<sup>th</sup> 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, Yukon Gold Mashed Potatoes, Asparagus, Chicken Jus

#### Grilled Atlantic Salmon

Rice Pilaf, Asparagus, Lemon Dill Beurre Blanc

#### Chicken Piccata

Lemon Caper Sauce with Roasted Asparagus & Yukon Gold Mashed Potatoes

#### Shrimp Scampi

Wild Rice, Asparagus, Lemon Garlic Butter

#### Pork Tenderloin

Stone Ground Mustard Beurre Blanc, Yukon Gold Mashed Potatoes, Green Beans

#### Lemon Herb Grilled Chicken & Salmon

Seared Chicken & Salmon Duo with Rice Pilaf & Asparagus

#### Boneless Short Rib

Yukon Gold Mashed 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, Champagne

## 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*

**La Marca Prosecco** Toast Upgrade *3.00 per person*

**Veuve Clicquot Yellow Label Brut** For the Head Table and Parents of the Bride & Groom *105.00 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 5<sup>th</sup> 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, Yukon Gold Mashed Potatoes, Green Beans

#### Jumbo Lump Crab Cakes

Roasted Red Potatoes, Warm Corn Salad, Old Bay Aioli

#### Chicken Chesapeake

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

#### Filet Mignon & Salmon

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

#### Filet Mignon & Crab Cake

Yukon Gold Mashed Potatoes, Vegetable Medley, Red Wine Demi-Glace & Old Bay® Aioli

### 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, Cabernet Sauvignon, Pinot Noir, Champagne

## 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*

**La Marca Prosecco** Toast Upgrade *3.00 per person*

**Veuve Clicquot Yellow Label Brut** For the Head Table and Parents of the Bride & Groom *105.00 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 <sup>GS</sup>

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 <sup>GS</sup>

Mini Cuban Sandwich

Meatballs - Italian, BBQ, or Sweet Thai Chili

Shrimp & Pork Sui Mei Dumplings

Coney Island Franks

## POULTRY

Buffalo Bleu Chicken Satay <sup>GS</sup>

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

Vegetable Spring Roll with Spicy Sweet & Sour

Four Cheese Arancini

Raspberry & Almond Brie

Falafel <sup>GS</sup>

## 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 to a Premium Cut*

**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** <sup>GS</sup>

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

**Chicken Tenders & French Fries** per 50 pieces

With assorted dipping sauces. *150.00*





700 Hayfields Road | Cockeysville, MD 21030  
410.527.0001 | [HayfieldsCC.com](http://HayfieldsCC.com)